



Jan 18 – Feb 13
NYC RESTAURANT WEEK®

DINNER MENU

STARTER

Gambas al Ajillo (g)

shrimp w/olive oil, garlic, white wine, guindilla pepper

Chorizo (g)

sautéed chorizo with onions and rioja wine

Tío Pepe Salad (g, v)

Romaine, tomato, heart of palm, avocado

Fried Calamari

calamari, chile-chipotle salsa

MAIN

Salmón a la Plancha (g)

grilled salmon with asparagus, tomato

Arroz con Pollo (g)

baked chicken, chorizo, saffron rice

Vegetarian (v) or Chicken Fajitas

grilled chicken or vegetables, sautéed onions, tri-color peppers and tomatos

DESSERT

Churros

served with dark chocolate dipping sauce

Fried Ice Cream

creamy vanilla ice cream, flash fried in a crispy batter

choice of starter, main course, and dessert \$39

(g) gluten free, (v) vegan



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BRUNCH MENU

BOOZY START

Choice of Unlimited (90 min)
Sangria, Margarita, Mimosa

MAIN

Pepe's Omelette (g)
eggs, spinach, asparagus, Muenster cheese

Torta de Pollo
ciabatta bread, grilled chicken, avocado, cheese, black bean spread

Chilaquiles
tortilla, eggs, cheese, beans, salsa

Pepe's Burger*
chopped sirloin, tomato, Manchego cheese,
and caramelized onions

Pancake
mixed berries, vanilla sugar, maple syrup

\$29 per person

(g) gluten free

**eating certain raw or undercooked foods may
increase the risk of food borne illness.*