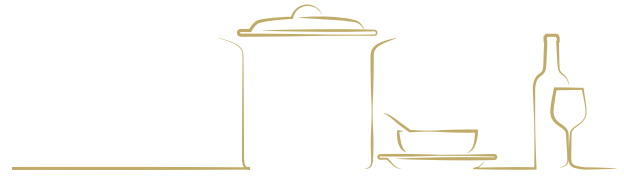




José María

Our segovia's cooking taste menu



Summer 2022

STARTERS

●●●●●* Buffalo cheese perfumed with tomato concassé, basil and crispy sesame

TTTTT● Grilled zucchini with pickled vegetables

TASTING

(choose one of two options)

Judiones (broad beans) from Real Sitio de San Ildefonso

or

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

●●●● White tuna with tomato sauce 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

or

●● Mandarine sorbet with "Merlot" from «Pago de Carraovejas» wine

OURS WINES

Blanco Quintaluna "Ecológico" de Ossian «El cordel de las Merinas» 2019
Pago de Carraovejas Autor 2018 D.O. Ribera del Duero

MINERAL WATER - BREAD

COFFE AND TEA

PRICE PER PERSON: 61,00 € VAT INCLUDED

LIST OF ALLERGENS



Gluten



Crustaceans



Molluscs



Eggs



Fish



Milk



Nuts Fruit



Peanuts



Soy



Mustard



Sesame



Celery



Sulfites



Lupins