
**CORTIJO
de PEPE**

**SINCE 1971
THANKS TO YOU**

MENU





SALADS & STARTERS

Olivier salad  	10.90
Avocado salad with tuna 	14.10
Chopped vegetable salad with prawns  	12.40
Cold seafood vinaigrette    	14.10
Chilled tomato & bread cream soup    	10.90
Traditional farmhouse salad   	12.40
100% acorn-fed Iberian ham	27.50
Manchego cheese  	19.60
Homemade croquettes            	10.90
Deep fried camembert with cranberry sauce   	10.90
Eggplant mille-feuille            	18.10

BAR CLASSICS

Prawns in pil-pil sauce  	16.40
Tuna in sauce  	15.30
Stewed cuttlefish pork secreto      	15.30
Meatballs in tomato sauce   	12.00
Meat stuffed peppers    	13.80
Fried meat stuffed potatoes           	11.60
Homemade Flamenquín          	12.00
Broad beans with serrano ham	10.90
Traditional Spanish Migas "breadcrumbs"  	12.00
Snails 	12.70
Callos (traditional Spanish tripe stew)    	12.70


SCRAMBLED EGGS

With black pudding and apple 	12.40
With cod and thin crispy potatoes  	12.40
With asparagus and serrano ham 	11.60









GRILLED MEATS AND TRADITIONAL STEWES

Chorizo of Ardales (per unit) 	4.20
Moorish-style pork skewer (per unit)    	4.60
Rib eye (top loin) of aged Simmental	29.50
Simmental beef tenderloin	31.00
Pork tenderloin	19.20
Pork tenderloin skewer	19.20
Suckling lamb chops	23.10
Ox tail 	23.10
Suckling goat in Malaga garlic sauce  	23.10
100% Iberian pork secreto	23.10
Churrasco-style grilled chicken      	16.40

FROM THE SEA

Grilled baby octopus 	14.60
Meat stuffed squid        	23.10
Grilled salmon with sugarcane honey alioli  	19.70
Cod loin with garlic sauce  	19.70
Fried prawns          	13.80
Fried cod    	12.00
Fried pink cusk-eel    	12.00
Fried squid rings          	12.00

SANDWICHES

Homemade marinated pork loin 	4.20
Smoked pomfret  	4.20
Kefta     	4.20

BEERS & WINES

Beer	3.00
Glass of red wine with lemon	3.00
Cane in glass	4.50
Pint (beer / red wine with lemon)	5.30
1/3 Beer (bottled)	3.70
1/3 Beer Heineken/ Alcázar	4.00
1/3 Cruzcampo beer gluten free	4.00
1/3 Alcohol-free beer	3.70
Glass of house wine	4.20
Glass of Jerez Sherry/ Manzanilla	3.80
Glass of sweet wine "Moscatel"	3.80
Glass of vermouth	4.20
Glass of local wine (red or white)	4.90

NON-ALCOHOLIC BEVERAGES

Soft drinks	3.20
Mineral water	2.80
Sparkling water	2.90

HOMEMADE DESSERTS

Creme caramel 	4.60
Carrot cake 	6.50
Cheesecake 	6.50
Moscatel raisin pudding 	5.70

Bread 0.90€ per.

ALL 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.