



APERITIVO

Vermut Blanco (white) - served over ice with a green olive £8.95	Vermut Rosé - served over ice with tonic & slice of grapefruit £8.95	Vermut Rojo (red) - served over ice with a twist of orange £8.95	Lola spritz - Lillet Rosé, grapefruit Soda, grapefruit £9.95	Veneziano spritz - Select or Aperol with prosecco & soda £9.95	Tinto de Verano - red wine, lemon & lime soda £8.95
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NIBBLES BREADS

Marinated olives £4.75	Spiced almonds £4.85	Today's pincho £2	Oysters £3.75 each
Crispy baguette with roast garlic & charred onion whipped butter £5.75	Ciabatta with with tapenade (with or without anchovies) £5.95	Flatbread with smoked aubergine dip £5.50	3 cheese baked garlic focaccia £7.50

TO SHARE

CRUDITÉ	CHEESE	MEAT
Dressed hummus with crudité & crispy shards £6.95	Runny baked brie, white wine, garlic & rosemary £15.95	Chorizo in red wine, Serrano ham, Salame Ventricina, Curly pig mangalitsa spalla £14

VEGETARIAN

Pan con tomate (vegan adaptable) with salted anchovies (incl. seafood)	£4.00 £5.00
Roast padron peppers with smoked sea salt (vegan)	£5.95
Cauliflower & three cheese arancini with spicy tomato sauce	£6.95
Aubergine involtini with parmesan cheese & crispy onions (vegan adaptable)	£7.25
Red wine poached pear with crispy polenta, blue cheese & candied pecans	£7.45
Crispy fried goats' cheese fritters with spiced butterbean, tomato, roast pepper & spinach stew (vegan adaptable)	£7.95

FISH

Whole roast red prawn with lemon	- each £3.50
Roast scallop with rocket, pancetta & garlic butter	- each £5.25
Cath's sizzling Portavogie prawns with chilli, chorizo & crusty bread	£8.50
Crispy cod cheeks with aioli	£8.95
Roast fillet of seabass with mojo rojo & ratte potatoes	£13.95

MEAT

Ham & cheese croqueta	- each £2.95
Spicy Italian meatballs with rich homemade tomato sauce	£7.95
Pork belly bites with green sauce	£7.95
Slow cooked Moroccan spiced chicken with cous cous	£8.25
Crispy fried chicken wings with harissa, honey & garlic	£8.45
Moroccan spiced lamb flatbread with hummus, fattoush & pomegranate	£13.95
Slow cooked beef shortrib with beetroot ketchup & crispy onions	£14.95
8oz flat iron steak, salsa verde	£17.95

SIDE ORDERS

Caesar salad with or without anchovies	£5
Frites	£5.50
Patatas bravas	£6.75
Chorizo Mac 'n' cheese	£7
Mediterranean frites with chorizo, aioli, manchego & green sauce	£7.25

DESSERTS

Cantuccini	£2
Pear sorbet, frozen roquefort	£5.95
Tiramisu	£6.95
Chocolate crèmeux with raspberry, meringue & vanilla crumb	£6.95
Affogato with Frangelico, pistachio liqueur or PX sherry	£6.95
Tunisian orange cake, cream	£6.95
Basque cheesecake	£7.25
Gorgonzola or Manchego with biscuits or bread	£4.95
Oh go on...try a dessert wine! (Moscatell 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



APERITIE, 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, cava, 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 £11.95

La Paloma – Tequila, Grapefruit Liqueur, Grapefruit Juice, Lime, Himalayan Sea Salt
White Linen – Elderflower Liqueur, Gin, Lime, Cucumber, fizz, Bitters
Peach & Hot Honey Margarita - Honey Cazcabel, Peach Liqueur, Lime, Hot Honey
Classic Margarita - Tequila, triple sec, lime juice & agave
Spiced Mango daiquiri - Spiced Rum, Mango Liqueur, Fresh Mango Juice, Mango Puree, Lime.
Yellow Negroni – Limoncello, Lillet Blanc, Nordes

AFTER DINNER DRINKS

The Carajillo - 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	£5.75
Xoriguer Mahon, Nordes, Gin Mare	£6.45
Malfy orange or grapefruit	£5.85

BEERS

	Small	Pint
DRAUGHT – Alhambra (Granada)	£3.70	£6.85
DRAUGHT – Peroni	£3.60	£6.75
Imbongo tropical IPA, Boundary, Belfast		£6.95
Modest beer fragrant & refreshing pilsner, Bangor		£6.95
Estrella Galicia Corúna, 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

ALCOHOL FREE

Wine	Glass	Bottle
Vallformosa Cava (Vegan & alcohol free) 750ml	£5.95	£17.95
Darling Cellars Sauvignon Blanc, South Africa	£5.95	£18.95
Darling Cellars Shiraz, South Africa	£5.95	£18.95

Beer & cider

Moritz O.O Lager, (Barcelona) 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	£4.75
Kopparberg Strawberry & lime 500ml	£4.25

The rest

Kombucha - ginger & lemon grass or raspberry & rosehip	£4.95
Diet coke, coke Zero, Coke, fanta orange, fanta lemon, sprite, Britvic Apple	£3.40
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,	£4.20
Iced coffee/latté.	£4/£4.75
Oat Milk Or Soya With Coffee	£0.30
Liqueur Coffee	£8.95
Irish, Scotch, Tia Maria, Sambuca, Amaretto, Brandy	

WINES

White Wine	Glass	Carafe	Bottle
VIURA, EL Jeffe, Rioja , Spain			£26.95
PINOT GRIGIO, Lamberti,Garda, Italy	£7.75	£19.50	£27.50
PECORINO, La Piuma, Abruzzo, Italy			£28.95
SAUVIGNON BLANC, T'Air d'Oc, Domaine Gayda, Languedoc, France	£8.50	£21.50	£30.95
VERDEJO, Botas de Barro, Rueda, Spain			£30.95
PICPOUL DE PINET, Combe Rouge, Languedoc, France			£31.95
VERDEJO-SAUVIGNON BLANC	£8.75	£21.95	£31.95
EL Picoteo Blanco, Almansa, Spain (organic)			
VIOGNIER, Petit Mazuret, Méditerranée, France			£31.95
HONDARRABI ZURI, Txakoli, Rezabal, Basque, Spain			£33.95
SAUVIGNON BLANC, Dominio Granadilla, Rueda, Spain			£34.95
TREBBIANO DI LUGANA, Sirmione Avanzi, Lugana, Italy			£35.95
GODELLO, Bodegas Valdesil, Valdeorras, Spain			£35.95
ANTÁO VAZ, ARINTO, VERDELHO & PERRUM, Herdade do Sobroso, Alentejo, Portugal			£37.95
VERMENTINO, Podere Guardia, Sardinia, Italy			£38.95
ASSYRTIKO, Atlantis, Santorini, Greece			£39.95
ALBĀRINO, Terras Gauda, O'Rosal, Rias Baixas, Spain			£39.95
BOURBOULENC, ROUSSANNE & ROLLE, 'La Brise Marine' Château Négly, Languedoc, France			£42.95

Rosé	Glass	Carafe	Bottle
EL NINOT DE PAPER, Valencia, Spain (Bobal)			£27.95
LIA, Prado del Rey, Ribera del Duero, Spain (Tempranillo)	£7.95	£21.95	£31.95
CENTOVIE ROSATO, Umani Ronchi, Abruzzo, Italy (Montepulciano)			£37.95

Sparkling Wine	Glass	Bottle
PROSECCO SUPERIORE DOCG, Italy Cardinali, (Glera)	£9.95	£32.95
CAVA, Mistinguett, Penedès, Spain (Macabeo / Xarel·lo / Parellada)	£9.95	£32.95
CORPINNAT, Nadal Brut Reserva Original, Penedès, Spain (Parellada, Xarel·lo, Macabeo)		£42.95
CRÉMANT DE LIMOUX, Les Hauts de Pepy, Languedoc, France (Chardonnay, Chenin, Pinot Noir)		£42.95
SOLO VIDA, Cava Reserva, Tomorrowland, Penedès, Spain (Chardonnay, Macabeo, Xarel·lo, Parellada)		£58.50
VEUVE CLICQUOT, Brut, Champagne, France (Chardonnay, Pinot Noir, Pinot Meunier)		£72.95

WINES

Red Wine	Glass	Carafe	Bottle
GARNACHA, EL Jeffe, Rioja , Spain	£7.75	£18.95	£27.95
MONASTRELL, Finca del Rey, Valencia, Spain			£27.95
MONTEPULCIANO, La Piuma, Abruzzo, Italy	£8.75	£21.95	£31.95
MALBEC, Bellefontaine, Pays d'Oc, France	£8.75	£21.95	£31.95
PINOT NOIR, Foncalieu, Extrait de Romarion, Languedoc, France			£31.95
MENCIA, Marques de Toro, Castilla y León, Spain			£33.95
TEMPRANILLO, Prada Rey, Ribera del Duero, Spain			£33.95
BARBERA, Tenuta Garetta, Asti, Piedmont Italy			£34.95
ARAGONES-TRINCADEIRA, Alabastro ,Alentejo, Portugal			£34.95
AGLIANICO, Macchialupa, Campania, Italy			£39.95
TINTA RORIZ, TOURIGA FRANCA, TOURIGA NACIONAL, Quinta De La Rosa Tinto Reserva, Douro, Portugal			£42.95
SANGIOVESE, MERLOT, Rocca Delle magie Chianti Classico, Tuscany, Italy,			£42.95
GARNATXA NEGRA & GARNATXA PELUDA, 'Via Edetana' Edetària, Catalonia, Spain			£48.50
TEMPRANILLO GARNACHA, Ogga Rioja Reserva 2017 , Spain			£55.95
GARNACHA-CARINÑENA, Alvaro Palacios, Les Terrasses, Priorat, Spain			£59.95

FINE RUMS, TEQUILA, WHISKY

Casamigos Tequila Blanco	£7.45
Ignite Tequila Reposado	£7.45
Tequila Reserva de la familia extra Añejo, Jose Cuervo	£11.95
Mount Gaye golden rum	£5.95
Diplomatico Reserva Exclusiva rum, Venezuela	£7.45
Ron Zacapa 23 solera rum, Guatemala	£9.45
Pere Magloire VS Fine Pays d'Auge Calvados	£6.75
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