

Starters

1. Small fried fish	15,50
2. Cuttlefish fried	15,50
3. Deep fried squid rings	22,00
4. Mussels in sauce	15,50
5. Grilled mussels	14,50
6. Anchovies in Cantabrian salted (2 loins)	4,50/unit
7. Beef carpaccio	16,00
8. Tuna fish carpaccio	14,50
9. Mousseline of cod	16,50
10. Salmon Tartar	17,00
11. Urchin gratin	6,00/unit
12. Clam in garlic mousseline or marinara sauce	s/m
13. Grilled octopus	24,00
14. Small crayfish sautéed	s/m
15. Small prawns sautéed	29,50
16. Boiled octopus with potatoes	22,00
17. Spicy potatoes	7,50
18. Garlic prawns	19,50
19. Iberian ham croquettes	2,90/unit
20. Monkfish and prawn croquettes	3,00/unit
21. Toast with Iberian ham	24,00
22. Natural cockles	22,00
23. Marine knives	21,00

Salads

24. House salad	10,50
25. Tuna fish, onion and tomato salad	14,50
26. Chicken cheese salad	16,50
27. Cured ham and melon Iberian ham	24,00
28. Prawn salad	21,00
29. Caprese salad, tomato with buffalo's mozzarella	15,00
30. Mixed vegetable grill	15,00
31. Marinated salad	15,95

Soups and Eggs

32. Onion soup	9,70
33. Tomato soup	6,95
34. Fish soup	18,00
35. Chicken soup	8,00
36. "Gazpacho"	7,00

We recommend you

Spanish omelette	10,50
Oyster by Belle Nordet	4,90/unit

Rices

Price per person. Minimum 2 persons

37. Fish paella	19,95
38. Meat paella	19,00
39. Fideua (typical Catalan pasta dish)	19,95
40. "Black" paella (with ink from squid)	19,95
41. Soggy rice with lobster (2 portions)	65,00
We also prepare gluten-free rice	
42. Octopus, shrimp paella	25,00

Fresh home made pasta

43. Spaghetti "Frutti de Mare"	19,00
44. Spaghetti Bolognese	14,00
45. Spaghetti al pesto	14,00
46. Cannelloni	15,00
47. Macaronis a la Bolognese	15,00
48. Fettuccini with fresh salmon sauce	18,00
49. Fettuccini with four cheeses sauce	17,00
50. Spaguetti carbonara (with cream)	15,00

Meat dishes

51. Pork escalope in breadcrumbs	15,00
52. Pork escalope with mushroom sauce	16,00
53. Sirloin steak grilled or in green pepper cream sauce	25,00
54. Steak 500 gr	35,00
55. Fillet in wild mushroom or roquefort sauce	27,00
56. Fillet with in port sauce with foie	28,00
57. Liver and onions	18,00
58. Lamb ribs	22,00
59. Lamb chops	20,00
60. Chicken breast with sweet and sour sauce	15,95

Fish dishes

61. Fresh salmon in garlic and rosemary cream sauce	26,00
62. Baked sole with and potatoes	29,50
63. Hake with "prawn" or marinara	24,00
64. Monkfish in urchin cream	29,00
65. Monkfish grill	27,00
66. Oven baked monkfish and lobster with potatoes	45,00
67. Fish mixed grill (2 person)	80,00
68. Grilled squid	19,50
69. Cuttle-fish with sautéed potatoes	18,00
70. Grilled shellfish platter	80,00
71. Cod au gratin	22,00
72. Fish of the day	s/m
73. Lobster Ibicencan style	65,00
74. Grilled or seafood salmon	25,00

Pizzas

1. Margherita	11,50
Tomato, mozzarella and oregano	
2. Napoletana	13,00
Tomato, mozzarella, anchovies, olives and oregano	
3. Con Prosciutto	11,50
Tomato, mozzarella, ham and oregano	
4. Tono	13,00
Tomato, mozzarella, tuna, onion	
5. Diavolo	13,50
Tomato, mozzarella, salami, mushrooms, chill and oregano	
6. Hawaii	13,00
Tomato, mozzarella, ham, pineapple and oregano	
7. Del Cheff	13,50
Tomato, mozzarella, mushrooms, ham, tuna "fish" red pepper and oregano	
8. Vegeteriana	13,00
Tomato, mozzarella, red pepper, artichokes, onion, mushrooms and oregano	
9. Frutti di Mare	16,75
Tomato, mozzarella, anchovies, prawns, mussels, monkfish, caviar and oregano	
10. 4 Formaggi	15,00
Tomato, mozzarella, parmesan, emmental, roquefort and oregano	
11. Bel Pepe	15,00
Tomato, mozzarella, onion, egg, pork and oregano	
12. Caprichosa	15,00
Tomato, mozzarella, bacon, chorizo, tuna "fish", garlic and oregano	



Restaurant BEI PEPE

Desserts

Brazo de gitano	6,90
Special flam	7,50
Tiramisú	6,90
Crema catalana	6,50
Natural orange juice	6,00
Natural pineapple	6,60
Lionesas caseras	7,10
Cantaloupe	6,25
Strawberries	s/m
Flamet de cielo	7,10
Couland casero	7,50
Tatín de manzana	7,00
Yogurt foam	6,90
Ice-cream balls	6,00
Artisan Ratafia Ice cream	6,30
Cheesecake	7,50

*Cooking
with love
feeds your soul*

VAT INCLUDED
WIFI PASSWORD: beipepealmagrat