

RESTAURANTE TIO PEPE



Maryland Restaurant Week 2021

Dinner Menu

featuring the dishes of Chef Emiliano's native Segovia.

APPETIZERS

ENSALADA DE LA HUERTA DEL TIO HILARIO

Red leaf lettuce, tomatoes, green olives, sliced apple, spring onions, and hard-boiled egg.
Mustard vinaigrette.

SOPA DE AJO CASTELLANA

Traditional garlic soup: chicken broth, bread, paprika, poached egg, and, of course, garlic.

CANGREJOS DEL RIO RIAZA EN SALSA

Boiled crawfish in a slightly spicy tomato sauce, with red pimientos and onions.

ENTRÉES

GAMBAS BONIFACIO

Shrimp sautéed in a tasty demi-glace. Served au gratin.

BACALAO ESTILO SEPULVEDA

Salt-cured cod fillet in a tomato-pepper sauce.

PIERNA DE CORDERO ASADA CASCAJARES

Roasted leg of lamb. Served with mashed potatoes and string beans.

COCHINILLO ASADO AL ESTILO SEGOVIANO

Roast suckling pig. Served with stewed black beans and apple sauce.

DESSERTS

LECHE FRITA DE LA ABUELA NICOLASA

"Fried Milk." Cold custard encased in a crusty fried shell. Served with crème anglaise.

PONCHE SEGOVIANO

Layer cake with pastry cream and a marzipan top.

TARTA AL WHISKY DYC

Whisky chilled cake topped with caramelized pastry yolk.

\$ 45.00

ENJOY!!