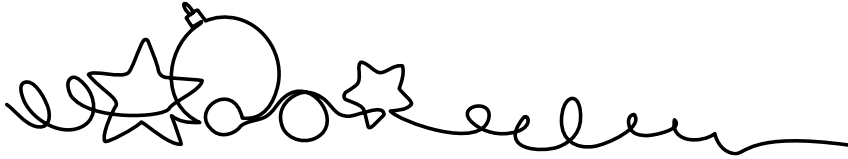


PEPITO

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 £3.50 each
Crispy baguette with roast garlic & charred onion whipped butter £5.25	Ciabatta with marinated feta £5.75	Flatbread with smoked aubergine dip £5	Warm focaccia with tapenade (with or without anchovies) £5.75

TO SHARE

CRUDITÉ	CHEESE	MEAT
Dressed hummus with crudité & crispy shards £6.95	Runny baked brie , white wine, garlic & rosemary £14.95	Chorizo in red wine, Serrano ham, Napoli salami, Curly pig coppa £14

VEGETARIAN

Pan con tomate	£4.00
with salted anchovies (incl. seafood)	£5.00
Roast padron peppers, smoked sea salt & a squeeze of lemon	£5.95
Cauliflower & three cheese arancini with spicy tomato sauce	£6.95
Chestnut Mushrooms, roast garlic, parsnip pureé & fried quail egg	£7.45
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	£7.75

FISH

Roast scallop with caponata - each	£4.95
Charred mackerel fillet with green sauce & pickled shallots	£6.95
Moules à la crème	£7.95
Bubbling garlic king prawns & baked baguette	£8.50
Cath's sizzling Portavogie prawns with chilli, chorizo & crusty bread	£8.50
Crispy Atlantic squid with aioli	£8.95
Roast fillet of seabass with mojo rojo & ratte potatoes	£13.95

MEAT

Ham & cheese croqueta - each	£2.75
Slow cooked Moroccan spiced chicken with cous cous	£7.75
Spicy Italian meatballs with rich homemade tomato sauce	£7.95
Pork belly bites with green sauce	£7.95
Crispy fried chicken wings with harissa, honey & garlic	£8.45
Moroccan spiced lamb flatbread with hummus, fattoush & pomegranate	£13.95
Slow cooked beef cheek with cauliflower, manchego & crispy onions	£14.75
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
Christmas pudding fritters with rum & raisin ice cream	£6.95
Tiramisu	£6.95
Chocolate crèmeux with raspberry, meringue & vanilla crumb	£6.75
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



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

La Paloma – Tequila, Grapefruit Liqueur, Grapefruit Juice, Lime, Himalayan Sea Salt	all £11.95
White Linen – Elderflower Liqueur, Gin, Lime, Cucumber, fizz, Bitters	
Peach & Hot Honey Margarita - Honey Cazcabel, Peach Liqueur, Lime, Hot Honey	
Tuscan - Tuaca, Curacao, strawberry, orange, , lemon, agave	
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

La Paloma – Botivo, Grapefruit Juice, Lime, Himalayan Sea Salt	all £8.95
Elderflower spritz – Elderflower liqueur, soda , non alcoholic cava	

GIN

Gordons, Gordons pink, Bombay, Hendricks, Tanqueray	£5.75
Xoriguer Mahon	£6.45
Nordes	£6.45
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
Marado session IPA, Whitewater, Castlewellan		£6.50
Sagres 330ml Portugal		£4.95
Estrella Galicia 330ml Corúna, Spain		£4.95
Daura Damm 330ml Spain (Gluten free)		£4.95
Alhambra Reserva 1925 Amber 6.4% 330ml Granada, Spain		£6.95

ALCOHOL FREE

	Glass	Bottle
Vallformosa Cava (Vegan & alcohol free) 750ml	£5.95	£17.95
Moritz Lager, alcohol free (Barcelona, Spain) 330ml		£4.50
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
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	£8.25	£21.50	£30.95
VERDEJO, Botas de Barro, Rueda, Spain			£30.95
PICPOUL DE PINET, Combe Rouge, Languedoc, France			£31.95
VIOGNIER, Petit Mazuret, Méditerranée, France			£31.95
HONDARRABI ZURI, Txakoli, Rezabal, Basque, Spain			£33.95
SAUVIGNON BLANC, Dominio Granadilla, Rueda, Spain			£34.95
VERMENTINO,'Les Dissidents' Cassandre, Languedoc, France	£8.75	£23.95	£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
ASSYRTIKO, Atlantis, Santorini, Greece			£39.95
ALBÁRINO, 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	£7.75	£19.95	£27.95
(Bobal)			
LIA, Prado del Rey, Ribera del Duero, Spain (Tempranillo)			£30.95
L'EFFET PAPILLON ROSÉ, Roc des Anges, Roussillon, France (Carignan, Grenache)			£35.95

Sparkling Wine	Glass	Bottle
PROSECCO SUPERIORE DOCG, Italy Cardinali, (Glera)	£9.95	£31.95
CAVA, Mistinguett, Penedès, Spain (Macabeo / Xarel·lo / Parellada)	£9.95	£31.95
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)		£57.50
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 Abruzzo, Ancora, Italy			£30.95
MALBEC, Bellefontaine, Pays d'Oc, France	£7.95	£21.95	£31.95
PINOT NOIR, Foncalieu, Extrait de Romarion, Languedoc, France			£31.95
SYRAH, T'Air d'Oc, Domaine Gayda, Languedoc, France	£8.50	£22.95	£32.95
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
SYRAH & GRENACHE, 'La Garrigue' Château de Lascaux, Languedoc, France			£43.95
GARNATXA NEGRA & GARNATXA PELUDA, 'Via Edetana' Edetària, Catalonia, Spain			£48.50
TEMPRANILLO GARNACHA, Ogga Rioja Reserva 2017 , Spain			£55.95
GARNACHA-CARINENA, 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
Middleton Method & madness Single malt	£8.95
The Macallan 12 year old double cask single malt	£9.95