

Solymer®

BRUNCH MENU

28/11/2025

TARAMOSALATA

Traditional smooth creamy cod roe mousse

FAVA (V)

Fava purée, pickled onion & sundried tomatoes

TZATZIKI (V)

Shredded cucumber with garlic & fresh herbs in Greek yoghurt

TIROKAFTERI (V)

Greek spicy feta cheese dip

PITA BREAD

For dipping

GREEK MOUSSAKA

Layers of sautéed eggplant, seasoned minced beef, and creamy béchamel, baked to golden perfection.

ORIGINAL GREEK SALAD (V)

Classic Greek salad with tomatoes, cucumbers, capsicum, onions & Greek olives topped with Greek feta cheese

CLASSIC SPINACH PIE (V)

Classic Greek spinach pie with feta cheese & fresh herbs

PATATES (V)

Homemade fried russet potatoes sprinkled with salt & oregano

PIZZA MARGARITA (V)

A simple yet exquisite combination of fresh mozzarella, vine-ripened tomatoes, and fragrant basil on a thin, golden crust

LIVE BBQ GRILL

Self-Service | Don't Wait! Feel free to go to the BBQ and grab as many as you want

ANGUS SIRLOIN SKEWERS

Melt in your mouth Angus beef skewers topped with lemon, salt & oregano

CHICKEN SKEWERS

Charcoal grilled chicken thigh skewers topped with lemon, salt & oregano

VEGETABLE & HALLOUMI SKEWERS (V)

Grilled halloumi cheese with mixed vegetables

SHARING DESSERTS

LET US KNOW WHEN YOU'RE READY

BOUGATSA

Greek Cream Custard Pie

SEASONAL FRUITS

Assorted fresh seasonal fruit plate

SOFT BEVERAGES & WATER

Coca-Cola

Coca-Cola Light

Sprite

Ginger Ale

Tonic

Sparkling Water

Still Water

Please let us know if you have any food allergies, dietary restrictions or special considerations.

Solymar®

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SELECTED COCKTAILS

GIN & GINGER

A spicy twist on gin, featuring ginger syrup, lemon juice, and ginger ale for a bright, zesty drink with a hint of warmth

WHISKEY PEACH SMASH

Smooth blend of whiskey, peach syrup, and a splash of lemon juice, creating a sweet, tangy cocktail with a warm, fruity finish

TEQUILA SUNRISE

Vibrant, layered cocktail made with tequila, orange juice, and grenadine syrup, evoking a beautiful sunrise with its colorful, fruity layers

MIMOSA

Self-Service | Don't Wait! Feel free to refill your Mimosa at the indoor bars

A refreshing classic that combines the sweetness of orange juice with the bubbly zest of sparkling wine

SELECTED MOCKTAILS

ZEN

A refreshing and calming blend of lemon juice, elderflower, cucumber, and fresh mint, topped with soda for a light, invigorating taste

VIRGIN PIÑACOLADA

A tropical escape in a glass with creamy coconut syrup and sweet pineapple juice, capturing the classic Piña Colada flavor without the alcohol

VIRGIN MOJITO

A zesty, minty mix of lemon juice, fresh lime, and mint leaves, topped with Sprite for a bubbly twist on the classic mojito

SHIRLEY TEMPLE

A nostalgic favorite with ginger ale and a touch of grenadine, garnished with a maraschino cherry for a sweet, fizzy delight

WINES & BUBBLY

Self-Service | Don't Wait! Feel free to refill your wine & bubbles at the indoor bars

Inspira by Chocolan Merlot

Inspira by Chocolan Sauvignon Blanc

Provincia Di Pavia Italia Pinot Grigio Rosé

Barone Montalto Cucunci Blanc De Blancs Spumante Brut

HOUSE SPIRITS

Gin

Vodka

Whiskey

Rum

SELECTED BEER

COFFEE & TEAS

Americano

Cappuccino

Latte

Green Tea

Red Tea

English Breakfast Tea

#NOBADDAYS

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