



José María

Our segovia's cooking taste menu



Summer 2021

STARTERS

- Salad of lean lamb marinate with confit apple
- Seasonal vegetables "al dente" with iberian crème

TASTING

(choose one of two options)

Judiones (broad beans) from Real Sitio de San Ildefonso

- Melon soup and fruit pearls with ham "dust" and lime zest

- Grilled white tuna belly over tomato and quail egg



Cochinillo: Suckling pig roasted in our traditional oven
Guarantee mark "Cochinillo de Segovia"

DESSERT

(choose one of two options)

- Our traditional layered cake «Ponche de Segovia» with vainila cream and nougat ice-cream
- Mandarin sorbet from «Pago de Carraovejas» wine

OUR WINE

Blanco Quintaluna "Ecológico" de Ossian «El cordel de las Merinas» 2018
Pago de Carraovejas Autor 2018 D.O. Ribera del Duero

MINERAL WATER - BREAD

COFFE AND TEA

PRICE PER PERSON: 55,00 € VAT INCLUDED

LIST OF ALLERGENS



Gluten



Crustaceans



Molluscs



Eggs



Fish



Milk



Nuts Fruit



Peanuts



Soy



Mustard



Sesame



Celery



Sulfites



Lupins