

# HCEB

---

HOTELCIUDADDEBURGOS



## HCEB

---

HOTELCIUDADDEBURGOS



Best price and exclusive advantages  
for booking on our website  
[www.hotelciudaddeburgos.com](http://www.hotelciudaddeburgos.com)



#HotelCiudaddeBurgos @HCiudaddeBurgos

# CARTA



## STARTERS

Our special salad	8.75 €
Salad with fried goat cheese and nuts and raisins and Iberian ham	11.45 €
Warm Salad with cod shellfish and elvers	13.50 €
Iberian ham with tomato toasts	21.60 €
Assorted "Iberian" cold meats with tomato toasts	17.50 €
Burgos black pudding with red peppers	7.85 €
Saint James's shells stuffed with seafood and muslin cooked au gratin	11.00 €
Barbecued vegetables with truffle oil	11.50 €
Onion soup served with garlic bread with cheese	6.80 €
Vegetable soup cream	6.90 €
Fish and shellfish soup	7.50 €

## MEAT

Roast suckling lamb	18.00 €
Suckling Lamb chops	17.00 €
Grilled entrecote (5 peppers or Roquefort sauce)	17.50 €
T-bone steak of veal	29 €/Kg
Beef cheek stewed in Pedro Ximenez wine with a smoked sweet potato purée	14.50 €

## FISH

Cod sheets au gratin with baked peppers	17.00 €
Stuffed sole (shellfish) in Norway lobster sauce	20.50 €
Sweetened sea bass to Mediterranean sensation	17.60 €
Lobster Paella 2 pers. min. 30 minutes wait Price per person	22.00 €

## DESSERTS

Burgos cheese with honey and walnuts	5.15 €
Curd milk with honey	3.50 €
Home made Custard "Castellanas"	4.00 €
Fresh fruit salad	4.50 €
Cakes of the house	4.50 €
Profiteroles with hot chocolate sauce	3.50 €
Home made coffee creme caramel	3.50 €
Cheese Cake	4.50 €
Ice Cream Fusion Cup	4.05 €
Check our Ice cream leaflet	

BREAD SERVICE 1.00 €

10% VAT included

#HotelCiudaddeBurgos @HCiudaddeBurgos



Sercotel  
hotels

## EXECUTIVE MENU

Welcome appetizer

### Choice of starter:

- Special salad 'Ciudad de Burgos'
- Burgos black pudding with red peppers
- Sautéed vegetables from the wok with squid noodles and teriyaki sauce
- Scallop shell stuffed with seafood with almond muslin
- Cream of seafood with ravioli, chopped sundried tomatoes and coriander
- Sticky rice with duck confit and mushrooms

### Choice of Main Course:

- Roast suckling lamb
- Grilled entrecote with Piquillo red peppers and frites
- Slow cooked beef ribs with roast potatoes and gravy
- Salmon with sautéed wheat and an orange sauce
- Tempura cod with sweet and sour vegetables

### Choice of dessert:

- Grandfather's dessert reborn: Cheese semifreddo, cream of quince, Ratafia and walnut ice cream and a cheese foam
- Black chocolate coulant and hazelnut ice cream
- Caramelized French toast with white chocolate sauce and mango ice-cream

23.00 €

Bread & Water

### PAIRING SUGGESTED WINES FOR THE MENU

Bottle supplement

Garmendia Blanco (Verdejo, Viura)	10.00 €
Riscal 1860 (Tempranillo)	12.50 €
B.E.A. (Cava Brut nature)	14.00 €
De Chiripa (Tempranillo, Albillo)	16.00 €
Valderiz crianza (Tempranillo)	25.00 €