


Tapas

-  **Tomato Carpaccio**.....9,20€
Codfish Fritters.....11,70€
with Tzatziki sauce
- Artichoke Chips**.....12,00€
battered with rice and wheat flour
-  **Portobello Mushrooms**.....13,00€
gratin with Scamorza Affumicata cheese
-  **Battered Baby Squids**.....13,50€
with chickpea flour and yellow chili sauce
-  **Provolone**.....14,00€
baked with tomato
- Mushrooms croquettes (4 units)**.....14,00€
with mild black garlic aioli sauce
- Asian Lilac Eggplants**.....14,50€
with peanut sauce
-  **Omelette coulant**.....15,00€
farm eggs, potato, onion, padron peppers
-  **"Huevos Estrellados" with ham**.....16,50€
fried eggs with fries and iberian ham
-  **León Cecina**.....14,00€
smoked dried beef served with almond sheets
-  **Dry-aged Picanha**21,00€


PEPITO's garden

- Our Cesar Salad**.....17,60€
chicken breast, parmesan and bread crust
- Tana Salad** 18,10€
burrata, red spinach and rocket, fresh tomato, basil sprouts and balsamic vinaigrette with honey

Homemade Pasta, Rice & Spoon

- Oxtail Ravioli**.....19,90€
with meat demi-glace and truffle sauce
- "Cadaqués" Rice**.....21,50€
squid in its own ink, shrimp and aioli sauce
- Pedrosillanos Chickpeas**.....18,00€
with Cuttlefish, Mushrooms and Demi-Glace

Pepito and the Sea

- Salmon Tartar** 20,90€
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

- Bread.....3€
- Sourdough bread with tomato..... 4€

Pepito

our premium sandwich

- Pepito with Foie**.....24,00€
Padron Peppers, Garlic Mushrooms & Foie

Pepito's Meats

-  **Baked "Picantón" Chicken**.....19,50€
with roasted vegetables with fines herbs
-  **Iberian pork cheek "Meloso"**21,50€
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**.....31,00€
5 years old galician beef served with truffled potato purée
-  **Beef Fillet with Foie**.....41,00€
"Vaca Vieja" beef with truffled potato purée
-  **Angus skirt steak (2 pers)**.....47,00€
with homemade french fries
-  **Ribeye Steak (2 pers)**.....90,00€
30 days dry-aged "Vaca Vieja" Beef

Side Dishes

- Homemade french fries.....6,00€
- Green Salad.....7,50€
- Oven roasted sweet potato.....7,00€
- Padron peppers.....8,00€
- Truffled potato purée.....8,00€

HAMBURGERS

Pepito's Lovers

- Lucia's ox burger 160gr**.....18,90€
caramelized onion, farm fried egg, bacon, oak leaf lettuce and barbecue sauce
- Violeta's vegetarian burger 160g**.....17,90€
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