

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

39€



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R E S T A U R A N T E
C A K E S
A C C E S O R I O

Gluten free menu

Pickled fruit salad with PX, cured cheese and duck ham  

Ensalada de frutas escabechadas al PX, queso curado y jamón de pato

Boletus mushrooms risotto and foie gras 

Risotto de boletus y foie

Loin with black pepper sauce, mustard and garnish  

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

Turbot loin with vegetables and saffron sauce 

Lomo de rodaballo con verduras y salsa de azafrán

Violet Panna Cotta with Matcha tea ice cream 

Panna Cotta de violeta con helado de té matcha

Bread, water and wine

Pan, agua y vino

45€

Traditional menu from Segovia

(Choice of starters)

Castilian garlic soup  

Sopa castellana

Jumbo beans 

Judiones de La Granja

Garden Salad 

Ensalada de la Huerta

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 Roast suckling lamb

(mínimum 2 people, supplement 5€ per person)

¼ de cordero lechal

(Mínimo 2 pax, suplemento de 5€ por persona)

Homemade Desserts

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

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

42€

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)

Slow-braised iberian pork shoulder with dark beer reduction  

Mogote ibérico con salsa de cerveza negra

Grilled sea bass on a bed of vegetables, wakame seaweed

and coconut sauce   

Corvina con salsa de coco sobre lecho de verduras y alga wakame

Homemade Desserts

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

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

29€

Storers

Salads

— Soups casseroles and stews —

— Fish —

