

# RESTAURANTE TIO PEPE



Restaurant Week 2022

## *Dinner Menu*

### APPETIZERS

#### **ENSALADA PRIMAVERA**

Tossed Spring Salad with Vinaigrette Sauce.

#### **CREMA DE ALUBIAS NEGRAS**

Black Bean Soup Flavored with Fino Sherry.

#### **GAMBAS AL AJILLO**

Shrimp Marinated in Garlic Sauce.

### ENTRÉES

#### **SALMON DE ASTURIAS**

Fresh Silver Salmon, Broiled with Bearnaise Sauce.

#### **VIERAS Y GAMBAS AL CAVA**

Glazed Sea Scallops and Shrimp in Champagne Sauce.

#### **PAELLA A LA VALENCIANA**

The Traditional Spanish Saffron-Flavored Rice Dish, with Mussels, Shrimp, Chorizo, Pork, Chicken and Vegetables.

#### **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 CAMELO**

Cream Caramel Custard.

#### **CREMA QUEMADA**

Crème Brûlée.

#### **BRAZO DE GITANO AL CHOCOLATE**

Chocolate Roll with Whipped Cream Filling

**\$ 45.00**

ENJOY!!