

RESTAURANTE TIO PEPE



Restaurant Week 2025

\$ 49.50 Dinner Menu

APPETIZERS

ENSALADA PRIMAVERA

Tossed Spring Salad with Vinaigrette Sauce.

GAZPACHO A LA ANDALUZA

The Classical Spanish Cold Soup.

GAMBAS AL AJILLO

Shrimp Marinated in Garlic Sauce.

ENTRÉES

SALMON DE ASTURIAS

Fresh Silver Salmon, Broiled with Bearnaise Sauce.

ALBONDIGA DE NECORA

Jumbo Lump Crab Cake.

VIERAS Y GAMBAS AL CAVA

Glazed Sea Scallops and Shrimp in Champagne Sauce.

POLLO A LA RIOJANA

Chicken Sautéed in Olive Oil, Green and Red Peppers, Tomatoes, and Mushrooms.

LOMITO DE BUEY MATADOR

Broiled Petite Tenderloin Fillet with Baked Tomato and Bearnaise Sauce.

DESSERTS

FLAN AL CARAMELO

Cream Caramel Custard.

CREMA QUEMADA

Crème Brûlée.

BRAZO DE GITANO AL CHOCOLATE

Chocolate Roll with Whipped Cream Filling

\$ 12.00 Wine Flight

2020 CELLER DEL ROURE CULLEROT (Valencia)

2023 ACÓN JOVEN TEMPRANILLO (Ribera del Duero)

LEYENDA CREAM SHERRY