

TIO PEPE MENU

TAPAS & STARTERS

- ACEITUNAS** 6
Mixed Spanish olives
- PATATAS BRAVAS** 10
Cubed potatoes with smoky paprika & aioli dip
- TORTILLA ESPAÑOLA** 12
Spanish omelet with potatoes & onions
- SHISHITOS SALTEADOS** 8
sauteed shishito peppers
- BERENJENA RELLENA** 14
baked Japanese eggplant topped with tomato, goat cheese & grilled mozzarella
- ESPÁRRAGOS A LA PLANCHA** 12
grilled asparagus with garlic
- BOQUERONES VINAGRETA** 10
anchovies in vinaigrette
- SARDINAS A LA PLANCHA** 14
grilled sardines
- PULPO A LA PLANCHA** 20
grilled octopus, served with a chopped salad of chickpeas, zucchini, onion, tomato, avocado & pesto
- TOSTA MEDITERRÁNEA** 18
house-cured salmon served on toasted bread with olive paste, lettuce, tomato, tartar sauce & avocado
- GAMBAS AL AJILLO** 16
shrimp in garlic sauce
- CHIPIRONES A LA PLANCHA** 14
grilled baby squid
- ALMEJAS CASINO** 16
baked clams stuffed with bacon, peppers, breadcrumbs, & parmesan
- CALAMARES TEMPURA** 14
fried calamari, tempura style
- MEJILLONES DIABLO** 16
mussels in spicy tomato sauce with peppers & onions
- SOPA DE MARISCOS** 18
fish broth with a touch of tomato and saffron, chock full of mussels, clams, calamari & shrimp
- EMPANADAS AL HORNO** 12
savory turnovers, baked Argentinian style (2 per order) Choose:
beef (w/onion/roast pepper/egg/green olive)
chicken (w/onion)
vegetable (w/spinach/mushroom/leeks)
- DATILES RELLENOS** 12
4 medjool dates stuffed with marcona almonds and manchego cheese, wrapped in bacon
- PAN CON TOMATE Y JAMÓN** 15
toasted bread with garlic-tomato spread and serrano ham
- CHORIZO SALTEADO** 14
sauteed chorizo sausage with onions
- CALLOS MADRILLENOS** 16
traditional tripe stew with chickpeas & morcilla
- BOCADOS DE BRISKET (PECHO DE CARNE)** 15
beef brisket cubes with potatoes & gravy

Please alert your server to any allergies or dietary restrictions.

PLATOS PRINCIPALES - MAIN DISHES

CHURRASCO 35

skirt steak with grilled onions & roasted potatoes

SOLOMILLO DE TERNERA ESPECIAL 45

filet mignon wrapped in bacon, topped with mushroom sauce & mozzarella, served with roasted potatoes

LENGUADO LIMÓN 25

filet of sole in a light egg batter with lemon sauce, served with mixed vegetables

SALMÓN A LA PARRILLA 30

broiled salmon with olive oil & garlic, served with mixed vegetables

POLLO PASCUAL 28

chicken stew with potatoes, peppers & onion in a garlic-balsamic reduction

CHULETA DE CERDO EN SALSA RIOJANA 28

pork chop with a sauce of tomatoes, peppers & onions

POLLO MILANESE 22

chicken cutlet breaded and seasoned with garlic & parsley, served with mixed vegetables & french fries

RAVIOLES DE LANGOSTA 25

lobster ravioli in pink sauce

PASTA NEGRA CON MARISCOS 30

Squid ink pasta with mixed seafood

PAELLAS

Our paellas are made to order, using traditional bomba rice and aromatic saffron, and are served in a traditional paellera pan. Please allow 30-40 minutes. We offer a pan for 2 or a large party pan (for 6).

PAELLA DE MARISCOS

clams, mussels, shrimp, calamari & monkfish
for 2- 60/ large 160

PAELLA DE VEGETALES

mixed vegetables garnished with aioli
for 2- 50/ large 140

PAELLA VALENCIANA

clams, mussels, shrimp, calamari, monkfish,
chicken & chorizo
for 2- 60/ large 160

PAELLA DE POLLO Y CHORIZO

chicken & chorizo
for 2- 56/ large 150

PAELLA NEGRA

clams, mussels, shrimp, calamari, & monkfish,
blackened with squid ink
for 2- 60/ large 160

Add lobster to your paella!
½ lobster 13 / whole lobster 26