

[2 €] **BREAD****WHEAT BREAD**

Baked fresh.
ALLERGENS: Gluten.

GLUTEN-FREE BREAD

Baked fresh.
For gluten intolerant or
celiac individuals.
ALLERGENS: No.

STARTERS

- [28 €] **ANCHOVIES ON A SMOKED BUTTER CORD**
Ten fillets of anchovies awarded 3 stars at the GREAT TASTE AWARD, caught in spring when their fat content is minimal and their texture perfect. Served on artisanal pan soplao, resting on a delicate cord of smoked butter.
ALLERGENS: Fish, gluten, lactose.
- [22 €] **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 €] **FABES & TOFU STEW**
Silky-stewed fabes paired with sautéed tofu, delicately infused with subtle smoky notes. Finished with fresh chives and a lightly spiced parsley oil, adding an aromatic and vibrant lift.
ALLERGENS: Soy.
- [17 €] **APPLE SALMOREJO**
Silky apple cream with a delicate touch of acidity. Glazed apple spheres and aromatic herb oil. A refreshing vegan starter, layered with nuance.
ALLERGENS: Gluten, sulfites.
- [25 €] **JOSELITO 100% ACORN-FED IBERIAN HAM**
Served with bread and tomato.
ALLERGENS: Gluten, sulfites.
- [17 €] **CONFIT LEEK WITH TOASTED HAZELNUT CREAM**
Leek gently confit in its own juices, served with a light toasted hazelnut cream.
ALLERGENS: Gluten, nuts, sulfites.

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

MAIN COURSES

- [22 €] **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.
- [28 €] **CONFIT COD WITH BEURRE BLANC**
Cod gently confit at low temperature in herb-infused oil, served with a free-range chicken beurre blanc made with Asturian butter.
ALLERGENS: Fish, milk.
- [25 €] **XALDU LAMB CANNELLONI**
Native Asturian Xaldu lamb, prized for its tender, flavourful meat. Served with a silky cream of its own jus and a delicate crunch of pumpkin and chia seeds.
ALLERGENS: Lactose, egg, sulfites, gluten.
- [32 €] **FREE-RANGE "PITU CALEYA" FROM THE ARAMO SIERRA**
Asturias' emblematic free-range chicken, reared in village surroundings. Slowly stewed and served with a smooth potato, garlic and lemon cream.
ALLERGENS: Sulfites.
- [37 €] **CONFIT OF GOCHO ASTURCELTA LEG WITH BAKED APPLE CREAM**
Suckling pig confit with golden, crispy skin. Succulent, melt-in-the-mouth meat served with a delicately spiced baked 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 prepare it creamy, with a delicate hint of cinnamon and vanilla.
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.