



CASTILLA TERMAL

OLMEDO

★★★★

Events
Menu

MICE 1 Menu

Starter

Steamed Japanese bread, sardine fillets with holm oak aromas, tomato concasse and tangy mango cream.

Main to choose

Roasted sea bass fillets with Galician-style octopus.
Iberian pork strip ('pluma ibérica') cooked on charcoal in a Jospier oven with chimichurri sauce and roast potato.

Dessert

Cheesecake with red berry jam.

Cellar

White wine D.O. Rueda
Oaked Red Wine D.O. Ribera del Duero
Water, coffee and tea

RRP: 37€



MICE 2 Menu

Starter

Monkfish, king crab and prawn tartar with oxheart tomato, roasted garlic toffee and crispy fish skin rashers.

Main to choose

Baked sea bass, clam cream, mussels in brine and scallops cooked with garlic.

Roast suckling lamb with confit potatoes and garden salad.

Dessert

Cream-filled brioche French toast.

Cellar

White wine D.O. Rueda

Oaked Red Wine D.O. Ribera del Duero

Water, coffee and tea

RRP: 42€

MICE 3 Menu

Starter

Scallop, octopus and prawn skewer on a bed of finely chopped black tomatoes and dates.

Fish

Fisherman's stew.

Meat

Spanish beef sirloin, foie mousse, caramelised onion and raisin sauce.

Dessert

Intense chocolate cake with candied walnuts.

Cellar

White wine D.O. Rueda

Oaked Red Wine D.O. Ribera del Duero

Water, coffee and tea

PRECIO PVP: 49€

Coffee Break

Option 1

RRP: €10 per person

Coffee and tea

Still and sparkling mineral water

Homemade pastries

Spanish omelette appetiser

Fruit juice

Option 2

RRP: €14.50 per person

Coffee and tea

Still and sparkling mineral water

Homemade pastries

Spanish omelette appetiser

Fruit skewer

Fresh orange juice

2 mini pastries

2 small sandwiches