

FRIDAY LUNCH MENU 12PM LAST RESERVATIONS 2.30PM

NIBBLES BREADS

Bella di Cerignola olives (Puglia) - £4.95 (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 with salted anchovies - £5.00	Warm Garlic Focaccia - £5.95 With Spiced Red Pepper & Walnut Dip (Vegan)	Sour dough with tapenade - £5.95 (with or without anchovies) (vegan adaptable)

LUNCH SPECIALS



Rotisserie Chicken

½ Rotisserie chicken served with house
gravy and choice of 2 side dishes:
tender stem broccoli, courgettes provençal
Caesar salad, roast rosemary potatoes
& frites

£17.95

Flat iron steak

With pepper sauce & frites

£17.95

SANDWICHES & SALADS

Warm focaccia sandwich with salami, mozzarella, rocket & aioli with frites or green salad	£12
Griddled halloumi & roast pepper sandwich with spinach, tomato relish & toasted focaccia 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 onions	£6.95
Patatas bravas	£6.95

SMALL PLATES

Roast padron peppers, smoked sea salt (vegan)
Crispy goats’ cheese fritters with beetroot ketchup & candied nuts
Halloumi with honey & chilli
Patatas bravas
Endive salad with blue cheese dressing & walnuts
Warm lentil salad with roast cherry tomatoes, garlic, chilli & dill (vegan)
Spicy fried squid with crisp salad
Classic Spanish omelet
Mini roast chorizo with aioli
Merguez sausage with cous cous & harissa 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 ice cream) with Frangelico, pistachio liqueur, Limoncello cream or PX sherry	£6.95
Lemon cream with raspberries & crumbled meringue	£6.95
Chocolate & orange tart with vanilla ice cream	£6.95
Basque cheesecake	£7.25
Limoncello granita	£5.95
Gorgonzola or Manchego with biscuits or bread	£5.50
Warm madeleines	£2

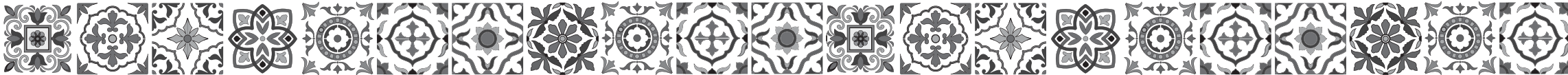
Oh go on...try a dessert wine! (Moscatel or PX
sherry)

~ 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	£10.50
Hugo Spritz - Elderflower Liqueur, Prosecco, Soda, Mint & Lemon	£10.50
Aperol Spritz - Aperol with prosecco & soda	£10.50
Veneziano Spritz - Select with prosecco & soda	£10.50
Amalfi Spritz – Limoncello, prosecco, mandarin soda	£10.50
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
Pineapple & Orgeat Margarita – coconut tequila, triple sec, pineapple, orgeat, lime
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) 4.8%	£3.80	£6.90
DRAUGHT – Peroni (Italy) 5%	£3.90	£7.00
Estrella Galicia		£4.95
Sagres Portugal		£4.95
mbongo tropical IPA, Boundary, Belfast		£6.95
Modest beer, Piney & fresh West Coast IPA, Bangor		£7.95
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			£28.95
PINOT GRIGIO, Lamberti, Garda, Italy	£8.15	£21.95	£29.95
CHARDONNAY, SAUVIGNON BLANC, AND VERMENTINO, Giulio Straccali Bianco, Tuscany, Italy	£8.50	£22.50	£30.95
PECORINO, La Piuma, Abruzzo, Italy			£31.95
SAUVIGNON BLANC, T’Air d’Oc, Domaine Gayda, Languedoc, France			£32.95
VERDEJO, Botas de Barro, Rueda, Spain			£32.95
LOUREIRO, ARINTO, Vinho Verde Quintas Homem, Portugal			£33.95
PICPOUL DE PINET, Combe Rouge, Languedoc, France			£33.95
VERDEJO-SAUVIGNON BLANC	£8.95	£22.95	£33.95
EL Picoteo, Almansa, Spain (organic)			
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
SAUVIGNON BLANC, Quinta Chocapalha, Lisboa, Portugal			£38.95
VERMENTINO, Podere Guardia, Sardinia, Italy			£40.95
ALBÁRINO, Terras Gauda, O’Rosal, Rías Baixas, Spain			£43.95

Rosé & Orange wine

	Glass	Carafe	Bottle
MATEUS, Portugal			£25.00
(Baga, Rufete, Tinta Barroca, Touriga Franca)			
ESTEBAN MARTIN, Cariñena, Spain (Garnacha)			£28.95
EL PICOTEO ORANGE WINE, Spain	£8.45	£21.95	£29.95
(Airén and Macabeo)			
MARIUS PEYOL Provence, France	£9.95	£24.95	£36.95
(Grenache, Syrah & Cinsault)			
WHISPERING ANGEL, Côtes de Provence, France			£49.95
(Grenache, Cinsault, and Rolle)			

Sparkling Wine

	Glass	Bottle
PROSECCO DOC SPUMANTE, Quadri, Italy	£9.95	£32.95
(Glera)		
CAVA, Mistinguett, Penedès, Spain	£9.95	£33.95
(Macabeo / Xarel·lo / Parellada)		
CORPINNAT, Nadal Brut Reserva Original, Penedès, Spain		£43.95
(Parellada, Xarel·lo, Macabeo)		
CRÉMANT DE LIMOUX, Laurens ‘Graimenous’, Languedoc, France		£48.95
(Chardonnay, Chenin, Mauzac Blanc)		
VEUVE CLICQUOT, Brut, Champagne, France		£73.95
(Chardonnay, Pinot Noir, Pinot Meunier)		

WINES

Red Wine	Glass	Carafe	Bottle
GARNACHA, EL Jeffe, Rioja , Spain			£29.95
MONASTRELL, Finca del Rey, Valencia, Spain			£29.95
MONTEPULCIANO, La Piuma, Abruzzo, Italy			£31.95
MENCIA, Marques de Toro, Castilla y León, Spain			£32.95
MALBEC, Bellefontaine, Pays d’Oc, France	£8.95	£23.95	£34.50
TEMPRANILLO , Mundaiz Rioja Crianza, Spain	£9.25	£24.95	£34.95
SANGIOVESE - CABERNET, Rubizzo, Tuscany, Italy	£9.25	£24.95	£34.95
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,			£44.95
CORVINA-MOLINARA-RONDINELLA, Valpolicella Ripasso, Monte Santoccio, Veneto, Italy			£45.95
TEMPRANILLO, Bujanda Rioja Gran Reserva 2015 , Spain			£48.95
GARNATXA NEGRA & GARNATXA PELUDA, 'Via Edetana' Edetària, Catalonia, Spain			£48.95
AGIORGITIKO, Ammos, Ktima Palivou, Nemea, Greece			£54.95
GARNACHA-CARINENA, Alvaro Palacios, Les Terasses, Priorat, Spain			£59.95

FINE RUMS, TEQUILA, WHISKY

Casamigos Tequila Blanco	£7.50
Fortaleza Tequila Blanco	£9.95
Ignite Tequila Reposado	£7.50
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