Cold Beverages

Soft Drinks	3.45
Sparkling Water	2.85
Still Water	1.95

Hot Beverages

Black Tea	2.45
Herbal Tea	2.85
Hot Chocolate	3.85
Solo (Espresso)	2.05
	Double - 2.95
Flat White	4.05
Cortado	2.95
Con Leche (Latte)	4.05
Cappuccino	4.05
Americano	3.85
Calypso (Americano with Tia Maria & Cream)	7.15
Royal (Americano with Brandy & Cream)	7.15
Irish (Americano with Whisky & Cream)	7.15
Baileys (Americano with Irish Cream & Cream)	7.15
Baileys Hot Chocolate	7.45
Crema Catalana Latte (with Cream)	7.45

Alcoholic Beverages

Cider (Bulmers)	4.25
Rekorderlig (Strawberry & Lime)	5.15
Corona, Peroni & San Miguel	4.45
Estrella	4.95
Spirit & Mixer	6.15
	Double - 7.15
Shots	4.00





22 John William Street Tel: 01484 515141 www.mesonlepepa.co.uk







MENU

Starters

	Halloumi fries coated in breadcumbs and deep fried (V)	
4.65	Gambas al Ajillo ★ King prawns sautéed in olive oil, garlic and piqillo peppers (GF	7.65
4.75	Gambas Fritas King prawns coated in a light San Miguel beer batter, served with alioli 7.85	
4.45		
7.65		6.65
7.35	Bacalao coñ Mermelada de Cebolla Roja	7.95
2.35	Cod pieces lightly coated in flour, seasoned and presented with red onion marmalade	7173
	Croquetas de Jamón ★ A creamy bechamel flavoured with serrano ham	5.85
5.65	and mozarella cheese, with a crispy breadcrumb coating Add alioli -	0.50
6.35	Pollo al Morcilla Ajillo Diced chicken breast, black pudding, sauteed in garlic paprika (GF)	6.55
7.85	Alitas de Pollo ★ Lightly spiced crispy chicken wings (GF)	5.25
	Brochetas de Pollo Lightly spiced chicken skewers served with tzatziki (GF)	6.75
6.05	Brochetas de Cerdo ★ Tender marinated pork fillet skewers, chimichurri sauce (GF)	6.85
	Pollo & Chorizo Ajillo Diced chicken and chorizo sautéed with garlic and paprika	6.75
4.15	Chorizo al Vino Tinto ★ Slices of chorizo with red onions, simmered in red Rioja (GF)	6.05
4.85	Albóndigas a la Jardinera ★ Meatballs made with lean tender beef cooked in tomato sauc	7.15 e
6.55	Morcilla coñ Mermelada de Cebollo Roja ★ Black pudding coated in breadcrumbs and deep fried.	6.25
6.65	Served on red onion marmalade	
	All tapas marked ★ is available for	
		om
5.75	3 Tapas - £13.00	
5.75	Paellas	
5.35	Paella Mixta Mixed paella with chicken, chorizo, calamari, king	
4.55	Tapa - 12.95 Pan - 32.95 (Pan is not available Fri-Sat)	
4.85	Paella de Marisco Seafood paella with calamari, mussels, king prawns, swordfish clams, shrimps, peppers and peas (GF)	٦,
	Tapa - 13.45 Pan - 31.95 (Pan is not available Fri-Sat)	
たろろう	Paella de Verduras	
6.75	Vegetable paella with carrots, green beans, artichoke hearts, peppers and peas (v) (GF) Tapa - 11.95 Pan - 28.95 (Pan is not available Fri-Sat)	
	4.75 4.45 7.65 7.35 2.35 5.65 6.35 7.85 on 6.05 4.15 4.85 6.55 6.65 4.55 4.55 4.85 li - 0.50 £3.35	A.75 Gambas Fritas King prawns sauteed in olive oil, garlic and piqillo peppers (GF Gambas Fritas King prawns coated in a light San Miguel beer batter, served with alicil 7.65 Calamares a la Romana ★ Calamare in a light San Miguel beer batter, served with alicil 7.35 Bacalao coñ Mermelada de Cebolla Roja Cod pieces lightly coated in flour, seasoned and presented with red onion marmalade Croquetas de Jamón ★ A creamy bechamel flavoured with servano ham and mozarella cheese, with a crispy breadcrumb coating Add alioli · Pollo al Morcilla Ajillo Diced chicken breast, black pudding, sauteed in garlic paprika (GF) Brochetas de Pollo Lightly spiced crispy chicken wings (GF) Brochetas de Pollo Lightly spiced chicken skewers served with tzatziki (GF) Brochetas de Cerdo ★ Tender marinated pork fillet skewers, chimichurri sauce (GF) Pollo & Chorizo Ajillo Diced chicken and chorizo sautéed with garlic and paprika Chorizo al Vino Tinto ★ Slices of chorizo with red onions, simmered in red Rioja (GF) 4.15 Albóndigas a la Jardinera ★ Meatballs made with lean tender beef cooked in tomato sauce Morcilla coñ Mermelada de Cebollo Roja ★ Black pudding coated in breadcrumbs and deep fried. Served on red onion marmalade All tapas marked ★ is available for Early Bird - Monday to Sunday, 12 to 4g 3 Tapas - £13.00 5.75 Paella Mixta Mixed paella with chicken, chorizo, calamari, king prawns, swordfish, peppers & peas (GF) Tapa - 12.95 Pan - 32.95 Pan is not available Fri-Sat Paella de Marisco Seafood paella with calamari, mussels, king prawns, swordfish clams, shririps, peppers and peas (GF) Tapa - 13.45 Pan - 31.95 Pan is not available Fri-Sat Paella de Verduras Vegetable paella with carrots, green beans, artichoke hearts, peppers and peas (M) (GF)