



THE MICHELIN-STARRED RESTAURANT, MONTE, AND THE LUXURY RURAL HOTEL, SOLO PALACIO, HAVE TEAMED UP TO CREATE A UNIQUE NEW CONCEPT CALLED SOLO X MONTE. OUR INTENTION IS TO COMBINE THE EXCEPTIONAL CUISINE OF YOUNG CHEF XUNE ANDRADE, WHICH IS SUSTAINABLE AND RESPECTFUL OF THE ENVIRONMENT AND HIGH-QUALITY LOCAL PRODUCTS, WITH THE SIMPLE AND AUSTERE RURAL LUXURY THAT MEANS SOLO PALACIO.

BREAD	
[2 €]	WHEAT BREAD Baked fresh. ALLERGENS: Gluten. GLUTEN-FREE BREAD Baked fresh. For gluten intolerant or celiac individuals. ALLERGENS: No.
STARTERS	
[28 €]	HAZAS ANCHOVIES AND SMOKED BUTTER 10 anchovy fillets awarded 3 stars at the GREAT TASTE AWARD 2023. Caught in the Cantabrian Sea during spring, when the fat level of the fish is at its lowest. Served with a classic from Xune Andrade: his smoked butter. ALLERGENS: Fish, gluten, lactose.
[21 €]	BAKED MORBIER CHEESE With a flavor of cream, toasted bread, and fruit, Morbier cheese has been produced in the French Jura region since 1907. Baked in our oven and served with our traditional rustic artisan bread, known as 'ugly bread'. ALLERGENS: Gluten, lactose.
[21 €]	WHITE FISH TERRINE WITH AIRY AIOLI AND CRISP ARTISAN TOAST A smooth and creamy white fish terrine delicately infused with fresh herbs, served with light and airy aioli and crisp artisan toast. ALLERGENS: Fish, egg, lactose, sulphites, crustaceans.
[15 €]	APPLE SALMOREJO A plant-based twist on the traditional salmorejo, with a silky texture and a delicate fruity touch. A refreshing, flavourful vegan starter – perfect for warm days. ALLERGENS: Gluten, sulfites.
[25 €]	100% ACORN-FED IBERIAN HAM Served with bread and tomato. ALLERGENS: Gluten, sulfites.

MAIN COURSES	
[21 €]	TRADITIONAL ASTURIAN FABADA A traditional Asturian stew made with beans, chorizo, and pork belly from the mining region, slowly cooked to achieve a flavor full of authenticity. ALLERGENS: Lactose.
[25 €]	ROASTED COD With local cauliflower florets to offset the CO2 footprint of the cod. Simply delicious. ALLERGENS: Fish.
[24 €]	XALDU LAMB CANNELLONI Xaldu lamb, native to Asturias, is flavorful and tender, more akin to kid than to regular lamb. This breed has been essential to the local economy, providing food for generations. ALLERGENS: Lactose, egg, sulfites, gluten.
[35 €]	CONFIT AND ROASTED ASTURCELTA SUCKLING PIG LEG WITH ROASTED APPLE CREAM Roasted suckling pig with crispy, golden skin. The meat is juicy and tender, accompanied by a delicious peppered apple cream. ALLERGENS: None.

DESSERTS	
[9 €]	MONTE CHEESECAKE A legendary creation by Xune Andrade. Made with Asturian La Peral cheese. ALLERGENS: Gluten, egg, lactose.
[9 €]	TRADITIONAL RICE PUDDING Since Alexander the Great exported rice from Asia, this dessert has been made in many ways. We make it with rice, milk, and sugar. ALLERGENS: Lactose.
[10 €]	CARAMELIZED FRENCH TOAST ON CHOCOLATE AND COFFEE CREAM Homemade brioche soaked in spiced milk, caramelized on a rich chocolate cream with a hint of coffee. ALLERGENS: Gluten, egg, lactose.