



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

STARTERS

Gazpacho	6,00 €
Ajoblanco with grapes and salmon roe	11,00 €
Salmarorejo with egg and ibérico ham bits	11,00 €
Red peppers stuffed with crab	18,00 €
Foie gras terrine in Casta Diva wine	25,00 €
Brasied octopus with light fruit ali-oli sauce and paprika oil	26,00 €
Marinated red tuna carpaccio on guacamole and nut vinaigrette	25,00 €
Sautéed vegetable pastry with pine nuts and mushroom on biscuits and boletus edulis mushroom sauce	18,00 €
Grilled prawns	25,00 €



SALADS

Marinated quail salad	20,00 €
Marinated tuna salad	22,00 €
Coriander flavoured tuna salad	22,00 €
Crisp salad of sautéed Norway lobsters	26,00 €
Cod salad	20,00 €
Partridge salad with strawberry shavings	22,00 €

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

Grilled baby squid with wild mushroom risotto and squid ink oil
 ● ● ● 23,00 €

Hake loin stuffed with crab with baby squid oil and creamed potatoes
 ● ● ● ● ● 26,00 €

Riojan style baked cod with crispy spinach
 ● ● ● ● 23,00 €

Braised red tuna on garlic White sauce with orange molasses
 ● ● ● ● 26,00 €

Glazed cod with pepper oil
 ● ● ● ● 23,00 €

Baked wild seabass
 ● ● 28,00 €



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



MEATS

Beef steak with potatoes and onions 26,00 €

Roasted suckling pig 25,00 €

Stewed veal ● 21,00 €

Filet mignon with foie gras ● 28,00 €

Beef sirloin carpaccio with sweetbread vinaigrette and firm cheese ● ● 25,00 €

Braised duck magret with pine nuts and pistachio purée ● ● 24,00 €

Grilled lamb chops with baked potatoes 24,00 €

Ávila ribeye steak 25,00 €

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DESSERTS

Yogurt ice cream with mango mousse and tonka bean gelatine	8,50 €
Chesse ice cream with raspberry coulis and sugar web	8,50 €
Mango ravioli with chufa soup and lemon rind ice cream	9,50 €
Apple pastry with yogurt mousse, raspberry coulis and thyme ice cream	9,50 €
Vanilla French toast with lemon verbena molasses and basil ice cream	9,50 €
Catalana cream foam with tangerine gel and coffe ice cream	9,50 €
"Ponche Segoviano" (typical dessert of Segovia)	7,00 €
Rice pudding and cinnamon ice cream	7,00 €
Ice cream, assortment of flavours 3 ball	6,00 €
Cheesecake	7,00 €
Orange juice	3,80 €



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PORTIONS

Fowl paté	13,00 €
Cabracho fish pastry	14,00 €
Croquettes	14,00 €
Mixed salad	10,00 €
Potato salad	12,00 €
Iberian cured ham	28,00 €
Iberian cured loin	23,00 €
Iberian cured chorizo suasage	18,00 €
Firm cheese	14,00 €

SPANISH STYLE SANDWICHES

Cured ham	8,00 €
Spanish omelette	8,00 €
Chorizo	8,00 €
Cheese	8,00 €
Steak	13,00 €
Portion of bread	2,00 €

OMELETTE

Spanish	10,00 €
Prawns	12,00 €
Chorizo	10,00 €
Cheese	10,00 €
Cured ham	10,00 €
Fried eggs with fried potatoes	9,00 €
With chorizo	10,00 €
With cured ham	10,00 €
With bacon	10,00 €
Scrambled eggs	9,00 €
Scrambled eggs with boletus edulis mushrooms	14,00 €
Scrambled eggs with potatoes and cured ham	13,00 €

SÁNDWICH

Cured ham	6,50 €
Baked ham	5,50 €
Cheese	5,50 €
Ham and cheese	5,50 €
Ham and cheese and egg	6,50 €

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RED WINE DE RIOJA

Crianzas

	GLASS	BOTTLE
<u>Glorioso</u>	3,50 €	22,00€

	GLASS	BOTTLE
<u>Ramón Bilbao</u>	4,00 €	28,00€

	GLASS	BOTTLE
<u>Campillo</u>	4,00 €	28,00€

	GLASS	BOTTLE
<u>Cosme Palacios</u>	4,50 €	33,00€

RED WINE RIBERA DE DUERO

Crianzas

	GLASS	BOTTLE
<u>Arzuaga</u>	5,30 €	33,00€

	GLASS	BOTTLE
<u>Pesquera</u>	5,30 €	33,00€

	GLASS	BOTTLE
<u>Cair Cuvé, Roble</u>	4,00 €	25,00€

	GLASS	BOTTLE
<u>Baden Numen, Roble</u>	4,00 €	25,00€

	GLASS	BOTTLE
<u>Fuente spina</u>	3,50 €	22,00€

WHITE WINE

Rioja

	GLASS	BOTTLE
<u>Marqués de Cáceres</u>	3,20 €	19,00€

	GLASS	BOTTLE
<u>Satinela</u>	3,20 €	19,00€

Rueda

	GLASS	BOTTLE
<u>White wine Nieva, Verdejo</u>	3,20 €	19,00€

	COPA	BOTELLA
<u>Frisante</u>	3,20 €	19,00€

	GLASS	BOTTLE
<u>Cuatro Rayas Viñedos Centenarios</u>	3,50 €	22,00€

	GLASS	BOTTLE
<u>Erre</u>	3,20 €	19,00€

SOMONTANO

	GLASS	BOTTLE
<u>Viñas del Vero, Gewürztraminer</u>	3,90 €	25,00€

Cava Glass

	GLASS	BOTTLE
<u>Agustí Torrelló, Brut Nature</u>	6,60 €	32,00€

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