











PEPITO bites

-  **Tomato carpaccio**.....9,20€
-  **Portobello Mushrooms**.....9,50€
gratin with Scamorza Affumicata cheese
- Artichoke Chips**.....9,90€
battered with rice and wheat flavor
-  **Battered Baby Squids**.....12,00€
with chickpea flour and yellow chili sauce
-  **Provolone**.....12,80€
baked with tomato
- Mushrooms croquettes (4 units)**.....13,00€
with mild black garlic aioli sauce
-  **Omelette coulant**.....13,00€
farm eggs, potato, onion, padron peppers
-  **"Huevos Estrellados" with ham**.....14,00€
fried eggs with fries and iberian ham
-  **Veal Sweetbreads**.....16,00€
grilled with a touch of lemon
-  **León Cecina**.....12,50€
smoked dried beef served with almond sheets
-  **Dry-aged Picanha**20,00€

PEPITO's garden

- Our Cesar Salad**.....15,60€
chicken breast, parmesan and bread crust
- Tana Salad** 16,90€
burrata, red spinach and rocket, fresh tomato, basil sprouts and balsamic vinaigrette with honey

Homemade Rice AND PASTA

- Fontina cheese & truffle Ravioli**.....18,50€
with truffle oil, demi-glace sauce and parmesan topping
- "Cadaqués" Rice**.....21,50€
squid in its own ink, shrimp and aioli sauce


Pepito and the Sea

- Salmon Tartar** 19,00€
royal quinoa, avocado, mango, chili, green bean crudité and jalapeño topping
- Ceviche Pepito Style**.....22,00€
bass, coriander, papaya, yellow chili, "mote" and "canchitas" corn
- Bass** 22,10€
with seasonal vegetables and an oriental touch

- Bread.....2,00€
- Sourdough bread with tomato.....3,50€

Pepito

our premium sandwich

- González**.....18,50€
beef tenderloin strips, shoestrings fries, farm fried egg and Majorcan sausage "Sobrasada"
- Sea Pepito** 16,50€
battered squid, curly lettuce, pickled in Chardonnay vinegar onion and wasabi mayonnaise

Pepito's Meats

-  **Baked "Picantón" Chicken**.....18,50€
with roasted vegetables with fines herbs
-  **Iberian pork cheek "Meloso"**19,90€
with celery purée, apple and wine Port demi-glace
- Supreme Veal Milanese**.....21,90€
breaded veal steak with cheese, tomato and fries
- Beef Steak Tartare**.....22,90€
Dijon mustard, capers, shallot, egg yolk & Perrins
-  **"Vaca Vieja" Beef Fillet**.....29,50€
5 years old galician beef served with truffled potato purée
-  **Beef Fillet with Foie**.....41,00€
"Vaca Vieja" beef with truffled potato purée the bone
-  **Angus skirt steak (2 pers)**.....43,00€
with homemade french fries
-  **Ribeye Steak (2 pers)**.....79,00€
30 days dry-aged "Vaca Vieja" Beef

Side Dishes

- Homemade french fries.....5,00€
- Green Salad.....6,00€
- Oven roasted sweet potato.....6,50€
- Padron peppers.....7,00€
- Truffled potato purée.....7,00€

HAMBURGERS

Pepito's Lovers

- Lucia's ox burger 160gr**.....16,90€
caramelized onion, farm fried egg, bacon, oak leaf lettuce and barbecue sauce
- Violeta's vegetarian burger 160g**.....14,90€
cornflour and shiitake burger, farm fried egg, mixed sprout and miso mayonnaise

**We have gluten free bread, ask to the waiter
**We have allergen chart