

FRIDAY LUNCH MENU 12PM LAST RESERVATIONS 2.30PM

NIBBLES    BREADS

|                                                                          |                                                                 |                                                             |                                                                                   |
|--------------------------------------------------------------------------|-----------------------------------------------------------------|-------------------------------------------------------------|-----------------------------------------------------------------------------------|
| Bella di Cerignola olives (Puglia) - £4.95<br>(vegan)                    | Today's pincho - £2                                             | Ham & cheese croqueta - each £2.95                          | Pickled anchovies - £3                                                            |
| Crispy baguette with roast garlic & charred onion whipped butter - £5.95 | Pan con tomate (vegan) - £4.00<br>with salted anchovies - £5.00 | Warm focaccia with loaded EVOO - £5.95<br>(vegan adaptable) | Sour dough with tapenade - £5.95<br>(with or without anchovies) (vegan adaptable) |

MENU DEL DIA (SET MENU)

|                                                                                                      |
|------------------------------------------------------------------------------------------------------|
| Mezze plate<br>-<br>Spanish tortilla, crispy squid with aioli, Merguez<br>sausage with Harissa sauce |
| Roast fillet of salmon with sauté potatoes &<br>spiced tomato sauce                                  |
| Chicken schnitzel with rocket salad & melting<br>garlic butter                                       |
| Flat iron steak au poivre & frites                                                                   |

|                                                    |
|----------------------------------------------------|
| Churros with chocolate sauce<br>- or -<br>Tiramisu |
| 1 course £16.50 / 2 course £21 /<br>3 course £25   |

SANDWICHES & SALADS

|                                                                                                                           |     |
|---------------------------------------------------------------------------------------------------------------------------|-----|
| Warm focaccia sandwich<br>with salami, mozzarella, rocket & aioli with<br>frites or green salad                           | £12 |
| Griddled halloumi & roast pepper sandwich<br>with spinach, tomato relish & toasted focaccia<br>with frites or green salad | £12 |
| 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 harissa mayo, parmesan & crispy<br>onions | £6.95 |
| Patatas bravas                                        | £6.95 |

SMALL PLATES

|                                                                      |
|----------------------------------------------------------------------|
| Roast padron peppers, smoked sea salt (vegan)                        |
| Crispy goats’ cheese fritters with peas, broad<br>beans & mint salad |
| Halloumi with honey & chilli                                         |
| Patatas bravas                                                       |
| Orzo with chorizo, roast peppers & peas                              |
| Tabouleh (refreshing classic Lebanese salad)<br>(vegan)              |
| Spicy fried squid with crisp salad                                   |
| Classic Spanish omelet                                               |
| Merguez sausage with cous cous & harissa sauce                       |
| Spicy Italian meatballs with rich homemade<br>tomato sauce           |
| Crispy fried chicken wings with harissa, honey<br>& garlic           |
| Chicken tagine with cous cous                                        |

Choose any 3 tapas £15

DESSERTS

|                                                                                                      |       |
|------------------------------------------------------------------------------------------------------|-------|
| Churros with chocolate sauce & vanilla ice<br>cream                                                  | £5.95 |
| Tunisian orange cake with whipped cream                                                              | £6.95 |
| Affogato (vanilla ice cream)<br>with Frangelico, pistachio liqueur, Limoncello<br>cream or PX sherry | £6.95 |
| Lemon cream with raspberries & warm<br>madeleine                                                     | £6.95 |
| Chocolate crémeux with strawberries & meringues                                                      | £7.25 |
| Basque cheesecake                                                                                    | £7.25 |
| Tinto de Verano granita with orange & mint                                                           | £5.95 |
| Pear sorbet, frozen Gorgonzola                                                                       | £6.45 |
| Gorgonzola or Manchego with biscuits or bread                                                        | £5.50 |
| Warm madeleines                                                                                      | £2    |

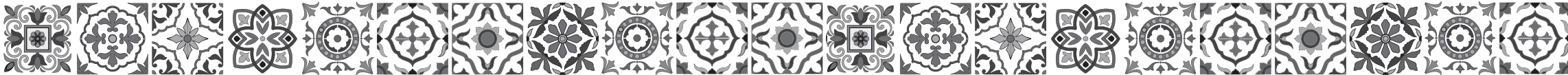
Oh go on...try a dessert wine! (Moscatel or PX sherry)

~ 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.  
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# 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 |
| Hugo Spritz - Elderflower Liqueur, Prosecco, Soda, Mint & Lemon                  | £9.95 |
| Aperol Spritz - Aperol with prosecco & soda                                      | £9.95 |
| Veneziano Spritz - Select 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 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 |

## GIN

|                                                     |       |
|-----------------------------------------------------|-------|
| 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 |
| Schöffelhofer lemon wheatbeer, Germany                |       | £5.75 |
| Imbongo tropical IPA, Boundary, Belfast               |       | £6.95 |
| Modest beer, Piney & fresh West Coast IPA, Bangor     |       | £7.95 |
| 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 |
| 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, Rías Baixas, Spain                          |       |        | £42.95 |

| Rosé & Orange wine                                                                     | Glass | Carafe | Bottle |
|----------------------------------------------------------------------------------------|-------|--------|--------|
| MATEUS, Portugal (Baga, Rufete, Tinta Barroca, Touriga Franca)                         |       |        | £25.00 |
| ESTEBAN MARTIN, Cariñena, Spain (Garnacha)                                             | £7.95 | £20.95 | £28.95 |
| EL PICOTEO ORANGE WINE, Spain (Airén and Macabeo)                                      | £8.45 | £21.95 | £29.95 |
| 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 ‘Graimenous’, 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                                           |       |        | £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 |
| SANGIOVESE - CABERNET, Rubizzo, Tuscany,, Italy                                   | £8.95 | £22.95 | £33.95 |
| MALBEC, Bellefontaine, Pays d'Oc, France                                          | £8.95 | £22.95 | £33.95 |
| PINOT NOIR, les Jamelles, Languedoc, France                                       |       |        | £34.95 |
| 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  |
| 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  |