



José María

Our segovia's cooking taste menu



Autumn 2021

STARTERS

●●● Pickled rooster with foie, candied apple and P.X.

● The mycological frying pan with cultivated and wild mushrooms, egg yolk and foie

TASTING

(choose one of two options)

Judiones (broad beans) from Real Sitio de San Ildefonso

●● Chestnut cream with fresh foie and pine nut oil

●● Baked hake taco with golden garlic and natural tomato vinaigrette

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 vanilla 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

COFFEE AND TEA

PRICE PER PERSON: 57,00 € VAT INCLUDED

LIST OF ALLERGENS



Gluten



Crustaceans



Molluscs



Eggs



Fish



Milk



Nuts Fruit



Peanuts



Soy



Mustard



Sesame



Celery



Sulfites



Lupins