
CORTIJO de PEPE

SINCE 1971
THANKS TO YOU

MENU

TAPAS OR PORTION?

	UNIT	TAPA	PORTION
Moorish-style pork skewer	4.00		
Chorizo	3.50		
Olivier salad with tuna loin		4.00	10.00
Prawns in pil-pil sauce		5.00	13.50
Homemade Flamenquín	10.50		
Grilled baby octopus	12.50		
Homemade meatballs in almond sauce		4.50	10.50
Avocado from Axarquía with tuna		5.00	13.00
Chilled tomato & bread cream soup		4.00	10.00
Gildas	4.50		
Deviled eggs		4.00	10.00
Snails		4.50	11.00
Callos (traditional Spanish tripe stew)	4.50		13.50
Stewed cuttlefish in sauce	4.50		10.50
Traditional Spanish Migas "breadcrumbs"	4.50		10.00
Fried meat stuffed potatoes with ali-oli sauce	4.50		10.50
Iberian ham croquettes			10.50
Oxtail croquettes			10.50
Pil-pil prawns croquettes			10.50
Assorted croquettes			11.50
Breaded chicken fillet with fries			9.00
"Padrón" green peppers with Trevélez ham			9.00
Eggplant mille-feuille			16.00
Sandwich with Homemade marinated pork loin		4.50	
Sandwich with Iberian pork secreto		4.50	
Sandwich with kefta		4.50	
Sandwich with smoked pomfret		4.50	
















DEHESA DELIGHTS

Manchego Cheese	17.50
Bellota Dam 100%	21.00
Ronda-style pork rinds	14.00
Ronda-style black pudding	9.50
Gourmet Board	21.00






















EGGS

Homemade deviled eggs	10.00
With minced meat	11.00
Scrambled with black pudding and potatoes	11.70

EMBER & FLAVOR

Rib eye (top loin) of aged Simmental	29.00
Avileño Yearling Beef Tenderloin	31.00
Retinto Beef Mini Burger       	8.50
100% Iberian pork secreto	20.50
Grilled Iberian pork tenderloin medallions	17.50
Grilled chicken churrasco      	14.50
Grilled milk-fed lamb chops	21.00
Chicken skewer	17.50
Segovian suckling pig (<i>pre-order required</i>)	150.00
Sauce  	

FROM THE SEA

Grilled baby octopus 	12.50
Fried calamars        	11.00
Fried prawns        	12.50
Cod loin in garlic with Extra Virgin Olive Oil  	17.50
Grilled salmon with sugarcane honey alioli  	17.50

SIGNATURE DISHES

Premium selected bone-in ribeye steak	7.40/ 100G
Pork cheeks in Palo Cortado Sherry with truffled mash   	18.00
Milk-fed goat from Canillas "Cortijo-Style"   	21.00

DRINKS

Beer 29cl	2.50
Glass of red wine with lemon	2.60
Pint (beer / red wine with lemon)	3.90
1/3 Cruzcampo	3.00
1/3 Heineken/ Alcázar	3.50
1/3 Estrella Galicia	3.80
1/3 Cruzcampo Gluten Free	3.50
1/3 Cerveza Alcohol-Free	3.00
Glass of house wine	3.50
Glass of Crianza Wine	4.00
Glass of Jerez Sherry	4.00
Glass of sweet wine "Moscatel"	
Glass of Vermouth	
Soft Drinks	2.50
Water	2.50

HOMEMADE DESSERTS

Spanish "Grandmother's cake"	6.00
Crema caramel	4.50
Carrot cake	6.00
Cheesecake	6.00
Moscatel raisin pudding	5.00

Bread 0.90€ per.

AL THE PRICES INCLUDE VAT.



Due to the manufacturing processes of our products, it is not possible to exclude the accidental presence of traces of allergens in our menu.