RESTAURANTE TIO PEPE

Restaurant Week 2026

$ 55.00 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

$ 15.00 Wine Flight

2024 ABADÍA DE SAN CAMPIO ALBARIÑO (Rías Baixas)

2022 EL COTO CRIANZA (Rioja)

LEYENDA CREAM SHERRY