

Menú





















Bon appétit!

*El Corral de
Joaquina*









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BAR - RESTAURANT

ALL PRICES INCLUDING 10% TAXES






STARTERS TO SHARE

Homemade Croquettes	  	9 €
Fried sausage		9 €
Iberian Ham		19 €
Black pudding (blood sausage)		9 €
Homemade pate	  	10 €
Cured sheep cheese		11 €
Iberican assortment of cured meat (Ham,loin,chesse,sausage,salami)	 	16 €
Veal sweetbreads		12 €
Scrambled eggs with potato and iberico ham		10 €
Scorpionfish pudding	    	9 €
Stuffed peppers	 	13 €
Fried vegetables (red pepper, green pepper and onion)	 	11 €

SALADS

Simple (lettuce, tomato and onion)		6 €
illustrated salad (asparagus, boiled egg, tuna, olives, ,lettuce, tomato, onion, corn and carrot)	 	9 €
Pickled partridge		15 €
Roasted red peppers with tuna belly		13 €
Salad with grilled goat cheese	   	14 €
Tomato, toast, nuts, currants and sauce of Pedro Ximenez)		

FIRST COURSES






White asparagus with mayonnaise and vinaigrette		7 €
Big Beans stew		9 €
Peas with ham		7 €
Castilian style soup (with bread, egg, garlic and ham)	 	8 €
soup broth homemade with noodles (only in winter)	 	7 €
Gazpacho (only in summer)		5 €

SECOND COURSES

FISHES:

Grilled sea bass with potato 	17 €
Cod in tomato sauce and fish    	18 €

GRILLED MEATS:

Lamb Cutlet	19 €
Entrecot old cow Steak	24 €
Grilled lion of deer with sauce with caramelized onions and pinions (sauce; mushrooms, currants, port and broth)     	18 €



MEATS BAKED IN A WOOD-FIRED OVEN:


Roast suckling pig (for one person)	20 €
1/4 roast lamb (for two)	40 €

 Bread service (we have gluten-free bread)	1 €
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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

IT INCLUDES:



Bread, a drink, dessert and coffee

25€

MENU FOR CHILDREN

(For children under 12 years old)

IT INCLUDES:

- macaroni with tomato  
- grilled pork
- chips

AND:

- Soft drink
- Ice cream   

11€

DRINKS

Water, Beer ... and some Wine!

WATER AND SOFT DRINKS:

Agua Mineral (1/2 Litro)	2 €
Agua Mineral (1 Litro)	3 €
Agua con Gas (36,5 cl)	2,5 €
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	12 €
5.5 Frizzante, Bod. Peñascal	14 €
Yllera Vendimia Nocturna, Bod. Yllera	16 €

ROSÉ WINE:

Murón Rosado, Bod. Severino Sanz (SEGOVIA)	15 €
Peñascal, Bod. Palacio (Vino de Aguja)	13 €

LOCAL WINE TIERRA CASTILLA Y LEÓN:

1/2 Cuvi Roble, Bod. Grupo Yllera (37,5 cl.)	7 €
Cuvi Roble, Bod. Grupo Yllera	11 €
Yllera 24 meses Vendimia Seleccionada	22 €

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

Cárdaba Premium , Bod. Finca Cárdaba 16 €

RED WINE D.O.TORO

Matsu El Pícaro, Bod. Matsu 18 €

RED WINE D.O. RIBERA DEL DUERO:

Viña Mayor Roble, Bod. Palacio 16 €
Murón Roble, Bod. Severino Sanz (SEGOVIA) 17 €
La Planta, Bod. Arzuaga Navarro 18 €
Prado Rey Roble, Bod. Prado Rey 18 €
Figuro 4, Bod. Tinto Figuro 18 €
Murón Autor, Bod. Severino Sanz (SEGOVIA) 20 €
Viña Mayor Crianza, Bod. Palacio 20 €
Condado de Haza Crianza, Bod. Alejandro Fdz 23 €
Figuro 12, Bod. Tinto Figuro 26 €
Pesquera Crianza, Bod. Alejandro Fdz 29 €
Pago de Carraovejas, Bod. P.de C 39 €

RED WINE D.O.CA. RIOJA:



























Alcorta Crianza, Bod. Alcorta 14 €
1/2 Lan Crianza, Bod. Lan (0,5 c.l) 11 €
Lan Crianza, Bod. Lan 16 €
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 16 €

Desserts

Homemade

  Custard with cinnamon and biscuit 	3,5 €
  Creme caramel with whipped cream	3,5 €
     Chocolate Fondant Cake	5 €
    Ponche Segoviano (sponge cake, cream and marzipan)	5 €
     Puff pastry cake, with cream and whipped cream	5 €
  Cheesecake	5 €
     Lemon sorbet	4 €
Natural orange juice	3 €
Fruit of the season	2 €

ICE CREAMS:

    Cone ice cream (chocolate, vanilla or cream)	2,5 €
   Chocolate coated ice cream (white, dark or almond)	2,5 €
   Small tub of ice cream (chocolate or strawberry)	1,5 €

Allergens Information

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



REGLAMENTO (EU) N° 1169/2011

**ESTABLECIMIENTO CON
INFORMACIÓN DISPONIBLE
EN MATERIA DE ALERGIAS E
INTOLERANCIAS ALIMENTARIAS**

SOLICITEN INFORMACIÓN A
NUESTRO PERSONAL

MUCHAS GRACIAS

alérgenos



Informative legend of intolerances (Eu-1169/2011)

