



TAPAS

Pan con Tomate // 6

Toasted Baguette with Grated Tomato and Garlic

Atún Crudo // 10

Tuna tossed in Adobo Aioli, Green Romesco, Kombu Balsamic served with Crostinis

Croquetas de Jamón // 6

Creamy Ham Fritters, Served with Citrus Aioli

Gambas // 8

Sauteed Shrimp with Garlic Sherry Sauce served with Toasted Baguette

Padrones // 8

Blistered Shishido Peppers, Kombu Balsamic, Queso Fresco

Calamares // 8

Fried Calamari Served with Citrus Aioli

Carrilladas // 9

Braised Pork Cheeks, Peach Kalimotxo Reduction, Grilled Poblano, Herb Goat Cheese

SHARED PLATES

Piquillos (4) // 10

Manchego Stuffed Peppers on Crostini with Rosemary Infused Honey

Patatas Bravas // 12

*Crispy Potatoes, Manchego Cream, and Brava Sauce
+Fried Egg \$2*

Pintxos Muranos (4) // 14

Grilled Lamb Skewers, Served with Green and Red Romesco

Mejillones // 14

Steamed Mussels with Saffron Cream, Papas Fritas

FOR THE TABLE (For 2 and 4 persons)

Paella de Mariscos 35/65

Seafood Paella with Fresh Mussels, Jumbo Shrimp, Grilled Gulf Fish, Spanish Chorizo, Snap Peas, Piquillo Peppers, Arroz Calasparra

Charcuteria 22/40

Chef Selection of Spanish Meats and Cheeses paired with Housemade Accoutrements

A la plancha 38 // 70

A selection of our grilled meats and seafood served with housemade pickles and sauces

FLATBREADS // 14

Manchego and Chorizo

Manchego Cheese, Cured Chorizo, Herb Aioli, Roasted Poblano

Steak and Mahon

Mahon Cheese, Marinated Steak, Arugula, Sherry Pimenton Vinaigrette

Boquerones

White Anchovies, Herb Goat Cheese, Tapenade, Crispy Shallots,

Catalonia

*Cherry Tomato, Red Onion, Roasted Squash, Piquillos, Arugula, Queso Fresco
(Upcharge on Protein)*

SOUP AND SALADS

Gazpacho 5//8

Chilled Tomato and Cucumber Soup with Spanish Olive Oil & Garlic

Green Salad //10

Mixed Greens, Sliced Piquillos, Seasoned Almonds, Crumbled Goat Cheese, Sherry-Pimenton Vinaigrette

Spanish Caesar //13

Romaine, Smoked Caesar Dressing, Cherry Tomato, Shaved Manchego, Chickpea Croutons, White Anchovy, Fried Shallots

Salad Additions

Chicken // 7

Steak // 9

Shrimp // 9

SANDWICHES (Served with House Fries)

Solera Burger // 15

Beef and Spiced Lamb Blend, Manchego Cheese, and Citrus Aioli Served on Toasted Ciabatta

Solera Hot Chicken // 12

Fried Marinated Chicken Breast, Salmorejo Sauce, Herb Aioli on Toasted Ciabatta

Madrid Po' Boy // 14

Fried Calamari and Citrus Aioli served on Toasted Baguette

Spanish Club // 12

Adobo Marinated Chicken, Mahon Cheese, Bacon, Green Romesco on Toasted Ciabatta

ENTREES

Gulf Fish // 26

Paneed Gulf Fish, Herb Aioli, Crispy Shallots, Mixed Micros, Tomato Vinaigrette, Crispy Potatoes

Pork Chop // 24

14oz Frenched Pork Chop, Blueberry Poblano Jam, Summer Vegetable Risotto, Crispy Shallots Grilled Asparagus

Hanger Steak and Papas Fritas // 28

10oz Hanger Steak, Mojo Verde, Anchovy Brown Butter, Garlic Manchego Fries, Arugula



SPARKLING & ROSE'

Segura Viudas Cava, Penedes, ESP	9 // 33
Graham Beck Brut Rosé Penedes, ESP	13 // 45
Ostatu Rosé Rioja, ESP	11 // 39

WHITES

Scarpetta Pinot Grigio, Friuli, IT	10 // 35
Villa Maria Sauvignon Blanc, Marlborough, NZ	11 // 39
Morgadio Albarino, Rias Baixas, ESP	10 // 35
Sonoma-Cutrer Chardonnay, Sonoma Coast, CA	12 // 42
Arinzano Chardonnay, Navarra, ESP	12 // 42
Drouhin Macon – Village Chardonnay, Burgundy, FR	9 // 33
Frank Family Chardonnay, Napa Valley, CA	16 // 56

PINOT NOIR

Meiomi California	12 // 42
Domaine Philippe Girard Burgundy, FR	13 // 45

SPANISH REDS

Siglo Tempranillo, Rioja, ESP	11 // 39
Tinto Pesquera Crianza Tempranillo, Ribera del Duero, ESP	16 // 56
CVNE "Cune" Reserva Tempranillo, Rioja, ESP	13 // 45
Onix Garnacha, Priorat, ESP	14 // 50

Ask your server about our draft wine selection

CABERNET SAUVIGNON

El Circo "Contorisionista" ESP	9 // 33
Daou Paso Robles, CA	14 // 50
Chateau Semonlon Bordeaux, FR	13 // 45
Quilt by Caymus Napa Valley, CA	16 // 56

SANGRIAS 10 // 42 (1L)

Rosé

Still rosé, blood orange juice, raspberry liqueur, strawberry gin, elderflower liqueur

White

White wine, white peach juice, grapefruit liqueur, honeysuckle vodka, passion fruit liqueur

Red

Red wine, pomegranate juice, blackberry liqueur, brandy, cherry liqueur

GIN AND TONIC //10

Street Pumas
(London Dry)

Jack Rudy
(Classic)

Mahon
(Wine & Molasses Base, Juniper & Rose)

GinRaw
(Citrus & Spice)

El Guapo
(British Colonial Style)

COCKTAILS // 12

Sangarita

Tequila, lime, Sugar, topped w/ Sangria

Ultima Palabra

Mezcal, Maraschino Liqueur, Green Chartreuse, Lime

Old Fashioned

Whiskey, Honey Syrup, Bitters

Pêche Mule

Vodka, Peach liqueur, Lime, Ginger Beer

Passionfruit Lemondrop

Vodka, Passionfruit liqueur, Lemon

Solera 75

Gin, Lemon, Sugar, Bubbles