

Casa Pepe

Appetizers

OLIVES - MANZANILLA	V £1.80
<i>MANZANILLA TYPE WITH FLAVOUR OF ANCHOVIES</i>	
FRIED SALTED ALMONDS	V £2.20
GARLIC BREAD	V £2.50 pp
HOT BREAD ROLLS	V £1.60 pp

Starters

VEGETABLE SOUP	V £6.00
SEAFOOD SOUP	£8.00
AVOCADO WITH PRAWNS	£14.00
FILLED ASPARAGUS	£13.00
<i>FILLED WITH ASPARAGUS AND PRAWN PUREE, SERVED HOT WITH LOBSTER SAUCE</i>	
GOATS CHEESE	£12.00
<i>WRAPPED WITH PUFF PASTRY, DEEP FRIED AND COATED WITH CANE HONEY</i>	
PRAWN COCKTAIL	£11.50
FILLED MUSHROOMS	£11.50
<i>WITH CREAM CHEESE AND HAM</i>	
STUFFED PIQUILLO PEPPERS	£14.50
<i>WOOD FLAMED COOKED PIQUILLO PEPPERS STUFFED WITH FISH & PRAWNS, SERVED WITH PRAWN SAUCE</i>	
HOMEMADE CHIPS	V £3.50

Raciones / Large Starters to share

A POPULAR AND TRADITIONAL MEDITERRANEAN WAY OF SHARING STARTERS PRIOR TO A MAIN MEAL

IBERICO HAM	£25.00
<i>"PATA NEGRA" BEST QUALITY IBERICO HAM THINLY CUT</i>	
MANCHEGO CHEESE	V £14.00
<i>FROM THE REGION OF ZAMORA WITH INTENSE FLAVOUR</i>	
AUBERGINES	V £12.50
<i>VERY THIN SLICES DEEP FRIED AND COATED WITH HONEY</i>	
HEART OF ARTICHOKES	£13.00
<i>WITH PATA NEGRA HAM COOKED WITH WINE & LEMON</i>	
SPANISH TORTILLA	V £12.50
<i>EGGS, POTATOES AND ONIONS</i>	
KING PRAWNS PIL - PIL	£16.80
<i>COOKED IN A CHILLI & GARLIC MILD SPICY SAUCE</i>	
SPINACH KING PRAWNS	£16.80
<i>IN A CREAMY WINE SAUCE</i>	
KING PRAWNS GRILLED	£18.50
OCTOPUS "GALLEGA"	M/P
<i>SERVED WARM ON A WOODEN PLATE, WITH OLIVE OIL AND CHILLI SPICE (BIT SPICY)</i>	
BOQUERONES (ANCHOVIES)	£14.00
<i>DEEP FRIED</i>	

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BOQUERONES "PICKLED"	£12.50
<i>MARINATED IN VINEGAR, DRESSED WITH OLIVE OIL AND PARSLEY</i>	
CROQUETTES "SQUID"	£14.00
<i>MADE WITH BECHAMEL AND SQUID INK, VERY TASTY</i>	
CROQUETTES "CHICKEN"	£13.00
CROQUETTES "PRAWNS"	£13.00
CLAMS	M/P
<i>FRESH CLAMS SAUTED WITH WINE, GARLIC AND PARSLEY</i>	
DEEP FRIED CALAMARE RINGS	£15.50
<i>FRESH CALAMARE SLICED INTO RINGS AND DEEP FRIED IN BATTER</i>	
BABY SQUIDS "PUNTILLITAS"	M/P
<i>DEEP FRIED IN BATTER</i>	
COD "PIL - PIL"	£15.50
<i>COOKED WITH OLIVE OIL, DRY CHILLI & GARLIC</i>	
COD SPINACH	£15.50
<i>COOKED IN A CREAMY WINE SAUCE</i>	
JOHN DORY (BONELESS PIECES)	£14.50
<i>DEEP FRIED IN BATTER</i>	
PORK LOIN (PLANCHITAS)	£13.50
<i>THINLY CUT, GRILLED AND SERVED WITH HOMEMADE FRIES</i>	
SCRAMBLED VEGETABLES (REVUELTOS)	V £12.80
<i>EGG SCRAMBLED WITH SEASONAL STIR FRY VEGETABLES</i>	
MIXED VEGETABLE GRILL	V £14.00
<i>SELECTION OF SEASONAL VEGETABLES</i>	

Salads / Large enough to share

TOMATO SALAD	V £9.00
<i>OLIVE OIL, GARLIC, PARSLEY & OREGANO DRESSING</i>	
MIXED SEASONAL VEGETABLE SALAD	£10.00
<i>LETTUCE, TOMATO, ONIONS & TUNA</i>	
CAESAR SALAD (CHICKEN, etc.)	£13.00
<i>LETTUCE, CHICKEN BREAST, CROUTONS, PARMESAN CHEESE DRESSED IN CAESAR SAUCE</i>	
CASA PEPE SALAD	£13.00
<i>LETTUCE, ASPARAGUS, TUNA, OLIVES & PRAWNS</i>	
KING PRAWN SALAD	£15.00
<i>KING PRAWNS WITH SLICED PIQUILLO PEPPERS, ONIONS AND OLIVE OIL</i>	

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Rice

THESE DISHES ARE PREPARED FOR A MINIMUM OF TWO PEOPLE

PAELLA (TRADITIONAL) <i>RICE DISH WITH CHICKEN, FISH AND SEAFOOD</i>	£16.00 pp
PAELLA ("CALDOSA") <i>RICE DISH WITH CHICKEN, FISH AND EXTRA SEAFOOD</i>	£22.50 pp
PAELLA (VEGETARIAN) <i>RICE DISH WITH CHEF'S SELECTION OF SEASONAL FRESH VEGETABLES</i>	V £14.00 pp
PAELLA (BLACK) <i>TASTY RICE DISH MADE WITH SQUID INK, SEAFOOD ONLY</i>	£17.00 pp
PAELLA WITH LOBSTER <i>TASTY RICE DISH MADE WITH FRESH LOBSTER</i>	M/P
PAELLA WITH CARABINEROS (SCARLET SHRIMP) <i>TASTY RICE DISH MADE WITH FRESH CARABINEROS</i>	M/P

Fish

KING PRAWNS "MACARENA" (BIT SPICY) <i>COOKED WITH FRESH GINGER, TOMATOES, PEACHES AND BANANAS, SERVED WITH BASMATI RICE</i>	£22.50
DORADA FILLETS "CHEF SPECIAL" <i>COOKED WITH WHITE WINE, CLAMS AND PRAWNS IN A CREAMY SAUCE</i>	£22.50
SALMON <i>LOIN OF GRILLED SALMON, LIGHTLY DRESSED WITH OLIVE OIL, GARLIC AND PARSLEY</i>	£22.00
COD "MARINERA STYLE" <i>COOKED WITH WHITE WINE & PRAWNS, LIGHTLY DRESSED WITH OLIVE OIL, GARLIC AND PARSLEY</i>	£22.50
SWORDFISH <i>GRILLED AND SERVED WITH OLIVE OIL AND GARLIC DRESSING</i>	M/P
URTA "AL COGNAC" (BREAM) <i>FLAMED WITH COGNAC</i>	£22.00
JOHN DORY "AL AJILLO" (GARLIC) <i>GRILLED WITH GARLIC, OLIVE OIL AND PARSLEY</i>	£21.50
MONK FISH <i>MEDALLIONS OF MONK FISH COOKED WITH WHITE WINE AND LOBSTER SAUCE, SERVED WITH BASMATI RICE</i>	M/P

Meat Special

THESE DISHES ARE PREPARED FOR A MINIMUM OF TWO PEOPLE

IBERICO PORK FILLET <i>WHOLE FILLET STUFFED WITH PATA NEGRA HAM AND MANCHEGO CHEESE, SERVED WITH A SELECTION OF FRESH VEGETABLES & POTATOES</i>	£23.00 pp
STONE GRILLED ARGENTIAN BEEF FILLET STEAK <i>COOK YOUR OWN THINLY CUT FILLET STEAKS TO YOUR LIKING. WE PROVIDE THE VERY HOT STONE TOGETHER WITH A SELECTION OF FRESH VEGETABLES AND POTATOES</i>	£32.00 pp

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Meat

Beef

DON PEPE	£32.00
<i>DICED FILLET STEAK COOKED AND SERVED WITH OLOROSO SWEET SHERRY SAUCE & SLICED PATA NEGRA HAM</i>	
RIBEYE "CHAR GRILLED"	M/P
ARGENTINIAN FILLET STEAK "CHAR GRILLED"	£32.00

Sauces to choose

PEPPERED	£3.00
<i>TRADITIONAL CREAMY GREEN PEPPERS AND BRANDY SAUCE</i>	
CASTELLANA	£3.00
<i>GARLIC, BRANDY, PATA NEGRA HAM, BOLETOS MUSHROOMS & CREAM SAUCE</i>	
ROQUEFORT CHEESE	£3.00
MALAGUEÑA	£3.00
<i>GARLIC, MUSHROOMS, SWEET SHERRY AND PRAWNS</i>	
CASA PEPE	£3.00
<i>RED WINE, CHORIZO AND TOMATOES</i>	

Lamb

RACK OF BABY LAMB RIBS "OVEN BAKED"	£30.00
LEG OF LAMB (WHOLE)	M/P

Pork

PORK "JEREZANA"	£23.50
<i>MEDALLIONS OF PORK FILLET COOKED WITH DRY SHERRY & HAM</i>	
IBERICO PORK FILLET "AL OPORTO"	£23.50
<i>FLAMED WITH BRANDY, COOKED WITH CREAM & PORT</i>	
PORK CHEEKS (CARRILLADA IBERICA)	£22.50
<i>VERY TASTY AND TENDER IN CHEF'S SPECIAL GRAVY SAUCE</i>	
LEAN FILLET OF IBERICO PORK (SECRETO IBERICO)	£27.00
PORK "NAPOLEON"	£24.50
<i>FILLET OF PORK WRAPPED WITH PUFF PASTRY, SERVED WITH AN OPORTO AND PINE NUTS SAUCE</i>	

Poultry

GRILLED CHICKEN BREAST	£15.00
DUCKED BREAST "ARMAÑAC STYLE"	£25.00
<i>COOKED WITH COGNAC, MUSHROOMS AND PINE NUTS</i>	
CHICKEN "PUARREÑA"	£20.50
<i>BREAST OF CHICKEN COOKED WITH WHITE WINE CREAMY SAUCE, SERVED WITH RICE</i>	
CASA PEPE "SPECIAL"	£20.50
<i>BREAST OF CHICKEN, COOKED WITH PRUNES AND BRANDY SAUCE</i>	