



WELCOME
TO
SOLEIL TAPAS

“EXPERIENCE THE FLAVOURS OF SPAIN:
SHARE, SAVOUR, AND DELIGHT”



MENU

ALL THE MENU CAN BE MADE **GLUTEN-FREE** ON REQUEST. IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY PREFERENCES, PLEASE LET US KNOW!

PATATAS BRAVAS 14
GF/VG/PBO

Freshly cut and fried potatoes served with homemade brava (tomato sauce) and aioli, slightly spicy with a hint of garlic.

PAPAS ARRUGADAS CON MOJO PICON 18
GF/PB

Traditional Canary Island dish: Small potatoes, boiled in salt and then dried over heat to get their characteristic wrinkled skin. Served with mojo picón, a traditional sauce made with red peppers, garlic, walnut and spices.

TORTILLA DE PATATA 18
pre-order day in advance GF/DF

A classic Spanish omelette made with eggs, potatoes, and onions, cooked to perfection for a hearty and satisfying dish.

TORTILLA DE PATATA CHORIZO 20
pre-order day in advance GF/DF

A classic Spanish omelette made with eggs, potatoes, chorizo, and onions, cooked to perfection for a hearty and satisfying dish.

PATATA BOMBA X2 26
GF

A crispy potato ball filled with seasoned pork mince, placed on top of creamy aioli and topped with a mildly spiced tomato sauce.



SPANISH COCA 26
Chef's Recommendation: GF/PB

"Our Coca Catalana brings the taste of Catalonia to your plate with fresh, seasonal vegetables on a crisp, flavorful flatbread."

CHAMPIÑONES AL AJILLO 20
GFO/PB

Sautéed mushrooms, cooked in a generous amount of garlic and white wine and served in garlic sauce and a garnish of chopped fresh parsley. Served with toasted sourdough bread or gluten-free bread on request.

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Ground floor 215 High Street, Hutt Central, Lower Hutt
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POLLO AL AJILLO	25
GFO/DF	
<i>Chicken, cooked in a generous amount of garlic and white wine and served in garlic sauce and a garnish of chopped fresh parsley. Served with toasted sourdough bread or gluten-free bread on request.</i>	
CROQUETAS DE POLLO X4	22
GF	
<i>Crispy on the outside and creamy on the inside, made with chicken, home-made béchamel sauce, and a golden breadcrumb coating.</i>	
CHORIZO A LA SIDRA	28
GFO/DF	
<i>Classic Asturias tapas. Paprika-infused chorizo slow cooked with delicious sweet apple cider. Served with toasted sourdough bread or gluten-free bread upon request.</i>	
COSTILLA AL VINO TINTO DULCE	30
GF/DF	
<i>Tender ribs slow-cooked in sweet red wine 'Pedro Ximenez', imparting a rich flavour with a hint of sweetness.</i>	
ALBONDIGAS EN SALSA DE TOMATE	21
GFO	
<i>Juicy pork/beef meatballs simmered in a rich tomato sauce, seasoned with herbs and spices for a comforting and flavorful dish. Served with toasted sourdough bread or gluten-free bread upon request.</i>	
PANCETA DE CERDO GUISADA EN SIDRA	27
GF/DF	
<i>Marinated pork belly infused with smoky paprika, stewed in cider. Served with toasted sourdough bread or gluten-free bread upon request.</i>	
CALAMARES A LA ROMANA CON AIOLI	22
GF/DF	
<i>Tender squid rings, fried to golden perfection, served with a garlic aioli.</i>	
CALAMARES EN SU TINTA	23
GFO/DF	
<i>Squid cooked in their ink, white wine, garlic and onions, creating a deep, rich sauce. Garnish with fresh parsley. Served with toasted sourdough bread or gluten-free bread upon request.</i>	

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GAMBAS AL AJILLO 36

GF/DF

Juicy shrimp, cooked in a generous amount of garlic and white wine and served in garlic sauce and a garnish of chopped fresh parsley. Served with toasted sourdough bread or gluten-free bread upon request.

PULPO A LA GALLEGA 38

pre-order two days in advance GF/DF

Galician-style octopus, cooked to tenderness, served on a bed of boiled potatoes, sprinkled with smoky paprika, sea salt, and drizzled with rich olive oil.

PATÉ A ELECCIÓN: HIGADO DE POLLO/CHAMPIÑONES 24

pre-order day in advance GF/VGO

Homemade Pâté of Choice: Creamy chicken liver pâté or creamy mushroom pâté, served with caramelized onion and artisan crackers.

DESSERT

QUESILLO CANARIO 15

GF

A traditional Canary Islands dessert, this creamy flan is made with condensed milk and caramel, offering a rich and indulgent sweet treat.

PERAS COCIDAS EN VINO TINTO 15.5

GF

Indulge in our Poached Pears in Red Wine. The rich flavours of red wine and the smooth mascarpone base make this dessert an unforgettable experience.

WE USE QUALITY INGREDIENTS IN OUR DISHES BECAUSE WE BELIEVE THAT THE TASTE OF OUR FOOD IS ONLY AS GOOD AS THE INGREDIENTS WE USE. THAT'S WHY WE SOURCE OUR INGREDIENTS FROM THE BEST LOCAL SUPPLIERS

GF - Gluten-free
VG - Vegetarian

PB - Plant-based
DF - Dairy-free

O - On request

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