



CASTILLA TERMAL  
BURGO DE OSMA  
★★★★

*Events*

**Menu**

## MICE 1 Menu

### Starter

Tomato and fresh mozzarella salad, rocket, pine nut oil and basil pesto.

### Main to choose

Pan-fried hake on a bed of parsnip cream, sautéed vegetables and vegetable crisps.

Grilled Iberian pork shoulder ('secreto ibérico'), roasted bell peppers and chips.

### Dessert

Warm dark chocolate lava cake: with toffee caramel, chocolate crumble and Tahitian vanilla ice cream.

### Cellar

White wine D.O. Rueda

Red Wine D.O. Ribera del Duero

Water, coffee and tea

**RRP: 41€**

## MICE 2 Menu

### Starter

Lettuce mesclun with cured duck ham, confit cherry tomatoes, grated foie and red berry vinaigrette.

### Main to choose

Risotto with Carnaroli rice and boletus edulis, parmesan cheese, fresh chives and crunchy mushrooms.

Slow-cooked cod confit, fine cream of chickpeas, seasonal wild mushrooms and Sorian truffle oil.

Beef cheeks glazed with local gravy and cream of roast sweet potato.

### Dessert

Our Sorian Cheesecake with red fruits of the forest and fresh single cream.

### Cellar

White wine D.O. Rueda

Oaked Red Wine D.O. Ribera del Duero

Water, coffee and tea

**RRP: 45€**

## MICE 3 Menu

### Starter

Red tuna tataki with Wakame seaweed salad and Kimchi mayonnaise.

### Fish

Charcoal-grilled sea bass on cream of celeriac, pumpkin, mushrooms, spring onion and squid ink crisp.

### Meat

Lamb roll with hints of honey and rosemary.

### Dessert

Greek yoghurt mousse, caramelized pineapple and raspberry sorbet.

### Cellar

White wine D.O. Rueda

Oaked Red Wine D.O. Ribera del Duero

Water, coffee and tea

**RRP: 49€**

## Cocktail

*Duration (75 minutes)*

Mini caprese salad with cherry tomatoes, mozzarella pearls and pesto.

Grilled 'lagarto ibérico' skewer.

Foie bonbon with pumpkin seeds and red berry jam.

Smoked salmon, guacamole and cream cheese roll.

Chicken and vegetable gyozas with teriyaki sauce.

Mini Iberian ham croquettes.

Mini boletus croquettes.

Soria-style pork strips.

Vietnamese spring rolls with prawn and filo pastry.

Red tuna tataki on a bed of Wakame seaweed and Kimchi mayonnaise.

Mini blinis with cured duck ham, Cremette cheese and fresh chives.

Bite-sized blood sausage, piquillo pepper and apple with Martini caramel.

Bite-sized curry chicken with three kinds of sesame seeds and black olive crumble.

Iberian pork shoulder toast with tomato concasse and EVOO.

Mini vol-au-vent with cod brandade and piquillo peppers.

Fruit skewer with chocolate

### Cellar

Mineral water

White Wine D.O. Rueda

Red Wine D.O. Ribera del Duero

**RRP: 55€**

\*The cocktail options may be modified.

**Suggestions:**

Expertly hand-sliced corn-fed Iberian ham: €700.

Castile and Leon cheese bar: €6/guest

Iberian cured meat bar: €6/guest

Spanish beer bar: €6/guest (5 references)

# Coffee Break

## Option 1

*RRP: €12 per person*

Coffee and tea

Still and sparkling mineral water

Homemade pastries

Spanish omelette appetiser

Fruit juice

## Option 2

*RRP: €17 per person*

Coffee and tea

Still and sparkling mineral water

Homemade pastries

Spanish omelette appetiser

Fruit skewer

Fresh orange juice

Detox juice

Pastry selection of the day

Small vegetable sandwich

Pork scratchings from Burgo de Osma