

★1907★

LO BISTRÓ

DE *Cal Pepito*

BRUNCH

ELS PLATILLOS

<i>Homemade</i> ANXOVIES <i>Callol i Serrats (L'Escala) with Catalan flat bread</i>	8,00 €	KMO
CURED PORK LOIN <i>from Lo Ponent</i>	6,80 €	KMO
<i>Assorted</i> CURED MEATS <i>from Cal Tomàs de la Pobla</i>	7,90 €	ECO KMO
<i>Assorted 4</i> CHEESES <i>platter, made of raw milk from local farmers</i>	8,50 €	KMO
<i>Organic</i> FRIED EGGS <i>served with El Baró bacon</i>	5,30 €	ECO KMO
<i>Organic</i> SCRAMBLED EGGS , <i>weekly special</i>	4,50 €	ECO KMO
<i>Freshly cooked</i> SPANISH OMELETTE , <i>with or without onion</i>	4,90 €	ECO KMO
CURED IBERIAN HAM <i>from Lo Ponent</i>	6,50 €	
BABY OCTOPUS <i>in sauce</i>	9,00 €	KMO
CURED IBERIAN HAM <i>from Lo Ponent</i>	9,80 €	KMO
<i>Catalan</i> COTTAGE LOAF <i>from Xusco de les Avellanes, with or without tomato</i>	1,75 €	ECO KMO
<i>Catalan</i> FLAT BREAD <i>from Xusco de les Avellanes, with or without tomato</i>	1,75 €	ECO KMO

A SLICE OF CATALAN COTTAGE LOAF

<i>With</i> ANXOVIES	3,50 €	KMO
<i>With</i> CURED PORK LOIN	3,50 €	ECO KMO
<i>With</i> XOLÍS <i>from El Pallars (traditional cured dry sausage)</i>	3,50 €	ECO KMO
<i>With</i> CATALANA <i>(spicy Catalan cured sausage)</i>	3,50 €	ECO KMO
<i>With</i> SECALLONA <i>((dry cured pork sausage))</i>	3,50 €	ECO KMO
<i>With</i> OMELETTE	3,50 €	ECO KMO
<i>With</i> CURED IBERIAN HAM	3,50 €	KMO
<i>With</i> CHEESE	3,50 €	ECO KMO

SOMETHING SWEET

<i>Butter</i> CROISSANT	1,20 €
<i>Chocolate</i> CROISSANT	1,20 €

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PAELLAS



SIDE SALAD

Vinegar onion confit and Arbequina olives

3,80€

SEAFOOD FIDEUÀ

Squid, clams, mussels and rose shrimps

10,00€

VEGETABLE PAELLA

Organic bomba rice from L'Estany de Pals with vegetables and porcini mushrooms

14,00€

MIXED PAELLA

Organic bomba rice from L'Estany de Pals with rabbit, dry sausage, prawns, clams, jig-caught squid and fairy ring mushrooms

14,00€

SEAFOOD PAELLA

Organic bomba rice from L'Estany de Pals with prawns, clams, jig-caught squid, mussels and rose shrimps

16,00€

BLACK RICE PAELLA

Organic bomba rice from L'Estany de Pals with baby octopus, baby squid, asparagus and clams with aioli

16,00€

LOBSTER PAELLA

Organic bomba rice from L'Estany de Pals with clams, jig-caught squid and a half lobster

18,00€



All paellas are cooked
with local produce



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<i>Creamy</i> CROQUETTE with HAM from Lo ponent	1,70€	KMO
<i>Creamy</i> COD CROQUETTE	1,70€	KMO
<i>Our</i> BRAVAS (fried potatoes covered in a special spicy sauce)	4,90€	KMO
SQUID fried in batter, 1907 style	8,30€	KMO
BAKED POTATO accompanied with a cheese fondue (Eroles)	4,30€	ECO KMO
<i>Lo Bistró</i> RUSSIAN SALAD	6,90€	ECO KMO
ANCHOVIES with olive oil and herbs (6 filets)	5,70€	KMO
<i>Lo Bistró</i> ANCHOVIES from Collol i Serrat (L'Escala) (6 pieces), with Catalan flat bread	8,00€	KMO
ESQUEIXADA (shredded salt cod salad, with tomatoes, onion, olive oil and black olives)	8,90€	
<i>Lo Bistró</i> SALAD	8,60€	KMO
<i>Mediterranean</i> TUNA TARTARE with trout caviar	9,90€	ECO KMO
MUSSELS from el Delta with romesco sauce	4,80€	KMO
BABY SQUID with lime mayonnaise	6,40€	KMO
BABY OCTOPUS in sauce	9,00€	KMO
<i>Galician style</i> OCTOPUS with potatoes and paprika Tap de Corti	9,80€	
<i>Freshly cooked</i> SPANISH OMELETTE , with or without onion	4,90€	ECO KMO
CURED PORK LOIN Lo Ponent (100 gr)	7,90€	KMO
<i>Assorted</i> CURED MEATS from Cal Tomàs de la Pobla	7,90€	ECO KMO
CURED IBERIAN HAM from Lo Ponent al Tall (100 gr)	9,80€	KMO
<i>Assorted</i> 4 CHEESES platter, made of raw milk from local farmers	8,50€	KMO
BEEF STEAK TARTARE with mustard ice cream	9,70€	ECO KMO
TENDER BEEF pressed sandwich with grilled cheese and truffle	7,40€	KMO
Spiced grilled ESCARGOT	8,00€	KMO
Grilled RIB EYE cubes (150gr) with salt from Vilanova	7,40€	ECO KMO
Classic-made TRIBE (callos)	6,50€	
<i>Catalan</i> COTTAGE LOAF from Xusco les Avellanés, with or without tomato	2,30€	ECO KMO
<i>Catalan</i> FLAT BREAD dfrom Xusco les Avellanés, with or without tomato	2,30€	ECO KMO

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AT ALL TIMES

<i>Llepadits</i> OLIVES	2,70€	KMO
<i>Spicy</i> OLIVES	2,70€	KMO
CRISPS <i>from el Sastret's d'Oliana with our sauce</i>	2,00€	KMO
<i>Salty</i> ALMONDS	3,40€	ECO KMO
<i>Tin of</i> MUSSELS <i>from the Delta made by us, without shell and in our own vinaigrette</i>	4,50€	KMO
GILDA <i>(anchovies, stuffed olives and chilli peppers)</i>	1,90€	
SANTMATRIMONI <i>(anchovies, stuffed olives, anchovies in herb oil, pickled onions and chilli peppers)</i>	1,90€	
BANDERETA <i>(anchovies, gordal olives and half artichoke heart)</i>	1,90€	
ANCHOVIES <i>with olive oil and herbs (6 pieces)</i>	5,70€	KMO
<i>Our</i> APPETIZER MIX <i>with crisps, olives, mussels and xolis (dry cured sausage)</i>	7,00€	KMO
<i>Homemade</i> ANXOVIES <i>Collol i Serrats (L'Escala) with Catalan flat bread (6 pieces)</i>	8,00€	KMO
COCKLES <i>Los Peperetes "de Rias Gallegas" in our homemade sauce</i>	15,60€	
<i>Homemade</i> BRAVAS	4,90€	ECO KMO
<i>Assorted</i> 4 CHEESES <i>platter, made of raw milk from local farmers</i>	8,50€	KMO
<i>Lo Bistró</i> SALAD	8,60€	KMO
CURED PORK LOIN <i>lo Ponent (100gr)</i>	6,80€	KMO
<i>Assorted</i> CURED MEATS <i>from Cal Tomàs de la Pobla</i>	7,90€	ECO KMO
CURED IBERIAN HAM <i>Lo Ponent al Tall (100 gr)</i>	9,80€	KMO
<i>Catalan</i> COTTAGE LOAF <i>from Xusco les Avellanes, with or without tomato</i>	1,75€	ECO KMO
<i>Catalan</i> FLAT BREAD <i>dfrom Xusco les Avellanes, with or without tomato</i>	1,75€	ECO KMO

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DESSERTS

<i>Assorted 4 CHEESES platter, made of raw milk from local farmers</i>	8,50€	KMO
MÚSIC , assorted nuts from Can Galderic with Muscatel	6,00€	ECO KMO
CATÀNIES (chocolate sweet with macrona, almonds)	4,30€	KMO
CREMA CATALANA with crushed Biscotti from Cobo de l'Espluga	6,00€	KMO
Cubes of BROWNIE with chocolate textures	6,00€	ECO
RUM BABA with lime custard	6,00€	ECO KMO
CHEESECAKE with Torrrec cottage cheese and berries	6,50€	ECO KMO
LEMON PIE	6,90€	ECO KMO
<i>Our version of</i> IRISH COFFE	5,00€	ECO KMO

HOMEMADE SORBETS AND ICE CREAMS

LEMON AND MINT SORBET	4,50€	ECO KMO
CHOCOLATE ICE CREAM	4,50€	ECO KMO
MEL I MATÓ (cottage cheese with honey ice cream)	4,50€	ECO KMO
PEACH ICE CREAM	4,50€	ECO KMO

WHITE WINE

RED WINE

COSTERS DEL SEGRE

Sió's Pla del Lladoner 17€

Costers del Sió

Sòls Xarel·l 17,3€

Rubió de Sòls

Agalliu 16€

L'Olivera

Eixaders 19,8€

L'Olivera

ALTA ALELLA

Parnus Chardonnay 15,5€

Alta Alella

CONCA DE BARBERÀ

La Bauma 17,3€

Vega Aixalà

MONTSANT

Rosa la guapa 19€

Mas de la Caçadora

PENEDÈS

Petit Diamond 12€

Castelo de Pedregosa

Xic Xarel·l 13,5€

Agustí Torelló Mata

And the Winner is.. 12,7€

Credo

Aloers 18,7€

Credo

Espantallops 15,4€

Agustí Torelló Mata

TERRA ALTA

Panical 12€

Arrufi

COSTERS DEL SEGRE

Les Tossudes 14,4€

L'Olivera

La Troballa 16,2€

Mas Blanch i Jové

Sió's Cau del Gat 17€

Costers de Sió

Ónra Negre Magnum 29,2€

La Gravera

Busca Raons Magnum 21,9€

Clos Pons

CONCA DE BARBERÀ

Viern 19,7€

Vega Aixalà

MONTSANT

De flor en flor, Mas Pícosa 13,5€

De Capçanes

Dido 22€

Venus La Universal

Rosa la guapa 19€

Mas de la Capadora

Desobedient 16€

Mas de la Caçadora

PRIORAT

Formiga de vellut 21€

Domini de la Cartoixa

Inconscient Magnum 28€

Les Cousins Marc & Adrià

TERRA ALTA

Trepadella 12€

Arrufi

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CAVA AND KLING

Aïda B
Vives Ambrós
L'Olivera RBN
L'Olivera
Valldolina RBN
VallDolina
Cartoixà BN
9+
AD RBN
Privat Laietà
Terrers BN
Recaredo
Descregut BN
Can Descregut

SPAR-WINE

15€

18€

17€

17€

24€

27,7€

14,6€

ROSÉ WINE

COSTERS DEL SEGRE

Gavernera 13,9€
Comalats
Sòls X 15€
Rubió de Sòls

TERRA ALTA

Corritjola Arrufí 12€
Arrufí

NATURAL WINES

WHITE WINE

CONCA DE BARBERÀ

Emma 17,8€
Vega Aixalà
Brutal 17,8€
Vega Aixalà

PENEDÈS

Macabeu 14,5€
Clot de les Soleres
Garnatxa Rosat 17,5€
Clot de les Soleres

TERRA ALTA

Lo Natural de Vicens 16,2€
Josep Vicens

RED WINE

COSTERS DEL SEGRE

Isarda 17€
Comalats
Lagravera 17,4€
LaGravera

PRIORAT

Natural 20€
Solà Clàssic

LO BISTRÓ

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HOMEMADE BEERS

Totes a 3€

FROM BALAGUER, BALAGUERINA

La Balaguerina Lager 6,3%

Balanced, fresh and with character

FROM SANTA COLOMA DE QUERALT, LA SEGARRETA

Tradicional Pale Ale 6%

Balanced and refreshing

Apolo Amber Ale 7%

Toasted

Apa American Pale Ale 7%

Hoppy

Bavarian IPA Indian Pale Ale 6,5%

Bitter and aromatic

Gerds Sour Ale amb Gerds 5%

Sour from the blackberries

Berliner Weisse Sour Ale 4,5%

Sour from the wheat

FROM ALMACELLES, LO VILOT

Blat eco Weissbier 5,2%

A little bit sour and refreshing

Zatec Pale Ale Belga 5,5%

Soft, a bit fruity and gluten free

Sant Joseph Eco Pale Ale gluten free 4,5%

Half-bodied beer, soft and gluten free

Bruta i Temeraria Eco Brut IPA Eco 6%

Refreshing, dry and not sour

Fera de la Clamor Hoppy Saison 6,7%

Refreshing, citric and with Belgian yeast

Tu Ray Rye IPA 6,5%

With rye, half-bodied, fruity and alcoholic

FROM VALLFOGONA, BCD

Paupi Blonde Ale 4,5%

Soft and easy to drink

Xebec American Pale Ale 5%

Refreshing and hoppy

Llagut Pilsner 4,5%

Refreshing, delicate and balanced

Dau Pale Ale 6%

Half-bodied, hoppy and aromatic

Drakar Porter 5,8%

Toasted reminiscences with a dry final note

FROM MENARGUENS, LA VELLA CARAVANA

La Menarguina German Pilsner 5%

Soft and crystalline

Boira Weizen 5,2%

Refreshing and balanced

Ponent Roots American Wheat 4,5%

Soft with a citric note

Flor de Llúpol American Rye Pale Ale 5,6%

Caramelised and astringent

Mataelefantes American Wheat Indian Pale Ale 6,5%

Fresh notes of bread and pine

FROM SERÒ, PONENT

Ponent de blat Weissbier 4,3%

Soft and refreshing

Beerdlay Blonde 5%

Refreshing and with hoppy aroma

Hoppy Ipa 6%

Bitter and hoppy with tropical notes

Abadia Dubbel 7,10%

Toasted with spicy notes

Dolmen Stout 5,2%

Dark Beer. Cocoa and coffee aroma.



COCKTAILS



APÉRITIFS

SPRITZ

Elegant and bittersweet (Veneto)
Aperol, Soda and Cava

NEGRONI

Sour and with character (Florence)
Gin, Campari and vermouth

KIR ROYAL

Delicate and acidic (Burgundy)
Cassis cream (redcurrant liqueur) and cava

DRY MARTINI

Dry and sensual (London)
Martini, gin, vermouth and orange bitter

REFRESHING COCKTAILS

MOJITO

Sweet and refreshing (Cuba)
Rum, mint, lime, sugar and soda

CAIPIRINHA

A bit sour and refreshing (Brazil)
Cachaça, llima i sucre

SAN FRANCISCO (Mocktail option available)

Soft and natural (San Francisco) 6 or 7 €
Fruit juice, grenadine and gin

MARGARITA

Sour and explosive (Mexico)
Tequila, lemon juice and Triple Sec

MANHATTAN

Sour with a sweet note (Manhattan)
Whiskey, vermouth and angostura bitters

DIGESTIVES

TOM COLLINS

5 € *Simple, sweet and refreshing EEUU*
Ginebra, lemon juice, sugar and soda

DAIQUIRI

6 € *Fresh and bittersweet (Santiago de Cuba)*
White rum and lemon juice

GINTONICS

BEEFEATER

5 € *With liquorice*

PUERTO DE INDIAS

5 € *With juniper*

SEAGRAMS

5 € *With cinnamon*

BULLDOG

7 € *With liquorice*

BOMBAY SHAPIRE

7 € *With cardamom*

CITADELLE

7 € *With Orange*

ROKU GIN

7 € *With ginger*

5 TH

7 € *With strawberry*

GIN MARE

7 € *With rosemary*

GVINE

7 € *With grapes*

HENDRIKS

7 € *With cucumber*



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Entra, i descobreix molt més !