

## Starters of the meson



- \* 21st Century salad with avocado, soft cheese, anchovies cream, walnuts and broiled peppers 24,00 €  
*Ensalada del siglo XXI con aguacate, queso suave, crema de anchoas, nueces y pimientos asados*
- \* Grilled green asparagus with smoked salmon, zucchini and Maldon salt 24,00 €  
*Los espárragos verdes a la plancha con salmón ahumado, calabacín y sal Maldon*
- \* Frog's legs with sauteed onion 22,00 €  
*Ancas de rana - criadero - con cebolla pochada*
- \* Griddle suckling lamb sweetbreads sautéed with green garlic and mushrooms 29,50 €  
*Mollejitas de cordero lechal a la plancha, salteadas con ajetes tiernos y setas*
- \* Home-made iberian ham croquettes on beet powder 18,00 €  
*Croquetas caseras de jamón ibérico sobre tierra de remolacha*
- \* Crispy bacon rashers 19,00 €  
*Los torreznillos del alma bien churruscados*
- \* Our snack with organic eggs, new potatoes and slices pork 18,00 €  
*Nuestro tentempié con huevos camperos, patatas nuevas y lomo curado de la olla*
- \* The farmer's tasting platter: black pudding, "chorizo" sausage, pickled pork loin and potatoes 23,00 €  
*Probadilla de segadores: morcilla, chorizo, lomo de la olla y patatas*
- \* Grilled pickled "chorizo" sausage "IGP Cantimpalos" 15,00 €  
*Chorizo de la olla. D. "IGP Cantimpalos" pasado por la sartén*
- \* Deep-fried black pudding from segovia 15,00 €  
*Morcilla casera segoviana sólo frita*
- Judiones (broad beans) from Real Sitio de San Ildefonso 15,00 €  
*Los judiones del Real Sitio con todo su acompañamiento*
- Castilian soup with rustic bread and low-temperature egg settled in a clay pot 12,00 €  
*La sopa castellana con pan rústico y huevo a baja temperatura reposada en cazuela de barro*
- \* Tasting cheese platter with figs, quince and walnuts 18,00 €  
*Muestra de quesos variados con higos, membrillo y nueces*
- \* Iberian ham from acorn-fed pork "Gran Reserva D.O." Montanera 2020 with tomato and olive oil 30,00 €  
*Jamón ibérico de bellota "Gran Reserva D.O. 2020" con tomate y oliva virgen*
- \* Sliced cured loin from acorn-fed pork D.O Guijuelo 28,00 €  
*Lomo de caña ibérico de bellota D.O. Guijuelo*
- \* Assortment of Iberian cold cuts (ham, loin, "chorizo" sausage from acorn-fed pork) and cured ewe's cheese 29,00 €  
*Surtido de ibéricos (jamón, lomo y chorizo ibérico de bellota) y queso de oveja curado*
- \* [V] Salad with Batavia lettuce, tomato and sweet onions 11,00 €  
*Ensalada sencilla del tiempo con lechuga Batavia, tomate del "Cercao" y cebolletas dulces*
- \* Mixed salad with Batavia lettuce, cucumber, tuna, hard-boiled egg and tomato 14,00 €  
*Ensalada mixta con lechuga Batavia, pepino, bonito, huevo duro y tomate del "Cercao"*

\* Recommended to share

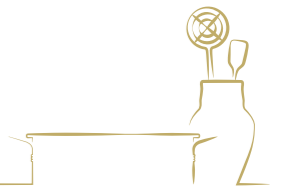


## Tasting menu our segovian cuisine

SERVED WITH OUR RED WINE «AUTOR»  
— PAGO DE CARRAOVEJAS —  
Price per person: 68,00€ VAT included

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

## Fish and shellfish



- Cod loin with traditional ajo arriero 30,00 €  
*Lomo de bacalao con su tradicional ajo arriero*
- Cubes of fried hake with spinach 30,00 €  
*Merluza de pincho frita en tacos con espinacas*
- Monkfish medallions served in prawn and paprika sauce with green asparagus 33,00 €  
*Medallones de rape en salsa de gambas y pimentón con espárragos verdes*
- Salmon with mustard and dill cream served with zucchini, cashew and pesto ravioli 30,00 €  
*Salmón con crema de mostaza y eneldo acompañado de ravioli de calabacín, anacardo y pesto*
- Grilled octopus with paprika from La Vera, olive oil and mashed potatoes 33,00 €  
*El pulpo asado al pimentón de la Vera con oliva virgen y puré de patata*
- Grilled white prawns from Huelva with Maldon salt 30,00 €  
*Gambas blancas de Huelva elegidas para la plancha con sal Maldon*
- Garlic prawns with cayenne pepper 23,00 €  
*Gambas al ajillo con su guindilla cayena*

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

## Roasted and other meats

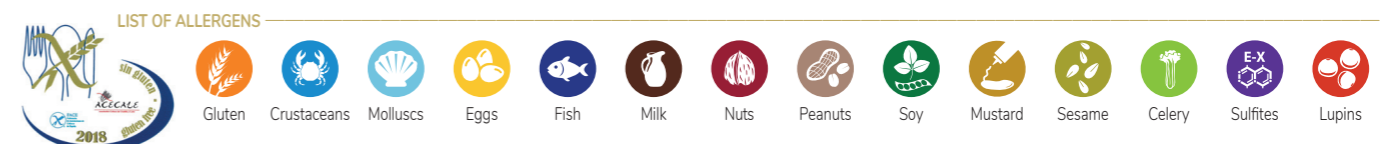


- Cochinillo: Suckling pig roasted in our traditional oven 31,00 €  
Guarantee mark "Cochinillo de Segovia"  
*Cochinillo asado de nuestra corte y hornada. D. Marca de Garantía «Cochinillo de Segovia»*
- Our traditional deep-fried suckling pig 31,00 €  
*Nuestro cochifrito tradicional dorado y crujiente*
- Roasted suckling lamb "Segolechal I.G.P." [1/4 for 2 people] 66,00 €  
*Cordero lechal asado «Segolechal» [1/4 para 2 personas]*
- Grilled suckling lamb chops with fries 30,00 €  
*Chuletillas de cordero lechal a la plancha con patatas fritas*
- Beef sirloin with foie gras and Port wine sauce 33,00 €  
*Solomillo de buey con foie fresco y salsa de Oporto*
- Heifer loin from la sierra de Segovia "Entrecote" fillet with potatoes 29,00 €  
*Lomo de novilla de la sierra de Segovia "Entrecot" fileteado con patatas*
- Marinated partridge with endives and vegetables from Carracillo 28,00 €  
*La perdiz escabechada con endibias y hortalizas del Carracillo*
- Charcoal-broiled shoulder of Iberian pork with grilled cheese and foie gras sauce 30,00 €  
*La presa de ibérico a la brasa con queso suave fundido y salsa de foie*

All the prices have vat included

You can join our big family in: Rtejosemaria       

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 CHEF**

Miguel Jiménez

**HEAD WAITER**

Fulgencio Galindo

**SOMMELIER**

Juan Carlos Segovia

## 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