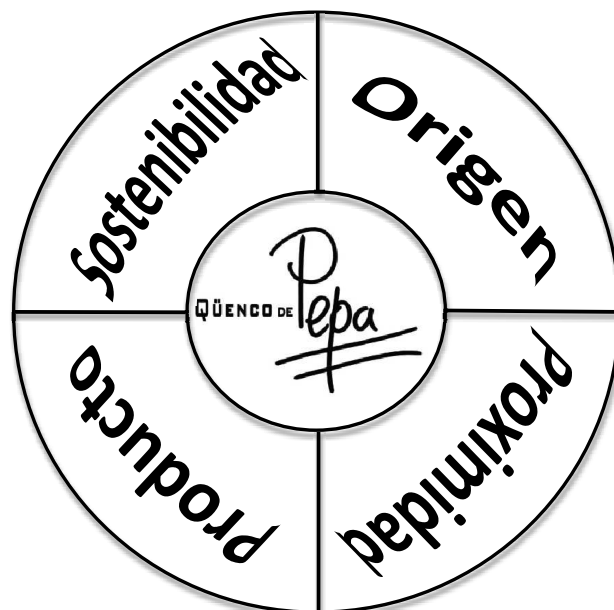


We are adding years of experience without failing to work on what we believe, in what has always characterized us: Transparent and traditional cuisine where proximity, origin, sustainability and always **the product** are the pillars of our traditional style and degreasing. We are moved by keeping traditions alive, recovering from forgotten flavors and above all think about **our customers** trying the best for them in a simple and honest.

Our 1+D+1 is our own orchard: earth, clean water and seeds that in their day withdrew from planting and in their own way, thank us for having recovered.

The **direct relationship** with ranchers, fishmongers and producers helps us to guarantee the quality, purity and cleanliness of our product whose origin is 90% spanish.

Welcome to Qüenco de Pepa, a place where we want to make the simplicity of excellence.



“ We ask that if you are allergic or intolerant to any food (nuts, mustard, gluten, egg, lactose...) Communicate it to us.”

(European regulation UE n69/2011).

OUR TOMATOES

Sliced tomato with flower of salt and picual olive oil

12

16

Tomato with fresh onion

10

14



FISH

Tomato with fresh spring onion and tuna belly

12

18



DAIRY

Tomato with fresh burrata

9 / Ud.

VEGETABLES FROM OUR ORCHARD



EGGS



GLUTEN

Our ratatouille with a breaded farmyard laying hen's egg

12

15



FISH

Roasted pepper salad with red tuna of Almadraba

13,50

19,50



EGGS

Roasted vegetables with white truffle oil and poached egg

16,50



DAIRY

Fried Tudela Artichokes with parmesan

11

17,50

Grilled Artichoke Flower

4,5 / Ud



EGGS



DAIRY



GLUTEN

Battered chard stalks with olive oil cream and Iberian ham

12

18

OUR



DAIRY

Galician octopus with potatoes and garlic cream

14

20



DAIRY

Creamy rice with gurumelos and foie (a mi socia)

15

22



FISH



EGGS

Lifelong Russian salad

12

18



FISH



CRUSTACEANS

Salad with rose prawn carpaccio and onion confit

22



EGGS



DAIRY



GLUTEN

Ham and egg homemade croquettes

8

12

Beef callos with leg and snout

11

18



GLUTEN

Cinco Jotas 100% acorn Iberian ham and grated tomato

3,50 Ud.

28



FISH



GLUTEN

Anchovies from Santoña with grated tomato

3,50 Ud.

28



EGGS

"FIELD EGGS:



FISH



EGGS

Cod omelette with truffled potato

12

18



CRUSTACEANS



EGGS

Potato omelette with clams and seafood

13

20



CRUSTACEANS



EGGS

Fried Egg with lobster

50



CRUSTACEANS



EGGS

Fried eggs with glass prawns

24



EGGS

Starry eggs with Padrón and ham Cinco Jotas

14

19



FISH



CRUSTACEANS



EGGS

Eggs stuffed with tuna and white shrimp

12

18

OUR FRYING (we have corn flour and chickpea for celiac)



GLUTEN



FISH



CRUSTACEANS

Prawn omelette

3,50 Ud.



GLUTEN



FISH

Andalusian style fried anchovies

10

16,50



GLUTEN



FISH

Andalusian style fried salmonetitos

10

18



GLUTEN



FISH

Andalusian style fried cuttlefish

10

18



GLUTEN



FISH

Andalusian style fried pijotitas

11

18



GLUTEN



FISH

Ortiguilla (from Barbate)

10

19



GLUTEN



EGGS



DAIRY

Roman style lobster tails

18

26



GLUTEN



EGGS



FISH

Roman style parrochas with Padrón peppers

10

18



GLUTEN



FISH

Andalusian Fried Acedías

11

18



GLUTEN















FISH

Andalusian Fried Puntillitas























15

22

RED TUNA

  	Grilled tuna loin with dried fruits and soy	17	28
	Tuna belly with fried garlic sprouts and tomato sauce		28
 	Tuna morrillo in pickled sauce with piparras	18	28
 	Tuna tartar in seaweed salad	18	26
 	Tuna Parpatana with straw potatoes and fried farm egg	18	26
 	Red tuna with laminated truffle (according to season) in glass bread	8	12

FISH (All our fish are from Costa)

	Grilled red mullet with flower of salt		27
	Grilled monkfish in its own juice with EVOO		24
	Baked wild turbot with EVOO	18	27
  	Sea bass with gratin mustard mayonnaise		27
  	San Pedro gallo in fried tiradito with egg yolk mayonnaise	24	
  	Andalusian fried cod with ali oli quince and tomato compote	16	24
	Hake de pincho:		
	- Roasted tail with potatoes (2 pax)		55
  	- Diced in Roman style	15	24
 	- Steamed with mashed onion and mayonnaise		24
  	La Romana hake Cocochas	16	2620

* Daily suggestions of fish (viceroy, sea bass, sole, turbot, hake nape, grouper, San Martiño,) according to market.

ALLERGIES:

HALF

WHOLE

“ PREMIUM “ MEATS

Red meat (Rubia Gallega)

27

50

Grilled national beef steak

17

25



Diced steak with fried garlic

17

25



Homemade meatballs with truffle and foie

15

24



Steak tartar with truffle caviar

18

28



Iberian Pluma with fake curry rice

25



Fried baby lamb chops

24,50



Breaded brain of lamb

16

Grilled small baby lamb kidneys

12

20

Baby lamb gizzards

12

20

VAT included. Prices indicated in €

Bread and Appetizer: 2,95

Sale of products in our colmao “ La huerta de Pepa “
C/ Padre Damián, 46 (to the return of the restaurant).