

LA TABERNA DE

• **PEPE** •

- E N O T E C A -

  @latabernadepepec

## APPETIZERS

### YUCCA CROQUETTES

Crispy, stuffed with mozzarella cheese and Dominican sausage with capers and bell pepper sauce. Olives crumble.

### SPINACH DIP

Bacon, baked pita bread.

### SWEET PLANTAIN TACOS

Riped plantain tortilla, glassed pork belly and pickled cabbage.

### PORK ROPA VIEJA CROQUETTES

Chipotle alioli , spicy honey and leek.

### PORK RAVIOLI

Candied pork, goat cheese, caramelized onions, crunchy bacon.

### PORK BELLY TACOS

Crunchy pancetta, black beans puree, Pico de gallo, parsley alioli, corn tortilla.

### WINE CHORIZO

Sautéed with red wine and artisan bread.

### PARMESAN EGGPLANT

Olive oil and fresh tomatoes, garlic, oregano, basil, parmesan cheese and mozzarella.

### IBERIAN HAM CROQUETTES

### OSSOBUCO TOSTON

Crispy toston , shredded ossobuco, coriander alioli and pico de gallo.

### ARTISAN YUCCA PATTIES

Crunchy artisan yucca dough, stuffed with “ropa vieja”, mozzarella cheese and chipotle alioli.

### BEEF CARPACCIO

Parmesan vinagrette, arugula, avocado, quinoa, balsamic reduction.

### FRITTO MIXTO

Shrimp, calamari, catch of the day, crispy yucca, parsley alioli and “salsa criollita”.

### NORI

-**Salmon:** spicy mayo, leek and sesame seeds.

-**Tuna:** avocado, coconut ponzu, pickled onions, and sesame seeds.

### TUNA TARTAR

Oyster emulsion, radish, avocado ice cream and puffed rice toast.

### SHRIMP DUMPLINGS

On the grill, Hindu sauce, eel sauce.

### CHARCOAL OCTOPUS

Grilled, charcoal yucca, baby potatoes, corn, mushrooms, arugula salad and alioli anticuchero.

## CEVICHE

### CEVICHE TABERNA

Fresh mahi mahi, yellow pepper “leche de tigre”, avocado, sweet potato, pico de gallo.

### CLASSIC CEVICHE

Peruvian style, avocado, sweet potato and plantain chips.

### SALMON TIRADITO

Passion fruit dressing and yuzu with kiuri salad.

### TUNA TIRADITO

With oriental “Leche de tigre”.

## SUSHIS

### BAM BAM ROLL

Shrimp tempura, cream cheese, avocado and sweet plantain.

### SALMON BATAYAKI ROLL

Shrimp, cucumber, cream cheese, avocado, salmon, oriental butter and citric flavor.

### DINAMITA ROLL

Shrimp tempura, avocado, lettuce, salmon, cream cheese and jalapeno.

### RICELESS TUNA ROLL

King crab, leek and nikkei sauce.

### JAPANESE ROLL

Fried shrimp roll, cream cheese, leek, salmon, avocado, masago and honey sauce.

### CRISPY SHRIMP RICE

Shrimp tartare and guacamole.

### ACEVICHADO ROLL

Crispy shrimp, cucumber, catch of the day, squid and “smoked acevichada sauce”.

### SALMON ROLL

Crunchy shrimp, mango spicy mayo and togarachi.

## Soups

### Lentil Soup

Slow cooked, chorizo and smoke ribs.

### Caldo Estilo Taberna

Concentrate of flavors and aromas. A classic of the house.

## Salads

### Caesar Salad

Romaine lettuce, bacon, grilled chicken, crispy parmesan, croutons, Chef Caesar dressing.

### Angus Beef Salad

Lettuce, grilled tenderloin, onions, avocado, bacon, grilled corn, roasted bell peppers, croutons and "parrillero dressing".

### La Burrata

Tomato jam, arugula, quinoa and basil pesto.

## Rice and Risottos

### Porcini Mushroom Risotto

Beef carpaccio on top ,arugula.

### Risotto Pepe

Lemon risotto, beef medallions, mushroom sauce, tomatoes and zucchini.

### Oriental Rice

Oriental rice "Con Con", avocado, wok tenderloin, oyster sauce, demiglace and Japanese "chimichurri".

### Porkbelly Socarrat

(To Share)

### Squid and Shrimps Socarrat

(To Share)

### Ribeye Socarrat

(To Share)

## Pasta

### Pasta Rustica

Chicken, parmesan cheese, bacon and white sauce.

### Bolognesa Pappardelle

### Amatricichia

Smoked bacon, sausage, red wine, onion and parmesan cheese.

### Pasta Taberna

Serrano ham, oil truffle, cream and arugula.

### Pasta a la Pepe

Tenderloin, demiglace, crispy garlic, parmesan cheese.

### Shrimp and Pesto Pasta

Shrimps, parmesan and basil pesto.

## Fish and Seafood

### Camarones a la Crema

Pink sauce and " tacu tacu".

### Dorado Mediterraneo

Calamari, shrimp sauce, saffron risotto.

### Dorado al Coco

White rice and tostón, coconut and curry sauce.

### Dorado Taberna

Garlic mediterranean sauce, cherry tomatoes, capers with baby potatoes.

### Sesame - Honey Salmon

Quinoa Chow Fan.

### Brasa and Miso Salmon

Grilled salmon, miso, coconut and honey sauce. Morrocan rice.

### Chillo Oriental

Whole fish, asian sauce. Chow fan rice.

1 Lb  
1.5 Lbs  
2 Lbs

### Chillo Boca Chica Style

Whole fried fish and tostones.

1 Lb  
1.5 Lbs  
2 Lbs

RD\$1,790.00  
RD\$2,568.00  
RD\$3,450.00

# MEATS AND PULTRY

## HUNTER CHICKEN

Provenzal herbs, slow cooked, sautéed potatoes and fresh salad.

## PORK FILET MIGNON

Bacon wrapped, mushroom sauce, mashed potatoes.

## ANGUS BURGUER.

Cheddar cheese, parsley mayo, onion rings and bacon jam.

## BEEF MILANESA

Fresh tomato sauce, grated with parmesan and fresh herbs.

## TABERNA PORK STEAK

Grilled, pork sauce, celery root puree, and arugula salad, Japanese "chimichurri".

## CHICKEN BREAST

Serrano ham, mozzarella cheese, four cheese sauce.

## BRAISED PORK SHOULDER

Arugula salad, pickled radish and pineapple, sautéed potatoes and mushroom.

## MONGOLIAN BEEF

Stir fried beef steak with vegetables, sweet and sour soy sauce. White rice.

## PORK BONDIOLA

Demiglace, mashed potatoes, arugula.

## OSSOBUCO MILANESE

Saffron risotto.

## PORK RIBS

Smoked, kintou sauce and peanut flavors.  
French fries, carrot and zucchini salad.

## TAGLIATTA DE TENDERLOIN

Balsamic, demiglace, arugula and tomato salad with parmesan.

## GOAT PEPE

Meloso rice, coriander pesto, avocado.

## TENDERLOIN

Grilled with french fries.  
Sauces options: Roquefort / Mushrooms / Pepper RD\$120.00

## CHIFERO FLAT MEAT

Chifero sauce and oriental rice.

## RIBEYE 16OZ

French fries and sauteed spinach.

# SIDE DISHES

TOSTONES  
CRISPY RICE WITH  
CORN AND CHORIZO  
CELERY ROOT PURÉE  
SAUTEED POTATOES AND  
MUSHROOM

SAUTEED / GRILLED VEGETABLES  
PARMESAN RISOTTO  
FRENCH FRIES  
MASHED POTATOES  
MUSHROOM RISOTTO