



TICKETS & BOOKING

922 98 71 84

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www.lasolasshowroom.com



VICTORIA
★★★★GL



Menu

ENTRANTE

Ceviche de langostinos cocidos, crema de aguacate y frutas tropicales



SOPA

Vichyssoise de coco con frutos secos garrapiñados y esencia de eneldo



PESCADO

Popieta de lubina y langostinos aromatizada al Martini sobre caldo Tom-Yum y crujiente de

verduras



PLATO PRINCIPAL

Costillar de ternera, puré de zanahoria a baja temperatura, chutney de mango y piña

tostada y nuestra BBQ casera



POSTRE

La fruta del pecado (Trampantojo de manzana)



Si tienes alguna intolerancia o alergia, avísanos y cuidaremos cada detalle.

Menu

STARTER

Cooked prawn ceviche with avocado cream and tropical fruits



SOUP

Coconut vichyssoise with caramelised nuts and a hint of dill



FISH

Sea bass and prawn paupiette, infused with Martini, served over Tom Yum broth with crispy vegetables



MAIN COURSE

Slow-cooked beef ribs with low-temperature carrot purée, mango chutney, toasted pineapple, and our homemade BBQ sauce



DESSERT

The Fruit of Sin (apple-shaped illusion dessert)



If you have any intolerance or allergy, please let us know and we will take care of every detail.



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Menú vegetariano

ENTRANTE

Ceviche de tofu, crema de aguacate y frutas tropicales



SOPA

Vichyssoise de coco con frutos secos garrapiñados y esencia de eneldo



PRIMER PLATO

Popieta de calabacín y seitán al Martini sobre caldo Tom-Yum vegetariano y crujiente de verduras



PLATO PRINCIPAL

Medallones vegetales, puré de zanahoria a baja temperatura, chutney de mango y piña tostada y nuestra BBQ casera.



POSTRE

Fruta del pecado (Trampantojo de manzana)



Si tienes alguna intolerancia o alergia, avísanos y cuidaremos cada detalle.

Vegetarian menu

STARTER

Tofu ceviche with avocado cream and tropical fruits



SOUP

Coconut vichyssoise with caramelised nuts and a hint of dill



FIRST COURSE

Zucchini and seitan paupiette, infused with Martini, served over vegetarian Tom Yum broth with crispy vegetables



MAIN COURSE

Vegetable medallions with low-temperature carrot purée, mango chutney, toasted pineapple, and our homemade BBQ sauce



DESSERT

The Fruit of Sin (apple-shaped illusion dessert)



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