

Appetizers

OLIVES - MANZANILLA	V £1.80
MANZANILLA TYPE WITH FLAVOUR OF ANCHOVIES	V 22.00
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	-77
GOATS CHEESE	£12.00
WRAPPED WITH PUFF PASTRY, DEEP FRIED AND COATED WITH CANE HONEY	222.00
PRAWN COCKTAIL	£11.50
FILLED MUSHROOMS	£11.50
WITH CREAM CHEESE AND HAM	111.50
STUFFED PIQUILLO PEPPERS	£14.50
WOOD FLAMED COOKED PIQUILLO PEPPERS STUFFED WITH FISH & PRAWNS, SERVED WITH PRAWN SAUCE	
HOMEMADE CHIPS	V £3.50
	V I3.50

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	V 111.30
HEART OF ARTICHOKES	£13.00
WITH PATA NEGRA HAM COOKED WITH WINE & LEMON	113.00
SPANISH TORTILLA	V £12.50
EGGS, POTATOES AND ONIONS	V
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	114.00



BOQUERONES "PICKLED"	£12.50
MARINATED IN VINEGAR, DRESSED WITH OLIVE OIL AND PARSLEY CROQUETTES "SQUID"	
MADE WITH BECHAMEL AND SQUID INK, VERY TASTY	£14.00
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	Add
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		



Meat

Beef	
DON PEPE	£24.00
DICED FILLET STEAK COOKED AND SERVED WITH OLOROSO SWEET SHERRY SAUCE & SLICED PATA	224.00
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 MALAGUEÑA	£3.00
GARLIC, MUSHROOMS, SWEET SHERRY AND PRAWNS	£3.00
CASA PEPE	4
RED WINE, CHORIZO AND TOMATOES	£3.00
Lamb	
RACK OF BABY LAMB RIBS "OVEN BAKED"	A
LEG OF LAMB (WHOLE)	£30.00
- Constant Constant	M/P
Pork	
PORK "JEREZANA"	£23.50
MEDALLIONS OF PORK FILLET COOKED WITH DRY SHERRY & HAM IBERICO PORK FILLET "AL OPORTO"	
FLAMED WITH BRANDY, COOKED WITH CREAM & PORT	£23.50
PORK CHEEKS (CARRILLADA IBERICA)	£22.50
VERY TASTY AND TENDER IN CHEF'S SPECIAL GRAVY SAUCE	122.50
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"	£15.00
COOKED WITH COGNAC, MUSHROOMS AND PINE NUTS	123.00
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



Meat

Beef.	
DON PEPE DICED FILLET STEAK COOKED AND SERVED WITH OLOROSO SWEET SHERRY SAUCE & SLICED PATA NEGRA HAM	£24.00
RIBEYE "CHAR GRILLED" ARGENTINIAN FILLET STEAK "CHAR GRILLED"	M/P £32.00
Sauces to choose	
PEPPERED TRADITIONAL CREAMY GREEN PEPPERS AND BRANDY SAUCE	£3.00
CASTELLANA GARLIC, BRANDY, PATA NEGRA HAM, BOLETOS MUSHROOMS & CREAM SAUCE	£3.00
ROQUEFORT CHEESE MALAGUEÑA GARLIC, MUSHROOMS, SWEET SHERRY AND PRAWNS	£3.00 £3.00
CASA PEPE RED WINE, CHORIZO AND TOMATOES	£3.00
Lamb	
RACK OF BABY LAMB RIBS "OVEN BAKED" LEG OF LAMB (WHOLE)	£30.00 M/P
Pork	
PORK "JEREZANA" MEDALLIONS OF PORK FILLET COOKED WITH DRY SHERRY & HAM	£23.50
IBERICO PORK FILLET "AL OPORTO" FLAMED WITH BRANDY, COOKED WITH CREAM & PORT	£23.50
PORK CHEEKS (CARRILLADA IBERICA) VERY TASTY AND TENDER IN CHEF'S SPECIAL GRAVY SAUCE	£22.50
LEAN FILLET OF IBERICO PORK (SECRETO IBERICO) PORK "NAPOLEON" FILLET OF PORK WRAPPED WITH PUFF PASTRY, SERVED WITH AN OPORTO AND PINE NUTS SAUCE	£27.00 £24.50
Poultry	
GRILLED CHICKEN BREAST DUCKED BREAST "ARMAÑAC STYLE" COOKED WITH COGNAC, MUSHROOMS AND PINE NUTS	£15.00 £25.00
CHICKEN "PUARREÑA" BREAST OF CHICKEN COOKED WITH WHITE WINE CREAMY SAUCE, SERVED WITH RICE	£20.50
CASA PEPE "SPECIAL" BREAST OF CHICKEN, COOKED WITH PRUNES AND BRANDY SAUCE	£20.50