

# starter plates

**house made guacamole** 105  
avocado / tomato / onion / cilantro / mixed chips

**yellow fin tuna tartare** 140  
spicy sesame oil / spanish onion / cucumber /  
mexican radish / plantain chips

**guerrero negro seared sea scallops** 140  
fresh tomatillo salsa / chilmole mayonnaise

**smoked marlin tataki** 120  
white & black sesame seed / spring onion fresh salad

**home made smoked beef tenderloin strips** 120  
red plums / peanut & chile piquin vinaigrette

**solea signature salad** 105  
romaine hearts / tomato / Atlixco goat cheese /  
pumpkin seed vinaigrette

**baby spinach salad** 100  
sweet smoked bacon / bosc pear / parmesan cheese /  
honey vinaigrette

**signature caesar** 105  
baby romaine hearts / parmesan-pesto croutons / caesar dressing

**any salad +  
grilled chicken or skirt steak** 60  
**shrimps** 80

**soup of the day** 90

**mexican black oyster mushroom soup** 100  
potato / roasted huitlacoche / tomato / cilantro

**hand made brie cheese baguette** 105  
epazote bread / sautéed wild mushrooms / fresh brie cheese

solea

# main plates

**escabeche shrimp brochette** 240  
pickled Ensenada vegetable escabeche /  
guajillo-caper brown butter

**wild salmon & white clams** 225  
pearl barley / white clams and mexican chorizo broth

**grilled mahi mahi** 220  
grilled bell pepper / roasted vegetables / bell pepper vinaigrette

**citric pesto crusted ahi tuna** 250  
fennel bulb & orange Veracruz fresh salad

**oven roasted golden snapper** 235  
roasted new potatoes / roasted garlic / roasted eggplant /  
black oyster mushroom cream

**coriander & lemon marinated chicken breast** 191  
couscous salad / fried baby capers / grilled lemon

**maple duck magret "carnitas" style** 201  
red onion-manzano chile pickled salsa / avocado / corn tortillas

**beer marinated skirt steak** 265  
roasted cactus / spring onions / mexican avocado salad

**smoked grilled beef tenderloin** 295  
grilled polenta /sweet figs & blue cheese napoleon / balsamic reduction

**grilled Angus rib eye steak** 310  
huitlacoche tamal / home made mexican drunken sauce

**short rib braised in poblano and red adobo** 310  
rustic mashed potatoes / sautéed pea pods

**Angus beef hamburger** 175  
served with fries in a five chile rub

tax is included in our prices; 15 % gratuity is added to parties of 7 or more;  
please notify us of any food allergies; we are a non smoking restaurant, to  
smoke we appreciate your cooperation of doing it at the terrace; remember  
to stamp your valet ticket to recive 2 free parking hours.

solea