

NIBBLES BREADS

Bella di Cerignola olives (Puglia) - £4.95
(vegan)

Today's pincho - £2

Ham & cheese croqueta - each £2.95

Dolmades, chills & peppers- £5.95
(vegan)

Crispy baguette with roast garlic &
charred onion whipped butter - £5.95

Pan con tomate (vegan) - £4.00
with salted anchovies - £5.00

Warm focaccia with loaded EVOO - £5.95
(vegan adaptable)

Sour dough with tapenade - £5.95
(with or without anchovies) (vegan adaptable)

MENU DEL DIA (SET MENU)

Mezze plate

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Spanish tortilla, crispy squid with aioli, slow
cooked pork belly with green sauce

Crispy breadcrumb crumbed coley with frites & harissa
peas

Chicken paillard with spicy tomato sauce &
garlic potatoes

Flat iron steak with wild garlic pesto & frites

Churros with chocolate sauce
- or -

Coffee granita with whipped cream

**1 course £12.50 / 2 course £16 /
3 course £20**

SANDWICHES & SALADS

Warm focaccia sandwich £12
with salami, mozzarella, rocket & aioli with
frites or green salad

Griddled halloumi & roast pepper sandwich £12
with spinach, tomato relish & toasted focaccia
with frites or green salad

Greek salad with goats' cheese fritters £13

Caesar salad with chicken shawarma £13

Lamb flatbread 'sandwich' with garlic frites £13

SIDE ORDERS

Roasted mediterranean vegetables £6.95

Frites £5.50

Frites with wild garlic pesto & grated manchego
£6.95

Patatas bravas £6.95

SMALL PLATES

Roast padron peppers, smoked sea salt (vegan)

Crispy goats' cheese fritters with peas, broad
beans & mint salad

Halloumi with honey & chilli

Patatas bravas

Orzo with chorizo, roast peppers & peas

Roasted courgette, aubergine & red pepper cous
cous with pomegranate (vegan)

Spicy fried squid with crisp salad

Classic Spanish omelet

Pork belly bites, green sauce

Spicy Italian meatballs with rich homemade
tomato sauce

Crispy fried chicken wings with harissa, honey
& garlic

Chicken tagine with cous cous

Choose any 3 tapas £15

DESSERTS

Churros with chocolate sauce & vanilla ice
cream £5.95

Tunisian orange cake with whipped cream £6.95

Affogato (vanilla or rum & raisin ice cream)
with Frangelico, pistachio liqueur, Limoncello
cream or PX sherry £6.95

Pannacotta with raspberries & amaretti crunch
£6.95

Chocolate crèmeux with strawberries & black
pepper meringues £7.25

Basque cheesecake £7.25

Tinto de Verano granita with orange & mint £5.95

Pear sorbet, frozen roquefort £6.45

Gorgonzola or Manchego with biscuits or bread
£5.50

Warm madeleines £2

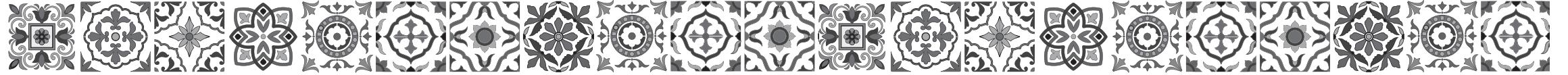
**Oh go on...try a dessert wine! (Moscatel or PX
sherry)**

~ ALL FOOD SERVED AS READY ~

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipments or ingredients used.
Pepito Belfast 279-281 Upper Newtownards Rd, Belfast BT4 3JF Tel: 028 90132244. www.pepitobelfast.com WiFi: pepito2025

PEPITO



APERITIF, SPRITZ & SIPS

Vermut Blanco (white) -served over ice with a green olive	£8.95
Vermut Rosé-served over ice with tonic & slice of grapefruit	£8.95
Cueva Nueva Vermut (red) -served over ice with a twist of orange & a green olive	£8.95
Americano Perfecto - Cueva Nueva vermut, Campari & Alhambra beer	£9.95
Lola Spritz - Lillet Rosé, grapefruit Soda, fresh grapefruit	£9.95
Veneziano Spritz - Select or Aperol with prosecco & soda	£9.95
Amalfi Spritz – Limoncello, prosecco, soda	£9.95
Bicicletta – Campari, Pinot grigio, soda	£8.95
Tinto de Verano - red wine , lemon & lime soda	£8.95
Rojo Fizz – Vermut Rojo, Cava & olive	£8.95
Bodegas Hidalgo La Gitana Manzanilla Sherry	£5.95

COCKTAILS

all £12.50

La Paloma – Tequila, Grapefruit Liqueur, Grapefruit Juice, Lime, Himalayan Sea Salt

White Linen – Elderflower Liqueur, Gin, Lime, Cucumber, fizz, Bitters

Classic Margarita - Tequila, triple sec, lime juice & agave

Pepito Margarita – coconut tequila, orange curaçao, brazilian lemonade, orgeat, grapefruit bitters

Spiced mango Margarita – tequila, mango liqueur, mango purée, mango juice, chilli syrup, lime juice

AFTER DINNER DRINKS

The Carajilo - Licor 43, Fresh Espresso, Squeeze Orange, Agave	£9.95
Pisto cloud - pistachio liqueur, frangelico, fresh cream	£9.95
Espresso Martini – Vodka, Coffee Liqueur, Espresso	£11.95

ALCOHOL FREE COCKTAILS

all £8.95

La Paloma – Botivo, Grapefruit Juice, Lime, Himalayan Sea Salt
Elderflower spritz – Elderflower liqueur, soda , non alcoholic cava

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Gordons, Gordons pink, Bombay, Hendricks, Tanqueray	£5.85
Xoriguer Mahon, Nordes, Gin Mare	£6.50
Malfy orange or grapefruit	£5.95

BEERS

	Small	Pint
DRAUGHT – Alhambra (Granada)	£3.70	£6.85
DRAUGHT – Peroni	£3.70	£6.85
Imbongo tropical IPA, Boundary, Belfast		£6.95
Modest beer, Juicy & Exotic IPA, Bangor		£6.95
Estrella Galicia Coruña, Spain or Sagres Portugal		£4.95
Daura Damm 330ml Spain (Gluten free)		£4.95
Alhambra Reserva 1925 Amber 6.4% 330ml Granada, Spain		£6.95
Aspall cider 500ml, England		£6.75

ALCOHOL FREE

Wine	Glass	Bottle
Vallformosa Cava (Vegan & alcohol free) 750ml	£5.95	£18.95
Darling Cellars Sauvignon Blanc, South Africa	£5.95	£18.95
Darling Cellars Shiraz, South Africa	£5.95	£18.95

Beer & cider

Moritz 0.0 Lager, (Barcelona), Peroni 0.0 lager 330ml	£4.50
Never drinking again Whiplash IPA (Dublin) 330ml	£4.85
Fiercemild Pale Ale (Ireland) 330ml	£5.35
Erdinger wheat beer (Germany) 500ml	£4.95
Draught Guinness zero can (Ireland) 500ml	£4.95
Kopparberg Strawberry & lime 500ml	£4.75

The rest

Kombucha - ginger & lemon grass or raspberry & rosehip	£5.50
Diet coke, coke Zero, Coke, fanta orange, fanta lemon, sprite, Britvic Apple	£3.50
Botivo, squeeze of orange & soda (‘signature serve’)	£6.25
Clean G zero gin	£3.95

COFFEE, TEA

House Tea, Peppermint, Camomile, Green	£3.00
Americano , Cortado, Espresso, Macchiato	£3.85
Flat White, Cappuccino, Latté,	£4.30
Oat Milk Or Soya With Coffee	£0.30
Liqueur Coffee	£9.50
Irish, Scotch, Tia Maria, Sambuca, Amaretto, Brandy	

WINES

White Wine	Glass	Carafe	Bottle
VIURA, EL Jeffe, Rioja , Spain			£28.50
CHARDONNAY-MACABEO, castillo Ducay, Cariñena, Spain			£28.95
PINOT GRIGIO, Lamberti, Garda, Italy	£7.95	£20.95	£28.95
PECORINO, La Piuma, Abruzzo, Italy			£30.95
SAUVIGNON BLANC, T’Air d’Oc, Domaine Gayda, Languedoc, France	£8.75	£22.95	£32.95
VERDEJO, Botas de Barro, Rueda, Spain			£32.95
PICPOUL DE PINET, Combe Rouge, Languedoc, France			£33.95
VERDEJO-SAUVIGNON BLANC EL Picoteo, Almansa, Spain (organic)	£8.95	£22.95	£33.95
VIOGNIER, Petit Mazuret, Méditerranée, France			£33.95
HONDARRABI ZURI, Txakoli, Rezabal, Basque, Spain			£35.95
RODITIS -MOSCHOFILERO, Ktima Palivou Anemos , Greece			£36.95
CHARDONNAY Les hauts de Pepy, Limoux, France '			£36.95
TREBBIANO DI LUGANA, Sirmione Avanzi, Lugana, Italy			£36.95
GODELLO, Bodegas Valdesil, Valdeorras, Spain			£36.95
ANTÁO VAZ, ARINTO, VERDELHO & PERRUM, Herdade do Sobroso, Alentejo, Portugal			£38.95
SAUVIGNON BLANC, Quinta Chocapalha, Lisboa, Portugal			£38.95
VERMENTINO, Podere Guardia, Sardinia, Italy			£40.95
ALBÁRINO, Terras Gauda, O’Rosal, Rias Baixas, Spain			£42.95
Rosé & Orange wine	Glass	Carafe	Bottle
MATEUS, Portugal (Baça, Rufete, Tinta Barroca, Touriga Franca)			£25.00
ESTEBAN MARTIN, Cariñena, Spain (Garnacha)	£7.95	£20.95	£28.95
EL PICOTEO ORANGE WINE, Spain (organic)			£28.95
CENTOVIE ROSATO, Umani Ronchi, Abruzzo, Italy (Montepulciano)			£38.95
DOMAINE DE LA VIEILLE TOUR, Côtes de Provence, France (Grenache, Syrah, and Cinsault)			£39.95
WHISPERING ANGEL, Côtes de Provence, France (Grenache, Cinsault, and Rolle)			£49.95
Sparkling Wine	Glass		Bottle
PROSECCO DOC SPUMANTE, Quadri, Italy (Glera)	£9.95		£32.95
CAVA, Mistinguett, Penedès, Spain (Macabeo / Xarel·lo / Parellada)	£9.95		£33.95
CORPINNAT, Nadal Brut Reserva Original, Penedès, Spain (Parellada, Xarel·lo, Macabeo)			£43.95
CRÉMANT DE LIMOUX, Laurens ‘Graiménous’, Languedoc, France (Chardonnay, Chenin, Mauzac Blanc)			£48.95
SOLO VIDA, Cava Reserva, Tomorrowland, Penedès, Spain (Chardonnay, Macabeo, Xarel·lo, Parellada)			£58.50
VEUVE CLICQUOT, Brut, Champagne, France (Chardonnay, Pinot Noir, Pinot Meunier)			£73.95

WINES

Red Wine	Glass	Carafe	Bottle
GARNACHA, EL Jeffe, Rioja , Spain			£28.95
MONASTRELL, Finca del Rey, Valencia, Spain			£29.50
MONTEPULCIANO, La Piuma, Abruzzo, Italy	£8.75	£21.95	£31.95
MENCIA, Marques de Toro, Castilla y León, Spain			£32.95
TEMPRANILLO MONASTRELL EL Picoteo, Almansa, Spain (organic)	£8.95	£22.95	£33.95
MALBEC, Bellefontaine, Pays d’Oc, France	£8.95	£22.95	£33.95
PINOT NOIR, Foncalieu, Extrait de Romarion, Languedoc, France			£33.95
TEMPRANILLO, Prada Rey, Ribera del Duero, Spain			£35.95
BARBERA, Tenuta Garetta, Asti, Piedmont Italy			£36.95
ARAGONES-TRINCADEIRA, Alabastro ,Alentejo, Portugal			£36.95
TOURIGA NACIONAL, TINTA RORIZ, CASTELÃO, Quinta De Chocapalha, Lisboa, Portugal			£39.95
SANGIOVESE, MERLOT, Rocca Delle Macie, Chianti Classico, Tuscany, Italy,			£43.95
CORVINA-MOLINARA-RONDINELLA, Valpolicella Ripasso, Monte Santoccio, Veneto, Italy			£45.95
TEMPRANILLO, Bujanda Rioja Gran Reserva 2015 , Spain			£47.95
GARNATXA NEGRA & GARNATXA PELUDA, 'Via Edetana' Edetària, Catalonia, Spain			£48.95
AGIORGITIKO, Ammos, Ktima Palivou, Nemea, Greece			£54.95
GARNACHA-CARIÑENA, Alvaro Palacios, Les Terasses, Priorat, Spain			£59.95

FINE RUMS, TEQUILA, WHISKY

Casamigos Tequila Blanco	£7.50
Ignite Tequila Reposado	£7.50
Tequila Reserva de la familia extra Añejo, Jose Cuervo	£11.95
Mount Gaye golden rum	£5.95
Diplomatico Reserva Exclusiva rum, Venezuela	£7.50
Ron Zacapa 23 solera rum, Guatemala	£9.50
Pere Magloire VS Fine Pays d'Auge Calvados	£6.85
Red breast 12 year old	£7.95
Bushmills 14 year old Malt	£7.95
Glenmorangie 12 year old single malt	£6.95
The Macallan 12 year old double cask single malt	£9.95