

BAR PEPITO

“The sherry country lies between the romantic cities of Cádiz and Seville in Andalusia in the south of Spain.

“Jerez de la Frontera, the town that gives its name to sherry, is one of the three towns along with El Puerto de Santa Maria and Sanlúcar de Barrameda that form the sherry triangle.

“This region is home to the bull ranches, the castles on the skyline, the patios, the guitars, the flamenco dancers, the night turned into day.

“Sherry is an expression of wine and wood as vivid and beautiful as any in the world, a more druggingly delicious wine than you have ever tasted.”

*Hugh Johnson MW and Jancis Robinson MW
The World Atlas of Wine*

J E R E Z
V I N O S D E
S H E R R Y
W I N E S



TAPAS VARIADAS

[recommended sherry to match]

Almendras Marcona [Manzanilla La Gitana]	3.25
Roasted marcona almonds	
Gilda [Amontillado Viña AB]	1.85
Salted anchovy, pickled chilli, gordal olive and cherry tomato skewer	
Gordal al romero [Puerto Fino]	3.25
Gordal olives marinated with lemon zest and rosemary	
Pan con tomate de Pepito [Fino 'Tio Pepe']	3.75
Toasted country bread with garlic, tomato, extra virgin olive oil and sea salt With jamón ibérico – add 5.75 With the cheese of your choice - add 3.00	
Ensalada de tomates [Manzanilla Pasada]	4.75
Heritage tomatoes with sweet Spanish onion, watercress, radish, lemon and thyme dressing With anchovies – add 1.50	
Tortilla del Siglo XXI [Puerto Fino]	4.25
Free-range egg and potato tortilla, Pepito style	
Falso canelón [Fino 'Tio Pepe']	4.50
'Fake cannelloni' of Tronchón cow and sheep cheese, with xamfaina filling and salsa verde	
Carpaccio [ask staff to recommend a match]	7.25
Regular changing fish, meat or vegetarian options, fresh from the market	
Pate de pato y gelatina 'Alfonso'	4.75
[Amontillado Viña AB / Oloroso seco 'Alfonso'] Duck liver paté with Amontillado jelly	
Cecina de León [Oloroso seco 'Alfonso' / Amontillado 'del Duque']	6.95
Cured beef from León with confited cep mushrooms and truffle oil	
Filete tartaro [Palo Cortado Leonor / Oloroso seco Fernando de Castilla]	9.50
Sirloin steak tartar with red pepper butter	

IBÉRICOS

Cured meats from the Iberico pigs in western Spain.
Free-range, semi-wild, acorn-fed; the ultimate charcuterie.

Jamón ibérico de bellota [Fino 'Tio Pepe', Palo Cortado] Hand-carved acorn-fed Iberico pata negra ham; the world's finest ham	16.00
Lomo ibérico de bellota [Oloroso Seco 'Antique'] Cured acorn-fed Iberico pork loin	6.50
Jabugito contra Morcón [Oloroso Seco 'Alfonso'] Showdown between the kings of chorizos	5.50
Morcilla ibérica [Oloroso seco 'Alfonso' / Amontillado 'del Duque'] Cured Iberico black pudding from Jabugo served with romesco sauce	4.25

QUESOS

Idiazabal, País Vasco [Amontillado, Viña AB] Smoked Basque sheep cheese with walnut and membrillo [quince jelly]	5.00
'Valdeón', Asturias [Palo Cortado 'Apostoles'] Cow and goat creamy blue cheese with intense flavour served with plum jelly	5.00
Quesuco de Liébana, Cantabria [Amontillado Viña AB] Pasteurised cow cheese, smooth and slightly sweet, served with fig and almond cake	5.00
Torta de la Serena, Extremadura [Puerto Fino / Oloroso seco Fernando de Castilla] Raw ewe's milk creamy cheese from with tomato jam	5.25

TABLAS

Quesos - selection of cheeses 9.75
Chacinas - selection of cured meats 18.00

POSTRES

Tarta de chocolate negro con ruibarbo [Oloroso dulce / Pedro Ximénez] Dark chocolate ganache with poached rhubarb	3.50
Crema catalana [Moscatel] Catalan cream foam with 'cinnamon stick'	3.50