



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

STARTERS

Iberian cured ham	30,00 €
Iberian cured loin	24,00 €
Grilled prawns	26,00 €
Foie gras in Casta Diva wine with Black olive vinaigrette	27,00 €
Red peppers stuffed with crab in leek sauce	21,00 €
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	20,00 €
Marinate tuna on guacamole and orange molasses	27,00 €
Squid ceviche, scallops and red prawns with his own an air foam coral	24,00 €



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	24,00 €
Glazed cod on roasted green peppers with tomato, basil and black olive vinaigrette	22,00 €
Loins of bonito to coriantro with orange molasses and nuts	24,00 €

VAT INCLUDED

LIST OF ALLERGENS



GLUTEN



CRUSTACEANS



MOLLUSCS



EGGS



FISH



MILK



NUTS



CELERY



SULPHITES



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FISH

- Hake loins stuffed with crab served, with baby squid oil and creamed potatoes 29,00 €
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- Bilbao style cooked hake neck 26,00 €
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- Grilled baby squid with wild mushroom risotto and squid ink oil 25,00 €
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- Braised red tuna on garlic with sauce and orange molasses 30,00 €
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- Baked wild seabass 30,00 €
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- Glazed cod with pepper oil 25,00 €
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- Riojan style baked cod with crispy spinach 25,00 €
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*Portions prepared from frozen fish are available for anyone allergic to anasakis.



MEATS

- Filet mignon with foie gras 30,00 €
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- Roasted suckling pig 27,00 €
- Braised duck magret with pine nuts and pistachio purée 26,00 €
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- Grilled lamb chops with baked potatoes 27,00 €
- Ávila ribeye steak 27,00 €
- Beef sirloin carpaccio with sweetbread vinaigrette and firm cheese 28,00 €
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DESSERTS

Rice pudding and cinnamon ice cream	7,50 €
Yogurt 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 €
Almond crumble, crunchy chocolate, coconut ice cream and top of passion fruit mousse	10,50 €



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