



RESTAURANTE LA CONCEPCIÓN
"Desde 1978 en el corazón de Segovia"

STARTERS

Foie gras in Casta Diva wine
with Black olive vinaigrette 27,00 €



Red peppers stuffed with crab
in leek sauce 21,00 €



Iberian cured ham 30,00 €

Iberian cured loin 24,00 €

Braised octopus with light fruit
ali-oli sauce, paprika oil,
and potato puree 28,00 €



Sautéed vegetable pastry with pine
nuts and mushroom, with biscuits
and boletus edulis mushroom sauce 20,00 €



Red tuna tartar on
candied tomatoes 28,00 €



Grilled prawns 26,00 €



Marinate tuna on guacamole
and orange molasses 27,00 €



COLD SOUPS

Salmorejo with egg
and iberico ham bits 13,00 €



Gazpacho 7,00 €

Ajoblanco with grapes
and salmon roe 10,00 €



SALADS

Crips sautéed Norway lobsters 30,00 €



Glazed cod on roasted green peppers
with tomato, basil
and black olive vinaigrette 22,00 €



Loins of bonito to coriandro
with orange molasses and nuts 24,00 €



Partridge salad
with strawberry shavings 24,00 €



VAT INCLUDED

LIST OF ALLERGENS



GLUTEN



CRUSTACEANS



MOLLUSCS



EGGS



FISH



MILK



NUTS



CELERY



SULPHITES

Felipe Gómez Garrido - Main cheff / Marta Gómez Garrido - Metre / Francisco Javier del Álamo - Sumiller



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FISH

Hake loins stuffed with crab served,
 with baby squid oil and
 creamed potatoes 29,00 €

Bilbao style cooked hake neck 26,00 €

Grilled baby squid with wild
 mushroom risotto and squid ink oil 24,00 €

Braised red tuna on garlic with
 sauce and orange molasses 29,00 €

Baked wild seabass 30,00 €

Glazed cod with pepper oil 25,00 €

Riojan style baked cod
 with crispy spinach 25,00 €

*Portions prepared from frozen fish are available for
 anyone allergic to anasakis.



MEATS

Filet mignon with foie gras 30,00 €

Roasted suckling pig 26,00 €

Braised duck magret with
 pine nuts and pistachio purée 26,00 €

Grilled lamb chops with
 baked potatoes 27,00 €

Ávila ribeye steak 26,00 €

Beef sirloin carpaccio with
 sweetbread vinaigrette and
 firm cheese 28,00 €

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DESSERTS

Yogurt ice cream with mango
mousse and tonka bean gelatine

9,50 €

Cheese ice cream with raspberry
coulis and sugar web

9,50 €

Mango ravioli with chufa soup
and lemon rind ice cream

10,50 €

Apple pastry with yogurt mousse,
raspberry coulis and
thyme ice cream

10,50 €

Vanilla French toast with
lemon verbena molasses
and basil ice cream

10,50 €

Catalana cream foam with
tangerine gel and coffe ice cream

10,50 €



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