



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

STARTERS

Red "piquillo" peppers stuffed with crab	21,00 €
Iberian cured ham	30,00 €
Iberian cured loin	24,00 €
Braised octopus with light garlic fruit sauce, paprika oil, and potato purée	28,00 €
Prawn stuffed artichokes and foie gras with celery mousse	20,00 €
Cream of Parmesan cheese with basil flavoured tomatoes, nuts, truffle oil, and rocket	16,00 €
Boletus Edulis mushroom cream soup with a foie grass ingot	18,00 €
Poached eggs on potatoes, glazed wild mushroom and celery sauce	20,00 €
Ravioli stuffed with prawns, mushrooms and foie gras with soy cream, chickpea puree and tomato basil	22,00 €
Cold pickled red tuna carpaccio over guacamole and orange mix	27,00 €
Sautéed vegetable pastry with pine nuts and mushrooms on biscuits and boletus edulis mushroom sauce	20,00 €
Vegetables lasagna with cheese crust and basil gel	20,00 €
Grilled prawns	26,00 €



SALADS

Foie gras salad	30,00 €
Crisp salad of sauteed Norwegian lobsters	29,00 €
Confit cod salad on roasted peppers, basil spiced tomatoes and Black olive vinaigrette	22,00 €
Marinated quail salad	22,00 €
Pickled partridge salad with pomegranate	24,00 €

Prices with VAT included

LIST OF ALLERGENS



GLUTEN



CRUSTACEANS



MOLLUSKS



EGGS



FISH



MILK



NUTS



CELERY



SULPHITES



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FISH

Hake loins stuffed with crab, squid ink oil and puree potatoes	29,00 €
Bilbaína style hake head	26,00 €
Confit cod on basil tomato, with pepper oil and lemongrass mousseline	25,00 €
Braised red tuna on garlic White sauce and orange melasses	29,00 €
Grilled baby squid with wild mushroom risotto and squid ink oil	25,00 €
Riojan style baked cod	25,00 €
Baked sea bass	30,00 €

* Portions prepared with frozen fish are available for anyone allergic to anisakis



MEATS

Filet mignon with foie gras	30,00 €
Sirloin carpaccio with gizzard vinaigrette and old cheese	28,00 €
Avila veal ribeye steak	27,00 €
Roast suckling pig	27,00 €
Stewed bull tail with boletus edulis mushrooms, apples and star anise flavoured potatoes	24,00 €
Stewed beef cheeks with candied potatoes and fried chickpeas	24,00 €
Chops of suckling lamb with candied potatoes	27,00 €

HUNTING

Braised duck with candied pears and pistachio puree	26,00 €
Duck leg confit with orange sauce, roasted chestnuts in syrup and apple purée	24,00 €

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DESSERTS

Rice pudding with cinnamon ice cream ● ● ●	7,50 €
Cheese ice cream with raspberry coulis and sugar web ●	9,50 €
Yoghurt ice cream with mango mousse and tonka bean gelatine ●	9,50 €
Chocolate soufflé with mint geleé and sechuan pepper spiced orange ice cream ● ● ● ●	10,50 €
Apple pastry with yogurt mousse, raspberry coulis and thyme ice cream ● ●	10,50 €
Vanilla French toast with lemon verbena melasses and lemon ice cream ● ● ● ●	10,50 €
Hazelnut soufflé with raspberry coulis and ginger ice cream ● ● ● ● ●	10,50 €
Puff pastry filled with vanilla cream with hot chocolate and coffee ice cream ● ● ● ●	10,50 €



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