

Casa Pepe

Appetizers

OLIVES - MANZANILLA	V £1.80
MANZANILLA TYPE WITH FLAVOUR OF ANCHOVIES	
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
FILLED WITH ASPARAGUS AND PRAWN PUREE, SERVED HOT WITH LOBSTER SAUCE	
GOATS CHEESE	£12.00
WRAPPED WITH PUFF PASTRY, DEEP FRIED AND COATED WITH CANE HONEY	
PRawn COCKTAIL	£11.50
FILLED MUSHROOMS	£11.50
WITH CREAM CHEESE AND HAM	
STUFFED PIQUILLO PEPPERS	£14.50
WOOD FLAMED COOKED PIQUILLO PEPPERS STUFFED WITH FISH & PRAWNS, SERVED WITH PRAWN SAUCE	
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
"PATA NEGRA" BEST QUALITY IBERICO HAM THINLY CUT	
MANCHEGO CHEESE	V £14.00
FROM THE REGION OF ZAMORA WITH INTENSE FLAVOUR	
AUBERGINES	V £12.50
VERY THIN SLICES DEEP FRIED AND COATED WITH HONEY	
HEART OF ARTICHOKES	£13.00
WITH PATA NEGRA HAM COOKED WITH WINE & LEMON	
SPANISH TORTILLA	V £12.50
EGGS, POTATOES AND ONIONS	
KING PRAWNS PIL - PIL	£16.80
COOKED IN A CHILLI & GARLIC MILD SPICY SAUCE	
SPINACH KING PRAWNS	£16.80
IN A CREAMY WINE SAUCE	
KING PRAWNS GRILLED	£18.50
OCTOPUS "GALLEGA"	M/P
SERVED WARM ON A WOODEN PLATE, WITH OLIVE OIL AND CHILLI SPICE (BIT SPICY)	
BOQUERONES (ANCHOVIES)	£14.00
DEEP FRIED	

V - VEGETARIAN OPTION

M/P - MARKET PRICE

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

Salads / Large enough to share

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

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Rice

THESE DISHES ARE PREPARED FOR A MINIMUM OF TWO PEOPLE

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

Fish

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

Meat Special

THESE DISHES ARE PREPARED FOR A MINIMUM OF TWO PEOPLE

IBERICO PORK FILLET	£23.00 pp
WHOLE FILLET STUFFED WITH PATA NEGRA HAM AND MANCHEGO CHEESE, SERVED WITH A SELECTION OF FRESH VEGETABLES & POTATOES	
STONE GRILLED ARGENTIAN BEEF FILLET STEAK	£32.00 pp
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	

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Meat

Beef

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

Sauces to choose

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

Lamb

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

Pork

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

Poultry

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