



HERMITAGE TRADICIÓ

RESTAURANT

SOLDEU,

A place to enjoy the finest traditional cuisine of both my homeland,
La Rioja, and the many influences that converge in the Upper Ebro Valley.

Our aim is to offer you the essence of the traditional cuisine of our homeland
while maintaining coherence with our origins and paying tribute to mother's cooking.

FRANCIS PANIEGO

Menú Allende*

* We have christened this menu with the name of the patron saint of Ezcaray,
the mother and guardian of our valley.

The menu consists of a selection of our most representative dishes.

ENTREES.

Echaurren ham croquettes, light and creamy
Prawn carpaccio served over tomato tartare, chilled almond soup, and wine caviar
Caramelised *crystal* peppers served with low-temperature free-range egg
Rioja-style fresh white beans "*pochas*" with tomato sauce

MAIN COURSES.

Battered hake confit prepared at 45°C, served with green pepper and rice soup
○
Glazed beef cheeks served with apple sauce and arugula

DESSERT.

Warm fresh cheese canapé with reineta apple and honey ice cream

STARTERS

STARTERS TO SHARE.

Echaurren chicken and ham croquettes, light and creamy

Chargrilled black pudding "*sausage*" with heirloom tomato sauce

Caramelised *crystal* peppers, with low-temperature free-range egg and potato fingers

Prawn carpaccio served over tomato tartare, chilled almond soup, and wine caviar

Morel mushrooms with sour cream and seared foie-gras

Mountain-style rice, with quail and mushroom

Red winter cardoon "*artichoke thistle*" with almonds

Fresh artichoke hearts sautéed with Iberian ham, green sauce and saffron

OUR SOUPS AND STEWS.

Echaurren fish soup, starring eel, monkfish and clams

Seasonal mixed vegetables served in their broth with spanish ham

Rioja-style caparrones "*red beans*" with chorizo and pancetta

Fresh pochas* "*white beans*" with tomato sauce

*FRESH, BECAUSE WE FREEZE THEM IN SEASON TO PREVENT THE SKIN FROM HARDENING SO WE CAN AVAIL OF THEM YEAR ROUND.

MAIN COURSES

FISH.

Battered hake confit prepared at 45°C and served with green beans and rice soup

Hake in green sauce with clams and *cocochas*

Baked collar of hake with sauté garlic, parsley and potato slices FOR 2 PEOPLE

Baked fillet of estuary bass served with Pil-Pil fishbone sauce

Chargrilled turbot served with sauté sauce, steamed potato and creamed roast garlic FOR 2 PEOPLE

MEAT.

Chargrilled beef chop with *piquillo* peppers

Chargrilled beef tenderloin served with café de paris sauce and pan-fried potatoes

Boned pig's trotters served with green vegetables on a celeriac purée

Rioja-style beef tripe and snout

Glazed beef cheeks, with apple sauce and arugula

Grandma's meatballs with truffle and *parmentier*

Lamb chops grilled over vine shoots served with sautéed potato slices

Venison tenderloin served with chestnuts and diced winter vegetables

OUR HOMEMADE DESSERTS AND ICE CREAMS

**PATRONS MAY WISH TO ORDER THEIR DESSERTS
AT THE BEGINNING OF THE MEAL.**

Warm fresh cheese canapé with reineta apple and honey ice cream

Traditional ricotta-style cheesecake

Brioche torrija *"spanish style french toast"* en cocotte, with vanilla ice cream

Warm and runny chocolate pie with vanilla ice cream COULANT

Strawberries macerated in vinegar with cheese ice cream and a dash of pepper

Chocolate cake with walnuts and honey ice cream

Creme caramel, made using locally sourced milk and eggs

Sheep's curd with ezcaray heather honey and nuts

Fruit salad with fruits of the forest sorbet

Selection of local cheeses served with quince jelly

Lemon sorbet with cava

Homemade ice cream:

heather honey, fresh cheese, vanilla and chocolate flav