

Starters of the meson



- * 21st Century salad with avocado, soft cheese, anchovies cream, walnuts and broiled peppers 20,00 €
Ensalada del siglo XXI con aguacate, queso suave, crema de anchoas, nueces y pimientos asados
- * Carracillo endives with blue cheese cream and Castroserna nuts 16,00 €
Endibias del Carracillo con crema de queso azul y nueces de Castroserna
- * Home-made iberian ham croquettes on beet powder 17,00 €
Croquetas caseras de jamón ibérico sobre tierra de remolacha
- * Crispy bacon rashers 18,00 €
Los torreznillos del alma bien churruscados
- * Grilled suckling lamb sweetbreads sautéed with green garlic and mushrooms 24,00 €
Mollejitas de cordero lechal a la plancha, salteadas con ajetes tiernos y setas
- * Scrambled eggs with zucchini, poached onion and prawns 15,00 €
Revuelto de temporada con calabacín, cebolla pochada y gambas
- TTT * Grilled green asparagus with smoked salmon, zucchini and Maldon salt 22,00 €
Los espárragos verdes a la plancha con salmón ahumado, calabacín y sal Maldon
- Castilian soup with rustic bread and low-temperature egg settled in a clay pot 8,50 €
La sopa castellana con pan rústico y huevo a baja temperatura reposada en cazuela de barro
- Judiones (broad beans) from Real Sitio de San Ildefonso 13,00 €
Los judiones del Real Sitio con todo su acompañamiento
- * The farmer's tasting platter: black pudding, sausage, pickled pork loin and potatoes 19,00 €
Probadilla de segadores: morcilla, chorizo, lomo de la olla y patatas
- * Grilled pickled "chorizo" sausage "IGP Cantimpalos" 12,00 €
Chorizo de la olla. D. "IGP Cantimpalos" pasado por la sartén
- * Deep-fried black pudding from segovia 12,00 €
Morcilla casera segoviana sólo frita
- * Tasting cheese platter from Castilla y León with quince, walnuts and fig bread 16,00 €
Muestra de quesos de Castilla y León con membrillo, nueces y pan de higos
- * Iberian ham from acorn-fed pork "Gran Reserva D.O." Montanera 2017 with tomato and olive oil 28,00 €
Jamón ibérico de bellota "Gran Reserva D.O. 2017" con tomate y oliva virgen
- * Sliced cured loin from acorn-fed pork D.O Guijuelo 25,00 €
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 Batavia lettuce, tomato and sweet spring onions 9,00 €
Ensalada sencilla del tiempo con lechuga Batavia, tomate del "Cercao" y cebolletas dulces
- * Mixed salad with Batavia lettuce, cucumber, tuna, pomegranate, hard-boiled egg and tomato 12,00 €
Ensalada mixta con lechuga Batavia, pepino, bonito, huevo duro y tomate del "Cercao"

* Recommended to share

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

1,70 € / pax

Tasting menu our segovian cuisine



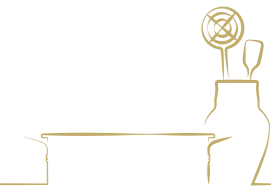
SERVED WITH OURS WINES

— PAGO DE CARRAOVEJAS AND QUINTALUNA DE OSSIAN —

Price per person: 58,00€ VAT included

This menu is served for at least two people and to all the members of the group

Fish and shellfish



- Baked hake taco with golden garlic and natural tomato vinaigrette 28,00 €
Suprema de merluza al horno con ajitos dorados y vinagreta de tomate natural
- Cubes of fried Cantabric hake with spinach 27,00 €
Merluza de pincho y del Cantábrico en tacos con espinacas
- Thick cut of cod with hollandaise sauce, leek and pumpkin 28,00 €
Lomo de Bacalao con ligera Holandesa, puerro hilado y lingote de calabaza
- Grilled sole with seasonal vegetables 29,00 €
Lenguado a la plancha con verduras de temporada
- Monkfish medallions served in prawn and paprika sauce with green asparagus 29,00 €
Medallones de rape en salsa de gambas y pimentón con espárragos verdes
- Fresh salmon marinated with soya and zucchini noodles 25,00 €
Salmón fresco marinado con soja y tallarines de calabacín
- Grilled octopus with paprika from La Vera, olive oil and mashed potatoes 28,00 €
El pulpo asado al pimentón de la Vera con oliva virgen y puré de patata
- Garlic prawns with cayenne pepper 21,00 €
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 28,00 €
Guarantee mark "Cochinillo de Segovia"
Cochinillo asado de nuestra corte y hornada. D. Marca de Garantía «Cochinillo de Segovia»
- Our traditional deep-fried suckling pig 28,00 €
Nuestro cochifrito tradicional dorado y crujiente
- Roasted suckling lamb "Segolechal I.G.P." [1/4 for 2 people] 59,00 €
Cordero lechal asado «Segolechal» [1/4 para 2 personas]
- Grilled suckling lamb chops with fries 28,00 €
Chuletillas de cordero lechal a la plancha con patatas fritas
- Beef T-Bone steak with garnish {2 people — 1,400 Kg aprox. 63,00 €
Chuletón de carne roja fileteado con guarnición {Para 2 personas - 1,200 kg. aprox.
- Beef sirloin with foie gras and Port wine sauce 29,00 €
Solomillo de buey con foie fresco y salsa de Oporto
- Heifer loin from la sierra de Segovia "Entrecote" fillet with potatoes 27,00 €
Lomo de novilla de la sierra de Segovia "Entrecot" fileteado con patatas a lo pobre
- Charcoal-broiled shoulder of Iberian pork with grilled cheese and foie gras sauce 25,00 €
La presa de ibérico a la brasa con queso suave fundido y salsa de foie
- Marinated partridge with endives and vegetables from Carracillo 26,00 €
La perdiz escabechada con endibias y hortalizas del Carracillo

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



*“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