



COLD APPETIZERS

TOMATO GAZPACHO 12
Splashed with sherry vinegar

GREEK SALAD 14
Cucumber, tomatoes, feta, red onions, Kalamata olives

HEIRLOOM TOMATO NAPOLEON 16
Buffalo mozzarella, micro basil, balsamic

TUNA SALAD 18
Green beans, egg, potatoes, nicoise olives

ROMAINE SALAD 14
Anchovies, idiazaba cheese, quail egg

MEDITERANEAN PLATTER 12
Tatziki, chick pea puree, eggplant dip

HOT APPETIZERS

BAKED CRAB CAKES 20
Grilled corn, chives, peppers, chipotle aioli

FOIE GRAS & GOAT CHEESE EMPANADAS 22
Cilantro potato chips, orange marmalade

CROQUETTES 14
Salt cod fritter, roasted garlic-saffron aioli

GARLIC SHRIMP 16
Spicy aioli, garlic chips, parsley

SAUTEED CALAMARI 14
Lemon, garlic, piquillos,

ALBONDIGAS 17
Spanish Meatballs, rioja, tomatoes, onions

SARDINES A LA PLANCHA 19
Oregano, olive oil & lemon

CRUDO

LOBSTER 18
Tomato, roasted peppers, lemon zest

FILET MIGNON TARTARE 16
Fried capers, piquillos, olive oil

AHI TUNA TARTARE 17
Pine nut, olives, truffle oil

SALMON CARPACCIO 15
Sea salt, orange, mint

SEA SCALLOP TIRADITO 16
Aji Amarillo, lime,

FLAT BREADS

Ibérico ham and tomato 18
Olives, piquillo pepper, rosemary, goat cheese 18
Chorizo, mushrooms, fried egg 18

PASTA & RICE

CALASPARRA RICE 22
Chickpeas, tomatoes, chorizo

PASTA CON ALMEJAS 29
Linguini, manila clams, smoked paprika

WILD MUSHROOM RAVIOLI 28
Truffles, sage demi glace

PAELLA *for 2 or more*

SEAFOOD 48
VEGETABLE 39

FROM THE SEA

At Solea we only serve the best local catch and Mediterranean fish flown in daily. Crusted in sea salt or with olive oil, garlic and lemon these can be cooked ala plancha or baked in our brick oven. Market price by the pound.

BRANZINO
STRIPED BASS
RED SNAPPER
DORADA

SAUTEED LANGOUSTINES M/P
Sherry, tomatoes, tarragon

PAN SEARED DIVER SCALLOPS 38
Morcilla, sweet chili-garlic-lime sauce

COLUMBIA RIVER SALMON 34
Sautéed Fingerlings, palm, arugula, grain mustard-reduction

FROM THE LAND

GRILLED BLACK ANGUS FILET MIGNON 48

BRICK OVEN ROASTED VEAL CHOP 42

GRILLED 22oz BONE IN RIBEYE 48

BRICK OVEN ROASTED COLORADO RACK OF LAMB 45

PAN ROASTED BONELESS HALF CHICKEN 28
Roasted garlic mash, sherry vinegar reduction

SAUCES 4

Peppercorn, Diane, Rioja reduction, whole grain mustard, Solea special steak sauce

VEGETABLES 8

Mushrooms, roasted garlic, rosemary
Olive oil mashed potatoes
Caramelized onions and sherry
Asparagus, truffle, Idiazabal cheese
Green beans, tomatoes, ham
Eggplant, zucchini, tomatoes, peppers
Garbanzos, smoked paprika, tomatoes
Roasted pepper & tomato sofrito

