



José María

Our Segovia's cooking taste menu



Autumn 2023

STARTERS

●●● Marinated Iberian cockerel salad with watercress and endives from Sanchonuevo

● Aubergine tempura with honey cane syrup

TASTING

(choose one of two options)

Judiones (broad beans) from Real Sitio de San Ildefonso
or

●TT●T Seasonal pumpkin cream with its own garnish in different textures and feta cheese

●●● Fresh salmon in "Ossian" white wine and verdejo sultanas



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