

Appetizers / Tapas

Camarones Ajillo - Shrimp Garlic Sauce	12.95	Chorizo - Grilled Spanish Sausage	10.95
Stuffed Mushrooms - Stuffed with Crabmeat ..	10.95	Pinchos Pork Cubes -	10.95
Almejas Crudas - Clams on Half Shell	11.95	Mejillones Segovia - Mussels Tomato Sauce ..	10.95
Almejas Oreganata - Clams baked with seasoned bread crumbs	11.95	Almejas Casino - Stuffed Clams with Bacon	11.95
Snow Crab Claws - Garlic Sauce	14.95	Oysters Rockefeller -	13.95
Escargots Segovia - In Butter and Garlic Sauce	11.95	Pulpo Feria (Octopus) - Olive oil and paprika	15.95
Cocktail de Camarones - Jumbo Shrimp Cocktail	14.95	Almejas Marinera - Clams in Wine Sauce	11.95
		Mejillones en Salsa Verde - Mussels in Green Sauce	10.95

Soups / Salads

Cesar Salad -	6.95	Sopa del dia - Soup of the day	3.95
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Steaks / Chops

Filet Mignon Segovia - Wrapped in Bacon topped with Segovia Cheese & Mushroom Sauce	38.95
Filet Mignon Broiled - Topped with Mushroom Sauce	35.95
Porterhouse 32oz. Properly Aged - Broiled to Perfection	49.95
Skirt Steak (Churrasco) - With Chimichurri Sauce	32.95
Skirt Steak and Jumbo Shrimp Broiled - Combo Skirt Steak & Four Jumbo Shrimp	32.95
Rib eye steak 16oz. - Broiled Topped with Garlic	24.95
Rib Eye Steak 24oz. - Broiled Topped with Garlic	32.95
New York Cut Strip Steak Portuguese with proscuitto and egg- ..	31.95
New York Center Cut Sirloin Steak - Sirloin Steak Sin Hueso ala Parrilla	29.95
Beef Tenderloin Over sauté spinach - Sauté with reduced rioja wine	26.95
Surf and Turf - 10oz. Filet Mignon and 12oz. Lobster Tail	44.95
Pork Chops in Garlic Sauce - Garlic, Lemon and white Rioja Wine	20.95
Pork Chops segovia - Pork chops with sweet and hot cherry peppers	20.95

Veal / Poultry

Pollo Castellana - Boneless chicken with garlic, wine, and artichokes	18.95
Pollo Madrillena - Boneless chicken sautéed with wine sauce over spinach	18.95
Pollo Ajillo - Chicken garlic sauce	18.95
Arroz con Pollo - Chicken in saffron rice	18.95
Ternera Castellana - Milk fed Veal sautéed with white wine and artichokes	19.95
Ternera Madrillena - Milk fed Veal with wine, lemon sauce over spinach	19.95
Ternera Segoviana - Milk fed Veal sautéed in butter and sherry wine with almonds	19.95

Seafood / Fish

Paella Valenciana - Seafood combination with saffron rice, chicken and chorizo	22.95
Paella Marinera - Seafood combination with saffron rice	22.95
Mariscada - Seafood casserole with red sauce	22.95
Mariscada Salsa Verde - Seafood in green sauce (white wine, parsley, and garlic)	22.95
Paella O Mariscada con Langosta - Paella or Mariscada with Lobster	28.95
Langosta Rellena al Horno - Stuffed Lobster (crabmeat and shrimp stuffing)	29.95
Arroz con camarones - Shrimp in saffron rice	19.95
Camarones Al Ajillo - Shrimp in garlic sauce	19.95
Escalopes ala parrilla - Jumbo dry sea Scallops seared in olive oil	26.95
Filet de Lenguado ala Parrilla - Filet of Sole broiled lemon butter sauce	22.95

Side Dish

Baked potatoe -	3.95	Onions sauté -	4.95
Broccoli Sauté in Garlic -	4.95	Grilled Zucchini -	4.95
Sauté Mushrooms -	4.95	String Beans Sauté in Garlic -	4.95
Broccoli rabe sauté -	8.95		

Segovia Sangria... By The Pitcher, Half Pitcher or By Glass
 We have taken the finest ingredients and have created our own
 " SPECIAL BLEND "



All dinners served with soup or house salad, vegetables, rice and spanish potatoes
 Sharing an order \$ 6.00 charge