

RESTAURANTE LA CONCEPCIÓN

"Desde 1978 en el corazón de Segovia"

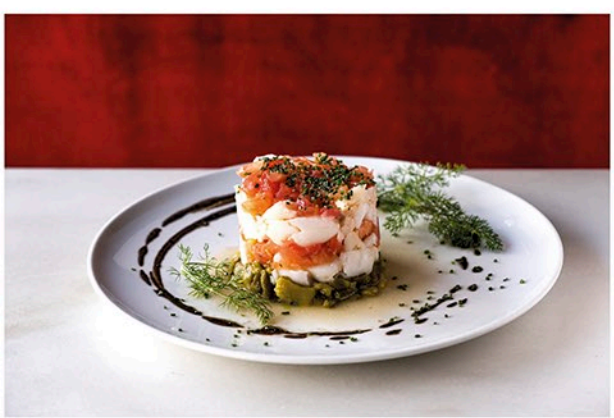
STARTERS

Consommé	5,00 €
Onion cream soup	6,00 €
Grilled prawns	28,00 €
Foie gras terrine in Casta Diva wine	26,00 €
Red "piquillo" peppers stuffed with crab	21,00 €
Prawn stuffed artichokes and foie gras with celery mousse	20,00 €
Vegetable lasagna with cheese crust and basil gel	20,00 €
Poached eggs with wild mushrooms, potatoes and celery mousse	20,00 €
Braised octopus with light garlic fruit sauce, paprika oil, and potato purée	27,00 €
Cold pickled red tuna carpaccio over guacamole and orange molasses	28,00 €



SALADS

Mixed salad	14,00 €
Foie gras salad	28,00 €
Pickled partridge salad with pomegranate	24,00 €
Crisp salad of Norwegian lobsters	29,00 €
Confit cod salad on roasted peppers, basil spiced tomatoes and black olive vinaigrette	23,00 €



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



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FISH

Wild baked sea bass	30,00 €
Riojan style baked cod with crispy spinach	26,00 €
Braised red tuna on garlic white sauce and orange molasses	30,00 €
Grilled baby squid with wild mushroom risotto and squid ink oil	25,00 €
Confit cod on basil tomato, with pepper oil and lemongrass mouselina	26,00 €
Hake filet in green sauce with clams and prawns	30,00 €

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





MEATS

Filet mignon with foie gras	32,00 €
Avila veal ribeye steak	32,00 €
Traditionally roasted lamb	30,00 €
Stewed beef cheeks with candied potatoes and fried chickpeas	24,00 €
Beef steak with potatoes and onions	29,00 €
Roast suckling pig with baked potatoes	29,00 €
Grilled lamb chops with baked potatoes	29,00 €
Sirloin carpaccio with gizzard vinaigrette and old cheese	28,00 €
Braised duck with candied pears and pistachio purée	26,00 €
Stewed bull tail with boletus edulis mushrooms, apples and star anise flavoured potatoes	26,00 €
Duck leg confit with orange sauce, and roasted chestnuts in syrup and apple purée	24,00 €

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Fowl pate	14,00 €
Cabracho fish spread	14,00 €
Croquettes	14,00 €
Potato salad	14,00 €
Iberian cured ham 100 % acorn	29,00 €
Iberian cured loin	25,00 €
Iberian cured chorizo sausage	18,00 €
Firm cheese	14,00 €

SPANISH STYLE SANDWICHES

Cured ham	8,00 €
Omelette	8,00 €
Chorizo	8,00 €
Cheese	8,00 €
Steak	14,00 €
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 €
Portions French fries	8,00 €

SANDWICH

Cured ham	7,00 €
Baked ham	6,00 €
Cheese	6,00 €
Ham and cheese	6,00 €
Ham and cheese and egg	7,50 €

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DESSERTS

Cheesecake	7,00 €
Ponche Segoviano (Typical dessert)	7,00 €
Rice pudding with cinnamon ice cream	7,00 €
Cheese ice cream with raspberry coulis and sugar web	8,50 €
Yoghurt ice cream with mango mousse and tonka bean gelatine	8,50 €
Apple pastry with yogurt mousse, raspberry coulis and thyme ice cream with almond crumble	9,50 €
Chocolate ganache on puff pastry cookie with mint jelly and basil ice cream with almond crumble	9,50 €
Vanilla French toast with lemon verbena molasses and lemon ice cream	9,50 €
Ice cream, assortment of flavours	6,00 €
Orange juice	4,00 €



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