



Tio Pepe at Sacred Heart in Glyndon

Pick-Up Date: Saturday, April 17th

Pick-Up Time: 4pm-5pm

Pick-Location: 63 Sacred Heart Lane, Glyndon, MD 21071

(School-side parking lot in front of Parish Center)

Order Deadline: Friday, April 16th at 5pm

How to order:

1. Find what you would like to order from our menu
2. Call (410) 539-4675 to place your order and mention
Sacred Heart
3. Pay over the phone and pick-up hassle free

Special thanks to Sacred Heart Parish for providing a safe pick-up space.

A \$5.00 charge per order will be added and donated in full back to Sacred Heart for
their support.

10 E Franklin St, Baltimore, MD 21202
(410) 539-4675

Appetizers

Corazones de Alcachofas con Salsa Holandesa 10.50
Hearts of artichoke with hollandaise sauce.

Jamón Serrano Español con Melón..... 15.25
Spanish cured ham with melon.

Cocktail de Mariscos del Mediterráneo 17.50
Mediterranean seafood cocktail with fresh fruit.

Gambas al Ajillo 16.50
Shrimp marinated in garlic sauce.

Soups

Crema de Alubias Negras 8.50
Black bean soup flavored with Fino Sherry.

Sopa de Pescado y Mariscos 11.25
Mediterranean seafood soup with shrimp, lobster, clams, mussels, fish, boiled egg, green peas, and rice. Flavored with pastis.

Salads

Ensalada Sevillana..... 7.25
Tossed salad with Spanish olives and vinaigrette sauce.

Ensalada Tio Pepe 8.25
Romain lettuce, tomatoes, beets, spanish olives, wátercress, Belgian endives, and artichoke. Seasoned with vinaigrette sauce.

Fish

Filete de Lenguado Alcázar 31.50
Juicy filet of sole, sauteed with bananas and topped with a delicate hollandaise sauce.

Salmon de Asturias..... 32.75
Broiled salmon with bearnaise sauce.

Lubina del Atlantico..... 42.75
Rockfish stuffed with crabmeat in champagne sauce.

Mero al Horno..... 34.75
Baked grouper served with lemon butter and caper sauce

Entreés

Paella a la Valenciana..... 31.25

A typical spanish rice dish with lobster, shrimp, clams, mussels, veal, chorizo, and chicken. Seasoned with saffron and cooked in a "paellera" pan.

Pollo a la Riojana22.25
Chicken sauteed in olive oil, green and red peppers, tomatoes, and mushrooms. Served with saffron rice.

Medallones de Ternera Sevillana33.25
Medallions of veal slowly simmered in red wine with mushrooms and Spanish olives.

Cochinillo Asado al Estilo de Segovia.....36.25
Roast suckling pig served with black beans and apple sauce.

Tournedos Tio Pepe.....40.50
Beef tournedós in sherry sauce with mushrooms.

Solomillo a la Parrilla42.50
Broiled fillet of beef tenderloin with bearnaise sauce

Costillar de Cordero Asado a la Segoviana42.75
Roasted rack of baby lamb served with mint jelly.

Vegetables a la Carte

Espinacas a la Malagueña9.25
Sautéed spinach with pine nuts and golden grapes

Champiñones a la Casera.....9.00
Home style sautéed mushrooms

Desserts

Flan al Caramelo7.75
Caramel custard.

Brazo de Gitano al Chocolate9.50
Chocolate roll with whipped cream filling.

Brazo de Gitano a los Piñones.....11.00
Homemade pine nut roll.

Sangria

Small23.00
Red/White

Large29.00
Red/White

Please visit our website for special event pricing on selected wines.