



RESTAURANT

LA PEPA

ESTD · 2020

ORIGEN MEDITERRANI

MENÚ

· ORIGEN ·

Lunch menu from
Wednesday to Friday

26.50€



@lapepa_restaurant

· COLD STARTERS ·

- **Xatò Salad (tuna, cod, anchovies, olives and sauce)** 13,50€
- **Tomatoes salad with sardines and tender onion (seasonal)** 13,00€
- **Scampi carpaccio with citrus fruits vinaigrette** 14,50€
- **Presa Iberica carpaccio (cured iberian ham) with rosemary flavour** 13,95€
- **Sea bass tartare with broad baby beans and 'ojoblanco ice-cream'** 15,50€
- **'La Russa' from Cal Pachurri (potato, eggs, tuna, peas, carrots and mayo salad)** 7,95€
- **Ceviche** 13,50€
- **Gillardeau Oysters** 13,95€
- **Wild Tuna sashimi with vegetables vinaigrette** 4,50€
- **Wild Tuna sashimi with vegetables vinaigrette** 15,00€
- **Cured Iberian Ham (shoulder) 100grams** 19,95€
- **Pa de coca amb tomaquet (bread slices with fresh tomato)** 1,95€

· All of our fish served raw has been previously frozen according to regulations ·

· GRILLED STEAK ·

- | | |
|-------------------------------------|---------------|
| ◦ Veal fillet | 19,50€ |
| ◦ Veal fillet with fois-gras | 23,00€ |

· All fish and meat based dishes are served with sides ·

· All of our fish and seafood is Fresh and from local fishmongers ·

· FISH ·

Sea bass fillet	19,50€
Turbot fillet	19,50€
Confit Cod fillet	19,00€
Cantabrian Hake fillet	18,50€
Trip to Formentera (mediterranean Lobster with eggs and potatoes)	68,50€
Wild fish (whole)	10,00€ (100 gr)

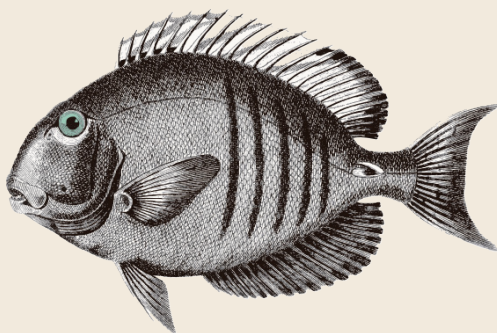
· Check fish / seafood availability ·
· Tots el peixos es poden servir al orio ·

HOT STARTERS

- **Patatas bravas (potatoes with spicy mayo sauce)** 5,95€
- **Tellerines (small clams)** 12,95€
- **Steamed Mussels** 9,50€
- **Marinera sauce Mussels** 11,50€
- **Grilled Clams** 15,00€
- **Marinera sauce Clams** 16,50€
- **Roman style Calamari** 13,50€
- **Prawns and Hake croquettes** 7,95€
- **Cured Iberian Ham croquettes** 7,95€
- **Cal Pachurri Cod fritters** 10,50€
- **Eggs with potatoes and iberian cured ham** 13,50€

Children's Menú

- **Macaroni Bolognese** 9.50€
- **Battered chicken fingers** 9.00€



· RISOTTO ·

· Min. 2 portions ·




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|---|--------|
| ◦ Arros sense feine del "senyoret" | 19,50€ |
| ◦ Black scampi risotto with all-i-oli sauce | 19,50€ |
| ◦ 7 vegetables risotto | 18,50€ |
| ◦ Arros de la muntanya (pork ribs, sausage and chicken) | 18,50€ |
| ◦ Black noodles | 19,50€ |
| ◦ Creamy langoustine risotto with mushrooms and parmesan | 22,00€ |
| ◦ Creamy calamari and Vilanova prawns risotto | 25,00€ |
| ◦ Creamy cod risotto with tender garlic and all-i-oli sauce variant | 21,00€ |
| ◦ Creamy calamari and mediterranean lobster risotto | 32,50€ |

DESSERTS




Lemon pie	6,00€
Belgian chocolate (70%) mousse	6,00€
Cheesecake	6,00€
Homemade Creme-Caramel	6,00€
Our Tiramisú	6,00€
Chocolate cake	6,00€
Apple tarte tatin with Bourbon flavour vanilla ice-cream	6,00€
Ice cream	4,95€
Castanya gelada del Blanch	4,95€

VAT included in all prices

· WHITE WINES ·

ICONES ALBET I NOYA/CHARDONNAY, MACABEU I XARELLO/DO Penedès	 15,50€
SALTIMBANQUI WITTY WINES/VERDEJO/DO RUEDA	 16,50€
TRONAT WITTY WINES/GARNATXA BLANCA/ DO EMPORDÀ	 16,50€
CAN SUMOI CELLER CAN SUMOI/GARNATXA BLANCA /DO Penedès	17,50€
COMPANYS WITTY WINES/GARNATXA BLANCA/ DO TERRA ALTA	21,00€
DESCARADA WITTY WINES/GEWÜRZTRAMINER, MUSCAT, SAUVIGNON BLANC/DO Penedès	18,00€
MARIA ABRIL LUZDIVINA AMIGÓ/GODELLO/GODELLO	18,00€
JEAN LEON 3055 TORRES/CHARDONNAY/DO Penedès	20,50€
SEÑORIO DE RUBIOS SEÑORIO DE RUBIOS/ALBARIÑO 100%/ RIAS BAIXAS	18,50€
TERRAPRIMA CAN RÀFOLS DELS CAUS/MASSÍS DEL GARRAF	21,00€
LA VOLAINA CELLER CREDO/PARELLADA/DO Penedès	19,50€
ANIMA MUNDI GRES AT ROCA/XARELLO/DO Penedès	19,50€
EL FANIO ALBET I NOYA/XARELLO/DO Penedès	22,00€

· RED WINES ·

ICONES ALBET I NOYA/GARNATXA TINTA, TEMPRANILLO, CAVERNAT SAUVIGNON/DO Penedès	 15,50€
BIGA DE LUBERRI LUBERRI/TEMPRANILLO/DO RIOJA	 18,00€
822 PAGOS DE ANGUIX/TEMPRANILLO/ DO RIBERA DEL DUERO	 20,00€
SIANA RAMON CANALS/GARNATXA I CARINYENA/ DO MONTSANT	18,00€
COSTALARA CRIANZA/PAGOS DE ANGUIX/ DO RIBERA DEL DUERO	29,00€
ACÚSTIC CELLER ACÚSTIC/DO MONTSANT	21,00€
VILADELLOPS VILADELLOPS/CARINYENA I GARNATXA DO Penedès	16,50€
MAURO MAURO/TEMPRANILLO, SYRAH/ DO CASTILLA Y LEÓN	42,00€
BELLMUNT MAS D'EN GIL/GARNATXA, CARINYENA I SAMSÓ/DO PRIORAT	24,00€
JEAN LEON 3055 TORRES/MERLOT, PETITVERDOT/DO Penedès	20,50€

· ROSE WINE ·

PETIT CAUS CAN RAFOLS DELS CAUS/MERLOT, TEMPRANILLO I SYRAH/DO Penedès	18,00€
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· SPARKLING WINES ·

RESERVA DE LA FAMILIA
JUVÉ I CAMPS/XAREL·LO, PARELLADA
I MACABEU/CAVA

26,00€

HUGUET DE CAN FEIXES
CAN FEIXES/PARELLADA, MACABEU I PINOT
NOIR/CORPINNAT

26,00€

LLOPART BRUT NATURE
LLOPART/MACABEU, XAREL·LO I PARELLADA
/CORPINNAT

22,00€

ORIOI ROSSELL
BRUT NATURE RESERVA
ORIOI ROSSELL/MACABEU, PARELLADA
I XAREL·LO/CAVA

 21,00€

GRAMONA IMPERIAL
GRAMONA/XAREL·LO, MACABEU, PARELLADA
I CHARDONNAY/CORPINNAT

31,00€

DE NIT
RAVENTÓS I BLANC/XAREL·LO,
MACABEU, PARELLADA I MONASTRELL/
CONCA DEL RIU ANOIA

 25,00€

EFFECTE BRUT NATURE
ALBET I NOYA/MACABEU, XAREL·LO,
PARELLADA I CHARDONNAY/CLÀSSIC Penedès

25,00€

DE LA FINCA
RAVENTOS I BLANC/MACABEU, PARELLADA
I XAREL·LO/CONCA RIU ANOIA

28,00€



PEANUTS



MILK



SHELL FRUITS



SOYA



CRUSTACEANS



GLUTEN



LUPIN



MUSTARD



MOLLUSCS



SÈSAM



SULPHITES



FISH



EGGS



CELERY

· People with allergies and/or intolerances ask our staff ·