

The quality is what raw material

The restaurant PEPE, located facing the station of Chamartín, was founded in 1999 by Jose Mateos Lazaro, 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, roasts, 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.

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"

TO START I EAT

Selection of Cured Iberian Meat	26.00
100% Acorn-fed Iberian Ham	19.50
Iberian Pork Loin 5J -Sanchez Romero Carvajal-	18.50
Cheese dish with Agave syrup 🍷 🌿	15.00
Squid Croquettes in its Ink 🌿 🍷 🐙 🥚	10.00
Anchovies from Santoña -Traditional Production- 🐟	18.50
Traditional Smoked Sardines with Olive Oil Ice-cream 🐟	11.50
Octopus to the Grill and Apple Jam 🐙	18.00
Bull's tail Stew of Homemade Croquettes 🍷 🌿 🥚	11.90
Bread 🌿	1.20



THE ORCHARD

<i>Vegan food</i>	Tomato "Antigua de Tudela" with Organic Olive Oil	10.50
	Codfish and Orange Salad 	9.00
	Goat Cheese Salad 	8.50
<i>Vegan food</i>	Candied Artichoke in Flower and Petals of Black Salt	11.50
<i>Vegan food</i>	White Asparagus thick -Gourmet Selection-	10.50
<i>VEGAN option</i>	Sauteed Mushrooms with Poached Egg 	9.50
<i>Vegan food</i>	Vegetable burger of Mushrooms, Black Truffle and Sriracha	12.00
	Crystal Peppers with Tuna from Guetaria 	15.00
<i>VEGAN option</i>	Salmorejo with Ham Chips  	6.00



SEA YOU LIKE

Hake from Cantabrian Sea 🌾🍷🐟 17.00
Grilled, Breaded or green sauce

Baked Codfish 🐟 14.90
Richy-style sauce

Squid from Bay of Biscay 🐙 15.50
Grilled with sautéed vegetables

Baby squid from Cantabrian with Teriyaki and Mushrooms 🌾🐙🍄 15.00
Flavor that moves you to the Japanese izakaya

Hake Pepe Style 🍷🐟🌾 19.00
Breaded hake with Iberian cured ham

Grilled Sole 🐟 16.50
Pleasant taste and soft texture

..... A DAY IS A DAY

Mixed paella or Vegetable minimum 2 pax 🍷🐙🐟🌾 13.50*
With permission of the potato omelette, one of the universals of Spain

Black rice minimum 2 pax 🍷🐙🐟🌾 15.00*
With cuttlebone from Cantabrian sea of high selection

* Rice prices are per person

VAT is included in all our prices

AND TO FINISH

..... A LITTLE OF MEAT

Cow Steak to the Grill	17.50
<i>Top quality with necessary maceration entrecote</i>	
Iberian Rib at Low Temperature	14.50
<i>With barbecue sauce JACK DANIEL'S</i>	
Kobe Burger 🌿	15.90
<i>The Beef loin, grilled and prepared with love</i>	
Sirloin Steak with Grilled	18.00
<i>Juiciness and flavor on all sides</i>	
Bull's tail Stew Hamburger 🌿	14.50
<i>A Gourmet Snack, for Demanding Palates</i>	
Grilled Galician cow bone steak (2.6 lb.)	48.50
<i>Strong red Color and intense flavor. Meat flavored with meat</i>	

..... WITH EGGS

Eggs with Ham (1)	13.90
<i>100% Acorn-fed Iberian, no more</i>	
Eggs with Sausage (1)	13.90
<i>Joselito, flavored the dish</i>	

NO ONE WILL BE BITTER

..... A SWEET

Egg Flan () () 3.50

Bread in Syrup, Toffee and Meringue Milkng () () () 4.80

Cheesecake with Cranberry jelly () () () 4.75

Almond Cake () () () 4.90

Brownie and Mandarin ice Cream () () () () 4.80

Coulant with Mint and Chocolate ice Cream () () () 4.90

Cream Millefeuille () () () 4.80

..... AND ICE CREAM ?

Bombons Magnum 3.30

Whisky Cake 3.50

Ice Cream and Chocolate 3.00

Lemon Ice Cream 4.20

Catalan Cream 4.20

CHEF'S SUGGESTIONS