

# Calatañazor

## Posada La Casa del Cura de

42145 CALATAÑAZOR (Soria)

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ROYAL INN CASA DEL CURA OF CALATAÑAZOR In Calatañazor where by steep streets and narrow alleys run centuries of history. Sounds of collections of ballads and roar of battles are heard over a silent background, THE ROYAL INN CASA DEL CURA hangs on the sickle of the river Milanos in a building which is more than three hundred years old that passed by different functions, from post office, jail or farm house. The rebuilding, respecting the past, has looked for the innovation in colours, materials and ways in a frame of traditional architecture where the limestone highlights, as well as the Arabian tile, the inn a part from its six double bedrooms offers a living room that also provides a touch of creation and originality where you can enjoy a wide offer of dishes and selection of wine to accompany. In an exclusive natural place, surrounded by forests, next to the park of the Canyon of the River Lobos, in the Cid's Route, close to the Douro's medieval defense line of castles and watchtowers, nature and history are combines to create a magic environment. MOZARABIC JOURNEYS OF CALATAÑAZOR All the weekends of November and groups all year Friday: accommodation + dinner Saturday::accommodation + Mozarabic dinner + breakfast Sunday: breakfast €150 + VAT per person MOZARABIC VIDEO OF CALATAÑAZOR <https://www.youtube.com/watch?v=SK7DEDSqlp0> We relive what Catalañazor was in the X century: We dress up the diners with vintage authentic turbans and authentic veils, we visit the village in the light of the moon with torches. There is a show of dancers who do the belly dancing, of the veils. Medieval musicians play ancient instruments (hurdy-gurdy, the darbuka, the txalaparta the Gembe, shepherd's whistle) Traditional Mozarabic food (Capon to the delights of honey, couscous, hummus, black pudding, fritters, tahini). WEEKENDS OF THE CIDER Weekends from February to May The journey of the cider, with authentic cider house menu (grilled steak, chorizo in cider, cod with peppers, omellete, cheese with quince) with the cubes from the cider from Guipuzcoa and Asturias and the best atmosphere around the cider. Traditional menu cider bar €27 per person OFFER WINTER WEEKENDS \*Accommodation from Friday to Saturday with breakfast \*Two typical dinners €115 + VAT (10%) per person on the weekend in double bedroom.

### Características

|                   |              |                   |           |                             |                             |
|-------------------|--------------|-------------------|-----------|-----------------------------|-----------------------------|
| <b>Categoría:</b> | Posada       | <b>Capacidad:</b> | 12 + 2    | <b>Alquiler:</b>            | Habitaciones / Habitaciones |
| <b>Situación:</b> | En población | <b>Mascotas:</b>  | Consultar | <b>Acceso minusválidos:</b> | Si                          |

Balcón, Baño en habitaciones, Calefacción, Chimenea, Decoración esmerada, Internet, Restaurante, Sala Reuniones, Tarjeta de Crédito, TV en habitaciones, TV en salón, WIFI, Agroturismo, Buenas vistas, Edificio histórico, Jardín, Jardín cerrado, Mobiliario jardín, Pueblo Pintoresco, Terraza, Zona verde

### Tarifas

|                     | T. ALTA | T. BAJA |
|---------------------|---------|---------|
| <b>Hab. / noche</b> | 75 €    | 65 €    |

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