

A black and white close-up portrait of a woman with dark hair, looking slightly to the side. She has a playful expression, holding a thin stick with a tuft of hair attached to her upper lip, creating a fake mustache. She is wearing a ring on her finger and a striped garment is visible at the bottom left.

PEPITO

RESTAURANT & SHOW *Brillo*

Ven,
devórame
otra
vez





PEPITO
RESTAURANT & SHOW *Brillo*

BOOKINGS:
695 865 606
RESERVAS@PEPITOBRILO.COM


LA BARRA DE PEPITO

BITES

NATIONAL CHEESES 16.50€ HALF SERVING 9,50€

Selected national cheese board.  

IBERIAN HAM 18.90€

Iberian ham board with bread and tomato. 

"TURRÓN" CROQUETTES 2.50€

Beef croquettes with "Turrón de Jijona"



STEAK TARTAR MILLEFEUILLE 6.80€



IBERIAN SALAD 8,50€

Iberian and nut salad finished with a premium beef carpaccio and crystal bread.



WOK-FRIED SCALLOPS 10.90€

Wok scallops and red curry with almonds presented in their own shell with fried corn.



MACERATED OCTOPUS ON PUFFED TOAST 15.90€

Flambéed octopus marinated in sesame and slightly spicy soy, on seaweed toast.



SALADS

FARM TO TABLE SALAD 8,50€

Chopped tomato, lettuce, avocado, onion, olives and cucumber.

CHERRY SALAD 9,00€

Cherry, almonds, walnuts and basil oil. 

CARVED TOMATO 9,50€

Carved tomato with fresh onion

MAIN COURSES

CARVED BEEF SIRLOIN WITH GARLIC 24.50€

Grilled beef tenderloin presented with young garlic, French fries and Cajun powder. 

GRILLED HIGH LOIN 19,50€

Grilled beef loin and rosemary with potatoes.

FISH AND SAUTÉED VEGETABLES IN BASIL OIL  16.90€

SAUTÉED GRILLED VEGETABLES, ORGANIC EGGPLANT, MUSHROOMS AND ARTICHOKE  13.00€

Sautéed vegetables with artichokes, eggplant, mushrooms and salt flakes.

DESSERTS

WAYS TO SEE CHOCOLATE 6€

Reconstruction of the entire chocolate processing.



WANTOM MILLEFEUILLE AND CAKE CREAM CHEESE AND RED FRUITS 5.50€

Fried wantom and cheesecake cream with red berries.



ORGANIC FRUIT OF THE DAY  5.50€

MAIN COURSES

BITES TO SHARE BETWEEN 2
FARM TO TABLE SALAD (217.03 KCAL) 8,50€
WOK-FRIED SCALLOPS (138.56 KCAL) 10.90€

PRINCIPAL
FISH AND SAUTÉED VEGETABLES IN BASIL OIL (436.21 KCAL) 16.90€

DESSERTS
FRUIT OF THE DAY (81.20 KCAL) 5.50€

TOTAL PER DINING
659.77 kcal
PROTEINS 21%
FATS 24%
CARBOHYDRATES 54%



WINES & COCKTAILS

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COCTELERÍA

COCKTAILS

APERITIVOS

APEROL

Aperol, Pro-Spritz y soda / Aperol, prosecco and soda

FIERITO

Fiero, tónica, zumo de naranja y naranja deshidratada / Fiero, tonic, orange juice and dried orange

BLOODY MARY

Vodka Moskovskaya, zumo de limón, zumo de tomate, tabasco, salsa Perrin's, Bitter, apio, sal y pimienta, tomatito cherry y rama de apio / Moskovskaya vodka, lemon juice, tomato juice, Tabasco, Perrin's sauce, Bitter, celery, salt and pepper, cherry tomato and celery stick

CLÁSICOS

MARGARITA

Tequila Don Julio Silver, Cointreau, zumo de lima, polvo de lima, sal negra y lima deshidratada / Don Julio Silver Tequila, Cointreau, lime juice, lime powder, black salt and dehydrated lime

MOJITO

Ron Bacardí, trozos de Lima, hojas de hierbabuena, soda, azúcar, angostura, lima deshidratada y punta de hierbabuena / Bacardí rum, pieces of lime, spearmint leaves, soda, sugar, angostura, dehydrated lime and spearmint tip

MOSCOW MULE

Vodka Belvedere, zumo de lima, ginger beer, rodaja de Jengibre y tomillo limonero / Belvedere Vodka, lime juice, ginger beer, ginger slice and lemon thyme

CUCURRUCUCU PALOMA

Tequila Don Julio blanco, zumo de lima, sirope de agave, soda de pomelo / Don Julio Silver tequila, ginger liqueur, lime juice, jasmine syrup, grapefruit soda.

COCKTAILS CON BRILLO

8,00€ RIHANNA

Ron Botran 8, Malibú, Mangaroca, puré de coco, zumo de Lima, zumo de Piña, hojas de piña, piña deshidratada, coco rallado y canela / Botran 8 rum, Malibu, Mangaroca, coconut puree, lime juice, pineapple juice, pineapple leaves, dehydrated pineapple, grated coconut and cinnamon

9,00€ MADONNA

Vodka Ciroc, puré de melón, puré de sandía, puré de mango, zumo de lima y azúcar / Ciroc vodka, melon puree, watermelon puree, mango puree, lime juice and sugar

CELIA CRUZ

Ron Brugal 1888, mango, maracuya, zumo de lima, azúcar / Ron Brugal 1888, mango, passion fruit, lime juice, sugar

10,00€ WHITNEY HOUSTON

Ron Zacapa 23, maracuya, fresas naturales, zumo de lima, azúcar / Ron Zacapa 23, passion fruit natural strawberries, lime juice, sugar

8,00€ CAIPIRIÑA

Cachaça, lima, azúcar, soda / Cachaça, lime, sugar, soda

SAN FRANCISCO

Granadina, melocotón, naranja y piña / Grenadine, peach, orange and pineapple

10,00€ ALIFORNIA WHITE SPRITZ

Terry White, mixer y espumoso / Terry White, mixer y sparkling

VINOS

WINES

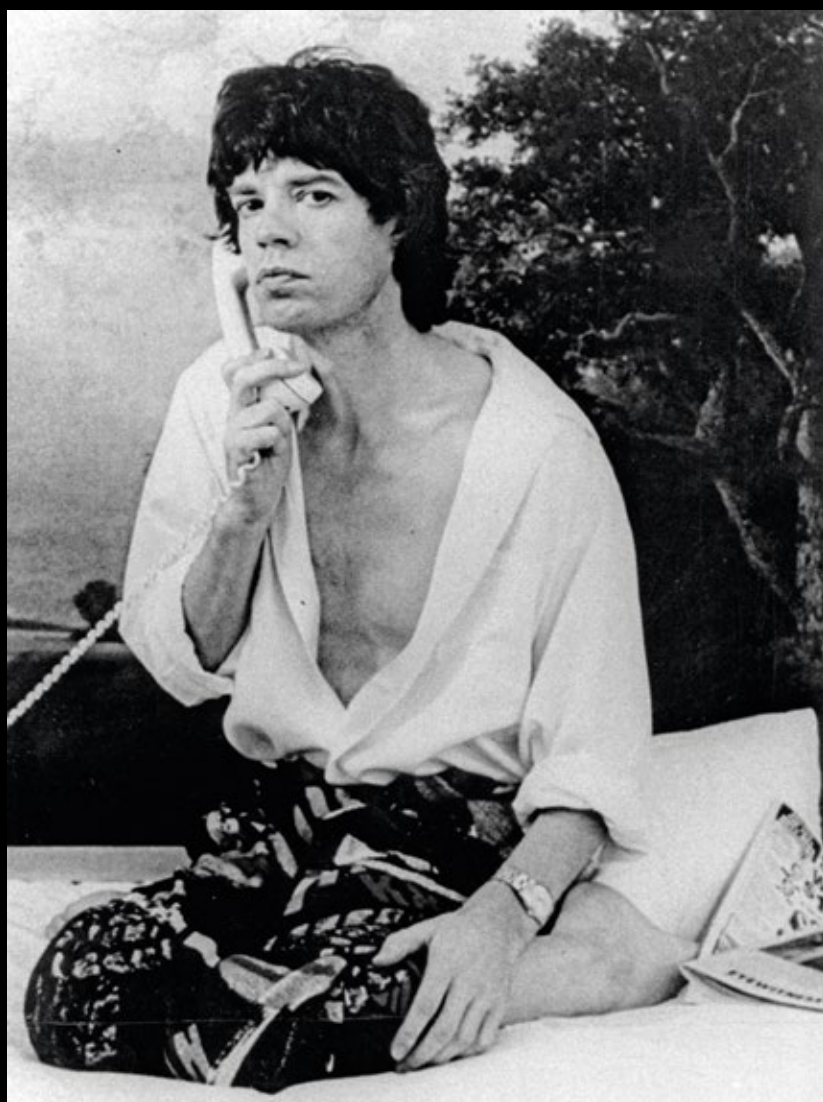
A.O.C. CHAMPAGNE	ORIGEN		COPA	BOTELLA
ANDRÉ CLOUET	AOC CHAMPAGNE	P. NOIR		49,50
MUMM CORDON ROUGE BRUT	AOC CHAMPAGNE	P. NOIR, CHARDONNAY, P. MEUNIER		55,00
PERRIER JOUET GRAND BRUT	AOC CHAMPAGNE	P. NOIR, CHARDONNAY, P. MEUNIER	11,00	63,50
BOLLINGER SPECIAL CUVÉE	AOC CHAMPAGNE	P. NOIR, CHARDONNAY, P. MEUNIER		65,00
BOLLINGER ROSÉ	AOC CHAMPAGNE	P. NOIR, CHARDONNAY, P. MEUNIER		82,50
LAUREN-PERRIER CUVÉE ROSÉ	AOC CHAMPAGNE	P. NOIR, CHARDONNAY, P. MEUNIER		95,00
DOM PÉRIGNON	AOC CHAMPAGNE	P. NOIR, CHARDONNAY		195,00
A.O.C. CAVA				
LA VIE EN ROSE	D.O. CAVA	P. NOIR, GARNACHA	3,50	25,50
GRAMONA IMPERIAL BRUT	D.O. CAVA	XAREL-LO, MACABEO, CHARDONNAY		31,50
TITIANA VINTAGE 2012	D.O. CHARDONNAY		5,00	28,50
BLANCOS / WHITE				
VIÑAS DEL VERO	D.O. GEWÜRZTRAMINER		4,50	26,50
LEGARIS VERDEJO	D.O. RUEDA	VERDEJO	4,00	24,00
ENRIQUE MENDOZA CHARDONNAY	D.O. ALICANTE	CHARDONNAY		24,00
SANGARIDA GODELLO			3,80	23,00
GENIO Y FIGURA	D.O. RÍAS BAIXAS		4,00	24,00
BERONIA MG	D.O. RUEDA	VERDEJO	4,00	38,50
PAZO SAN MAURO	D.O. RIAS BAIXAS	ALBARIÑO	4,50	26,00
ROSADOS / ROSES				
ARZUAGA ROSAE	D.O. RIBERA DEL DUERO	TEMPRANILLO		24,00
MUGA ROSADO	D.O.CA. RIOJA	GARNACHA, VIURA, TEMPRANILLO	3,70	22,00
TINTOS / RED				
QUINTA DE TARSUS CRIANZA	D.O. RIBERA DEL DUERO	TEMPRANILLO		29,50
LEGARIS ROBLE	D.O. RIBERA DEL DUERO	TEMPRANILLO		22,00
PAGO DE LOS CAPELLANES ROBLE	D.O. RIBERA DEL DUERO	TEMPRANILLO		24,00
TARIMA HILL	D.O. ALICANTE	MONASTRELL	4,00	24,00
SANGARIDA MENCIA	D.O. BIERZO			23,00
PAGO DE LOS CAPELLANES CRIANZA	D.O. RIBERA DEL DUERO	TEMPRANILLO		35,00
AZPILICUETA	D.O. RIOJA	TEMPRANILLO	4,50	26,50
VIÑA POMAL CRIANZA MG	D.O. RIOJA	TEMPRANILLO	3,50	39,00
LEGARIS ROBLE MG	D.O. RIBERA DEL DUERO	TEMPRANILLO	3,50	38,00
MAURO	D.O. RIBERA DEL DUERO	TEMPRANILLO		39,50
TRIGA	D.O. ALICANTE	MONASTRELL		39,50

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AVDA. LOCUTOR VICENTE HIPÓLITO Nº39 - PLAYA SAN JUAN ALICANTE

www.pepitobrillo.com   @pepitobrilloalicante

ALLERGENS



Gluten
Gluten



Crustáceos
Crustacean



Huevos
Eggs



Pescado
Fish



Cacahuets
Peanut



Soja
Soya



Lácteos
Milk Products



Frutos secos
Nuts



Apio
Celery



Mostaza
Mustard



Sésamo
Sesame



Sulfitos
Sulphites



Altramuces
Lupines



Moluscos
Shellfish

*All these allergens are handled in this establishment, so we can not guarantee the presence of traces of these allergens in the products offered offered.

*All raw fish offered or undercooked have been previously frozen.