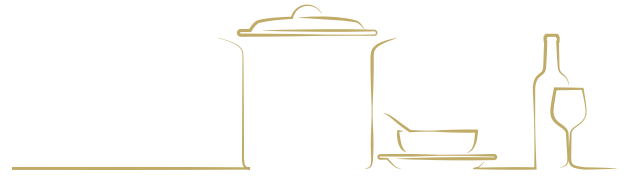




José María

# Our Segovia's cooking taste menu



Autumn 2024

## STARTERS

- Salad of pickled free-range rooster with candied apple and P.X.

- Timbale of wild and cultivated mushrooms with foie gras and honey aioli

## TASTING

(choose one of two options)

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

- \* Seasonal pumpkin cream with its own garnish in different textures and feta cheese

- \* Salmon loin with mustard and dill cream



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» 2021  
Pago de Carraovejas Autor 2021 D.O. Ribera del Duero

MINERAL WATER - BREAD

COFFE AND TEA

PRICE PER PERSON: 68,00 € VAT INCLUDED

### LIST OF ALLERGENS



Gluten



Crustaceans



Molluscs



Eggs



Fish



Milk



Nuts Fruit



Peanuts



Soy



Mustard



Sesame



Celery



Sulfites



Lupins