



Sailor Menu

Incoming

Vichyssoise with Marinated Salmon

Pica-Pica

Fried fish

Closcada

Mussels and Noodles in White Wine

Our Menu includes

Starter, Pica-Pica, Main Course to Choose and Dessert

(NOT INCLUDED DRINK)

Sailor Menu

*€29.90 price x ppl (VAT included)
(min. 2 ppl) (full table)*

Second Course to Choose

Seafood Paella "Casa Pepe"

Soupy Rice with Octopus and Shrimp

Fideua with Cuttlefish

Soupy Rice with Crayfish

black rice

Soupy Lobster Rice (Sup. +10.95€ x/pax)

Golden baked

Stuffed Duck Catalan style

Dessert of the day

Tapas

<i>Cantabric anchovies with thin bread (5 units)</i>	<i>13,90€</i>
<i>Bread with tomato</i>	<i>3.90€</i>
<i>Iberian Ham 80grs</i>	<i>19,90€</i>
<i>Lola's fries</i>	<i>5,90€</i>
<i>Fried squid rings</i>	<i>11,90€</i>
<i>Brave Churros (4 units)</i>	<i>6.90€</i>
<i>Fried fishes</i>	<i>11,90€</i>
<i>Padrón peppers</i>	<i>5,90€</i>
<i>Roman fried squids</i>	<i>15,90€</i>
<i>Ham croquette (6 units)</i>	<i>7,90€</i>
<i>Prawns croquettes with foie (6 units)</i>	<i>11,90€</i>
<i>Fried Artichokes with Foie</i>	<i>13,90€</i>
<i>Vegetable tempura</i>	<i>6,90€</i>
<i>Crispy Prawns</i>	<i>15,90€</i>
<i>Galician Style Octopus</i>	<i>17,90€</i>
<i>Wedge clams</i>	<i>16,90€</i>
<i>Grilled clams</i>	<i>16,90€</i>
<i>Marinière style clams</i>	<i>17,90€</i>
<i>Steamed mussels</i>	<i>10,90€</i>
<i>Marinière mussels</i>	<i>11,90€</i>
<i>Grilled sardines (6 units)</i>	<i>13.90€</i>

Starters

<i>Fish soup</i>	€11.90
<i>Cod Esqueixada</i>	€14.90
<i>Goat Cheese, Quince and Honey Vinaigrette Salad</i>	€12.90
<i>Xató</i>	€14.90
<i>Garden salad</i>	€12.50
<i>Tomato Salad with Tuna Belly and Avocado</i>	€13.50
<i>Gratin Meat Cannelloni</i>	€13.90
<i>Foie Micuit (70 grams)</i>	€14.90
<i>Beef Carpaccio With Foie Parmesan</i>	€16.90
<i>Salmon Carpaccio Stuffed with Prawns</i>	€16.90

Vegans

<i>Grilled Vegetables</i>	€10,90
<i>Chickpeas and Pipes Hummus</i>	€10,90
<i>Pumpkin, Orange and Ginger Cream</i>	€10,90

Meats

<i>Steak Tartar</i>	€23,90
<i>Mute Duck from Penedés with Plums, Raisins and Pine Nuts</i>	€17,90
<i>Oven Roasted Shoulder of Lamb</i>	€23,90
<i>Grilled Beef Entrecote</i>	€19,90
<i>Grilled beef sirloin</i>	€24,90

Fish

<i>Grilled Hake Trunk with Steamed Vegetables</i>	€18.90
<i>Grilled Turbot</i>	€20.90
<i>Cod to Taste (Ask us)</i>	€19,90
<i>Fish zarzuela</i>	€20,90
<i>Fish of the Day (Ask us)</i>	S/M€
<i>Monkfish a la Marinera</i>	20.90€

Rice and Fideuá

Minimum 2 Person - Price Per Person

<i>Seafood Paella "CASA PEPE"</i>	<i>€21,90</i>
<i>Octopus and Prawns Paella</i>	<i>€22,90</i>
<i>Paella de Bogavante (1/2 Bogavante por Persona)</i>	<i>€27,90</i>
<i>Arroz Negro con Calamares y Sepia</i>	<i>€20,90</i>
<i>Lobster Paella (1/2 Lobster per person)</i>	<i>€27,90</i>
<i>Soupy Octopus And Prawns Rice</i>	<i>€23,90</i>
<i>Soupy Norway Lobsters Rice</i>	<i>€23,90</i>
<i>Seafood Fideuá</i>	<i>€18,90</i>
<i>Black Seafood Fideuá</i>	<i>€19,90</i>
<i>Cod Fideuá a la Musselina "there i smelled"</i>	<i>€23,90</i>