



“BURGOS ENTRE CUCHARAS”

TRADITIONAL COCIDO CASTELLANO – A STEW WHICH YOU EAT IN THREE STAGES

Cocido Castellano consommé with ox-tail and boletus mushroom ravioli

“La Abbadía” spinach and chickpea stew

Timbale of pork trotters on cream of tomato and farmer’s breadcrumbs

Cream of rice pudding and ice cream sprinkled with crushed cacao

Valtoñar (DO Ribera del Duero) red wine

Mineral waters

Price: €30 per person

Children’s menu

Cocido Castellano consommé with noodles

Breaded chicken breasts with french fries

Children’s dessert

Refreshments

Mineral waters

Price: €15 per child

IVA Included

Place: La Abbadía Restaurant - abba Burgos Hotel.

Date: 10, 11 y 12 de November

Bookings: 947 00 11 02

