

Starters of the meson

- * 21st Century salad with avocado, soft cheese, cream of anchovies, walnuts and broiled peppers
Ensalada del siglo XXI con aguacate, queso suave, crema de anchoas, nueces y pimientos asados
- TT ● TTT ● * Fresh seasonal vegetables with lettuce and almonds emulsion
Ensalada de hortalizas con lechuga 'viva' trocadero y emulsión de almendras
- * Home-made iberian ham croquettes on beet powder
Croquetas caseras de jamón ibérico sobre tierra de remolacha
- * Crispy bacon rashers
Los torreznillos del alma bien churruscados
- [V] * Grilled green asparagus with smoked salmon, zucchini and Maldon salt
Los espárragos verdes a la plancha con salmón ahumado, calabacín y sal Maldon
- * Tender vegetables with creamy ham
Verduritas de temporada con cremoso de jamón ibérico
- * Grilled suckling lamb sweetbreads sautéed with green garlic and mushrooms
Mollejitas de cordero lechal a la plancha, salteadas con ajete tiernos y setas
- * Seasonal scrambled eggs with zucchini, poached onion and shrimp
Revuelto de temporada con calabacín, cebolla pochada y gambas
- * Frog's legs with sauteed onion, golden garlic and wine reduction 'Quintaluna'
Ancas de rana "criadero" con cebolla pochada, ajos dorados y reducción de 'Quintaluna'
- Judiones (broad beans) from Real Sitio de San Ildefonso
Los judiones del Real Sitio con todo su acompañamiento
- * Castilian soup with rustic bread and low-temperature egg settled in a clay pot
La sopa castellana con pan rústico y huevo a baja temperatura reposada en cazuela de barro
- * The farmer's tasting platter: black pudding, sausage, pickled pork loin and potatoes
Probadilla de segadores: morcilla, chorizo, lomo de la olla y patatas
- * Grilled pickled "chorizo" sausage "IGP Cantimpalos"
Chorizo de la olla. D. "IGP Cantimpalos" pasado por la sartén
- * Deep-fried black pudding from segovia
Morcilla casera segoviana sólo frita
- * Tasting cheese platter from Castilla y León with quince, walnuts and artisan bread sticks
Muestra de quesos de Castilla y León con palitroques de cristal y membrillo
- * Iberian ham from acorn-fed pork "Gran Reserva D.O." Montanera 2014 and artisan bread sticks
Jamón ibérico de bellota "Gran Reserva D.O. 2014" con palitroques artesanales
- * Sliced cured loin from acorn-fed pork D.O Guijuelo
Lomo de caña ibérico de bellota D.O. Guijuelo
- * Assortment of Iberian cold cuts (ham, loin, "chorizo" sausage from acorn-fed pork) and cured ewe's cheese
Surtido de ibéricos (jamón, lomo y chorizo ibérico de bellota) y queso de oveja curado
- * [V] Salad with lettuce, tomato and sweet spring onions
Ensalada sencilla del tiempo con lechuga, tomate del "Cercao" y cebollitas dulces
- * Mixed salad with lettuce, cucumber, tuna, hard-boiled egg and tomato
Ensalada mixta con lechuga, pepino, bonito, huevo duro y tomate del "Cercao"

* Recommended to share

Tasting menu our segovian cousin

SERVED WITH OUR RED WINE «AUTOR»

— PAGO DE CARRAOVEJAS —

Price per person: 55,00€ VAT included

This menu is served for at least two people and to all the members of the group

Fish and shellfish

- Cubes of fried Cantabric hake with spinach
Merluza de pincho y del Cantábrico en tacos con espinacas
- Grilled sole with seasonal vegetables
Lenguado a la plancha con verduras de temporada
- Monkfish medallions served in prawn and paprika sauce with green asparagus
Medallones de rape en salsa de gambas y pimentón con espárragos verdes
- Thick cut of cod on false garlic ali-oli and saffron
Taco de bacalao sobre falso ali-oli de ajo y azafrán
- Grilled octopus with paprika from La Vera, olive oil and roasted potatoes
El pulpo asado al pimentón de la Vera con aceite de oliva virgen y patata asada
- Garlic Shrimp with cayena chilli
Gambas al ajillo con guindilla cayena

"We have fish previously frozen at -20 °C for those who are allergic to anisakis"

Roasted and other meats



Cochinillo: Suckling pig roasted in our traditional oven

Guarantee mark "Cochinillo de Segovia"

Cochinillo asado de nuestra corte y hornada. D. Marca de Garantía «Cochinillo de Segovia»

Our traditional golden and crispy cochinifrito
Nuestro cochinifrito tradicional dorado y crujiente

Roasted suckling lamb "Segolechal I.G.P." [1/4 small shoulder for 2 people]
Cordero lechal asado «Segolechal» [1/4 brazuelo pequeño para 2 personas]

Roasted suckling lamb "Segolechal I.G.P." [1/4 for 2 people]
Cordero lechal asado «Segolechal» [1/4 para 2 personas]

Grilled suckling lamb chops with fries
Chuletas de cordero lechal a la plancha con patatas fritas

● Beef sirloin with foie gras and Port wine sauce
Solomillo de buey con foie fresco y salsa de Oporto

Heifer loin from la sierra de Segovia "Entrecote" fillet with potatoes
Lomo de novilla de la sierra de Segovia "Entrecot" fileteado con patatas a lo pobre

● Red meat T-bone fillets with garnish (2 pax – 1,300 Kg. approx.)
Chuleton de carne roja fileteado con guarnición (2 personas – 1,300 Kg. aprox.)

● Charcoal-broiled shoulder of Iberian pork with grilled goat cheese and truffle foie gras sauce
La presa de ibérico a la brasa con queso de cabra gratinado y salsa de foie trufada

● Marinated partridge with endives and vegetables from Carracillo
La perdiz escabechada con endibias y hortalizas del Carracillo

All the prices have vat included

Home-made sourdough country bread (we also offer brown or gluten-free bread) 1,70 € / pax

You can join our big family in: Rtejosemaria



Some of our dishes may contain allergens due to the process of elaboration. Please, contact us if you have any doubts.

LIST OF ALLERGENS

