

## Vegetarian menu

Spinach salad with Green and White asparagus and pistachio vinaigrette 🌱🌱

*Ensalada de espinacas, espárragos verdes y blancos con vinagreta de pistacho*

Creamed pumpkin with ginger and roasted corn powder 🌱🌱

*Crema de calabaza y jengibre con polvo de kikos*

Boletus mushrooms risotto with vegetables 🌱

*Risotto de boletus con verduras*

Cup of yoghurt with red fruits and chocolate chips 🌱

*Copa de yogur con frutos rojos y virutas de chocolate*

Bread, water and wine

*Pan, agua y vino*

33€



T A B E R N A  
R E S T A U R A N T E  
**C A Z A B E S**  
A C U E D U C T O

## Gluten free menu

Iberian presa salad

*Ensalada de presa ibérica*

Boletus mushrooms risotto and foie gras

*Risotto de boletus y foie*

Kid goat loin with black pepper sauce, mustard and garnish 🌱

*Lomo de choto a la plancha con salsa de pimienta, mostaza y guarnición*

Turbot served on rashers of bacon, fried onions  
with chunks of mango and chargrilled courgette 🌱

*Rodaballo sobre tiras de tocino y cebolla frita con dados de mango y calabacín braseado*

Chocolat coulant with hazelnut centre  
and cinnamon milkshake ice cream 🌱🌱🌱

*Coulant de chocolate con corazón de avellanas y helado de leche merengada*

Bread, water and wine

*Pan, agua y vino*

36€

## Traditional menu from Segovia

(Choice of starters)

Castilian garlic soup 🌱🌱

*Sopa castellana*

Jumbo beans

*Judiones de La Granja*

Mix salad

*Ensalada mixta*

Gazpacho (seasonal)

*Gazpacho (temporada)*

(Choice of main dishes)

Roast suckling pig from Segovia trademark guarantee 🌱🌱

*Cochinillo asado de Segovia Marca de Garantía*

Cod with plum sauce 🌱

*Bacalao con salsa de ciruelas*

1/4 Lamb

(minimum 2 people, supplement 1€ per person)

*¼ de cordero lechal*

*(Mínimo 2 pax, suplemento de 1€ por persona)*

Dessert

Marzipan and custard cake 🌱🌱🌱🌱 Rice pudding 🌱🌱

*Ponche segoviano*

*Arroz con leche*

Egg flan 🌱🌱

*Flan de huevo*

Yoghurt 🌱

*Copa de yogur*

Bread, water, Ribera de Duero wine (Segovia), beer

*Pan, agua, vino Ribera de Duero (Segovia), cerveza*

35€

## Executive menu

Monday to Friday, excluding holidays. Lunch only

(Choice of starters)

Fried eggs with ham hash 🌱

*Huevos rotos con picadillo*

Assortment of croquettes 🌱🌱

*Croquetas*

(Jumbo Beans)

*Judiones*

Gazpacho (seasonal)

*Gazpacho (temporada)*

Creamy seasonal vegetable soup

*Crema de temporada*

Seasonal salad

*Ensalada de temporada*

(Choice of main dishes)

Steak with garnish

*Entrecot con guarnición*

Salmon in coconut sauce

*Salmón en salsa de coco*

Dessert

Marzipan and custard cake 🌱🌱🌱🌱 Cheesecake 🌱🌱🌱 Ice cream 🌱🌱

*Ponche segoviano*

*Tarta de queso*

*Helado*

Bread, water, Ribera de Duero wine (Segovia), beer

*Pan, agua, vino Ribera de Duero (Segovia), cerveza*

23€

## Starters

Spinach and mozzarella pearl croquettes <i>Croquetas de Espinacas con mozzarella</i>	10,00€
Cod and salmon croquettes <i>Croquetas de Salmón y bacalao</i>	10,00€
Boletus mushrooms croquettes <i>Croquetas de Boletus</i>	10,00€
Free range fried eggs with ham hash <i>Huevos rotos de corral con picadillo</i>	12,00€
Free range fried eggs with slivers of iberian ham <i>Huevos rotos de corral con virutas de jamón Ibérico</i>	13,00€
Scrambled eggs with boletus mushrooms, cod and pine nuts	12,00€
Timbale of sweetbreads with crunchy vegetables <i>Timbal de mollejas con verduras crujientes</i>	16,00€
Acorn-fed iberian ham <i>Jamón ibérico de bellota</i>	22,00€
Vegetable tempura with an assortment of aliolis <i>Tempura de verdura con variedad de Ali- Olis</i>	12,00€
Fried black pudding from Cantimpalos <i>Morcilla de Cantimpalos frita</i>	10,00€
Serrano ham from Segovia <i>Jamón Serrano de Segovia</i>	10,00€
Sheep's cheese from Segovia	10,00€
Cooked chorizo <i>Chorizo de la olla</i>	10,00€
Artichokes on a cream ok white garlic with crunchy cod chips	16,00€
Anchovies with piquillo peppers	18,00€
Portobello mushrooms stuffed with iberian secret to Pedro Ximenez	14,00€
Black pudding, apple and mint dumplings with ali-brava sauce	12,00€
Ferrero Rocher suckling pig with roasted jabugo parmentier	15,00€
Boletus and foie risotto ball with light cheese sauce and smoked iberian bacon	15,00€
Fried prawns with tomato onion and coriander	16,00€

## Salads

Mixed salad	9,00€
Garden salad	7,00€
Grilled tomato and courgette mille-feuille with pesto sauce and goat cheese slivers	14,00€
Spider crab salad King prawns and citrus mayonnaise	15,00€
Marinated pork salad with raspberry vinaigrette	15,00€
Thai salad with grilled King prawns chunks of mango and crispy potato	16,00€
Argula salad with tomato and marinated tuna taco with sherry	19,00€

## Soups casseroles and stews

Castilian garlic soup <i>Sopa castellana</i>	7,00€
Jumbo beans <i>Judiones</i>	10,00€
Gazpacho (seasonal) <i>Gazpacho (temporada)</i>	9,00€
Creamed pumpkin and ginger <i>Crema de calabaza y jengibre</i>	9,00€

## All cod

Cod stuffed peppers with garlic and spinach with vizcaína sauce	12,00€
Cod taquitos breaded on revolcona potato and soft chorizo sauce	16,00€
Cod trips with squid marinera	16,00€
Supreme cod gratin with alioli sauce and red fruits	20,00€
Cod Loin with red plume sauce	20,00€

## Fish

Grilled sea bass on a bed of vegetables, wakame seaweed and coconut sauce	20,00€
Turbot loin on strips of bacon and fried onion with mango dice and braised zucchini	22,00€
Wild sea bass with soya mayonnaise, picked red onion and candied potato	24,00€
Hake in casserole with mussels and artichokes	20,00€

## Meats and Roasts

Roast suckling pig (trademark guarantee) <i>Cochinillo asado marca de garantía</i>	22,00€
Roast Lamb ( ¼ for two people) <i>Cordero asado ¼ (dos personas)</i>	44,00€
Grilled lamb chops <i>Chuletillas de lechal a la plancha</i>	20,00€
Grilled kid goat loin with a black pepper sauce and garnish	18,00€
Kig goat sirloin with a foie gras sauce	24,00€
Beef cheeks with creamy mashed potatoes, crispy spring onions and carrot	20,00€
Iberian pork stuffed with mature cheese, peppers cooked in rum and Oporto	20,00€
Beef carpaccio with slivers of Espirido mature cheese, pine nuts and chimichurri	18,00€
Grilled iberian pork with seasonal mushroom sauce, potato and bacon tart	20,00€
Deboned suckling pig on candied apple, onion and sweet potato parmentier	20,00€
Low temperature roasted lamb shank with creamy potato	20,00€

