
**CORTIJO
de PEPE**

**SINCE 1971
THANKS TO YOU**

MENU





SALADS & STARTERS

Olivier salad	 	7.50
Avocado salad with tuna		9.40
Chopped vegetable salad with prawns	 	7.50
Cold seafood vinaigrette	   	9.40
Chilled tomato & bread cream soup	   	7.20
Traditional farmhouse salad	  	12.40
100% acorn-fed Iberian ham		27.50
Manchego cheese	 	10.90
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	 	7.50
Stewed cuttlefish pork secreto	    	15.30
Meatballs in tomato sauce	  	7.50
Meat stuffed peppers	   	7.50
Fried meat stuffed potatoes	          	7.50
Homemade Flamenquín	        	12.00
Broad beans with serrano ham		7.50
Traditional Spanish Migas "breadcrumbs"	 	7.50
Snails		7.50
Callos (traditional Spanish tripe stew)	    	7.50

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.