



STARTERS

Gazpacho	6,00 €
Ajoblanco with grapes and salmon roe	11,00 €
Salmarorejo with egg and ibérico ham bits	11,00 €
Grilled prawns	28,00 €
Red peppers stuffed with crab	20,00 €
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	26,00 €
Sautéed vegetable pastry with pine nuts and mushrooms on biscuits and boletus edulis mushroom sauce	20,00 €
Squid ceviche, scallops and red prawns with his own an air foam coral	22,00 €
Carpaccio of sea bass and red ptawns with their own vinaigrette	26,00 €



SALADS

Mixed salad	14,00 €
Marinated quail salad	22,00 €
Marinated tuna salad	23,00 €
Coriander flavoured tuna salad	23,00 €
Crisp salad of Norwegian lobsters	28,00 €
Glazed cod on roasted green peppers with tomato, basil and black olive vinaigrette	22,00 €
Partridge salad with strawberry shavings	23,00 €

VAT INCLUDED

LIST OF ALLERGENS



GLUTEN



CRUSTACEANS



MOLLUSKS



EGGS



FISH



MILK



NUTS



CELERY



SULPHITES



FISH

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

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

Riojan style baked cod with crispy spinach
● ● ● ● 24,00 €

Braised red tuna on garlic White sauce and orange melasses
● ● ● ● ● 28,00 €

Glazed cod with pepper oil
● ● ● ● 24,00 €

Baked wild seabass
● ● ● 28,00 €

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



MEATS

Beef steak with potatoes and onions 28,00 €

Roast suckling pig 28,00 €

Stewed veal 24,00 €

Filet mignon with foie gras 30,00 €

Beef sirloin carpaccio with sweetbread vinaigrette and firm cheese 26,00 €

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

Grilled lamb chops with baked potatoes 28,00 €

Avila ribeye steak 28,00 €

Traditionally roasted Lamb 29,00 €

VAT INCLUDED

LIST OF ALLERGENS



GLUTEN



CRUSTACEANS



MOLLUSKS



EGGS



FISH



MILK



NUTS



CELERY



SULPHITES



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

PORTIONS

Fowl pate	14,00 €
Cabracho fish spread	14,00 €
Croquettes	14,00 €
Potato salad	14,00 €
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 €

Ask for price additional ingredient

OMELETTE

Spanish	14,00 €
Prawns	14,00 €
Chorizo	11,00 €
Cheese	11,00 €
Cured ham	11,00 €
Fried EGGS with fried potatoes	10,00 €
With chorizo	13,00 €
With cured ham	13,00 €
With bacon	13,00 €
Scrambled eggs	9,00 €
Scrambled eggs with Boletus Edulis mushrooms	15,00 €
Scrambled eggs with potatoes and cured ham	16,00 €

SANDWICH

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

VAT INCLUDED

LIST OF ALLERGENS



GLUTEN



CRUSTACEANS



MOLLUSKS



EGGS



FISH



MILK



NUTS



CELERY



SULPHITES



DESSERTS

Yoghurt ice cream with mango mousse and tonka bean gelatine	8,50 €
Cheese 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 €
Strawberries stewed in their own syrup with cream cheese and sherry vinegar ice cream	9,50 €
Ponche Segoviano (Typical dessert of Segovia)	7,00 €
Rice pudding with cinnamon ice cream	7,00 €
Ice cream, assortment of flavours 3 ball	6,00 €
Cheesecake	7,00 €
Orange juice	4,00 €



VAT INCLUDED

LIST OF ALLERGENS



GLUTEN



CRUSTACEANS



MOLLUSKS



EGGS



FISH



MILK



NUTS



CELERY



SULPHITES