



José María



Our Segovia's cooking taste menu

Summer 2026

STARTERS

●●●T●● Buffalo cheese flavoured with tomato concassé,
basil and crunchy sesame seeds

●●● Roasted aubergine on toasted garlic sauce and wine salt

TASTING

(choose one of two options)

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

●T●TT Melon soup and fruit pearl with ham 'powder' and lime zest

●●● White tuna accompanied with sofrito of natural tomato
and quail egg



Cochinillo: Suckling pig roasted in our traditional oven
«Cochinillo de Segovia I.G.P.»

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

BREAD COFFEE OR TEA

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

LIST OF ALLERGENS



Gluten



Crustaceans



Molluscs



Eggs



Fish



Milk



Nuts Fruit



Peanuts



Soy



Mustard



Sesame



Celery



Sulfitos



Lupins