

GASTROBAR

EL PALACIO

de Segovia

palace croquettes

Unit	
Pack - 6	8,00
Pack - 12	16,00
Pack - 24	32,00 (+ 1 wine bottle 40,00)
Pack - 48	64,00 (+ 2 wine bottles 80,00)

(You can choose between Ukelele Blanco or Luz Millar tinto)

TASTES

SALTY:

Spinach, mushrooms and nuts
Candied peppers and nuts
Cider cabrales cheese
Beef jerky with goat cheese
Iberian ham
Chorizo, padron pepper and parmesan
Roast free-range chicken
Curry chicken with coconut and sriracha
Carrillera with vegetables
Hamburguer
Pig's ear
Coldfish with chive
Tiger mussel
Squids in their own ink

SWEET:

Stracciatella
Nutella

enjoy dishes

Potato salad with bark pocket	7,50
Mozarella pearls with rose tomato and pistachio pesto	7,50
Artisan cheeses board	13,00
Deer jerky from Marugan with extra virgin olive oil and hazelnuts	8,00
Anchovies 00 with extra virgin olive oil	14,00
Iberian ham	19,00
Crunchy luxury chapata bread with tomato	2,50
Crunchy sirloin fried chicken breast in corn with chilli souce	8,00
Sweetbreads "a la zamorana" by Pepín	14,00
Cebón carrillera with white chocolate and truffle	15,00

IVA 10% included

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dessert

Rice pudding with white chocolate perdition and almond roofing tiles (2-5-11-13)	5,50
Roasted pineapple with cream cheese, orange caramel and cookie ground (1-13)	5,50
Ponche segoviano individual (1-2-5-13)	6,00
Like Audrey Hepburn in Breakfast at Tiffany's, you will have your breakfast with ice cream (1-2-5-11-13)	6,00
Mango and orange soup with icre cream from "La Granja" and wild berries sauce (1-13)	5,50
Own warm cheesecake (1-5-13)	6,00
Selection of desserts (1-2-5-11-13)	16,00

IVA 10% included

Allergens:

*1. Gluten, 2. Nuts, 3. Crustaceans, 4. Celery, 5. Eggs, 6. Mustard, 7. Fish, 8. Sesame,
9. Peanuts, 10. Sulfites/Sulfur dioxide, 11. Soy, 12. Lupines, 13. Dairy, 14. Mollusks*