

Starters of the meson



- * 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 27,50 €
- * Home-made iberian ham croquettes
Croquetas caseras de jamón ibérico 20,50 €
- * Crispy bacon rashers
Los torreznillos del alma bien churruscados 20,50 €
- * Seasonal scrambled eggs with zucchini, poached onion and shrimps
Revuelto de temporada con calabacín, cebolla pochada y gambas 19,50 €
- * Grilled green asparagus with smoked salmon, zucchini and Maldon salt
Espárragos verdes a la plancha con salmón ahumado, calabacín y sal Maldon 28,00 €
- * 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 25,50 €
- * Grilled pickled "chorizo" sausage "IGP Cantimpalos"
Chorizo de la olla D. "I.G.P. Cantimpalos" pasado por la sartén 17,00 €
- * Deep-fried black pudding from segovia
Morcilla casera segoviana solo frita 17,00 €
- Judiones (broad beans) from Real Sitio de San Ildefonso
Los judiones del Real Sitio con todo su acompañamiento 17,00 €
- 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 13,50 €
- * Frog legs - farm-raised - with poached onions
Ancas de rana - criadero - con cebolla pochada 26,50 €
- * Griddle suckling lamb sweetbreads sautéed with green garlic and mushrooms
Mollejitas de cordero lechal a la plancha, salteadas con ajetes tiernos y setas 32,50 €
- * Tasting cheese platter with figs, quince and walnuts
Muestra de quesos variados con higos, membrillo y nueces 20,50 €
- * Iberian ham from acorn-fed pork "Gran Reserva D.O." Montanera 2022 with tomato and olive oil
Jamón ibérico de bellota "Gran Reserva D.O." Montanera 2022 con tomate y oliva virgen 33,50 €
- * Sliced cured loin from acorn-fed pork D.O Guijuelo
Lomo de caña ibérico de bellota D.O. Guijuelo 32,50 €
- * 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 32,50 €
- * [v] Salad with Batavia lettuce, tomato and spring onions
Ensalada sencilla con lechuga Batavia, tomate del "Cercao" y cebolletas dulces 13,50 €
- * 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" 17,00 €

* Recommended to share
Home-made sourdough country bread
2,00 € / pax

Tasting menu our segovian cousine



WITH OUR WINES
— PAGO DE CARRAOVEJAS Y QUINTALUNA —
Price per person: 78,00€ VAT included

WITHOUT WINES
DRINKS NOT INCLUDED
Price per person: 63,00€ VAT included

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

Fish and shellfish



- Cubes of fried hake with spinach
Merluza de pincho frita en tacos con espinacas 35,50 €
- Monkfish medallions served in prawn and paprika sauce with green asparagus
Medallones de rape en salsa de gambas y pimentón con espárragos verdes 36,00 €
- Hake supreme with diced natural tomato and browned garlic
Suprema de merluza con dados de tomate natural y ajos dorados 35,00 €
- Salmon in mustard sauce and potato, zucchini and pesto
Salmón en salsa de mostaza y pastel de patata, calabacín y pesto 33,00 €
- 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 35,50 €
- Garlic prawns with cayenne pepper
Gambas al ajillo con su guindilla cayena 25,50 €
- Grilled white prawns from Huelva with Maldon salt
Gambas blancas de Huelva elegidas para la plancha con sal Maldon 33,50 €

'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
«Cochinillo de Segovia I.G.P.»
El Cochinillo asado de nuestra corte y hornada «Cochinillo de Segovia I.G.P.» 34,00 €
- Our traditional deep-fried suckling pig
Nuestro cochifrito tradicional dorado y crujiente 34,00 €
- Roasted suckling lamb "Segolechal I.G.P." {1/4 for 2 people}
Cordero lechal asado «Segolechal I.G.P.» {1/4 para 2 personas} 71,00 €
- Grilled suckling lamb chops with fries
Chuletilas de cordero lechal a la plancha con patatas fritas 35,50 €
- Beef sirloin with foie gras and Port wine sauce
Solomillo de buey con foie fresco y salsa de Oporto 38,00 €
- Heifer loin from la sierra de Segovia "Entrecote" with potatoes
Lomo de novilla de la sierra de Segovia "Entrecot" con patatas a lo pobre 34,50 €
- Marinated partridge with endives and vegetables from Carracillo
La perdiz escabechada con endibias y hortalizas del Carracillo 31,50 €
- 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 33,50 €

All the prices have vat included

You can join our big family in: Rtejosemaria

— 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.



"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 CHEFS

Tomás del Amo
Beto Rodriguez

HEAD WAITERS

Miguel Ángel Iglesias
Jose Manuel Benito

SOMMELIER

Yasser Alfaro

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