

# Menú



## El Corral de Joaquina

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BAR - RESTAURANT

ALL PRICES INCLUDING 10% TAXES




## STARTERS TO SHARE

	Croquetas Caseras <b>Homemade Croquettes</b>	10 €
	Chorizo frito en aceite <b>Fried sausage</b>	10 €
	Jamón Ibérico <b>Iberian Ham</b>	20 €
	Morcilla de arroz frita de Cantimpalos (Segovia) <b>Black pudding ( blood sausage)</b>	10 €
	Paté Casero <b>Homemade pate</b>	11 €
	Queso de Oveja curado Celestino Arribas (Segovia) <b>Cured sheep cheese</b>	12 €
	Surtido de Ibéricos (jamón, queso, chorizo, lomo, salchichón) <b>Iberican assortment of cured meat (Ham,loin,chesse,sausage,salami)</b>	17 €
	Mollejas de ternera en salsa (guisadas al Pedro Ximenez) <b>Veal sweetbreads</b>	12 €
	Timbal de huevos rotos con patata y jamón Ibérico <b>Scrambled eggs with potato and iberico ham</b>	10 €
	Pastel de Cabracho <b>Scorpionfish pudding</b>	10 €
	Pimientos Rojos del Piquillo rellenos <b>Stuffed peppers</b>	14 €
	Verduritas Fritas (cebolla, pimiento rojo y verde) <b>Fried vegetables (red pepper, green pepper and onion)</b>	12 €

## SALADS

	Mixta (Lechuga, tomate y cebolla) <b>Simple (lettuce, tomato and onion)</b>	7 €
	ilustrada (espárragos, huevo cocido, bonito, <b>illustrated salad (asparagus, boiled egg, tuna, olives,</b> aceitunas, lechuga, tomate, cebolla, maiz y zanahoria) <b>,lettuce, tomato, onion, corn and carrot)</b>	10 €
	De Perdiz Escabechada <b>Pickled partridge</b>	15 €
	Pimientos Rojos Asados con ventresca <b>Roasted red peppers with tuna belly</b>	14 €
	Templada con Queso de Cabra a la Plancha (Tomate seco, pan tostado, nueces, grosellas y salsa Pedro Ximenez) <b>Salad with grilled goat cheese Tomato, toast, nuts, currants and sauce of Pedro Ximenez)</b>	15 €






## FIRST COURSES

	Espárragos blancos con mahonesa y vinagreta <b>White asparagus with mayonnaise and vinaigrette</b>	8 €
	Judiones de la tierra <b>Big Beans stew</b>	10 €
	Guisantes salteados con jamón <b>Peas with ham</b>	7 €
	Sopa Castellana (pan, huevo, ajo y taquitos de jamón) <b>Castilian style soup (with bread, egg, garlic and ham)</b>	9 €
	Sopa de cocido (Temporada de invierno) <b>soup broth homemade with noodles (only in winter)</b>	8 €
	Gazpacho (Temporada de verano) <b>Gazpacho, tomato soup (only in summer)</b>	6 €

## SECOND COURSES

### • PESCADOS: FISHES






 Lubina a la plancha con patata panadera 18 €  
**Grilled sea bass with potato**

     Bacalao en salsa de tomate y fumet de pescado 19 €  
**Cod in tomato sauce and fish**

### • CARNES A LA PLANCHA: GRILLED MEATS

Chuletas de Cordero Lechal 20 €  
**Lamb Cutlet**

Entrecot de Vaca Vieja 26 €  
**Entrecot old cow Steak**


     Medallones de Ciervo en salsa cazadora con cebolla 19 €  
caramelizada y piñones (salsa de: setas, grosellas, oporto y caldo)

**Grilled lion of deer with sauce with caramelized onions and pinions (sauce; mushrooms, currants, port )**

### • CARNES AL HORNO DE LEÑA: MEATS BAKED IN A WOOD-FIRED OVEN

Ración de Cochinillo Asado (individual) 21 €  
**Roast suckling pig (for one person)**

1/4 Cordero Asado Lechal (2 personas) 42 €  
**1/4 roast lamb (for two)**

 Servicio de pan (disponemos de pan sin gluten, bajo reserva) 1 €


## MENU OF THE HOUSE

### 1° COURSE: TO CHOOSE

  Castilian style soup

Big Beans stew






Peas with ham

 Gazpacho (only in summer)

### 2° COURSE: TO CHOOSE

Roast suckling pig

Fillet steak

     Grilled sea bass or Cod in sauce

### DESSERT AND COFFEE

### ONE DRINK TO:

soda, Beer, 1/2 water o 1/2 wine (0,37cl)

27€

## MENU FOR CHILDREN

### IT INCLUDES:

macaroni with tomato  

grilled pork

chips

### AND:

Soft drink

Ice cream    

12€

(For children under 12 years old)

# DRINKS

*Water, Beer ... and some Wine!*

## WATER AND SOFT DRINKS:

Agua Mineral (1/2 Litro)	2,5 €
Agua Mineral (1 Litro)	3,5 €
Agua con Gas (75 cl)	3 €
Gaseosa (1/2 Litro)	2,5 €
Refrescos	3 €

## BEERS:

1/3 Mahou 5 Estrellas	3 €
Doble Mahou Clásica (Barril)	3 €
1/3 Mahou Sin Gluten	3 €
1/3 Estrella Galicia 1906 Reserva	3,5 €
1/3 Alhambra Reserva	3,5 €

## WINE GLASSES:

Copa de Vino Blanco o Rosado	3 €
Copa de Vino Ribera	3 €
Copa de Vino Rioja	3 €

## WHITE WINE D.O. RUEDA (VERDEJO):

Tierra Buena, Bod. Yllera	13 €
5.5 Frizzante, Bod. Peñascal	15 €
Yllera Vendimia Nocturna, Bod. Yllera	17 €

## ROSÉ WINE:

Murón Rosado, Bod. Severino Sanz (SEGOVIA)	16 €
Peñascal, Bod. Palacio (Vino de Aguja)	14 €

## LOCAL WINE TIERRA CASTILLA Y LEÓN:

1/2 Cuvi Roble, Bod. Grupo Yllera (37,5 cl.)	8 €
Cuvi Roble, Bod. Grupo Yllera	12 €
Yllera 24 meses Vendimia Seleccionada	23 €

## RED WINE D.O.P. VALTIENDAS (SEGOVIA).

Cárdaba Premium , Bod. Finca Cárdaba 17 €

## RED WINE D.O.TORO

Matsu El Pícaro, Bod. Matsu 18 €

## RED WINE D.O. RIBERA DEL DUERO:

Viña Mayor Roble, Bod. Palacio 17 €  
Murón Roble, Bod. Severino Sanz (SEGOVIA) 18 €  
La Planta, Bod. Arzuaga Navarro 19 €  
Prado Rey Roble, Bod. Prado Rey 19 €  
Figuro 4, Bod. Tinto Figuro 19 €  
Murón Autor, Bod. Severino Sanz (SEGOVIA) 21 €  
Viña Mayor Crianza, Bod. Palacio 21 €  
Condado de Haza Crianza, Bod. Alejandro Fdz 24 €  
Figuro 12, Bod. Tinto Figuro 27 €  
Pesquera Crianza, Bod. Alejandro Fdz 29 €  
Pago de Carraovejas, Bod. P.de C 39 €

## RED WINE D.O.CA. RIOJA:

Alcorta Crianza, Bod. Alcorta 15 €  
1/2 Lan Crianza, Bod. Lan (0,5 c.l) 12 €  
Lan Crianza, Bod. Lan 17 €  
Ramón Bilbao Crianza, Bod. R.Bilbao 19 €  
Azpilicueta Crianza, Bod. Azpilicueta 19 €  
Coto Imaz Reserva, Grupo Barón de Ley 23 €

## D.O. CAVA


Cava Dibon Brut Reserva, Bod. Marrugat 18 €

# Desserts


Homemade

 Natillas con canela y galleta  4 €

**Custard with cinnamon and biscuit**

 Flan de huevo con nata 4 €

**Creme caramel with whipped cream**

 Tarta de chocolate Fondant 5 €


**Chocolate Fondant Cake**

 Ponche Segoviano (Bizcocho, crema y mazapán) 6 €

**Ponche Segoviano (sponge cake, cream and marzipan)**

 Tarta Milhojas (hojaldre de crema y nata) 6 €

**Puff pastry cake, with cream and whipped cream**

 Tarta de queso al horno 6 €

**Cheesecake**

 Sorbete de limón 4 €

**Lemon sorbet**

Zumo de Naranja Natural 3,5 €

**Natural orange juice**


Fruta de temporada 2 €

**Fruit of the season**

## HELADOS

 Cornetto (vainilla o nata) 2,5 €

**Cone ice cream (vanilla or cream)**

 Bombón (nata, almendrado o blanco) 2,5 €

 **Chocolate coated ice cream (white, dark or almond)**

Tarrina Infantil (chocolate o vainilla) 1,5 €

**Small tub of ice cream (chocolate or strawberry)**

# Allergens Information

In all our dishes the corresponding allergy sufferers are indicated. If you have any questions or allergies, ask our staff.



## Informative legend of intolerances (Eu-1169/2011)

