

# Tapas

-  **Tomato Carpaccio**.....9,20€  
**Codfish Fritters**.....11,70€  
*with Tartar sauce*
-  **Battered Baby Squids**.....13,50€  
*with chickpea flour and yellow chili sauce*
-  **Provolone**.....13,90€  
*baked with tomato*
- Mushrooms croquettes (4 units)**.....14,00€  
*with mild black garlic aioli sauce*
-  **Portobello Mushrooms**.....14,30€  
*gratin with Scamorza Affumicata cheese*
- Asian Lilac Eggplants**.....14,50€  
*with peanut sauce*
- Grilled Artichokes**.....14,70€  
*Served with quail eggs and shavings of iberian ham*
-  **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*
- Italian 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*

## Pepito and the Sea

- Salmon Tartar**  .....20,90€  
*royal quinoa, avocado, mango, chili, green bean crudité and jalapeño topping*
- Ceviche Pepito Style**.....21,90€  
*bass, coriander, papaya, yellow chili and "canchitas"*
- Wood-Fired Baked sea Bass**  .....22,50€  
*with seasonal vegetables and oriental touch*

- 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"** .....21,90€  
*with celery purée, apple and wine Port demi-glace*
- Supreme Veal Milanese**.....22,70€  
*breaded veal steak with cheese, tomato and fries*
- Beef Steak Tartare**.....23,00€  
*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)**.....91,00€  
*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