



Set Menu #1 - \$52/person (Min 2 Guests)

Black Olive Sourdough & Spanish Olive Oil
Paprika Salt & Pepper Squid with Guindillas & Sofrito
Spanish Meatballs with Cheese & Romesco Sauce
Sautéed Garlic Mushrooms with Haloumi & Spinach

Espetada Grill - Chicken / Rump / Pork Belly

Served with Pimentón Chips & Spanish Ensalada

Churros filled with Toffee & Ice Cream

Set Menu #2 - \$65/person (Min 2 Guests)

Black Olive Sourdough & Roasted Spanish Olives
Lamb Shoulder Salad with Mint, Marinated Figs & Pomegranate
Paprika Salt & Pepper Squid with Guindillas & Sofrito
Pork Belly with Calvados Apples & Jerez

Espetada Grill- Chicken / Rump / Lamb

Served with Pimentón Chips & Spanish Ensalada

Churros filled with Toffee & Ice Cream

Set Menu #3 - \$75/person (Min 2 Guests)

3 Spanish Cold Cuts – Jamon, Salami, Fuet Anis, Olives & Pickles
Paprika Salt & Pepper Squid with Guindillas & Sofrito
Lamb Shoulder Salad with Mint, Marinated Figs & Pomegranate
Paella Croquettes with Chicken & Pork Chorizo on Salsa Verde

Espetada Grill - Chicken / Rump / Lamb

Served with Pimentón Chips & Spanish Ensalada

Churros filled with Toffee & Ice Cream

***Vegetarian Tasting Menu's available on request (min 2 guests)**

***Add any Paella to any menu for an additional \$10 per person**

Chicken & Chorizo / Seafood / Vegetarian

***Add 120ml Accompanying Spanish Wines**

3 x Spanish Wines + \$20/person

4 x Spanish Wines + \$25/person

5 x Spanish Wines + \$30/person



Cold Tapas

Tasting Plates for up to 3 persons

<i>Popurrí de Aceitunas Asadas y Almendras G</i>	
Roasted Medley of Olives & Smoked Paprika Almonds	13
<i>Queso Manchego Maduro G,v</i>	12
Aged Sheep's Cheese from La Mancha with Lavosh	
<i>Boquerones</i>	12
White Anchovies on Toasted Baguette w/Tomato, Herbs & Oil	
<i>Pan Catalán v</i>	8
Toasted Baguette w/Tomato, Garlic & Oil Rub	
<i>Embutidos</i>	26
Toasted Baguette w/Tomato, Garlic & Oil Rub	
<i>Fuet Anis & Salami de los Rodríguez</i>	12
Rodriguez Bros Cured Fennel Chorizo & Salami w/Baquette	
<i>Jamón Serrano</i>	14
Jamon Serrano with Olive Bread & Olive Oil	
<i>Ensalada de Cordero con Higo Acuñaado G</i>	18
Lamb Salad w/ Mint, Marinated Figs & Pomegranate	
<i>Iceberg, Jamón, Valdeón y Nueces G,N</i>	15
Iceberg, Crisp Jamón, Blue Cheese Dressing & Walnuts	



subsolo
restaurant • tapas • wine bar
Hot Tapas

Tasting Plates for up to 3 persons

<i>Sardinas Fritas G</i>	18
Fresh Fillets of Flash-Fried Sardines w/ Tomato Salsa	
<i>Calamar Pimentón G</i>	18
Paprika Salt & Pepper Baby Squid w/Sofrito Sauce	
<i>Croquetas de Paella G</i>	16
Paella Croquettes w/Chicken & Pork Chorizo on Salsa Verde	<i>(3 or 4pc)</i>
<i>Croquetas de Manchego V</i>	14/18
Cheesy Manchego Croquettes	<i>(3 or 4pc)</i>
<i>Flores de Calabacín G,V</i>	20/28
Zucchini Flowers filled w/Sage & Burnt butter infused Pumpkin <i>(4 or 6 pc)</i>	
<i>Champiñones al Ajillo con Haloumi G,V</i>	15
Sautéed Garlic Mushrooms with Spinach & Haloumi	
<i>Patatas – Bravas /or Allioli G,V</i>	12
Fried Potatoes w/Fiery Spicy Tomato Sauce	10
or w/ Housemade Alioli	
<i>Albóndigas con Manchego en Romesco N</i>	19
Spanish Meatballs with Cheese and Romesco Sauce	
<i>Mejillones al Ajillo en Salsa de Verdejo G</i>	22
Mussels in a Creamy Garlic White Wine Sauce w/Baguette	
<i>Panceta de Cerdo con Manzanas Calvados G</i>	20/24
Pork Belly with Calvados Apples & Jerez	<i>(3 or 4 pc)</i>
<i>Chorizo de Cerdo y Pollo con Morcilla G</i>	18
Pan-fried Chicken & Pork Chorizo with Black Pudding	



Paella

3 to 4 persons as a Tapa - 1 to 2 persons as a Main Course

Subsolo G	36
Chicken & Pork Chorizo	
Marisco G	
Seafood – Clams, Mussels, Squid & Scallops	38
Vegetariana con Azafrán y Pimentón v,G	
Vegetarian with Saffron & Pimentón	34

Espetadas– Subsolo Grills

*Specialty 350 gram BBQ Skewers 1 to 2 persons
as a main course. Served with Pimentón Chips & Salad*

Filete de Cadera G	35
Grain Fed Rump Cap	
Filete de Cadera - Wagyu G	48
Marble Score 6+ Grain Fed Wagyu Rump Cap	
Filete de Cordero G	42
Marinated Lamb Rump	
Filete de Pollo con Peri Peri G	35
Chicken Thigh Fillet with Peri Peri Glaze	
Panceta de Cerdo con Chorizo G	38
Pork Belly with Chorizo	
Parrillada Mixta G	39
Rump Cap, Chicken Chorizo, Pork Belly, Morcilla	
Parrilla de Vegetales v,G	29
Seasonal Vegetables with Tofu, Haloumi & Chickpea	



subsolo
restaurant • tapas • wine bar

Postres – Desserts

Crema Catalana con Puré de Membrillo G	12
Catalan Cream with Quince Purée & Bruleed Crust	
	15
Churros con Dulce de Leche y Chocolate N	
Toffee filled Cinnamon Doughnut Sticks with Chocolate Sauce & Ice Cream	
	14
Pudding de Chocolate N	
Hot Chocolate Pudding with Melting Chocolate Centre & Ice Cream	
	10
Sorbete de Naranja y Azafrán G	
Saffron & Valencia Orange Sorbet	
	18
Queso Manchego Maduro v	
Aged Sheep's Cheese from La Mancha w/Lavosh & Fruit Bread	

Kids Menu

Kids Menu available for kids only

Fillet of Fish – Grilled or Battered	15
Fried Calamari w/ Alioli	15
Charcoal Roasted Chicken	15
Charcoal Rump Steak	15
<u>All served with Chips & Salad</u>	9
Churros w/ Chocolate Sauce & Ice Cream	8
Vanilla Ice Cream w/ Caramel or Chocolate Sauce	

G = Gluten Free / N = Contains Nuts / V = Vegetarian

Allergy Disclaimer: Please advise our staff of any allergies. Nuts, Seafood and other products are used in our kitchen. Subsolo Management & Staff will take all care but hold no responsibility for any allergic reactions

Payment with credit: Please be advised that all payments via credit cards incur a 1.5% bank surcharge