



El Gastrobar de José María

EL ENTUSIASMO POR COMPARTIR



Our Recommendations

1/2 PORTION TO SHARE

- Iberia ham “Gran Reserva D.O. Montanera” 2017 with tomatoe and olive virgen oil 17,00€ 27,00€
- Assortment of Iberian (ham, loin, “chorizo” sausage from acorn-fed pork) and cured ewe’s cheese 25,00€
- Tasting cheese platter from Castilla y León with quince, walnuts and artisan bread sticks 19,00€
- Grilled fresh duck liver with fig bread 26,50€
- Red tuna in Tartar with avocado and citrus aroma 26,00€
- Grilled suckling lamb sweetbreads sautéed with green garlic and mushrooms 12,00 € 22,00 €
- Deep fried milk-fed suckling pig golden and crispy 27,00€

Tapas on toast and other unique ones

PORTION

- Anchovies and sardines cured with avocado and fresh tomato pulp 7,00€
- Marinated salmon with tartare sauce and dill vinaigrette 7,00€
- Baked octopus and smashed potatoes with paprika and virgin olive oil 7,00€
- Charcoal-broiled shoulder of Iberian pork with grilled goat cheese 7,00€
- Iberian ham from acorn-fed pork with fresh tomato pulp and olive oil 8,00€
- Spring Toast: warm marinated suckiling pig with vegetables 8,00€

Toasts can be served with gluten-free bread for celiacs

With a pair... of eggs to crack (ecological)

TO SHARE

- With “chorizo” sausage and potatoes 12,00€
- With Segovian black pudding, fries and toasted pine nuts 12,00€
- With baked potatoes, pot loin and roasted peppers 13,00€
- With fried potatoes and acorn-fed Iberian ham Gran Reserva DO Montanera 2017 18,00€
- Scrambled eggs with zucchini, poached onion and prawns 15,00€
- Traditional pickled omelette (4 pax.) 17,00€

Salads and healthy suggestions

1/2 PORTION TO SHARE

●●●●	21st Century salad with avocado, cheese, cream of anchovies, broiled peppers and walnuts	12,00€	20,00€
●●	Traditional pickled mackerel with spring onions	9,00€	16,50€
●●	Our pickled tuna with onions	9,00€	16,00€
●●●	Mixed salad with lettuce, cucumber, tuna, hard-boiled egg and tomato		10,00€
●	[V] Leeks from Mozoncillo and roasted peppers with dressing reduction	9,00€	16,00€
TT●	Grilled green asparagus with smoked salmon, zucchini and Maldon salt		20,00€
●●●	Grilled zucchini, organic tomato with tapenade and goat cheese		19,00€

The best of the pork (sign of plenty)

1/2 PORTION TO SHARE

	Segovian Serrano ham DUROC	8,00€	12,00€
●	“Chorizo” sausage from acorn-fed Iberian pork (D.O. Guijuelo)	6,00€	10,00€
●●●	Home-made iberian ham croquettes with beet powder	8,00€	15,00€
	Cured and pickled pork loin with thick cuts of olive butter	8,00€	13,00€
	Pork sausages “I.G.P. Cantimpalos” heated in a pan	6,00€	10,00€
●	Deep-fried black pudding from Segovia	6,00€	10,00€
●	Crispy bacon rashers	9,00€	16,00€
●	The farmer’s tasting platter: black pudding, sausage, pickled pork loin and potatoes		18,00€

From the sea

1/2 PORTION TO SHARE

●●●	Cubes of fried Cantabric hake with spinach	14,00€	26,00€
●●●●●	Grilled octopus with paprika from La Vera, olive oil and mashed potatoes		27,00€
●	Garlic Shrimp with cayena chilli		20,00€
●●●	The classic fried calamari in romana style	9,00 €	16,00 €

[V] Vegetarian dishes. Our vegetables are organically grown and certified by CACyL



Gluten



Crustácean



Shellfish



Eggs



Fish



Milk



Nuts



Peanuts



Soja



Mustard



Sesame



Celery



Sulphites



Altramuces