

2020

Solas Tapas & Wine Bar Menu 2020

Solas Tapas Wine Bar

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For Your Table

Solas House Olives €3

Roasted Spanish Almonds €3.8

Tomato Confit & Charred Sourdough €6.1

DESSERTS

ARTISAN CHEESES & CURED MEATS

Spanish Hams & Irish Cheeses, House Olives, Pickles & Crackers €26^{1,7,8,9,10}

Cheese Board – Little Cheese Shop Dingle €14^{1,7,8,9,10}

Meat Board – Spanish Jamon, Cured Chorizo & Venison, Pickles & Olives €16

Manchego Cheese, 24 Month Aged, Quince Jelly, Crackers & Pickles €12^{1,7,8}

IRISH PASTURES & HILLSIDES

Kerry Mountain Lamb, Steamed Courgette Flower & Basil €18^{7,10}

Crisp Pork Belly, Braised Gem Lettuce, Spiced Carrot, Peanut & Sesame €14⁵

Grilled Chorizo Sausage, Red Wine & Onion Ketchup €10¹⁰

Skeaghanore Hand Reared Duck, Pickled Beets & Dingle Goats Cheese €16

Cahillanes Sirlion of Grass Fed Beef, Wild Mushrooms & Catalan Spinach €17

CROQUETTES

Chorizo & Manchego €10^{1,7,10,9}

^(v) Dillisk & Wild Mushroom €10^{1,9,10}

Kerry Smoked Haddock & O Brian's Cheddar, Onion Ketchup €10^{1,4,9,10,7}

One of each Croquettes €8

(v) Farranfore Strawberry & Prosecco Sorbet **€7.5**

White Chocolate Mousse, Elderflower & Strawberry Jelly, Shortbread Crumb
€7 ^{1,3,7,8}

24 Month Aged Manchego Cheese, Quince Jelly **€12** ^{1,7}

Cheese Board from "The Little Cheese Shop Dingle" **€14** ^{1,7,10}

WILD IRISH WATERS

Hake, Pickled Wild Seaweed, Peanut & Sesame **€13** ^{4,5,8,10,11}

Spiced Grilled Atlantic Prawns & Braised Chickpeas **€15** ⁴

Octopus Carpaccio, Shellfish Aioli, Lemon & Lime **€16.50** ^{4,10,11}

Tom B's Line Caught Pollock, Summer Peas & Ventry Bay Crab **€14** ^{1,2,4,7,10}

Popcorn Squid, Peppered West Kerry Honey **€10** ⁴

VEGAN & VEG

(v) Maharaees Spuds, King Oyster Mushrooms & Spices **€9**

★ Dingle Gin & Fennel Salad, Lislipole Mint, Dingle Goats Cheese & Almonds **€10** ^{7,8}

★ Heritage Tomato & Bread Salad, Once Upon a Time Mozzarella **€12** ^{1,7}

(v) Braised Chickpeas, Moroccan Spices & Tomato Confit **€9** ¹⁰

★ May be Vegan without cheese

Whites

Marques de Tejares. Sauvignon Blanc €28.00 gl €7.00

Rich fresh tropical fruit aromas with citrus and floral notes lead to a concentrated apple, pear and lime with a slight tone of sweet spice.

LES 5 VALLEES CHARDONNAY. €28.50 gl €7.50

Tropical fruit aromas evolving towards honey and dry fruit notes. On the palate it is crispy, velvety and long lasting.

Cata de Morante Rueda. €33.00 gl €9.00

Lemon green colour with intense aromas of mango, passion fruit, green grass and elderflower. Light bodied and fresh due to a good acidity.

Legado Verdejo Organic €28.50

This light and refreshing white wine has beautiful aromas and flavours of apple, pear and lemon.

Bolla Pinto Gridio. €27.50 gl €7.00

beautiful pale straw colour. On the palate is light, dry and crisp with lively taste of lemons, limes, peaches and melons. A refreshing and easy drinking pinot grigio.

Pionero Macerato Albarino. €34.00

The nose has a complex combination of grapefruit,

Reds

Marques de Tejares Merlot €28.00 gl €7.00

The dark berries and leather intermingle with some autumnal vegetal flavours to give you a deep and warming taste.

Códice - Aged Tempranillo €29.00 gl €8.00

Gamy, Roasted berry and plum aromas are a bit leathery. This is full in body, with bracing tomato like acidity. Saucy flavors of bacon and baked fruits finish a touch sticky.

Señorío de las Viñas Rioja €29.00 gl €8.00

Señorío Rioja is a delicious wine with a deep cherry colour, a complex bouquet of ageing notes and spices coming through jammy black fruit aromas.

Munay Malbec €38.00

Garnet red with a violet hue, pleasant aromas of raspberry, cherry and pomegranate. Supple and smooth, dominant flavours of cherries and red apples accented with cassis, nutmeg and all spice. Long lingering finish with a light oaky touch.

GANADERO GARNACHA €35.00

Young and fresh character with 3 months in French oak.

Complex nose of cherries, cranberries and red currant with subtle notes of liquorice and violets.

Soft palate, delicate tannins and long finish.

ALJIBES RED 91 PARKER POINTS €36.00

Traditional Bordeaux blend of Cabernet Sauvignon, Merlot and Cabernet Franc giving an opaque ruby colour with aromas of black cherry, plum and notes of leather. It's soft on the attack, dry and full bodied with a very long lasting finish.