

*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 I+D+I 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 Qüencode 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 n169/2011).*

ALLERGIES:

HALF WHOLE

OUR TOMATOES

Sliced tomato with flower of salt and picual olive oil 12 16



Tomato with fresh onion 10 14



Tomato with fresh spring onion and tuna belly 12 18

Tomato with fresh burrata 9 / Ud



VEGETABLES FROM OUR ORCHARD



Our ratatouille wich a breaded farmyard laying hen`s egg 12 15



Roasted pepper salad with red tuna of Almadraba 13,50 19,50



Roasted vegetables with white truffle oil and poached egg 17,00

Fried Tudela Artichokes with parmesan 11 17,50



Grilled Artichoke Flower 4,50 / Ud

Bauered chard stalks with olive oil cream and Iberian ham 12 18



OUR



Galician octopus with potatoes and garlic cream 14 20



Creamy rice with gurumelos and foie (a mi socia) 16 24



Lifelong Russian salad 12 18



Ham and egg homemade croqueues 8 12



Beef callos with leg and snout 11 18



Cinco Jotas 100% acorn Iberian ham and grated tomato 3,50 28 Ud.



EGGS

"FIELD EGGS"



FISH



EGGS

Cod omeleue with truffled potato

12

18



CRUSTACEANS



EGGS

Potato omeleue with clams and seafood

14

21



CRUSTACEANS



EGGS

Fried Egg with lobster (2 people)

-

90



CRUSTACEANS



EGGS

Fried Egg with elvers

-

60



CRUSTACEANS



EGGS

Fried eggs with glass prawns

-

24



FISH



CRUSTACEANS



EGGS

Starry eggs with Padrón and ham Cinco Jotas

15

21

OUR FRYING (we have corn flour and chick pea for celiac)



GLUTEN



FISH



CRUSTACEANS

Prawn omeleue

3,50 Ud.



GLUTEN



FISH

Andalusian style fried anchovies

11

17



GLUTEN



FISH

Andalusian style fried salmonetitos

10

18



GLUTEN



FISH

Andalusian style fried cuttlefish

11

19



GLUTEN



FISH

Andalusian style fried pijotitas

11

20



GLUTEN



FISH

Ortiguilla (from Barbate)

10

19



GLUTEN



EGGS



DAIRY

CRUSTACEANS

Roman style lobster tails

18

2
6

GLUTEN



FISH

Andalusian Fried Acedías

11

20



GLUTEN















FISH

Andalusian Fried Puntillitas























15

24

RED TUNA

			Grilled tuna loin with dried fruits and soy	17	28
			Tuna belly with fried garlic sprouts and tomato sauce		30
			Tuna morrillo in pickled sauce with piparras	18	28
			Tuna tartar in seaweed salad	18	28
			Tuna Parpatana with straw potatoes and fried farm egg	18	28
			Red tuna with laminated truffle (according to season) in glass bread	12,00 (per unit)	

FISH (All our fish are from Costa)

			Grilled red mullet with flower of salt		28
			Grilled monkfish in its own juice with EVOO		24
			Baked wild turbot with EVOO	20	30
			Sea bass with gratin mustard mayonnaise		27
			San Pedro gallo in fried tiradito with egg yolk mayonnaise		25
			Andalusian fried cod with ali oli quince and tomato compote	16	26
			Hake de pincho:		
			- Roasted tail with potatoes (2 pax)		6 0
			- Diced in Roman style	15	25
			- Steamed with mashed onion and mayonnaise		25
			La Romana hake Cocochas	16	28

* Daily suggestions of fish (viceroi, 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

18

27



Diced steak with fried garlic

18

27



Homemade meatballs with truffle and foie

15

22



Steak tartar with truffle caviar

18

28



Fried baby lamb chops

26



Breaded brain of lamb

16

Grilled small baby lamb kidneys

12

22

Baby lamb gizzards

12

22

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).