


Wines



White

Monte Playa joven "Alicante"	2.80€	11.00€
Macabea, fruity, young wine.		
Tierra Buena verdejo "Rueda"	12.50€	
Verdejo/Sauvignon blanc, dry with tasty acidity.		
Marina Alta "Alicante"	3.00€	13.50€
100% Moscatel, fruity, round, balanced.		
 Terciopelo blanco ECOLOGICAL	15.00€	
Viognier, fresh tropical aroma, apple and white flowers.		
E. Mendoza Chardonnay "Alicante"	3.00€	16.50€
100% Chardonnay, intense aroma, dense texture.		
Moscado d'Asti DOCG "Italia"	3.50€	18.00€
100% Moscato, sweet, clean with citrus notes.		
Pinot Grigio Castel f. "Italia"	3.50€	18.50€
Trentino DOC, elegant, dry, aroma of camomille.		

Rosé

Spumante Lambrusco DOC "Italia"	3.00€	12.00€
Sparkling fruity wine.		
Innurieta mediodia joven "Navarra"	3.00€	13.60€
Garnacha, aroma of rose petals, cherry and strawberry.		
 Terciopelo rosado ECOLOGICAL	3.50€	15.00€
Bobal, powerfull and sweet aroma. Strawberry, ripe cherry, fresh acidity.		

Sparkling

Sangre di Giuda "Italia"	16.00€	
Ruby red, purple bubbles, aroma of red fruits.		
Prosecco DOC extra dry "Italia"	4.00€	18.00€
Extra dry, aromas of wild apples and flowers.		
Dominio de la Vega reserva 2014 "Cava"	22.00€	
Brut nature, floral aroma and citrus fruits.		

Red

Monte Playa joven "Alicante"	2.80€	11.00€
Monastrell, young, fruity, pleasant.		
Spumante Lambrusco DOC "Italia" Sparkling fruity wine.....	12.00€	
Tempus Regit monastrell "Alicante"	13.00€	
Cherry red, sweet tannins, balanced, fruity aromas.		
M. De Mundaiz crianza "Rioja"	3.00€	15.00€
100% Tempranillo, fruity, pleasant.		
M. de Burgos robe "Ribera del Duero"	3.00€	16.50€
Rojo intenso, regaliz, fresco.		
 Terciopelo tinto ECOLOGICAL	3.50€	17.00€
Aroma of red fruits, redcurrants and violet.		
Tarima Hill "Alicante"	3.50€	18.00€
100% Monastrell, ruby red, intense, fruity.		
Nero d'Avola Feudo Arancio "Italia"	3.50€	18.00€
Sicilian, strawberry notes, redcurrants and orange.		
Rosso di Montepulciano Sabazio "Italia"	19.00€	
100% Sangiovese, intense red, fruity.		
E. Mendoza merlot monastrell "Alicante"	3.50€	20.00€
Ripe red fruits, fine tannins, elegant.		
Primer Beso "Ribera del Duero"	4.00€	22.00€
100% Tempranillo, aromatic, fresh.		
Villa Antinori Chianti Classico "Italia"	33.00€	
Sangiovese grape, Cabernet Sauvignon y Merlot.		
Valpolicella Ripasso SUP. "Italia"	37.00€	
Dark purple with violet highlights. Intense aroma, crisp and wide of fruits.		

Drinks

Apéritifs

Martini white, red.....	3.50€
Spritz Aperol.....	6.00€
Glass Prosecco.....	4.00€
Mojito tradicional.....	6.00€
Gin tonic Hendricks.....	9.00€
Gin tonic Mare.....	10.00€

Soft drinks

Coca Cola, Fanta, Schweppes.....	2.30€
Juices orange, apple, pineapple.....	2.80€
Mineral water 75 cl.....	2.20€
S. Pellegrino 50 cl.....	2.80€
Glass of Tinto de Verano.....	3.50€
Copa de Sangría.....	4.00€
1 L of Tinto de Verano.....	10.00€
1 L of Sangría.....	12.00€

National beers

Draft beer (San Miguel).....	2.40€
Pint of beer.....	4.20€
Paulaner wheat beer.....	4.60€
Bottle of Heineken/San Miguel non alcohol.....	3.00€

Italian beer

Menabrea "Piemontese".....	330 ml 4.8%	3.60€
Nastro Azzurro.....	330 ml 5.1%	3.60€
Birra Moretti "Siciliana".....	500 ml 5.8%	6.00€
Birra Moretti "Toscana".....	500 ml 5.5%	6.00€

Dolci

Tirami	5.50€
Tiramisù with savoiardi, mascarpone cream, egg and coffee.	
Soufflé al cacao	6.00€
Hot chocolate coulant served with vanilla ice cream.	
Panna cotta cioccolato e menta	5.00€
Cream flan with mint, sauce of chocolate y vanilla.	
Strudel di mele	6.00€
Warm apple pie, raisins, pine nuts and cinnamon ice cream.	
Ananas croccante con mascarpone e frutta	5.50€
Thin slices of pineapple in syrup, with Mascarpone cheese cream, cookies and fruits.	
Cannolo siciliano	5.80€
Crispy biscuit tube stuffed with cottage cheese, pistachio and orange.	
Sorbetto limone e lampone. Lemon and raspberry sorbet.....	4.50€
Gelato al cioccolato e vaniglia. Chocolate and vanilla ice cream.....	4.00€

Caffè

Espresso & cortado.....	1.60€	Bombón	2.00€
Infusions.....	1.70€	Doble espresso	2.60€
Cappuccino.....	2.00€	Caffè latte	2.50€
Carajillo.....	2.50€	Irish coffee	7.00€

Brandy

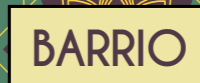
Carlos III.....	5.00€	Cardenal Mendoza	8.00€
Cardhu 12 años.....	8.00€	Orujo, Limoncello...	3.00€

Bar

Amaretto, Bailey's, Montenegro, Averna, Sambuca.....	4.50€
J&B, White Label, Beefeater, Smirnoff, Bacardi & Brugal.....	6.00€

Grappa

Giare Amarone. Olded for 36 months in oak barrel.....	8.00€
Giare Chardonnay. Soft and semidry.....	6.00€
La Trentina Tradicional. Mix of red raisins Trentino.....	5.00€
Poli Sarpa.....	4.50€



pizzeriasalepepe



gruposalepepe



Restaurante Sale Pepe Barrio

Focacce

Focaccia di mozzarella (V) 5.00€ Crispy pizza bread with mozzarella and garlic.
Focaccia con aglio (V) 4.00€ Crispy pizza bread with garlic.
Focaccia di Parma 6.00€ Crispy pizza bread with Parma ham.
Homemade bread basket 2.00€

Antipasti

Pepata di cozze e vongole 10.00€ Clams and mussels sautéed with garlic, hot chili and tomato sauce.
Gamberoni piccanti 9.50€ Prawns with garlic, chili, tomato sauce and olives.
Tagliere Italiano (x2) 17.00€ Mix of Italian cheese with vegetables and jam.
Rotolini di bacon e provolone 8.50€ Pork belly rolls with grilled provolone cheese, rocket salad and balsamic sauce.

Formaggi

Scamorza affumicata (V) 8.00€ Gratin smoked cheese with dry tomato, oregano and bread chips.
Bruschetta al pomodoro BIO (V) 7.00€ Toasted bread with mozzarella, marinated tomato, rocket salad, parmesan cheese and EVOO BIO.
Burrata al basilico (V) 11.00€ Burrata 125gr, marinated tomato with honey and Modena vinegar cream.
Formaggio di capra al miele (V) 9.00€ Grilled goat cheese served with figs, toasted almonds and honey.

Insalate

Insalata Cesare 9.00€ Roasted chicken, lettuce, parmesan cheese, Cesar sauce and croutons.
Insalata Sale & Pepe 8.00€ Tuna (belly), asparagus, boiled egg, cherry tomatoes and balsamic vinegar.
Insalata Pomodorino (V) 8.50€ Rocket, bufala mozzarella, olives, oregano, cherry tomato and EVOO Bio.
Insalata Balsamica (V) 8.50€ Mix leaf, balsamic, nuts, goat cheese and dry tomato.

Paste integrali

Spaghetti integrali BIO con carbonara vegetale (V) 11.50€ Wholemeal pasta with zucchini sauce, dry tomato, egg cream and cottage cheese.
Penne integrali BIO alla Sorrentina Vegana (V) (VE) 12.00€ Wholemeal pasta with tomato sauce, basilic, EVOO Bio and vegan mozzarella.
Pennette integrali BIO alla norma (V) 12.00€ Julienne cut aubergines, fresh tomatoes, basil and cottage cheese.

Paste fresche

Pennette al pollo 11.00€ Chicken, peppers, onions, hot chili and cherry tomatoes.
Cannelloni al gorgonzola (V) 12.00€ Stuffed with pumpkin, Gorgonzola cheese and gratin with bechamel.
Spaghetti allo scoglio 13.50€ Spaghetti with clams mussels, prawns, fish, cherry tomato and garlic.
Tagliatelle al salmone e tartufo 13.00€ Tagliatelle with creamy egg sauce, truffle and fresh salmon.
Tagliatelle ai porcini (V) 13.00€ Tagliatelle with creamy boletus sauce and parmesan slices.
Spaghetti alle vongole 12.70€ Spaghetti with clams, garlic, hot chili and white wine.
Gnocchetti ricotta e noci (V) 12.00€ Gnocchi with cottage cheese sauce, toasted nuts and sage.
Fagotto al pesto (V) 12.00€ Pasta stuffed with pesto, pine nuts and parmesan.
Tortellone ai funghi (V) 12.50€ Pasta stuffed with mixed mushrooms, creamy truffle sauce and parmesan.
Penne alla boscaiola 11.50€ Penne with crispy pork belly and creamy mushrooms sauce.
Lasagna alla bolognese 11.00€
Spaghetti bolognese 9.50€

Pesci

<i>OUR FISH DISHES ARE SERVED WITH VEGETABLES.</i>	
Salmone grigliato 15.00€ Grilled Norwegian salmon fillet served with dill sauce.	
Branzino alle verdure 16.00€ Sea bass fillet with pumpkin cream and vegetables.	
Guazzetto di mare 18.00€ Mixed seafood and fish casserole with tomato and basilic.	
Seppia alla diavola 15.00€ Stewed cuttlefish with garlic, hot chili, tomato sauce and olives.	

Carni

<i>OUR MEAT DISHES ARE SERVED WITH BAKED POTATOES.</i>	
Involtini ai funghi 13.50€ Chicken breast stuffed with mushroom and cheese sauce and wrapped in crispy bacon.	
Tagliata di manzo 18.00€ Beef entrecote thinly sliced served with parmesan, aragula and cherry tomato.	
Ossobuco alla milanese 16.00€ Stewed beef served with tomato sauce and citrus zest.	
Scaloppe al tartufo 15.50€ Beef sirloin scallops with creamy truffle sauce.	

ASK US ABOUT OUR DISHES FOR GLUTEN INTOLERANT (V) VEGETARIANS
ASK US ABOUT THE ALLERGENS MENU VAT INCLUDED

Pizze integrali

<i>INTEGRAL PIZZA DOUGH AGED FOR 72 HOURS, MOZZARELLA FIORDLATTE AND TOMATO "SAN MARZANO"</i>	
Zuccotto (without tomatosauce) (V) 13.00€ Mozzarella fiordilatte, baked pumpkin, red onion, dry tomato and sheep cheese.	
Capricciosa 13.00€ Mozzarella fiordilatte, ham, mushrooms, olives and artichokes.	
Napoletana (sin mozzarella) 12.00€ Cherry tomato, olives, capers, oregano and anchovies from Cantabrian Sea.	

Pizze classiche

Poastra . Chicken, peppers, red onions and spicy chili 11.00€
Diavola . Spicy chorizo from Naples 10.00€
San Martino . Spicy chorizo, bacon and mushrooms 11.00€
Loli (VE) Vegetables, 100% vegan mozzarella 100%, EVOO Bio 11.00€
Bastarda . Spicy chorizo, onions, peppers and hot chili 11.00€
Barbacoa . Bolognese sauce, onions, bacon y barbecue 11.50€
Tonno e cipolle . Tuna (belly) and red onions 10.50€
Cotto e funghi . Ham and mushrooms 10.00€

Pizze gourmet

Prosciutto di parma Prosciutto di parma, parmesan, rocket salad 13.00€
Norvegese Smoked salmon, cream, capers and tomato cherry 13.50€
Frutti di mare Assorted fish and seafood, garlic and parsley 16.00€
Castelfranco Assorted creamy cheeses, spicy sobrasada (cured pork sausage with paprika), onions and olives 13.00€
Sale & pepe Spicy chorizo, rocket salad and dry tomato 12.50€
Basilico Bio (V) Burrata cheese, tomato cherry, basil leaves and EVOO Bio 12.50€
Delicata (sin salsa de tomate) Burrata cheese, prosciutto di Parma, parmesan and truffle 14.00€

Pizze bifala

Crudo e Bufala Bufala mozzarella and prosciutto de parma 12.50€
Tartufata Bufala mozzarella, tomato cherry, rocket, prosciutto de Parma and truffle 14.00€
Italiana Bio (V) Bufala mozzarella, fresh tomato, rocket salad, oregano and EVOO Bio 11.00€
Biricchina (sin salsa de tomate) 13.00€ Bufala mozzarella, mince, bacon, gorgonzola and hot chili.

BUFALA MOZZARELLA 2€ - PROSCIUTTO DI PARMA 1.80€ - EXTRA 0.80€ - SALMON 2.20€

ALL OUR PIZZA DOUGH IS AGED FOR 42 HOURS AND
MADE WITH ITALIAN FLOUR AND EXTRA VIRGIN OLIVE OIL