

SEGOVIA RESTAURANT TAKEOUT & CURBSIDE
PICKUP

FAMILY/COUPLE COMBOS

COUPLES — \$90

One choice of Appetizer - Two choices of Entrées - Two choices Desserts

~ Add 32oz Sangria or A bottle of Segovia Wine

\$20 ~

FAMILY OF FOUR — \$150

Two choices of apps - Three choices of Entrées - Three choices of Dessert

~ Add 32 oz Sangria or A bottle of Segovia Wine

\$20 ~

TAPAS

SHRIMP AJILLO — \$12.95

shrimp, sauté in garlic and olive oil

FRIED CALAMARE — \$12.95

season dusted squid rings

SPICY TIPS — \$14.95

filet mignon cubes, cherry peppers

OYSTERS ROCKEFELLA — \$13.95

spinach, parmesan cheese, garlic

BABY SARDINES PAN FRIED — \$14.95

lightly dusted, olive oil, sea salt, lemon

PINCHOS MORUNOS — \$10.95

Spanish marinated pork cubes

ALMEJAS CASINO — \$11.95

chorizo stuffed baked clams and bacon

CHORIZO — \$11.95

cured Spanish sausage, sauté

ESCARGOT ALA SEGOVIA — \$11.95

in house made butter, garlic and parsley

STUFFED MUSHROOMS — \$11.95

Stuffed with crabmeat and shrimp

PULPO FERIA OR PLANCHA — \$17.95

traditionally seasoned octopus with spanish paprika, sea salt, and olive oil or grilled

MEJILLONES EN SALSA VERDE OR SEGOVIA — \$11.95

1lb pei mussels, white wine, garlic and parsley or tomato based sauce

ALMEJAS OREGANATO — \$11.95

oregano, seasoned bread crumbs, baked clams

SEAFOOD

SALMON ALA PARRILLA — \$22.95

seasoned iron grilled Atlantic salmon

SALMON PESCADORA — \$28.95

atlantic salmon, mussels, shrimp, clams, light tomato sauce

STUFFED ATLANTIC SALMON — \$34.95

atlantic salmon stuffed with crabmeat, shrimp, and scallops

YELLOW FIN TUNA — \$34.95

blackened seared rare, sliced over sauté spinach

BABY LOBSTER TAILS — \$39.95

three 5oz tails seasoned and broiled

PARRILLADA — \$34.95

traditional mixture of seafood broiled

PAELLA MARINERA — \$24.95

traditional mixture of seafood cooked in saffron rice

JUMBO SHRIMP AND CHICKEN FRANCESE — \$34.95

boneless chicken breast with jumbo shrimp in white wine, lemon, and butter

MARISCADA SALSA VERDE — \$24.95

traditional seafood casserole, white wine, garlic and parsley

MARISCADA SALSA ROJA — \$24.95

traditional seafood casserole in red sauce

CAMARONES AJILLO — \$19.95

shrimp, sauté in garlic and olive oil

CAMARONES EN SALSA VERDE — \$19.95

shrimp, white wine, garlic and parsley

ARROZ CON CAMARONES — \$19.95

shrimp, cooked in saffron rice

PAELLA VALENCIANA — \$24.95

traditional mixture of seafood, chicken, and Spanish sausage cooked in saffron rice

MEAT

POLLO CASTELLANA — \$19.95
breasts of chicken, white wine and artichokes

POLLO AJILLO — \$19.95
chicken breast tenders, white wine garlic sauce, red peppers

POLLO MADRILEÑA — \$19.95
breasts of chicken, white wine garlic sauce, on bed of steamed spinach

POLLO SEGOVIANA — \$19.95
breasts of chicken, sherry wine, almonds

ARROZ CON POLLO — \$19.95
chicken breast tenders, cooked in saffron rice

CHICKEN FRANCESE — \$19.95
boneless chicken breast sauted in white wine and lemon

CHICKEN PARMIGIANA — \$19.95
breaded chicken breast, tomatoe sauce, mozzarella cheese, and spaghetti

CHICKEN MARSALA — \$19.95
boneless chicken breast sauted in marsala wine and mushrooms

FILET MIGNON TIPS MARSALA — \$28.95
thin slices of filet mignon sauted in marsala wine and mushrooms

SKIRT STEAK — \$36.95
16 oz certified Angus beef broiled with chimichurri sauce

TERNERA SEGOVIANA — \$23.95
thinly cut veal, sherry wine, almonds

TERNERA MADRILEÑA — \$23.95
thinly cut veal, white wine garlic sauce, bed of steamed spinach

CHICKEN TENDERS — \$15.95
boneless breaded chicken tenders and french fries

BABY BACK RIBS — \$28.95
whole rack, BBQ sauce

FILET MIGNON BROILED — \$36.95
12 oz certified Angus beef broiled

RIBEYE STEAK — \$39.95
24oz steak certified angus beef

PORK CHOPS BROILED — \$24.95
bone-in chops broiled

PORK CHOP AJILLO — \$24.95
bone in pork chops, diced red pepper and garlic sauce

PORK CHOP SEGOVIA — \$24.95
pan grilled boneless porkloin, sauté sweet peppers, cherry pepper

COMBINACION DE COLA DE LANGOSTA Y SOLOMILLO — \$46.95
surf and turf, 10oz filet mignon, 12oz lobster tail

CALF LIVER — \$21.95
calfs liver, sherry wine, onions and bacon

SKIRT STEAK WITH JUMBO SHRIMP — \$39.95
combination of skirt steak and jumbo shrimp broiled

RIBEYE STEAK — \$28.95
16oz steak certified angus beef

TERNERA CASTELLANA — \$23.95
thinly cut veal, white wine garlic sauce, artichokes hearts

PASTA

LOBSTER RAVIOLI — \$24.95
with shrimp, sun dried tomato, asparagus, in vodka sauce

SPAGHETTI CLAMS IN WINE SAUCE — \$24.95
little neck clams, white wine, garlic, oregano and oil

SEAFOOD FRADIABLO — \$34.95
mussels, clams, shrimp, scallops, & lobster, spicy fradiablo sauce, over spaghetti

FARFALLE VODKA SAUCE — \$21.95
bowtie pasta, shrimp, vodka sauce

DESSERT

CRÈME BRULÉE — \$7
egg custard, caramelized sugar

RICE PUDDING — \$6
creamy classic pudding, dusted cinnamon

FLAN — \$6
caramel custard

CHOCOLATE VOLCANO — \$7
*chocolate soufflé with a molten center and
vanilla ice cream*