

Cerveceria

Restaurante

Pepe

The quality is what raw material

The restaurant PEPE, located facing the station of Chamartin, was founded in 1999 by Jose Mateos Lazarus, a great Restorer, that carries more than 40 years in the world of the hospitality.

Our restaurant is ideal to enjoy the best traditional cuisine, where the quality, good price and excellent service, together with the original dishes, to delight the most demanding palates and will surprise the most curious.

Kitchen full of flavors and sensations, which we highlight dishes such as: the Iberians, warts, natural sardines, grilled meats and fresh fish. Noteworthy is the desserts, prepared by hand.

In the restaurant PEPE care with much care the environment, creating an atmosphere notably cozy and full of sensitivity in all their details.

It is the tradition of the good do, day after day, year after year, having as goal the satisfaction of our customers.

The PEPE restaurant offers menus customized for small and large family events and company. Adjusting is always to the needs of the client to satisfy them.

Not leave of ask by the suggestions of the day
and
"Good Profit"

HOT STARTERS

- Scrambled eggs with sausage and sauteed pine nuts 10,50
with fresh free-range eggs and caramelized onion. () ()
- Broad beans with ham and poached egg () 12,00
with poached egg and Bacon.
- Croquettes homemade of oxtail 🌿 () 🍷 11,90
Ole, Ole and Ole.
- Eggs of poultry with iberian cured ham () 13,90
with fried sour potato in olive oil.
- Grilled vegetables 11,60
The barbecue of the orchard.
- Prawns grilled with Himalayan salt ☀️ 17,90
with Himalayan Crystal salt.
- Castilian soup with poached egg 🌿 () 7,20
warm dish, a classic of gastronomy.
- Fake Risotto 🌿 🍷 10,50
with fungi and mushrooms confit.
- Octopus with Iberian Jowl 🍖 🐙 18,00
Tender, tasty, Expectacular.
- Baby Squid Croquettes 🍖 🌿 () 🍷 10,00
The taste is dyed black squid.



COLD STARTERS

- Selection of cured Iberian meat 26,00
 Maximum quality accompanied by cured cheese.
- 100% Acorn-fed Iberian ham 19,50
 The jewel of the sausages.
- Iberian pork loin 5l - Saucedo Romero Carvajal - 18,50
 with a slight smoky touch.
- Manchego cheese marinated in olive oil  10,50
 Sheep's cheese with strong Bouquet.
- Crystal peppers with tuna from Guetaria  16,00
 Roasted wood and candied onions.
- Anchovies from Sautoña - Traditional production -  18,00
 Handpicked and hand-cleaned.
- Traditional smoked sardines  10,50
 Fleshy and shiny soft taste..
- Cautited Asparagus at low temperature 10,50
 High quality Extra caliber.
- Goat Cheese Salad  8,50
 Fresh, healthy and with a lot of flavor.
- Cheese dish with Quince jelly and Agave syrup   13,50
 A selection of our best cheese.



MEAT

Cow steak to the grill

17.00

Maturing meat of 60 to 70 days, of great flavor and very tender.

Sirloiu Kebab Pepe house

16.50

Combined with vegetables beef Sirloiu steak

Kobe Burger 🌿 🍷

15.90

Handmade with Wagyu-type Kobe beef

Sirloiu steak to the grill

18.00

Juiciness and flavor on all sides

Roast lamb 🍷

18.00

Milk lamb. Simplicity and tradition of the Castilian cuisine

Bull's tail stew 🌿 🍷

15.00

The pleasure of tasting a stew traditional

Poultry stews the style of the grandmother 🌿 🍷 🥜

11.90

Boru in the field. A very Natural meat

FISH

- Hake from Cantabrian Sea    16,50
Grilled, Breaded or Green Sauce
- Baked Cod  14,90
Richy-style sauce
- Hake cheeks    15,50
Breaded or Green Sauce
- Hake uape  20,00
Baked with potatoes
- Hake Pepe style    18,50
Breaded hake with Iberian cured ham
- Squid from Cantabrian with Teriyaki and Mushrooms 15,00
Flavor that moves you to the Japanese izakaya   
- Douosti Black Belly moutfish (2 pax)  36,00
A delicacy of the seas



DESSERTS

Cheesecake with Crauberry Jelly 🌿 🍷 🍷 4.75

Almond Cake 🍷 🍷 🍷 4.90

Brownie and Maudariu Ice Cream 🌿 🍷 🍷 🍷 4.80

Coulaut with Miut and Chocolate Ice Cream 🌿 🍷 🍷 4.90

Cream Milleteville 🌿 🍷 🍷 4.80

Bread 🌿 1.20

SUGGESTIONS

