

PLEASE BE AWARE OUR TAPAS ARE SERVED AS THEY ARE COOKED & MAY NOT ALL COME OUT AT ONCE. WE AIM TO PROVIDE THE BEST SERVICE POSSIBLE, BUT PLEASE MAKE YOUR WAY TO THE BAR IF STAFF ARE UNABLE TO MAKE IT TO YOUR TABLE IN TIME.

# TAPAS

AVAILABLE FROM 4:00PM-9:30PM

PLEASE INFORM BAR STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS  
(See <http://pepitos.menu/> for full Allergen Information)

Pate de Hígado de Pollo

**Chicken Liver & Brandy Pate**, served with toast \$10

Albondigas Rellenas de Ciruelas

**Meatballs with Prunes**, in Tomato Sauce [GF,DF] \$14.5

Pinchos Morunos

**Spicy Pork Skewers**, served with Chilli Aioli [GF] \$12.5

Croquetas

**Ham and Cheese Croquettes**, served with Romesco Sauce \$10

Calamares

**Crispy Breadcrumb Squid**, served with Spicy Aioli \$12.5

Patatas Bravas, Catalan

**Crispy Potatoes**, with Saffron Aioli [GF, V] \$9

Alitas de Pollo al Ajillo

**Chicken Wings**, in garlic & wine sauce served with Bread\* \$15.5

Goujones De Pescado

**Fresh Grilled Anchovies**, served with Bread\* \$12.5

Tortilla

**Spanish Egg & Potato Omelette**, with petit salad\* [GF, V] \$12

Chorizo a la Sidra

**Chorizo in tomatoes & cider sauce**, served with Bread\* \$15.5

Chilindrón de Carrillada Cerdo

**Casserole Pork Cheek**, with potatoes, served with Bread\* \$15.5

Bomba de Patata con Chorizo

**Potato Bomb with Chorizo**, served with Pesto Sauce \$11

Gambas Rellenos y Envueltos en Tocino

**Prawns Wrapped in Cheese & Bacon**, served with Bread\* \$12.5

Gambas al Ajillo

**Garlic Prawns**, with Paprika & Olive Oil served with Bread\* \$17

*\*Bread is toasted and rubbed with garlic and tomatoes, Salads are seasoned with Balsamic Vinegar & Olive Oil*

## Wines by the Glass (150ml Glass)

House Wines - \$9.5

Other Wines - \$10 (See Blackboard for Details)

## Draft Beers (330ml Glass)

Ambar Especial – 5.4% (Pale Lager) - \$8.5

Ambar Export – 7.2% (Strong Lager) - \$9.5

(Also available in 400ml and 500ml glasses and jugs for additional charge)

## Sherry by the Glass

Many Fine Sherries available, ask Staff for Details

**Sangria** \$22 (600ml Carafe – 7 different types/flavours)

Burro de Sancho Rubia – 5% (Blonde Ale) - \$9

Somersby Apple Cider – 4.5% - \$9

## DISHES TO SHARE

### Paella (All Paellas are Gluten Free)

**Black Seafood Paella**, with Prawns, Fish, Squid & Mussels, Squid Ink \$30

**Meat Paella**, with Chicken, Pork and Chorizo \$30

**Luxury Seafood Paella**, with Salmon (300g), Squid, Peppers (Capsicum) and Mussels \$40

**Vegetarian Paella (V)** \$25

**Cold Meats and Cheese Platter**, served with Olives and Bread\* \$27.5  
(will vary, cheese sourced from local cheese shop, ask staff for details)

## Desserts

**Churros**, Madrid Style, served with Chocolate Sauce - \$12

## Side Dishes

**Fries/Hot Chips**, served with Aioli \$6.5

**Extra Bread\*** \$3

**Small Bowl of Olives**, regular or stuffed \$3