

SHARED PLATES & TAPAS

HOT MIXED APPETIZER PLATTER 39

shrimp & garlic, chorizo, calamari, empanadas

SHRIMP AJILLO 13

garlic & olive oil

CHORIZO 11

spanish sausage sauté

CALAMARE FRITO 12

seasoned, flour dusted, marinara sauce

PULPO (OCTOPUS) FERIA OR PLANCHA 18

spanish paprika, evoo, & sea salt

ESCARGOT SEGOVIA 12

garlic butter & parsley

BEEF EMPANADAS 12

filet mignon filled [3] | ADD EMPANADA 3

SPICY TIPS 14

filet mignon cubes, hot peppers

ANGUS BEEF SLIDERS 10 | ADD SLIDER 3

american cheese & caramelized onions [3]

SIRLOIN TOSTINI 10

angus beef, chimichurri [5]

STUFFED MUSHROOMS 12

stuffed with crab meat & shrimp

CLAMS CASINO 12

stuffed with chorizo & bacon

CLAMS OREGANATO 12

oregano seasoned bread crumbs

MANILLA CLAMS IN GARLIC SAUCE 13

spanish paprika, white wine & garlic

BOQUERONES 12

white anchovies, evoo

STUFFED SCALLOPS 13

stuffed with shrimp, crabmeat, parmesan cheese

MUSSELS SEGOVIA OR SALSA VERDE 11

in tomato broth, OR white wine, parsley, garlic & onions

PATATAS BRAVAS 9

cubed potatoes, salsa brava, garlic aioli

PINCHOS MORUNOS 11

spanish marinated pork cubes

SPICY PINCHOS 12

marinated pork cubes, cherry peppers

OYSTERS ROCKEFELLER 14

cream spinach, parmesan cheese

FRIED OYSTERS 14

daily oyster, breaded

TORTILLA ESPANOLA 9

spanish omelette, chorizo, onions & peppers, potato

JUMBO SHRIMP COCKTAIL 15

U-10 jumbo shrimp in-house made cocktail sauce

OYSTERS 12

east coast daily raw oysters with in-house made cocktail sauce

CLAMS 12

daily raw clams with in-house made cocktail sauce

SEGOVIAN OLIVES 9

assortment of herb infused olives

GULAS 10

cultured baby eels, olive oil, garlic, guindilla pepper

SHISHITO PEPPERS 10

pan fried, sea salt & lemon

LONG HOT GREEN PEPPERS 10

pan fried, evoo, sea salt, spicy

BROCCOLI RABE 11

garlic, red pepper and olive oil

ASPARAGUS PARMIGIAN 9

jumbo asparagus, parmigian cheese, butter

SEGOVIA "SMOKED" DOUBLE CUT BACON 11

thick cut bacon, broiled

CROQUETTES 12

potatoes and breaded bechamel dough (daily option ask server)

COCONUT SHRIMP 13

encrusted coconut flakes jumbo shrimp, over grilled pineapple

CHIPIRONES 14

grilled calamar, white wine, evoo, spanish paprika

BABY SARDINES 15

season dusted & pan fried

TUNA TARTAR 17

AAA grade tuna, jumbo lump crab meat, miso paste, spicy mayo

CRAB CAKES 16

two super jumbo lump crab cakes

MANCHEGO Y MEMBRILLO 12

sheeps milk cheese aged 6 months and quince

JAMON IBERICO CON QUESO 25

iberico cured ham & spanish artisanal cheese

CONSERVAS | PERSERVES

SARDINIAS 15

galician river sardines, olive oil

MEJILLONES 15

galician mussels, olive oil, cloves, spanish paprika

ANCHOAS CANTABRICA 16

100% cantabric anchovie filet, olive oil, capers

TRADITIONAL FAVORITES

VEGETARIAN PAELLA 20
medley of greens, cooked in saffron rice

PAELLA MARINERA 24
mixture of seafood, cooked in saffron rice

PAELLA VALENCIANA 24
mixture of seafood, chicken, chorizo, cooked in saffron rice

MARISCADA SALSA ROJA 24
traditional seafood casserole, tomato based broth

MARISCADA SALSA VERDE 24
traditional seafood casserole, white wine, garlic & parsley

PARRILLADA 32
lobster, shrimp, scallops, filet of fish, mussels, clams

SEGOVIA PLATTER 39
filet mignon, lobster, scallops, shrimp, mussels, clams

MIXED PORTUGUESE GRILL 28
filet mignon, chorizo, chicken, pork, hot/sweet peppers

ADDITIONS
1/2 LOBSTER 8 | WHOLE LOBSTER 16 | KING CRAB LEGS 13
5 oz. LOBSTER TAIL 15 | 12 oz. LOBSTER TAIL 25

CHICKEN - VEAL - PORK

CHICKEN MADRILEÑA 20
white wine & lemon sauce, steamed spinach

CHICKEN CASTELLANA 20
white wine & lemon sauce, artichokes

CHICKEN SEGOVIA 20
sauté sherry wine, almonds

CHICKEN & GARLIC 20
white wine, garlic & lemon sauce

CHICKEN SERRANO 20
serrano ham, mushrooms, asparagus, mozzarella

PORK CHOPS IN GARLIC SAUCE 24
bone-in, sauté white wine, garlic & lemon

PORK CHOPS SEGOVIA 24
bone-in, sauté sweet peppers, cherry peppers

VEAL PLANCHA 24
marinated in garlic & white wine

VEAL MADRILEÑA 24
sauté white wine & lemon, over steamed spinach

VEAL CASTELLANA 24
sauté white wine & lemon, artichokes

CHILDREN OPTIONS \$12

SLIDERS WITH CHEESE
CHICKEN TENDERS
GRILLED CHICKEN
PASTA (PENNE OR SPAGHETTI)

THE BUTCHER BLOCK

Certified Angus Beef, Ask About Our Dry-Aged Features

48 oz. STEAK SEGOVIA [Sliced] 40

32 oz. PORTERHOUSE [Sliced] 50

24 oz. RIBEYE STEAK 37

24 oz. NY STRIP 29

16 oz. SKIRT STEAK [Churrasco] 35

14 oz. FILET MIGNON 36

COLORADO RACK OF LAMB FOR 2 65

ADDITIONS

5 oz. LOBSTER TAIL 15 | 12 oz. LOBSTER TAIL 25 | 3 JUMBO SHRIMP 9
3 JUMBO SCALLOPS 9 | KING CRAB LEGS 13 | DOUBLE CUT BACON 10

SEAFOOD & PASTAS

LOBSTER RAVIOLI 25
with shrimp, sun dried tomato, asparagus, in vodka sauce

SEAFOOD FRADIABLO 38
spaghetti, lobster, clams, mussels, shrimp, scallops

ALASKAN KING CRAB LEGS 43
broiled or steamed

SHRIMP & GARLIC 22
shrimp, garlic and olive oil

SHRIMP SALSA VERDE 22
shrimp, garlic & onion, white wine, parsley

RED SNAPPER PESCADORA 28
light tomato sauce, mussels, clams, shrimp

FILET OF SOLE FRANCESE 24
sauté white wine, lemon & butter

STUFFED SOLE 27
crab meat & shrimp stuffed filet

STUFFED SALMON 27
crab meat & shrimp stuffed filet

ATLANTIC SALMON 24
lightly seasoned iron grilled

SCALLOPS AND SHRIMP 29
jumbo scallops & shrimp broiled, lemon & wine

SURF & TURF 45
12 oz. lobster tail, 12 oz. filet mignon, broiled

YELLOWFIN TUNA 35
blackened, sliced rare, sautee spinach, balsamic drizzle

BABY LOBSTER TAILS 35
three 5 oz. tails, broiled

DOUBLE LOBSTER 35
two 1 1/4 lb. whole lobsters, steamed, broiled, or sauté

MAJORITY OF MAINS ACCOMPANIED WITH SAFFRON RICE, MIXED VEGETABLES, IN HOUSE MADE POTATOE CHIPS. ALL OF OUR SOUPS, VINAIGRETTES, SAUCES AND BAKED DESSERTS ARE MADE IN HOUSE WITH PRIDE. ALL BEEF IS CERTIFIED ANGUS BEEF AND SEAFOOD IS DELIVERED FRESH DAILY.

Parties of 6 or more will include 20% gratuity