

HOTEL · RESTAURANTE

TIO PEPE



MENU



CASTELLO
RUTA DE
SABOR



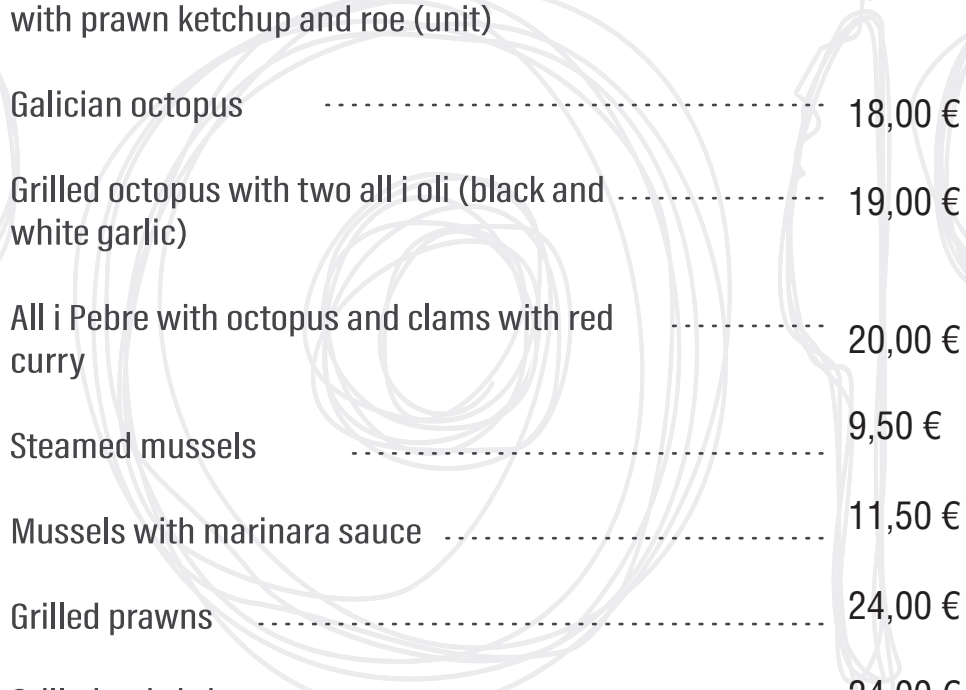
Compromiso
de Calidad Turística

ACECOVA



www.hotelrestaurantetiopepe.com

STARTERS
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Free-range chicken and Iberian ham croquettes (unit)	3,00 €
Red prawn, hake and monkfish croquette with prawn ketchup and roe (unit)	3,00 €
Galician octopus	18,00 €
Grilled octopus with two all i oli (black and white garlic)	19,00 €
All i Pebre with octopus and clams with red curry	20,00 €
Steamed mussels	9,50 €
Mussels with marinara sauce	11,50 €
Grilled prawns	24,00 €
Grilled red shrimp	24,00 €
Grilled cuttlefish with almond paste, onion confit and green sauce	15,00 €
Squid a la romana with anchovy mayonnaise and shiro miso	15,00 €

STARTERS
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Prawn carpaccio with extra virgin olive oil 15,00 €
from Peñíscola

Bravas Peñíscolanas: fried artichoke with 14,00 €
romesco sauce

SALADS
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Goat cheese and nuts salad 12,50 €

Rice noodle salad with prawns and 14,00 €
artichokes

Salad with salted red tuna belly, pickles 15,00 €
and baked tomato

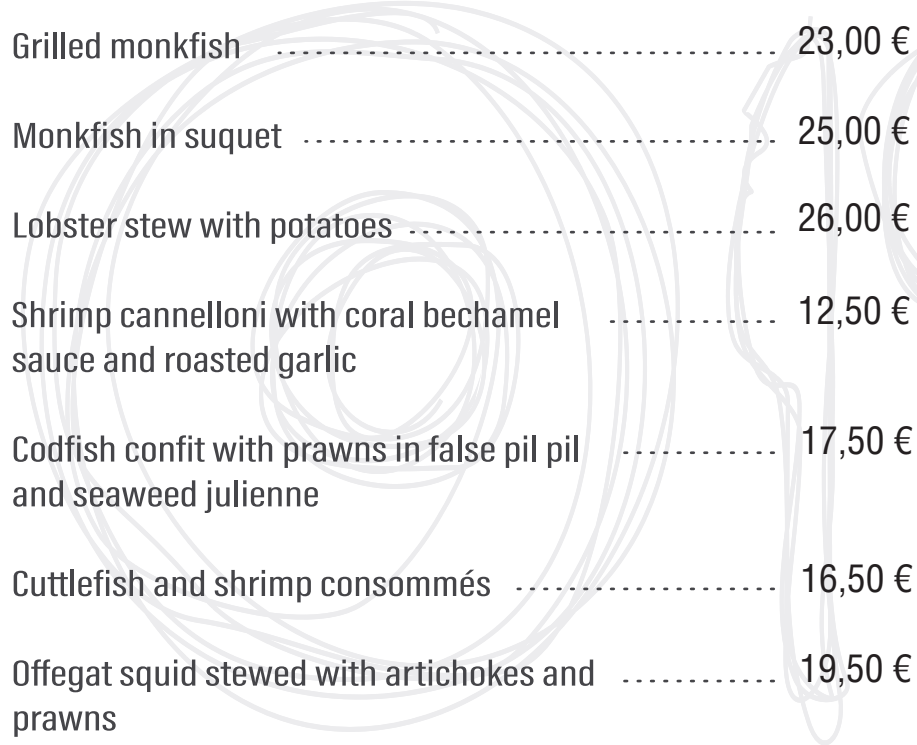
Artichoke and cheese carpaccio D.O. by 13,00 €
Catí

MEATS
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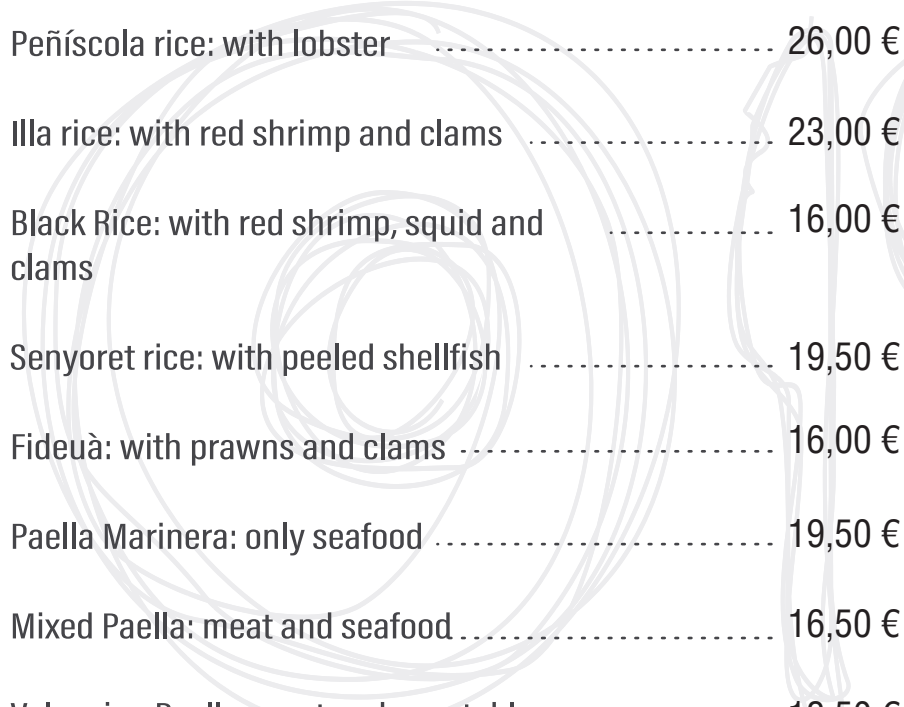
Grilled entrecôte	22,00 €
Entrecote with pepper sauce	26,00 €
Grilled beef tenderloin	24,00 €
Grilled beef tenderloin with pepper sauce	28,00 €
Shoulder of lamb (cooked at low temperature)	25,50 €
Duck magret with foie shavings and pears in muscatel sauce	17,50 €
Boneless pig's trotters with a mix of mushrooms and red shrimp	15,50 €
Premium Frisian Chop 1/2 Kg	29,00 €

FISH
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Grilled sole (300 / 400gr)	23,00 €
Sole in suquet (300 / 400gr)	25,00 €
Grilled monkfish	23,00 €
Monkfish in suquet	25,00 €
Lobster stew with potatoes	26,00 €
Shrimp cannelloni with coral bechamel sauce and roasted garlic	12,50 €
Codfish confit with prawns in false pil pil and seaweed julienne	17,50 €
Cuttlefish and shrimp consommés	16,50 €
Offegat squid stewed with artichokes and prawns	19,50 €
Red tuna meatballs with shiitake mushrooms and chicken rostit sauce	16,50 €

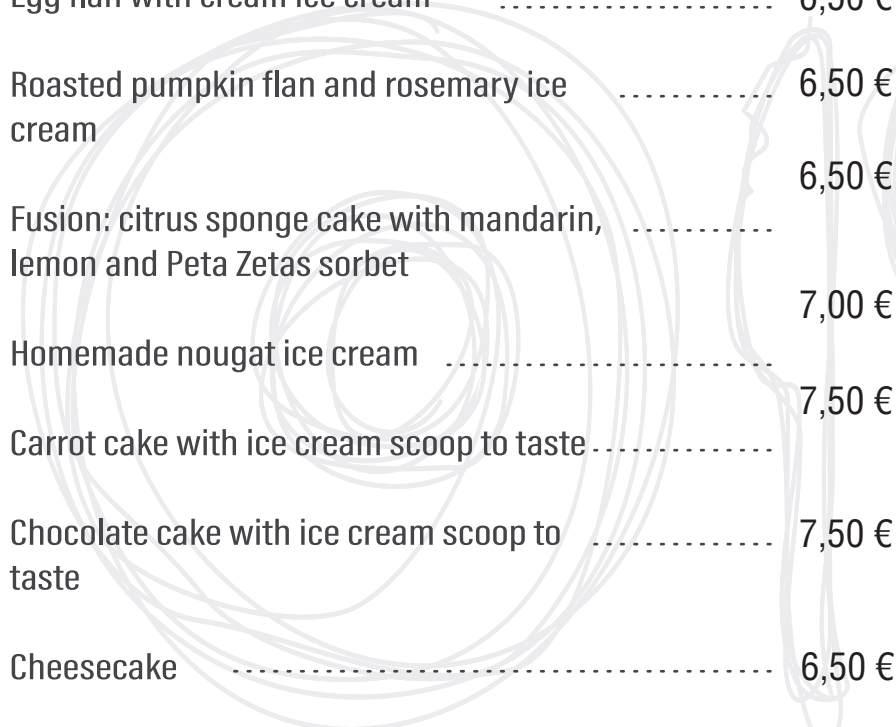
RICE
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Arroz a Banda: with prawns and clams	16,00 €
Columbretes rice: with lobster	25,00 €
Peñíscola rice: with lobster	26,00 €
Illa rice: with red shrimp and clams	23,00 €
Black Rice: with red shrimp, squid and clams	16,00 €
Senyoret rice: with peeled shellfish	19,50 €
Fideuà: with prawns and clams	16,00 €
Paella Marinera: only seafood	19,50 €
Mixed Paella: meat and seafood	16,50 €
Valencian Paella: meat and vegetables	12,50 €
Rice with duck and foie	18,00 €
Rice with sea nettles, clams and prawns	18,00 €

Rice dishes minimum 2 people/price per portion.
It can be sweet, broth or dry.
A maximum of two types of rice are made per table.

DESSERT: SWEET MOMENT
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Carajillo: burnt rum, coffee mousse with vanilla or coffee ice cream	7,00 €
Egg flan with cream ice cream	6,50 €
Roasted pumpkin flan and rosemary ice cream	6,50 €
Fusion: citrus sponge cake with mandarin, lemon and Peta Zetas sorbet	6,50 €
Homemade nougat ice cream	7,00 €
Carrot cake with ice cream scoop to taste	7,50 €
Chocolate cake with ice cream scoop to taste	7,50 €
Cheesecake	6,50 €
Horchata flan with coffee ice cream and fartons cream	6,50 €

Ice cream: chocolate, vanilla, cream, coffee, nougat, lemon and
mandarin

SWEET WINES
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Dolç de Mendoza Monastrell D.O. Alicante 3,50 €
cup

Moscatel grain menudo Ochoa D.O. Navarra 3,00 €
cup

Pedro Ximénez la Cilla Barbadillo D.O. Cadiz 3,50 €
cup

** Prices with VAT included. Price per person. We have a list of allergens in our dishes. Most of our dishes are gluten-free. Check with the head waiter.*

Bread

1,75 €

Bread with all i oli or tomato

2,75 €

Allioli

1,50 €

Gluten-free bread available

1,50 €