



Chef Oscar Ballesteros - Barcelona, Catalunya

COCKTAIL MENU

Choose 6 - \$55 pp

Choose 8 - \$70 pp

All 10 - \$80 pp

ROCK OYSTERS

BEETROOT GAZPACHO

TARANA ONION PICKLE w/ SALMON MOUSSE

FILO PASTRY FILLED w/ GOATS CHEESE & HONEY

TUNA TARTARE w/ DAIKON

STUFFED ROMA TOMATOES w/ GOAT CHEESE CREAM & BASIL

ROAST PORK EMPANADA w/ MOJO ROJO SAUCE

AROLA STYLE PATATA BRAVAS

IBERICO HAM CROQUETTAS

CRISPY FILLED FILO CRÈME BRÛLÉE, w/ RASPBERRY CREAM

Also available for your function

Exclusive Venue Hire – Complimentary Venue Inspection & Menu Tasting included

Beverage Packages - International Beers, Premium Red & White Wines, Soft Drinks
2 hours \$35 pp, 3 hours \$45 pp, 3.5 hours \$50 pp, 4 hours \$55 pp

Sub Sangria Cocktails on arrival – Set the tone with a famous Sub-Sangria on arrival for only \$10 each

Run a Bar Tab and pay on consumption. Choose your wines in advance. Tailor or restrict your bar tab to include or exclude certain drinks (i.e. spirits, shots, cocktails)

Function booking conditions

Subsolo Cocktail food menu is designed for parties of 30-150 guests.

Food & Beverages will be served with waiter tray service throughout the function.

We cater to most dietary needs and our best care will be taken, however, Subsolo and its Management assume absolutely no responsibility for any allergic reactions to our food.

Final numbers of guests must be advised by phone or email on the 48 hours prior to the function. Confirmed guest numbers will be catered to and charged for. Any booking deposits are non-refundable if booking is cancelled by the client.