

Starters of the meson



	* 21st Century salad with avocado,soft cheese, anchovies cream, walnuts and broiled peppers <i>Ensalada del siglo XXI con aguacate, queso suave, crema de anchoas, nueces y pimientos asados</i>	20,00 €
	* Soft buffalo cheese perfumed with tomato concassé, basil and crispy sesame <i>Queso suave de búfala aromatizado con tomate concassé, albahaca y crujiente de sésamo</i>	20,00 €
	* Home-made iberian ham croquettes on beet powder <i>Croquetas caseras de jamón ibérico sobre tierra de remolacha</i>	15,00 €
	* Crispy bacon rashers <i>Los torreznillos del alma bien churruscados</i>	16,00 €
	* Grilled suckling lamb sweetbreads sautéed with green garlic and mushrooms <i>Mollejitas de cordero lechal a la plancha, salteadas con ajetes tiernos y setas</i>	22,00 €
	* Scrambled eggs with zucchini, poached onion and prawns <i>Revuelto de temporada con calabacín, cebolla pochada y gambas</i>	15,00 €
	* Grilled green asparagus with smoked salmon, zucchini and Maldon salt <i>Los espárragos verdes a la plancha con salmón ahumado, calabacín y sal Maldon</i>	20,00 €
	* “Criadero” frog legs with golden garlic and Quintaluna reduction <i>Ancas de rana “criadero” con ajos dorados y reducción de Quintaluna</i>	19,00 €
	Castilian soup with rustic bread and low-temperature egg settled in a clay pot <i>La sopa castellana con pan rústico y huevo a baja temperatura reposada en cazuela de barro</i>	8,50 €
	Judiones (broad beans) from Real Sitio de San Ildefonso <i>Los judiones del Real Sitio con todo su acompañamiento</i>	11,50 €
	* The farmer’s tasting platter: black pudding, sausage, pickled pork loin and potatoes <i>Probadilla de segadores: morcilla, chorizo, lomo de la olla y patatas</i>	18,00 €
	* Grilled pickled “chorizo” sausage “IGP Cantimpalos” <i>Chorizo de la olla. D. “IGP Cantimpalos” pasado por la sartén</i>	10,00 €
	* Deep-fried black pudding from segovia <i>Morcilla casera segoviana sólo frita</i>	10,00 €
	* Tasting cheese platter from Castilla y León with quince, walnuts and fig bread <i>Muestra de quesos de Castilla y León con membrillo, nueces y pan de higos</i>	19,00 €
	* Iberian ham from acorn-fed pork “Gran Reserva D.O.” Montanera 2017 with tomato and olive oil <i>Jamón ibérico de bellota “Gran Reserva D.O. 2017” con tomate y oliva virgen</i>	27,00 €
	* Sliced cured loin from acorn-fed pork D.O Guijuelo <i>Lomo de caña ibérico de bellota D.O. Guijuelo</i>	24,50 €
	* Assortment of Iberian cold cuts (ham, loin, “chorizo” sausage from acorn-fed pork) and cured ewe’s cheese <i>Surtido de ibéricos (jamón, lomo y chorizo ibérico de bellota) y queso de oveja curado</i>	25,00 €
	* [V] Salad with Batavia lettuce, tomato and sweet spring onions <i>Ensalada sencilla del tiempo con lechuga Batavia, tomate del “Cercao” y cebolletas dulces</i>	8,00 €
	* Mixed salad with Batavia lettuce, cucumber, tuna, pomegranate, hard-boiled egg and tomato <i>Ensalada mixta con lechuga Batavia, pepino, bonito, huevo duro y tomate del “Cercao”</i>	9,50 €

* Recommended to share

Home-made sourdough country bread (we also offer brown or gluten-free bread)

1,70 € / pax



Tasting menu our segovian cousine

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 <i>Merluza de pincho y del Cantábrico en tacos con espinacas</i>	26,00 €
	Baked hake taco with golden garlic and natural tomato vinaigrette <i>Taco de merluza al horno con ajitos dorados y vinagreta de tomate natural</i>	26,00 €
	Grilled sole with seasonal vegetables <i>Lenguado a la plancha con verduras de temporada</i>	27,00 €
	Monkfish medallions served in prawn and paprika sauce with green asparagus <i>Medallones de rape en salsa de gambas y pimentón con espárragos verdes</i>	27,00 €
	Fresh salmon marinated with soya and zucchini noodles <i>Salmón fresco marinado con soja y tallarines de calabacín</i>	24,00 €
	Grilled octopus with paprika from La Vera, olive oil and mashed potatoes <i>El pulpo asado al pimentón de la Vera con oliva virgen y puré de patata</i>	27,00 €
	Garlic prawns with cayenne pepper <i>Gambas al ajillo con su guindilla cayena</i>	20,00 €

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 Guarantee mark “Cochinillo de Segovia” <i>Cochinillo asado de nuestra corte y hornada. D. Marca de Garantía «Cochinillo de Segovia»</i>	27,00 €
Deep-fried suckling pig chops with fries <i>Cochifrito en chuletilas con patatas fritas</i>	27,00 €
Roasted suckling lamb “Segolechal I.G.P.” [1/4 small shoulder for 2 people] <i>Cordero lechal asado «Segolechal» {1/4 brazuelo pequeño para 2 personas}</i>	49,00 €
Roasted suckling lamb “Segolechal I.G.P.” [1/4 for 2 people] <i>Cordero lechal asado «Segolechal» {1/4 para 2 personas}</i>	52,00 €
Grilled suckling lamb chops with fries <i>Chuletilas de cordero lechal a la plancha con patatas fritas</i>	24,00 €
Beef sirloin with foie gras and Port wine sauce <i>Solomillo de buey con foie fresco y salsa de Oporto</i>	28,50 €
Heifer loin from la sierra de Segovia “Entrecote” fillet with potatoes <i>Lomo de novilla de la sierra de Segovia “Entrecot” fileteado con patatas a lo pobre</i>	26,00 €
Pink veal escalope from Segovia with potatoes and vegetables <i>Escalope de ternera rosada de Segovia con patatas y verduras</i>	24,00 €
Charcoal-broiled shoulder of Iberian pork with grilled cheese and foie gras sauce <i>La presa de ibérico a la brasa con queso suave fundido y salsa de foie</i>	24,00 €
Marinated partridge with endives and vegetables from Carracillo <i>La perdiz escabechada con endibias y hortalizas del Carracillo</i>	25,00 €

All the prices have vat included

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



Gluten



Crustaceans



Molluscs



Eggs



Fish



Milk



Nuts



Peanuts



Soy



Mustard



Sesame



Celery



Sulfites



Lupins

*“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