

Gastronomy in Segovia

Inside the segovian kitchens, typical ingredients collected from the fertile surrounding soil have been cooked for centuries, resulting in delicious recipes.

Bread, excellent due to the quality of grain cultivated in our fields; milk, the basis for our cheese; the beans of La Granja; the tender lechazo (roasted young lamb) or the roasted suckling pig, complete our offering of meat, along with thousands of products obtained from the pig. Rivers make other contributions to our meals, such as the delicious trout, or by irrigating our orchards, full of nutritious seasonal fruits and vegetables. We finish our menu with delectable desserts like rosquillas, florones, hojuelas or the famous ponche segoviano.

A traditional segovian meal is not complete without the exquisite wines produced in our region as the White wines from Nieva (Blanco de Nieva) or the Red wines from Valtiendas (Tinto de Valtiendas).

Coming soon...

This microsite will have available the information in your own language. We apologize for the inconvenience.

If you wish to consult the information available in Spanish click [here](#).