

SOLC



HOTEL WINE FEST

Parsimonia Tardana Blanco 2024

Crispy anchovy from El Xillu and burrata cream  




Veterum Vitium Tinajas 2022

Winter Majestic Garden 




Anma Blanco 2023

Pumpkin gnocchi with Parmesan whey
and scallop 



Veterum Vitium Bobal de Viñas Viejas 2022

Wild sea bream with roasted cauliflower purée
and chargrilled tips 



Anma tinto 2020

Lacquered lamb shoulder with sage purée
and watercress salad  



Kaleidos Bobal Rosé 2024

Caramelised apple with cheesecake foam 

Gluten  / Pork  / Dairy  / Nuts  / Vegan 

64€ per person
Pairing wine included

Please inform us if you have any allergies or intolerances. Our chef can propose an alternative to each dish to suit your requirements.