

SEAFOOD FROM “PEPA”

Welcome

Vegetable Crisps & Mediterranean Olives

Cold Seafood

Salted Prawns and Shrimps, and Scallops

Steamed Seafood

Clams and Mussels with Celery and Lime

Grilled Seafood à la “Pepa”

**Plate with Lobster, Prawns, Red Shrimps, Wild Shrimps,
Scampi and Razor Clams**

Dessert

Bowls of Homemade Ice Cream

Price per person: 40.00€ (10% IVA included)

Drinks not included

Minimum 2 guests – Whole table

LA TERRAZA DE PEPA
- PINCHOS BAR -



SALADS AND STARTERS “PEPA”

Ensalada de quinoa con berberechos y rúcula con vinagreta de punzu Quinoa Salad with Cockles and Arugula with Punzu Vinaigrette	14.50€
Ensalada de tomate de temporada con ventresca de atún y cebolla Seasonal Tomato Salad with Tuna Belly and Onion	14.50€
Carpaccio de gamba roja con emulsión de mejillones y mayonesa de kimchi Red Shrimp Carpaccio with Mussels in Kimchi Mayonnaise	16.00€
Surtido de quesos internacionales con confitura de higos Selection of International Cheeses with Fig Jam	16.00€
Jamón ibérico al corte y pan de cristal con tomate Iberian Ham Cuts served with Bread with Tomatoes	19.50€
Mejillones al vapor con apio y lima Steamed Mussels with Celery and Lime	12.50€
Calamar de Potera sobre verduras al estilo Mediterráneo con su tinta Fresh Squid “de Potera” on Mediterranean Vegetables with its Ink	18.50€
Cazuela de gambas al ajillo Prawns with Garlic	16.00€
Gambas rojas a la plancha Grilled Red Shrimps	22.00€
Verduras en tempura con salsa hoisin y agri dulce Tempura Vegetables with Hoisin and Sweet-and-Sour Sauce	12.50€



FROM THE SEA TO THE TABLE

Ventresca de atún rojo Balfegò sobre lágrima de parmentier Umami Balfegó Red Tuna Belly on Umami Parmentier	22.50€
Corvina con curry de pimentones Sea Bass with Paprika Curry	18.00€
Lenguado con crema de marisco Sole with Creamy Seafood Chowder	19.50€
Pescado del día Fish of the Day	S/M

MEATS OF "PEPA"

Presa ibérica con Umami de cerezas picotes "Presas Ibéricas" (Grilled Iberian Pork Shoulder) with Umami Picota Cherries	18.50€
Costillitas de cabrito con chips de boniato Lamb Ribs with Sweet Potato Fries	18.50€
Solomillo de ternera madurada con crema de ceps y patata confitada Sirloin Steak with Mushroom Cream and Caramelized Potato	23.50€

OUR RICE DISHES

Mínimum 2 persons / Price per person – Mínimo 2 personas / Precio por persona

Arroz del señorito "Gentlemen's Rice"	19.50€
Arroz de verduritas mediterráneas Mediterranean Vegetable Rice	17.50€
Arroz meloso de pato con setas y aroma de trufa Creamy Rice with Duck served with Mushrooms and Truffle Aroma	19.50€
Arroz caldoso de bogavante con almejas Rice in Lobster Broth with Clams	27.50€



DESSERTS

Lemon Pie	6.00€
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Tarta de queso con frutos rojos	6.00€
Cheesecake with Red Fruits	
Creemosos helados artesanales (Coco, Chocolate, Mango, Mojito o Mandarina)	6.00€
Creamy Handmade Ice Cream (Coconut, Chocolate, Mango, Mojito or Mandarin)	

CELLER

VINOS BLANCOS

Artiola Blanc (D.O.Terra Alta)	13.00€
Gregal (D.O.Penedés)	17.00€
Terrat (D.O.Tarragona)	16.00€
Perro Verde (D.O.Rueda)	17.00€
Martín Códax (D.O.Rias Baixas)	17.00€

VINOS ROSADO

Artiola Rosé (D.O.Terra Alta)	13.00€
Flor i Violes (D.O.Tarragona)	16.00€

VINOS TINTOS

Artiola Tinto (D.O.Terra Alta)	13.00€
Nit de Lluna (D.O.Tarragona)	17.00€
Muga (D.O.C.Rioja)	23.00€
Azpilcueta Crianza (D.O.C.Rioja)	17.00€
Protos Roble (D.O.Ribera del Duero)	16.00€

CAVAS, CORPINNAT & CHAMPAGNE

Roger de Flor Brut Nature (Cava)	13.00€
Joan Colet i Rius Brut Nature (Cava)	17.00€
Juve & Camps Reserva Família (Cava)	25.00€
Gramona Imperial (Corpinnat)	25.00€
Möet Chandon Imperial (Champagne)	45.00€

SANGRÍA ECOLGICA

Sangria Cava La Diva - Blanca	14.00€
Sangria Vino La Diva – Tinta	14.00€

