

# SIDECAR

TAPAS AT PRINCE SOLMS INN

## FROM THE GARDEN

**Shiitake Flatbread~**.....12

Scallions. Caramelized Onion. Gruyere. Lemon Truffle Aioli.

**Tomato Truffle Bisque~**.....10

Fancy Grilled Cheese. Parsley Garlic Butter. Add Chorizo \$1.

**Roasted Cauliflower~**.....10

Pistachio Breadcrumb. Honey-Chili Aioli.

**Cast Iron Dip~**.....12

Arrabbiata. Goat Cheese. Focaccia Bread.

**Olives & Marinated Feta**.....8

## FROM THE SEA

**Vietnamese Rolls**.....12

Crab. Shrimp. Fresh Vegetables. Chili Sauce. Peanut Sauce.

**Peruvian Ceviche\***.....12

Fresh Fish. Pickled Red Onion. Chili-Lime Popcorn.

**Tuna Poke\***.....13

Avocado. Chili Oil. Wonton Crisps.

**Chili Lemon Shrimp**.....15

Garlic. Crispy Shallot. Parsley.

## FROM THE LAND

**Tandori Chicken Skewer**.....12

Mint Chutney. Pickled Onion. Garlic Naan.

**Korean Meatballs~**.....14

Sriracha. Sesame Cucumber Salad. Miso Aioli.

**Crispy Sweet Potato**.....8

Crispy Spanish Chorizo. Maple Dijon Aioli. Chives.

**Antipasto Salad**.....13

Spanish Cured Chorizo. Melon. Artichoke. Tarragon  
Vinaigrette. Marinated Feta.

Note: Our goal is to deliver an out of this world experience. Our Kitchen is small and not gluten or nut free. Please notify your server if you have any allergies or health concerns. These plates are made to be shared and enjoyed together. We recommend sharing multiple plates to fully enjoy your experience. Ask your server for cocktail pairing suggestions. Please note a bread plate is available upon request for \$4.

\*Texas Administrative Code: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

~ items that contain gluten and cannot be made without.