

Tapas Frias

Ceviche de Mariscos – Shrimp, scallops, calamari, and fish marinated in cilantro lime sauce \$10

Queso Pepin – Creamy goat cheese layered with sun-dried tomato & pesto \$7

Aceitunas con Manchego – Olives and Spanish Manchego cheese \$8

Serrano and Manchego – Spanish Serrano ham and Manchego cheese imported from Spain \$10

Caprese Salad – Plum tomatoes, fresh Basil, Mozzarella cheese, Balsamic vinaigrette \$6

Tapas Calientes

Gambas al Ajillo – Garlic shrimp in olive oil, a classic tapa \$8

Higadillos de Pollo – Chicken livers sautéed with onions and sherry \$7

Crab Cakes Pepin – Jumbo lump crab cakes with mango tamarind salsa \$10

Croquetas de Pollo – Chicken croquettes, mango tamarind salsa \$7

Mejillones al Vino – Sautéed mussels, white wine, fresh tomatoes & herbs \$9

Calamares a la Romana – Fried calamari with aioli and cocktail sauce \$7

A 20% gratuity will be added to parties of 8 or more.

Tapas Calientes (continued)

Chorizo a la Parrilla – Grilled Spanish chorizo sausage \$6

Vieras Salsa Verde – Scallops with parsley & white wine sauce \$10

Pollo Villaroy – Fried boneless chicken breast & béchamel, orange
cranberry sauce \$7

Empanadillas de Tenderloin – Sautéed with vegetables, fried in puff pastry,
tamarind mango sauce \$7

Delicias de Mariscos – Flour crepe filled with crab & shrimp, topped with
béchamel sauce \$9

Solomillo con Champinones – Grilled tenderloin with mushrooms \$9

Raviolis de Langosta – Lobster ravioli \$9

Albondigas de Carne – Meatballs in a sherry sauce \$7

Champinones al Jerez – Mushrooms sautéed in Spanish sherry \$6

Espinacas a la crema – Spinach & béchamel sauce \$6

Alcachofas Rellenas – Artichoke hearts stuffed with spinach and cheese \$7

Combinacion Caliente – Calamares, sautéed mushrooms, & Spanish Manchego
cheese \$15

Combinacion Vegetariana – Stuffed artichoke hearts, sautéed mushrooms,
& Spanish Manchego cheese \$15

Sopas y Ensaladas

Black Bean – Spanish Bean – Caldo Gallego – Gazpacho Frio Cup \$4 Bowl \$5

Pepin House Salad \$6
House Salad with Grilled Chicken \$9
House Salad with Grilled Salmon \$10
House Salad with Grilled Shrimp \$12

Tomato and Blue Cheese Salad with Balsamic Vinaigrette \$5

Arroz y Pasta

Served with Pepin House Salad & Bread

Paella Valenciana – Shrimp, calamari, scallops, mussels, clams, chicken, ham, chorizo sausage, \$22
& Valencia rice baked in a paella pan, (allow 25 minutes cooking time)

Chicken and Yellow Rice – Herbed chicken, ham, chorizo sausage, & Valencia rice \$16
baked in a paella pan, (allow 25 minutes cooking time)

Vegetarian Paella – Fresh vegetables & Valencia rice baked in a paella pan with vegetable stock \$15
(allow 25 minutes cooking time)

Shrimp Linguini – Jumbo shrimp & linguini tossed with Red Pepper Romesco sauce \$16

Pollo

Served with Pepin House Salad, bread, and choice of side item

Pepin – Boneless chicken breast stuffed with ham & cheese, creamy mushroom sauce \$16

Salteado – Boneless chicken breast sautéed with vegetables in a Spanish Sherry sauce \$15

Alaina – Seared chicken breast with pepper herbed goat cheese, tomato mushroom ragout \$16

Verde – Grilled boneless chicken breast, verde sauce with mushrooms \$15

Dear Customer,

“Al pan, pan, y al vino, vino” has always been our motto - meaning that food should be in its purest form; simple is elegant. That is why we serve only: aged steaks, never frozen, cut daily. Bread, homemade each morning, the freshest fish from Gulf waters, Spanish items, only the most outstanding. And from our bar, wines from varied regions of Spain and freshly ground coffee from our espresso machine.

Pescados y Mariscos

Served with Pepin House Salad, bread, and choice of side item

Pompano a la Sal – Our most popular item, whole pompano baked in salt, filleted tableside \$22

Pompano Papillote – Baked in parchment paper with seafood stuffing \$19

Grouper a la Rusa – Lightly breaded and grilled, topped with chopped egg & parsley \$20

Grouper Verde – Grilled grouper topped with verde sauce \$20

Red Snapper Orio – Baked, topped with sautéed garlic, white wine vinegar, & red pepper \$20

Salmon Mediterraneo – Grilled salmon, toasted garlic couscous, caper basil butter sauce \$18

Shrimp Almendrina – Fried almond crusted shrimp, served with orange horseradish sauce \$17

Stuffed Shrimp – Baked jumbo shrimp and seafood stuffing, served over béchamel sauce \$17

Shrimp Suprema – Battered and fried jumbo shrimp wrapped in bacon \$17

Shrimp Pinchos – Grilled jumbo shrimp with skewered vegetables \$17

Shrimp Salteado – Jumbo shrimp sautéed with vegetables in a Spanish Sherry sauce \$17

Broiled Florida Lobster Tail – served with seafood stuffing – Market Price

Carnes

Served with Pepin House Salad, bread, and choice of side item

Filet Salteado – Tenderloin tips sautéed with vegetables in a Spanish Sherry sauce \$17

Filet Mignon – Seasoned and grilled eight ounce tenderloin \$24

Add Cabrales cheese sauce \$25

New York Strip – Seasoned and grilled twelve ounce cut \$23

Chateaubriand – Prepared for two, seasoned and grilled, served with béarnaise sauce \$50

Rack of Lamb – Baked, seasoned Australian Lamb, served with chipotle honey demi-glace \$25

Porterhouse Pork Chops – Marinated and grilled, pineapple salsa \$17

Advisory: The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish, & eggs may contain harmful bacteria, which may cause serious illness or death.