

Cold Beverages

Soft Drinks	3.35
Sparkling Water	2.85
Still Water	1.95

Hot Beverages

Black Tea	2.35
Herbal Tea	2.85
Hot Chocolate	3.45
Solo (Espresso)	1.95
	Double - 2.85
Flat White	3.85
Cortado	2.65
Con Leche (Latte)	3.95
Cappuccino	3.95
Americano	3.55
Calypso (Americano with Tia Maria & Cream)	6.75
Royal (Americano with Brandy & Cream)	6.75
Irish (Americano with Whisky & Cream)	6.75
Baileys (Americano with Irish Cream & Cream)	6.75
Baileys Hot Chocolate	6.75
Crema Catalana Latte (with Cream)	6.75

Alcoholic Beverages

Cider (Bulmers)	4.20
Rekorderlig (Strawberry & Lime)	4.65
Corona, Peroni & San Miguel	4.35
San Miguel	4.95
Spirit & Mixer	6.75
	Double - 7.75
Shots	4.00
4 SHOTS	14.00
8 SHOTS	26.00



FOOD ALLERGY?

Before placing your order please inform a member of staff if a person in your party has a food allergy

Food prepared here may contain or have come in contact with...

- CRUSTACEANS
- CEREALS CONTAINING GLUTEN
- PEANUTS
- MILK
- MUSTARD
- FISH
- TREE NUTS
- EGGS
- LUPIN
- MOLLUSCS
- SESAME
- CELERY / CELERIAC
- SULPHUR DIOXIDE
- SOYBEANS



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MENU



Breads

Pepa's Platter for 2 Selection of ham (3) and cheese (3) with anchovies, grapes, celery and bread sticks	16.75
Extra virgin olive oil and aged balsamic Served with bread (v)	4.35
Houmous and Tzatziki Served with bread (v)	4.65
Alioli and grated fresh tomato dip Served with bread (v)	4.75
Bread	2.35

Salads

Ensalada de Pepa Mixed salad with carrots, red onions, peppers, cucumber, tomatoes and olives served on mixed salad leaves (v) (GF)	5.65
Ensalada de Halloumi Diced halloumi cheese and potatoes sautéed in garlic and oregano served on mixed salad. (v)	6.05
Ensalada de Mariscos Seafood salad with prawns, calamari, swordfish, clams and mussels cooked in olive oil, garlic and vinegar, served on mixed salad. (GF)	7.25
Queso de Cabra Marinado Goats cheese marinated in mixed herbs and spices served on a bed of mixed salad (v) (GF)	5.85

Cold Tapas

Aceitunas Marinadas Olives (v) (GF)	4.05
Anchoas Marinadas Anchovies marinated in white wine vinegar (GF)	4.65
Queso Manchego Spanish cheese served with fresh bread (v)	6.05
Jamón Serrano Slices of Spanish serrano ham (GF)	6.25

Hot Tapas

Pedron Deep fried Pedron peppers with Maldon sea salt (v) (GF)	5.65
Tortilla Españolas Spanish omelette with slices of potato and white onions (v) (GF)	5.55
Champiñones al Ajillo Button mushrooms cooked in garlic, white onions and white wine (v) (GF)	5.20
Patatas Pobres Potatoes baked with spring onions, sauteed in olive oil garlic and vinegar (v) (GF)	4.35
Patatas Bravas Fried diced potato topped with tomato sauce (v) (GF)	4.85
	Add alioli - 0.50
Patatas Fritas Home made chunky chips (v) (GF)	£3.25

Tostada de Queso de Cabra Goats cheese marinated in mixed herbs, served on toasted bread with caramelised red onion marmalade (v)	6.65
Palitos de Halloumi Halloumi fries coated in breadcrumbs and deep fried (v)	6.35
Gambas al Ajillo King prawns sautéed in olive oil, garlic and piqillo peppers (GF)	7.25
Gambas Fritas King prawns in saffron, fried and served with alioli	7.55
Calamares a la Romana Calamari fries	6.15
Bacalao coñ Mermelada de Cebolla Roja Cod pieces lightly coated in flour, deep fried, seasoned and presented with red onion marmalade	7.85
Croquetas de Jamón A creamy bechamel flavoured with serrano ham and fried with a crispy breadcrumb coating	5.75
	Add alioli - 0.50
Pollo al Morcilla Ajillo Diced chicken breast and local black pudding, sauteed in garlic paprika (GF)	6.45
Alitas de Pollo Lightly spiced crispy chicken wings (GF)	5.15
Brochetas de Pollo Lightly spiced chicken skewers served with tzatziki (GF)	6.15
Pollo al Ajillo Diced chicken breast sautéed with garlic and paprika (GF)	5.85
Pollo & Chorizo Ajillo Diced chicken and chorizo sautéed with garlic and paprika	6.75
Chorizo al Vino Tinto Slices of chorizo with red onions, simmered in red Rioja (GF)	5.95
Albóndigas a la Jardinera Meatballs made with lean tender beef cooked in tomato sauce	6.85
Morcilla coñ Mermelada de Cebollo Roja Local black pudding coated in breadcrumbs and deep fried. Served on red onion marmalade	6.25

Paellas

Paella Mixta Mixed paella with chicken, chorizo, calamari, king prawns, swordfish, peppers & peas (GF) Tapa - 11.95 Pan - 29.95 (Pan is not available Fri-Sat)
Paella de Marisco Seafood paella with calamari, mussels, king prawns, swordfish, clams, shrimps, peppers and peas (GF) Tapa - 11.95 Pan - 28.95 (Pan is not available Fri-Sat)
Paella de Verduras Vegetable paella with carrots, green beans, artichoke hearts, peppers and peas (v) (GF) Tapa - 10.95 Pan - 26.95 (Pan is not available Fri-Sat)

Some of our food items take longer than others to cook, we will endeavour to get these to your table as soon as possible ...They are worth the wait!