



José María

Our Segovia's cooking taste menu



Spring 2023

STARTERS

- Pickled mackerel timbale, diced tomato and semi-pickled spring onion
- Smoked Carracillo leek on toasted almond cream

TASTING

(choose one of two options)

Judiones (broad beans) from Real Sitio de San Ildefonso
or
Cream of green asparagus with its own chopped and crunchy Iberian ham

- Cod loin with traditional ajo arriero

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



DESSERT

- Our traditional layered cake «Ponche de Segovia» with vainila cream and nougat ice-cream

OUR WINE

Blanco Quintaluna "Ecológico" de Ossian «El cordel de las Merinas» 2020
Pago de Carraovejas Autor 2020 D.O. Ribera del Duero

MINERAL WATER - BREAD

COFFE AND TEA

PRICE PER PERSON: 64,00 € VAT INCLUDED

LIST OF ALLERGENS



Gluten



Crustaceans



Molluscs



Eggs



Fish



Milk



Nuts Fruit



Peanuts



Soy



Mustard



Sesame



Celery



Sulfites



Lupins