



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

STARTERS

Iberian cured ham	30,00 €
Iberian cured loin	25,00 €
Grilled prawns	30,00 €
● Foie gras in Casta Diva wine with Black olive vinaigrette	27,00 €
● Red peppers stuffed with crab in leek sauce	22,00 €
● ● 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	22,00 €
● ● Marinate tuna on guacamole and orange molasses	28,00 €
● ● Squid ceviche, scallops and red prawns with his own an air foam coral	24,00 €
● ● Carpaccio of sea bass and red prawns with their own vinaigrette	26,00 €



COLD SOUPS

● Gazpacho	7,00 €
● ● Salmorejo with egg and iberico ham bits	13,00 €
● ● Ajoblanco with grapes and salmon roe	13,00 €

SALADS

● Crips sautéed Norway lobsters	30,00 €
● ● Partridge salad with strawberry shavings	25,00 €
● ● Glazed cod on roasted green peppers with tomato, basil and black olive vinaigrette	24,00 €
● ● Loins of bonito to coriantro with orange molasses and nuts	25,00 €

Prices with VAT included

LIST OF ALLERGENS



GLUTEN



CRUSTACEANS



MOLLUSKS



EGGS



FISH



MILK



NUTS



CELERY



SULPHITES

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



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



26,00 €

Braised red tuna on garlic with
sauce and orange molasses



30,00 €

Baked wild seabass



30,00 €

Glazed cod with
pepper oil



26,00 €

Riojan style baked cod
with crispy spinach



26,00 €

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

MEATS

Filet mignon with foie gras

32,00 €

Roasted suckling pig

30,00 €

Braised duck magret with
pine nuts and pistachio purée



28,00 €

Grilled lamb chops with
baked potatoes

30,00 €

Avila veal ribeye steak

30,00 €

Beef sirloin carpaccio with
sweetbread vinaigrette and firm cheese



28,00 €

Traditionally roasted lamb

31,00 €



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DESSERTS

Rice pudding and
cinnamon ice cream



7,50 €

Yoghurt 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 €

Strawberries stewed in their own syrup
with cream cheese and
sherry vinegar ice cream



10,50 €



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