



SUMMER SPECIAL PRIX FIXE 25

served Monday through Thursday

FIRST COURSE

Chef Salad endive, plum tomato, cucumber, red onion, green pepper, olive oil, and feta cheese

Caesar Salad anchovies, garlic, clove, romaine hearts, lettuce, and croutons

Casa Pepe Salad hearts of romaine, watercress, tri-color bell peppers, tomato, onion, and cabbage

ENTREES

Paella Valenciana little neck clams, shrimp, mussels, chicken, and Spanish chorizo over saffron rice

Chuleta ala Parrilla marinated in garlic brine and grilled in Guajillo sauce

Camarones en salsa verde tender shrimp sautéed in parsley, garlic, and white wine

Pollo Ajillo breast of chicken with garlic, white wine, and olive oil, served with saffron rice

Tilapia Tilapia filet in lemon, butter wine sauce, served with rice and mixed vegetables

DESSERT AND COFFEE

Flan traditional Spanish custard

Tiramisu ladyfingers soaked in espresso and rum, laced with creamy mascarpone

Coffee 100% Colombian coffee

Tea select blends to choose from



CasaPepe