

TAPAS / STARTERS

- pan** ●
homemade bread with Picual olive oil
7,00
- patatas bravas** ●●
fried potatoes with bravas and aioli sauces
10,00
- croquetas** ●
croquettes with serrano ham
12,00
- boquerones fritos** ●
fried sardines with garlic aioli
12,00
- boquerones en vinagre** ●
sardines in vinegar with baguette
12,00
- tortilla con verduras** ●●🕒
tortilla with vegetables
14,00
- tortilla con jamon serrano** ●●🕒
tortilla with serrano ham
15,00
- aceitunas con pan** ●
olives' mix with homemade bread and tapenada
15,00
- calamares** ●
squid's rings with garlic aioli
17,00
- berenjena y cebolla** ●●🕒
eggplant with manchego cheese and onion
20,00
- mejillones con chorizo** ●●
mussels with chorizo and red wine, baguette
10 mussels - 20,00 / 20 mussels - 35,00
- gambas al ajillo** ●●
shrimps with garlic and white wine, baguette
30,00
- tabla de quesos** ●
cheese board
20,00
- tabla de embutidos** ●
sausages board
20,00

We make our dishes from scratch, we don't use semi-finished products, we don't freeze. Therefore, preparing meals takes more time - we're asking for your understanding!

● quantity according to the scale 🕒 longer waiting time

PINCHOS / SANDWICHES

- boqueron** ●
baguette with sardine and vinegar
- morcilla y cebolla** ●
bread with black pudding, apple and onion
- chorizo con higado** ●
baguette with chorizo, liver and onion marmolade
- queso de vaca** ●
bread with cow's cheese, mojo rojo and nuts
- pan y tortilla** ●
baguette with tortilla and garlic mayo
- pan con tomate** ●
baguette with tomato
1 SZT - 6,00 / 3 SZT - 17,00 / 5 SZT - 28,00

SOPAS / SOUPS

- marmitako** ●●
consomme with vegetables, fish and mussels
19,00

PRINCIPALES / MAINS

- empanadas** ●●🕒
spanish dumplings with beef, nuts and mint
23,00
- paella valenciana** ●●●🕒🕒
rice with vegetables, chicken and rabbit
for 1 - 34,00 / for 2 - 65,00 / for 4 - 125,00
- hamburguesa espanola** ●●●🕒🕒
burger with seasonal additives and mayo
single - 33,00 / double - 45,00
- pulpo** ●●
octopus with vegetables and bean
46,00
- corte de ternera** ●●●🕒🕒
roastbeef with vegetables and green pepper sauce
59,00

POSTRES / DESSERTS

- crema catalana** ●
catalan cream with caramelised sugar
15,00
- lava de chocolate** ●●🕒
chocolate fondant with ice cream
16,00

BEBIDAS CALIENTES

- te con limon / de fruta / verde**
tea with lemon / fruit tea / green tea
7,00
- cafe solo**
espresso
6,00
- cafe cortado**
espresso macchiato
7,00
- cafe negro**
black coffee
7,00
- cafe con hielo**
black coffee with ice
7,00
- cafe con leche**
coffee with milk
9,00

BEBIDAS ALCOHOLICAS

- cerveza estrella / san miguel**
spanish beer estrella / san miguel 0,33 l
10,00
- cerveza corona**
beer corona 0,35 l
10,00
- cerveza dorada**
light beer 0,5 l
10,00
- vino de la casa blanco / tinto**
house wine white / red
125 ml - 8,00
250 ml - 15,00
500 ml - 28,00
1 l - 55,00

BEBIDAS FRIAS

- agua con / sin gas**
sparkling / still water
5,00
- zumo de naranja / pomelo / manzana / grosella negra**
orange / grapefruit / apple / black currant juice
6,00
- pepsi / lipton / 7up / mirinda**
6,00
- zumo fresco**
freshly squeezed juice
10,00
- cerveza sin alcohol**
non alcoholic beer 0,33 l
10,00
- vino sin alcohol**
non alcoholic wine 0,2 l
16,00

Tasty?
Leave a review!

And then show up
what you ate - mark us
#pepitatapas