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This menu reflects the restaurant's prime location, a space for enjoyment and relaxing in the sunlight whilst the palate revels in ancestral flavours. Our intention with the Solaina menu is to progress beyond the Tempo and Roots menus, featuring an even more exclusive and special product, the ingredients that forge our identity, such as shellfish, lamprey or elver.

- :: A selection of oil, salt and artisanal butters  
- :: Carpet shell, godello and sage   
- :: Cuttlefish agnolotti and vizcaina sauce      
- :: Sabayon and sea urchin          
- :: Grilled mackerel, almond, tomato and broad beans    
- ::
- :: Cuttlefish, carrot chutney and aromatic herbs    
- :: Bogavante en manteca asado a la brasa    
- :: Spider crab salpicon and grilled pig's head   
- :: Chargrilled elvers, clam pil pil and fried seaweed   
- ::
- :: Grilled red mullet and seasonal green peas   
- :: Slow-braised Mos rooster, pine nuts praline and rice  
- ::
- :: Aguacate a la brasa, cuajada y mandarina   
- :: Caramelized winter apple crep, cider and tonquin bean    
- :: Tocino de cielo egg and caramel custard pudding with fried sesame seeds and passion fruit    

163.00€

Extras

- | | |
|--------|--|
| 16.00€ | Our cheese selection from here and there (served before dessert). |
| 70.00€ | Pair our classic dishes with a personalised selection from our dynamic and variable wine list, which guarantees the optimum drinking time of each wine and with a particular focus on Galician wineries. |

Observations

The menu, wine pairing and our cheese selection must be served to all diners in the party. If you individually want a cheeses selection, you can request it à la carte (available in the dessert section).

Due to the preparation time required for our menu, serving times are as follows: lunch until 2.15 p.m.

and dinner until 10 p.m.

This is a market-based option: the contents of the menu may vary due to the seasonal nature of certain products.

Prices are inclusive of VAT. Updated on 17-04-24 and valid until next update.