

RESTAURANTE LA CONCEPCIÓN

"Desde 1978 en el corazón de Segovia"

STARTERS

Iberian cured ham 100 % acorn	32,00 €
Iberian cured loin	27,00 €
Grilled prawns	30,00 €
Foie gras terrine in Casta Diva wine	28,00 €
Prawn stuffed artichokes and foie gras with celery mousse	22,00 €
Vegetables lasagna with cheese crust and basil gel	22,00 €
Red "piquillo" peppers stuffed with crab	22,00 €
Poached eggs on potatoes, glazed wild mushroom and celery sauce	22,00 €
Braised octopus with light garlic fruit sauce, paprika oil, and potato purée	29,00 €
Cream of Parmesan cheese with basil flavoured tomatoes, nuts, truffle oil, and rocket	18,00 €
Cold pickled red tuna carpaccio over guacamole and orange molasses	30,00 €
Ravioli stuffed with prawns, mushrooms and foie gras with soy cream, chickpea puree and tomato basil	24,00 €



SALADS

Foie gras salad	30,00 €
Crisp salad of sautéed Norwegian lobsters	31,00 €
Pickled partridge salad with pomegranate	26,00 €
Confit cod salad on roasted peppers, basil spiced tomatoes and black olive vinaigrette	25,00 €

Prices with VAT included

LIST OF ALLERGENS

PEANUTS · LUPIN · GLUTEN · CRUSTACEANS · MOLLUSCS · EGGS · FISH · DAIRY · TREE NUTS · CELERY · SULPHITES · SOY · MUSTARD · SESAME

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



RESTAURANTE LA CONCEPCIÓN

"Desde 1978 en el corazón de Segovia"

FISH

Wild baked sea bass	32,00 €
Bilbaína style hake heads	29,00 €
Riojan style baked cod with crispy spinach	28,00 €
Braised red tuna on garlic white sauce and orange molasses	32,00 €
Grilled baby squid with wild mushroom risotto and squid ink oil	27,00 €
Hake filet in green sauce with clams and prawns	32,00 €
Confit cod on basil tomato, with pepper oil and lemongrass mouselina	28,00 €

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



MEATS

Filet mignon with foie gras	34,00 €
Avila veal ribeye steak	34,00 €
Traditionally roasted lamb	32,00 €
Roast suckling pig	31,00 €
Grilled lamb chops with baked potatoes	31,00 €
Sirloin carpaccio with gizzard vinaigrette and old cheese	30,00 €
Stewed beef cheeks with candied potatoes and fried chickpeas	26,00 €
Stewed bull tail with boletus edulis mushrooms, apples and star anise flavoured potatoes	28,00 €

HUNTING

Braised duck with candied pears and pistachio puree	28,00 €
Duck leg confit with orange sauce, roasted chestnuts in syrup and apple purée	25,00 €

Prices with VAT included

LIST OF ALLERGENS

PEANUTS · LUPIN · GLUTEN · CRUSTACEANS · MOLLUSCS · EGGS · FISH · DAIRY · TREE NUTS · CELERY · SULPHITES · SOY · MUSTARD · SESAME

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



RESTAURANTE LA CONCEPCIÓN

"Desde 1978 en el corazón de Segovia"

DESSERTS

Rice pudding with 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 €
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 €
Chocolate soufflé with mint geleé and sechuan pepper spiced orange ice cream with almond crumble	10,50 €
Apple pastry with yogurt mousse, raspberry coulis and thyme ice cream with almond crumble	10,50 €
Vanilla French toast with lemon verbena molasses and lemon ice cream	10,50 €
Almond chocolate ganache on puff pastry cookie with mint jelly and basil ice cream with almond crumble	10,50 €



Prices with VAT included

LIST OF ALLERGENS

PEANUTS · LUPIN · GLUTEN · CRUSTACEANS · MOLLUSCS · EGGS · FISH · DAIRY · TREE NUTS · CELERY · SULPHITES · SOY · MUSTARD · SESAME

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