

Starters



- * 21st Century salad with avocado, soft cheese, cream of anchovies, walnuts and broiled peppers 20,00 €
Ensalada del siglo XXI con aguacate, queso suave, crema de anchoas, nueces y pimientos asados
- * Buffalo cheese perfumed with tomato concassé, basil and crispy sesame 20,00 €
Queso de búfala aromatizado con tomate concassé, albahaca y crujiente de sésamo
- * Home-made iberian ham croquettes on beet powder 15,00 €
Croquetas caseras de jamón ibérico sobre tierra de remolacha
- * Crispy bacon rashers 16,00 €
Los torreznillos del alma bien churruscados
- * Grilled suckling lamb sweetbreads sautéed with green garlic and mushrooms 22,00 €
Mollejitas de cordero lechal a la plancha, salteadas con ajetes tiernos y setas
- * Seasonal scrambled eggs with zucchini, poached onion and shrimp 15,00€
Revuelto de temporada con calabacín, cebolla pochada y gambas
- TTT●● * Grilled green asparagus with smoked salmon, zucchini and Maldon salt 20,00€
Los espárragos verdes a la plancha con salmón ahumado, calabacín y sal Maldon

Judiones (broad beans) from Real Sitio de San Ildefonso 11,50 €
Los judiones del Real Sitio con todo su acompañamiento

●●●●● Castilian soup with rustic bread and low-temperature egg settled in a clay pot 8,50 €
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 18,00 €
Probadilla de segadores: morcilla, chorizo, lomo de la olla y patatas

●●●●● * Grilled pickled "chorizo" sausage "IGP Cantimpalos" 10,00 €
Chorizo de la olla. D. "IGP Cantimpalos" pasado por la sartén

●●●●● * Deep-fried black pudding from segovia 10,00 €
Morcilla casera segoviana sólo frita

●●●●● * Tasting cheese platter from Castilla y León with quince, walnuts and artisan bread sticks 19,00 €
Muestra de quesos de Castilla y León con membrillo, nueces y palitroques artesanales

●●●●● * Iberian ham from acorn-fed pork "Gran Reserva D.O." 2017 with tomato and olive virgin oil 27,00 €
Jamón ibérico de bellota "Gran Reserva D.O. 2017 Montanera" con tomate y oliva virgen

●●●●● * Sliced cured loin from acorn-fed pork D.O Guijuelo 24,50 €
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 25,00 €
Surtido de ibéricos (jamón, lomo y chorizo ibérico de bellota) y queso de oveja curado

●●●●● * [V] Salad with lettuce, tomato and sweet spring onions 8,00 €
Ensalada sencilla del tiempo con lechuga, tomate del "Cercao" y cebolletas dulces

●●●●● * Mixed salad with lettuce, cucumber, tuna, hard-boiled egg and tomato 10,00 €
Ensalada mixta con lechuga, pepino, bonito, huevo duro y tomate del "Cercao"

* Recommended to share [V] Vegetarian dishes
Home-made sourdough country bread (we also offer brown or gluten-free bread): 1,70 € / pax

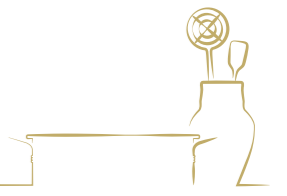


Tasting menu our segovian cuisine

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



- Baked hake thick cut with fried garlic and tomato vinaigrette 26,00 €
Taco de merluza al horno con ajitos dorados y vinagreta de tomate natural
- Fried cubes of Cantabric hake with spinach 26,00 €
Merluza de pincho frita en tacos con espinacas
- Grilled sole with seasonal vegetables 27,00 €
Lenguado a la plancha con verduritas de temporada
- Monkfish medallions served in prawn and paprika sauce with green asparagus 27,00 €
Medallones de rape en salsa de gambas y pimentón con espárragos verdes
- Thick cut of cod on basil cream 26,00 €
Taco de bacalao sobre crema a la albahaca
- Grilled octopus with paprika from La Vera, olive oil and mashed potatoes 27,00 €
El pulpo asado al pimentón de la Vera con oliva virgen y puré de patata
- Grilled sole with seasonal vegetables 20,00 €
Gambas al ajillo con su guindilla cayena

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



Roasted and other meats



Cochinillo: Suckling pig roasted in our traditional oven 27,00 €
Guarantee mark "Cochinillo de Segovia"
Cochinillo asado de nuestra corte y hornada. D. Marca de Garantía «Cochinillo de Segovia»

●●●●● Deep fried milk-fed suckling pig golden and crispy 27,00 €
Nuestro cochifrito tradicional dorado y crujiente

Roasted suckling lamb "Segolechal I.G.P." [1/4 small shoulder for 2 people] 49,50 €
Cordero lechal asado «Segolechal» [1/4 brazuelo pequeño para 2 personas]

Roasted suckling lamb "Segolechal I.G.P." [1/4 for 2 people] 52,00 €
Cordero lechal asado «Segolechal» [1/4 para 2 personas]

Grilled suckling lamb chops with fries 24,00 €
Chuletillas de cordero lechal a la plancha con patatas fritas

●●●●● Beef sirloin with foie gras and Port wine sauce 28,50 €
Solomillo de buey con foie fresco y salsa de Oporto

Heifer loin from la sierra de Segovia "Entrecote" fillet with potatoes 26,00 €
Lomo de novilla de la sierra de Segovia "Entrecot" fileteado con patatas

●●●●● Charcoal-broiled shoulder of Iberian pork with grilled goat cheese and foie gras sauce 24,00 €
La presa de ibérico a la brasa con queso de cabra gratinado y salsa de foie

●●●●● Roasted deer loin marinated with red berries and chestnuts 24,00€
Taco de ciervo marinado en su jugo con frutos rojos y castañas

●●●●● Marinated partridge with endives and vegetables from Carracillo 25,00 €
La perdiz escabechada con endibias y hortalizas del Carracillo

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



*“The greatest value of this house is our human team,
together we are more,
together working on the same illusion:*

Make everyone who visits us happy.

Welcome, enjoy. “

ROCÍO RUIZ ARAGONESES

HEAD CHEF

Miguel Jiménez

HEAD WAITER

Fulgencio Galindo

SOMMELIER

Juan Carlos Segovia

Healthy suckling pig from our farm-breeding and baking

Jose Maria has always had the upmost interest in attaining a suckling pig that was both rich and at the same time well-balanced from a nutritional point of view. After meeting Dr. Mataix, a professor of nutrition at Granada University, at a nutrition and health conference, and after telling him about his search for the highest quality in this product, Mataix expressed great interest in helping him, in part because this was also new to him; up until that time only the nobler parts of the pig had been studied, such as hams, loins... José María commissioned a quantitative analysis of one of our roasted piglets, which was carried out at the Institute of Nutrition and Food Technology at the University of Granada. After several weeks, we received an exhaustive study with the analytical results, and in addition the Doctor provided us with an informal summary of his interesting conclusions:

“Dear José Maria:

You sent a suckling pig to me at the Institute of Nutrition, and in a separate note I am notifying you of the scientific findings in terms of numbers and bars.

First and foremost it is my duty to congratulate you and to thank you for the untiring efforts that you put into the bodily health of your diners, and yet no less high are your demands for the care of their spirits, through the pleasure of the table and the tenderness of your roasted pig.

As for the quality of the fats, I must say, there are plenty of monounsaturated and polyunsaturated fatty acids, which are the ones that are recommended for a healthy diet. Obviously there is also so-called saturated fat, which although not advisable, is not present in excessive quantities. But also without it, your suckling pig would not have that crunchy textural richness or that rainbow of sensations that transpose one to that gastronomic paradise, where many foods are called upon and yet few are chosen, and among these latter, dear Jose Maria! is your suckling pig.

And without further ado, I send you a most well-deserved greeting and my admiration for the skills of your unparalleled cooking.”

Dr. J. Mataix