






Starters of the meson

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|   | * 21st Century salad with avocado, soft cheese, anchovies cream, walnuts and broiled peppers Ensalada del siglo XXI con aguacate, queso suave, crema de anchoas, nueces y pimientos asados | 25,00 € |
|    | * Grilled green asparagus with smoked salmon, zucchini and Maldon salt Espárragos verdes a la plancha con salmón ahumado, calabacín y sal Maldon | 26,00 € |
|  | * Frog legs - farm-raised - with poached onions Ancas de rana - criadero - con cebolla pochada | 24,00 € |
|  | * Griddle suckling lamb sweetbreads sautéed with green garlic and mushrooms Mollejitas de cordero lechal a la plancha, salteadas con ajetes tiernos y setas | 30,00 € |
|    | * Home-made iberian ham croquettes Croquetas caseras de jamón ibérico | 19,00 € |
|  | * Crispy bacon rashers Los torreznillos del alma bien churruscados | 19,00 € |
|   | * Snack with free range eggs, new potatoes and cured pork loin Nuestro tentempié con huevos camperos, patatas nuevas y lomo curado de la olla | 23,00 € |
|  | * The farmer's tasting platter: black pudding, "chorizo" sausage, pickled pork loin and potatoes Probadilla de segadores: morcilla, chorizo, lomo de la olla y patatas | 24,00 € |
|  | * Grilled pickled "chorizo" sausage "IGP Cantimpalos" Chorizo de la olla D. "I.G.P. Cantimpalos" pasado por la sartén | 15,50 € |
|  | * Deep-fried black pudding from segovia Morcilla casera segoviana solo frita | 15,50 € |
| | Judiones (broad beans) from Real Sitio de San Ildefonso Los judiones del Real Sitio con todo su acompañamiento | 15,50 € |
|   | Castilian soup with rustic bread and low-temperature egg settled in a clay pot Sopa castellana con pan rústico y huevo a baja temperatura reposada en cazuela de barro | 12,50 € |
|   | * Tasting cheese platter with figs, quince and walnuts Muestra de quesos variados con higos, membrillo y nueces | 19,00 € |
|  | * Iberian ham from acorn-fed pork "Gran Reserva D.O." Montanera 2020 with tomato and olive oil Jamón ibérico de bellota "Gran Reserva D.O." Montanera 2020 con tomate y oliva virgen | 31,00 € |
|  | * Sliced cured loin from acorn-fed pork D.O Guijuelo Lomo de caña ibérico de bellota D.O. Guijuelo | 30,00 € |
|   | * Assortment of Iberian cold cuts (ham, loin, "chorizo" sausage from acorn-fed pork) and cured ewe's cheese Surtido de ibéricos (jamón, lomo y chorizo ibérico de bellota) y queso de oveja curado | 30,00 € |
|  | *  Salad with Batavia lettuce, tomato and spring onions Ensalada sencilla con lechuga Batavia, tomate del "Cercao" y cebolletas dulces | 12,50 € |
|    | * Mixed salad with Batavia lettuce, cucumber, tuna, hard-boiled egg and tomato Ensalada mixta con lechuga Batavia, pepino, bonito, huevo duro y tomate del "Cercao" | 15,50 € |

*** Recommended to share**

Home-made sourdough country bread

1,75 € / pax

Tasting menu our segovian cousine














SERVED WITH OUR RED WINE «AUTOR»

— **PAGO DE CARRAOVEJAS** —

Price per person: 70,00€ VAT included

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

Fish and shellfish

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|    | Cubes of fried hake with spinach Merluza de pincho frita en tacos con espinacas | 33,00 € |
|     | Monkfish medallions served in prawn and paprika sauce with green asparagus Medallones de rape en salsa de gambas y pimentón con espárragos verdes | 34,00 € |
|  | Sea bass loin in its own juices with seasonal vegetables Lomo de lubina en su propio jugo con verduras de temporada | 32,00 € |
|    | Fresh salmon marinated with soya and courgette noodles Salmón fresco marinado con soja y tallarines de calabacín | 32,00 € |
|    | Grilled octopus with paprika from La Vera, olive oil and mashed potatoes El pulpo asado al pimentón de la Vera con oliva virgen y puré de patata | 33,00 € |
|  | Garlic prawns with cayenne pepper Gambas al ajillo con su guindilla cayena | 24,00 € |

'We have fish previously frozen at -20 °C for those who are allergic to anisakids'

Roasted and other meats



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| | Cochinillo: Suckling pig roasted in our traditional oven Guarantee mark "Cochinillo de Segovia" El Cochinillo asado de nuestra corte y hornada Denominación Marca de Garantía «Cochinillo de Segovia» | 32,00 € |
|  | Our traditional deep-fried suckling pig Nuestro cochifrito tradicional dorado y crujiente | 32,00 € |
| | Roasted suckling lamb "Segolechal I.G.P." {1/4 for 2 people} Cordero lechal asado «Segolechal I.G.P.» {1/4 para 2 personas} | 69,00 € |
| | Grilled suckling lamb chops with fries Chuletitas de cordero lechal a la plancha con patatas fritas | 33,00 € |
|  | Beef sirloin with foie gras and Port wine sauce Solomillo de buey con foie fresco y salsa de Oporto | 35,00 € |
| | Heifer loin from la sierra de Segovia "Entrecote" with potatoes Lomo de novilla de la sierra de Segovia "Entrecot" con patatas a lo pobre | 32,00 € |
|   | Marinated partridge with endives and vegetables from Carracillo La perdiz escabechada con endibias y hortalizas del Carracillo | 29,00 € |
|  | Charcoal-broiled shoulder of Iberian pork with grilled cheese and foie gras sauce La presa de ibérico a la brasa con queso suave fundido y salsa de foie | 31,00 € |

All the prices have vat included

You can join our big family in: Rte Josemaria



————— In compliance with law 1/2025 on the prevention of food loss and waste, Restaurante José María

informs its customers that it has food containers available for food that has not been consumed, at no additional cost. —————

Some of our dishes may contain allergens due to the process of elaboration. Please, contact us if you have any doubts.



LIST OF ALLERGENS



Gluten



Crustaceans



Molluscs



Eggs



Fish



Milk



Nuts



Peanuts



Soy



Mustard



Sesame



Celery



Sulfites



Lupins

"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

Tomás del Amo Pinillos

HEAD WAITER

Fulgencio Galindo

SOMMELIER

Yasser Alfaro

Nelson Sánchez

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