

CORTIJO de PEPE

SINCE 1971
THANKS TO YOU

MENU

• TAPAS OR PORTION? •

	UNIT	TAPA	PORTION
Moorish-style pork skewer    	4.00		
Chorizo	3.50		
Olivier salad with tuna loin   		4.00	10.00
Prawns in pil-pil sauce  		5.00	13.50
Homemade Flamenquín          	10.50		
Grilled baby octopus 	12.50		
Homemade meatballs in almond sauce       		4.50	10.50
Avocado from Axarquía with tuna 		5.00	13.00
Chilled tomato & bread cream soup    		4.00	10.00
Gildas   	4.50		
Homemade deviled eggs  		4.00	10.00
Snails 		4.50	11.00
Callos (traditional Spanish tripe stew)      	4.50		13.50
Stewed cuttlefish in sauce     	4.50		10.50
Traditional Spanish Migas “breadcrumbs”  	4.50		10.00
Fried meat stuffed potatoes with ali-oli sauce          	4.50		10.50
Iberian ham croquettes          			10.50
Oxtail croquettes          			10.50
Pil-pil prawns croquettes          			10.50
Assorted croquettes          			11.50
Breaded chicken fillet with fries          			9.00
“Padrón” green peppers with Trevélez ham          			9.00
Eggplant mille-feuille          			16.00
Sandwich with Homemade marinated pork loin      	4.00		
Sandwich with Iberian pork secreto      	4.00		
Sandwich with kefta    	4.00		
Sandwich with smoked pomfret  	4.00		
NEW Málaga-style Migas “breadcrumbs”    		4.50	11.50
NEW Mango “pipirrana” salad    		5.00	13.00
NEW Grilled king prawn skewer  	4.50		

• DEHESA DELIGHTS •

Manchego Cheese  		17.50
Bellota Dam 100%		21.00
Ronda-style pork rinds	4.00	12.00
Ronda-style black pudding		9.50

• EMBER & FLAVOR •

Premium selected bone-in ribeye steak	7.40/ 100G
Rib eye (top loin) of aged Simmental	29.00
Avileño Yearling Beef Tenderloin	31.00
Retinto Beef Mini Burger      	8.50
100% Iberian pork secreto	20.50
Grilled Iberian pork tenderloin medallions	17.50
Grilled chicken churrasco      	14.50
Grilled milk-fed lamb chops	21.00
Chicken skewer	17.50

• FROM THE SEA •

Grilled baby octopus 	12.50
Fried calamars        	11.00
Fried prawns        	12.50
Cod loin in garlic with Extra Virgin Olive Oil  	17.50
Grilled salmon with sugarcane honey alioli  	17.50

• SIGNATURE DISHES •

Pork cheeks in Palo Cortado Sherry with truffled mash   	18.00
Scrambled eggs with black pudding and potato sticks 	11.70
 Homemade white fish and octopus ceviche  	13.50
 Traditional Málaga fish and potato soup   	10.80
 Chickpea stew with cod and spinach  	10.80

• SUMMER DRINKS •

	1/2	PINT
 Traditional Málaga white almond soup   	2.50	4.50
 Chilled watermelon gazpacho 	2.50	4.50

DRINKS

THE CHEAPEST!

Beer 29CL	2.25
Glass of red wine with lemon	2.60
Pint (beer / red wine with lemon)	3.90
1/3 Cruzcampo	2.80
1/3 Heineken/ Alcázar	3.20
1/3 Victoria	2.80
1/3 Estrella Galicia	2.80
1/3 Cruzcampo Gluten Free	3.50
1/3 Alcohol-Free Beer	2.80
Glass of house wine	3.50
Glass of Crianza Wine	4.00
Glass of Jerez Sherry	3.00
Glass of sweet wine “Moscatel”	3.00
Glass of Vermouth	4.00
Soft Drinks	2.50
Water	2.50

HOMEMADE DESSERTS

Spanish “Grandmother’s cake” 🍷🍷🍷	6.00
Creme caramel 🍷🍷🍷	4.50
Carrot cake 🍷🍷🍷🍷🍷🍷🍷	6.00
Cheesecake 🍷🍷🍷	6.00
NEW White chocolate custard 🍷🍷🍷	4.50

Bread & breadsticks 0.60€ per. ALL THE PRICES INCLUDE VAT.



Due to the manufacturing processes of our products, it is not possible to exclude the accidental presence of traces of allergens in our menu.