

It's Party Time at Tío Pepe, the venerable landmark in Greenwich Village. Since 1970, this delightful restaurant has charmed its way into the hearts of New Yorkers. Tío Pepe has managed to cook up all the right ingredients for success. We have been voted "numero uno" for our Spanish cuisine while food writers have lavished praise upon the wonderful Mexican specialties. Tío Pepe evokes the true spirit of both Spain and Mexico. It is one of the few restaurants that has successfully merged the best entrees from Spain such as Paella Valenciana, with the regional specialties of Mexico, such as a variety of sizzling fajitas.

You will be immediately satisfied with your dining choices, all at a reasonable price. At Tío Pepe, you have a choice of atmosphere. The skylight private party room supplies a touch of romance while the enclosed sidewalk café provides a room with a view of the colorful streets of Greenwich Village. The cozy bar area offers the perfect place to sample a few tapas while choosing from a wide selection of tequilas and flavored vodkas. So whether you plan an intimate dinner for two or a festive party for up to 150, Tío Pepe guarantees satisfaction.

Choose Tío Pepe for your next party. We will work with you to prepare a menu perfect for your party and budget. When it comes to hosting parties, Tío Pepe is experienced, flexible, and reliable. Bring your party to Tío Pepe, or, we will cater to your home, office, or venue. Contact us today with any questions you may have. We look forward to hosting for you the fiesta of your lifetime!



OUR SKYLIGHT PARTY ROOM IS AN IMPRESSIVE BACKDROP FOR YOUR NEXT PARTY

B a r O p t i o n s

Open Bar	Sangria, Wine, & Beer	Flavored Margaritas	Unlimited Soda	Private Bar Tab
1 hour = \$15 per person	1 hour = \$10 per person	1 hour = \$20 per person	3 hours = \$5 per person	You preset the amount, our wait staff will serve drinks until the amount is reached.
2 hours = \$25 per person	2 hours = \$15 per person	2 hours = \$30 per person		
3 hours = \$30 per person	3 hours = \$20 per person	3 hours = \$40 per person		



F i e s t a s

To arrange a party contact:
Ramiro at: 212.242.6480

Fiesta Menu -1

\$35 per person

First Course
(served family style)

Mejillones Catalanes
mussels in red tomato, lobster bisque

Chorizo a la Parrilla
charcoal grilled Spanish sausage

Camarones al Chipotle
grilled Gulf shrimp marinated in citrus-
chipotle salsa

Ensalada Tío Pepe
mesclun, cucumber, tomatoes, & Spanish
manzanilla olives with balsamic vinaigrette

Entrees
(guest choice)

Paella Valenciana
saffron rice, Gulf shrimp, mussels, clams,
calamari, chicken & chorizo

Lubina a la Vasca
sea bass, clams, mussels & Gulf shrimp in
parsley, garlic & white wine

Medallones Castellanos
charcoal grilled center cut pork medallion,
mushrooms in Rioja red wine

Dessert

Flan or Brazo Gitano

Coffee or Tea

Fiesta Menu -2-

\$28 per person

First Course
(served family style)

Nachos
cheese, black beans, salsa ranchera
topped with jalapeños & sour cream

Alitas Michoacán
marinated chicken wings in chipotle
barbecue sauce

Entrees
(guest choice)

Fajita Fiesta
served with Mexican rice, refried beans,
guacamole, sour cream, and flour
tortillas for rolling

Steak Fajitas

Chicken Fajitas

Shrimp Fajitas

Vegetable Fajitas

Dessert

Flan or Brazo Gitano

Coffee or Tea

Fiesta Menu -3-

\$30 per person

First Course
(served family style)

Calamares Sinaloa
fried calamari with mango, chile costeño salsa

Champiñones al Ajillo
mushrooms sautéed with garlic, extra virgin
olive oil & white wine

Quesadillas Norteñas
flour tortillas stuffed with cheese & chicken

Ensalada Tío Pepe
mesclun, cucumber, tomatoes, & Spanish
manzanilla olives with balsamic vinaigrette

Entrees
(guest choice)

Chuletas Zapotecas
Charcoal grilled pork chop in Oaxaca mole

Salmón Andaluz
seared pink Alaskan salmon in lemon butter

Pollo a la Madrileña
chicken breast stuffed with ham & cheese

Dessert

Flan or Brazo Gitano

Coffee or Tea

Fiesta Menu -4-

\$55 per person

First Course
(served family style)

Gambas al Ajillo
Gulf shrimp sautéed with garlic, extra virgin
olive oil & white wine

Almejas Tío Pepe
littleneck clams in parsley, garlic,
& white wine

Pulpo a la Gallega
octopus Galecian style sautéed with paprika,
extra virgin olive oil & sea salt

Ensalada Tío Pepe
mesclun, cucumber, tomatoes, & Spanish
manzanilla olives with balsamic vinaigrette

Entrees
(guest choice)

Tournedos Tío Pepe
filet mignon medallions sautéed with
shallots, mushrooms flambéed with brandy

Paella Marinera con Langosta-
seafood & lobster paella

Pollo Mar y Monte
chicken breast stuffed with Gulf shrimp & cheese

Dessert

Flan or Brazo Gitano

Coffee or Tea

CONTACT US TODAY TO CREATE AN INDIVIDUAL MENU TO FIT YOUR BUDGET

www.tiopepenyc.com ☀ 168 W. 4th St. (bet. 6th & 7th Aves) NYC ☀ 212.242.6480 ☀ www.pepesrestaurants.com