Vegetarian menu

Creamed pumpkin with ginger and roasted corn powder
Crema de calabaza y jengibre con polvo de kikos

Spinach salad with Green and White asparagus and pistachio vinaigrette
Ensalada de espinacas, espárragos verdes y blancos con vinagreta de pistacho

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€

TABERNA
RESTAURANTE
CASAKES
ACUEDUCTO

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

Cheese flan with violet ice cream
Flan de queso con helado de violetas

Bread, water and wine
Pan, agua y vino

47€

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

Oven-baked cod loin on a bed of peppers with asparagus mousseline
Lomo de bacalao al horno con cama de pimientos y su muselina de espárragos

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

44€

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)

Iberian pork Mogote with beer sauce
Mogote ibérico con salsa de cerveza

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€

Starters

Liquid shrimp croquette (unit) ..... 3,50€
Croquetas líquida de gambas (unidad)

Iberian ham croquettes .....12,00€
Croquetas de jamón ibérico

Cod and onion croquettes ..... 12,00€
Croquetas de bacalao y cebolla

Free range fried eggs with ham hash . 13,00€
Huevos rotos de corral con picadillo

Free range fried eggs with slivers of iberian ham 15,00€
Huevos rotos de corral con virutas de jamón Ibérico

Scrambled eggs with boletus mushrooms, cod and pine nuts .....15,00€
Revuelto de los gabarreros

Slow-cooked lambsweetbreads with sherry .....18,00€
Mollejas guisadas con Jerez

Acorn-fed iberiam ham ..... 25,00€
Jamón ibérico de bellota

Vegetable tempura with an assortement of aliolis .....14,00€
Tempura de verdura con variedad de Ali- Olis

Serrano ham from Segovia ..... 15,00€
Jamón Serrano de Segovia

Sheep´s cheese from Segovia .....15,00€
Queso de oveja de Segovia

Artichokes on a cream of white garlic with cod flakes ..... 18,00€
Alcachofas sobre crema de ajoblanco y lascas de bacalao

Anchovies with piquillo peppers .....18,00€
Anchoas con pimientos del Piquillo

Black pudding, apple and goat's cheese pastries with Ali-Brava sauce ..... 14,00€
Empanadillas de morcilla, manzana y queso de cabra con salsa ali-brava

Boletus and foie risotto ball with light cheese sauce and smoked Iberian bacon ..... 15,00€
Bolita de risotto de boletus y foie con salsa ligera de queso y tocinera ibérica ahumada

Fried prawns with tomato onion and coriander .....16,00€
Langostinos fritos con encebollado de tomate y cilantro

Crispy pork belly over paprika mashed potatoes .....15,00€
Torreznos sobre patatas revolconas

Marinated salmon with pickles .....16,00€
Salmón marinado con encurtidos

Salads

Mixed salad ..... 16,00€
Ensalada mixta

Garden salad ..... 12,00€
Ensalada de la huerta

Thai salad with grilled King prawns chunks of mango and crispy potato .....16,00€
Ensalada Thai con langostinos a la plancha con dados de mango y crujiente de patata

Pickled fruit salad with PX, cured cheese and duck ham ...16,00€
Ensalada de frutas escabechadas al PX, queso curado y jamón de pato

Zucchini carpaccio with sun-dried tomato, peach in syrup and goat cheese .....16,00€
Carpaccio de calabacín, tomate seco, melocotón en almíbar y queso de cabra

Confit cherry tomatoes, burrata and pesto sauce .....15,00€
Tomates cherry confitados, burrata y salsa pesto

Note: Please ask about the allergens in each dish, as in some cases they may be present not in the main preparation but in individual elements of the dish, which can be substituted or omitted.

GLUTEN · CRUSTACEANS · EGGS · FISH · PEANUTS · SOYA · MILK
NUTS · CELERY · MUSTARD · SESAME · SULPHUR DIOXIDE · MOLLUSCS · LUPIN

Soups casseroles and stews

Castilian garlic soup ..... 9,00€
Sopa castellana

Jumbo beans .....13,00€
Judiones

Gazpacho (seasonal) ..... 10,00€
Gazpacho (temporada)

Creamed pumpkin and ginger ..... 10,00€
Crema de calabaza y jengibre

Fish

Oven-baked cod loin on a bed of peppers with asparagus mousseline ..... 22,00€
Lomo de bacalao al horno con cama de pimientos y su muselina de espárragos

Braised octopus with creamy ham ..... 26,00€
Pulpo braseado con cremoso de jamón

Salmon with dill sauce and baby potatoes ..... 24,00€
Salmón con salsa de eneldo y patata baby

Turbot fillet with vegetables and pil pil sauce ..... 26,00€
Lomo de rodaballo con verduras y su pil pil

Wild sea bass with soy mayonnaise, pickled red onion and ponzu caramel ..... 26,00€
Lubina salvaje con mahonesa de soja, cebolla morada encurtida y caramelo de ponzu

Hake with liquorice aroma, cauliflower cream and tonka vean ..... 25,00€
Merluza al aroma de regaliz sobre cremoso de coliflor y haba tonka

Red tuna tataki with red curry, wakame seaweed and coconut gel ..... 28,00€
Tataki de atún rojo, curry rojo, alga wakame y gel de coco

Meats and Roasts

Roast suckling pig (trademark guarantee) ..... 28,00€
Cochinillo asado marca de garantía

Roast suckling lamb (¼ for two people) ..... 70,00€
Cordero asado ¼ (dos personas)

Grilled lamb chops ..... 31,00€
Chuletillas de lechal a la plancha

Grilled loin with a black pepper sauce and garnish ..... 26,00€
Lomo de choto a la plancha con salsa a la pimienta

Sirloin with foie gras ..... 32,00€
Solomillo de choto con foie

Angus beef cheek with creamy mashed potato, crispy baby onions and carrot ..... 28,00€
Carrillera de ternera Angus con puré cremoso de patata, cebollita crujiente y zanahoria

Iberian pork stuffed with mature cheese, peppers cooked in rum and Oporto ..... 22,00€
Secreto ibérico relleno de queso curado, pimientos al ron y salsa oporto

Ox carpaccio with slivers of Espirdo mature cheese, pine nuts and chimichurri ..... 20,00€
Carpaccio de buey con escamas de queso curado de Espirdo, piñones y helado de chimichurri

Grilled iberian pork with seasonal mushroom sauce, potato and bacon tart ..... 22,00€
Lagarto ibérico a la plancha con salsa de setas de temporada

Old cow chop (700 g) ..... 36,00€
Chuleta de vaca vieja

Ask your waiter for off-menu suggestions