

<b>Frituras De Cobo</b>	<b>9.95</b>
conch fritters: corn meal fritters w/cracked conch	
	<b>7.25</b>
<b>Tamal Cubano En Hoja</b>	
corn based appetizer wrapped in corn husk, and filled with roast pork, on a bed of plantain chips	
	<b>8.95</b>
<b>Masitas De Cerdo Frita</b>	
fresh pork cubes marinated and golden fried, served with onions and parsley	
	<b>8.95</b>
<b>Alitas De Pollo</b>	
marinated fried chicken wings in garlic mojo sauce	
	<b>9.25</b>
<b>Calamares a La Criolla</b>	
squid in a cuban creole sauce	
	<b>9.95</b>
<b>Calamares Empanizados Con Salsa De Sofrito</b>	
crunchy fried squid served with tangy creole sauce	
	<b>9.95</b>
<b>Mollete a La Pancho</b>	
cuban bread stuffed w/picadillo, then breaded and fried a local favorite	
	<b>12.95</b>
<b>Gambas a La Plancha</b>	
tasty grilled jumbo shrimp in their natural shell. suck, peel and eat them the "cuban way"	
	<b>8.95</b>
<b>Chorizos Al Vino</b>	
sauteed cuban sausage in a savory brandy sauce	
	<b>10.95</b>
<b>Antojitos</b>	
cheese and chorizo over a bed of plantain chips	
	<b>11.95</b>
<b>Pepe's Cuban Nachos</b>	
homemade plantain chips topped w/ropa vieja, picadillo, guacamole, cheese, diced tomatoes, and onions	
	<b>17.95</b>
<b>Cazuelita Meson</b>	
pepe's sauteed combination appetizer: shrimp, chorizos, mushrooms and squid	
	<b>10.95</b>
<b>Camarones Al Ajillo</b>	
shrimp sauteed in garlic, olive oil, lemon, and white wine	
	<b>8.95</b>
<b>Guacamole</b>	
served with homemade plantain chips	
	<b>9.5</b>
<b>Cherna Seviche</b>	
fresh grouper seviche marinated with lime, garlic, onions and parsley	
	<b>10.95</b>
<b>Tostones Rellenos</b>	
four stuffed green plantains, filled with roast pork, picadillo, ropa vieja, and seafood creole	
	<b>11.25</b>

**Camarones De Coco**

fried coconut shrimp served on a bed of plantain chips with pepes homemade marmalade

**10.95****Seviche De Mariscos**

pepes blend of seafood seviche

**Soups-Sopas Y Potages****5.25****Sopa Del Dia**

pepe's special soup of the day

**4.95****Potage De Frijoles Negros**

cuban black bean soup w/onions and parsley

**4.95****Sopa De Pollo Con Fideos**

homemade chicken soup

**5.95****Conch Chowder**

homemade red based conch chowder

**6.25****Gazpacho**

chilled spicy vegetable soup

**16.95****Mar Y Clara**

a light brothed fresh seafood soup featuring lobster, shrimp, fish, scallops, and clams a la carte

**Salads-Ensaladas****7.95****Lechuga Y Tomate**

salad of lettuce and tomatoes

**11.95****Meson Salad**

romaine lettuce, avocado (in season), tomatoes, cucumbers, shredded cheese, and onions

**9.25**Add Chicken**14.95**Add Garlic Shrimp**15.95**Add Steak**17.95****Caesar Salad**

romaine lettuce, shredded cheese, fresh croutons

**Side Order-Antojitos****3.95****Platanos Maduros**

fried ripe, sweet plantains

**6.95****Tostones**

refried, flattened green plantains

**3.25****Papitas Fritas**

french fries

**3.25****Arroz Blanco O Amarillo**

white or yellow rice	4.95
<b>Yuca Hervida O Frita</b>	
boiled or fried yucca with onion mojo sauce	3.95
<b>Mariquitas</b>	
fried thin sliced plantain chips	7.5
<b>Completa</b>	
a combination of sides with your choice of: rice, black beans and sweet plantains or yucca	6.25
<b>Aguacate</b>	
fresh avocado slices (in season	
<b>House Specialties-Platos De La Casa</b>	18.75
<b>Pollo Al Meson</b>	
grilled chicken breast in a savory mushroom brandy sauce	24.5
<b>Filete Al Meson</b>	
juicy filet mignon topped with a mushroom brandy sauce	
<b>Typical Cuban Dishes-Platos Tipicos Cubanos</b>	
<i>All Dishes Include Your Choice Of: Yellow Or White Rice, Black Beans, and Sweet Plantains Or Yucca</i>	12.95
<b>Picadillo Habanero</b>	
tangy ground beef cooked with sofrito, olives, capers, and raisins	14.25
<b>Ropa Vieja</b>	
traditional cuban shredded beef stewed with fresh tomatoes, green peppers, onions and red wine. literally translated as "old clothes"	19.25
<b>Churrasco</b>	
grilled skirt steak flavored with a tangy onion-garlic sauce	16.95
<b>Bistec Palomilla a La Plancha</b>	
grilled prime sirloin steak served with chopped onions and parsley	17.95
<b>Bistec Palomilla Empanizada</b>	
marinated and breaded top sirloin steak, fried and served with chopped onions and parsley	17.25
<b>Higado Al Italiano</b>	
sliced beef liver steak sauteed with white wine, spanish onion, sweet peppers and olive oil	16.95
<b>Pollo Al Ajillo</b>	
half chicken marinated and roasted with garlic mojo glaze and caramelized onions	16.25
<b>Pechuga De Pollo a La Plancha</b>	
breast of chicken grilled with parsley, olive oil and garlic adobo -	14.95

**Lechon Asado**

traditional cuban roasted pork marinated in cumin-mojo sauce -

15.25

**Masas De Cerdo Frita**

fresh pork cubes marinated and golden fried, served with onions and parsley

16.95

**Chuletas De Cerdo Al Key Lime**

pork chops marinated in key lime and garlic, grilled to perfection and served with sauteed onions

18.25

**Filete De Cerdo Encebollado**

pork tenderloin grilled w/garlic, white onions and lime

**Combination Platters-Completa**

18.95

**Completa De Caballo Grande**

sample our 3 most popular cuban dishes: lechon asado, ropa vieja, and picadillo

17.95

**Completa La Tremenda**

a tremendous combination: lechon asado, tamal en hoja, rice, beans, and choice of plantains or yucca

**Fish and Seafood-Mariscos Y Pescados**

23.95

**Rabirubia Frita Entera**

fried whole yellowtail, marinated w/fresh key lime, garlic and onions

19.95

**Filete De Cherna Empanizada**

grouper filet breaded and fried to perfection, served on a bed of lettuce and onions

23.95

**Mahi Mahi Con Salsa De Camarones**

fresh dolphin filet topped with a shrimp cuban creole sauce

Market Price

**Pescado Del Dia**

pepe's selection of fresh fish in a new creation each day

**Shrimp-Camarones**

*Fresh Shrimp Made In a Variety of Ways*

20.95

**Empanizado**

lightly breaded shrimp fried and served with a great mustard/garlic sauce

22.5

**Enchilados**

fresh shrimp in a homemade cuban creole sauce

22.5

**Al Ajillo**

shrimp sauteed in garlic, olive oil, lemon, and white wine

23.5

**Camarones En Salsa Verde**

fresh local shrimp in pepe's pernod green sauce

Market Price

**Enchilado De Langosta**

florida lobster tail in a homemade cuban creole sauce

30.95

### Zarzuela De Marisco

a medley of seafood in a homemade cuban creole sauce

Serve(2)**59.95**

### Paella a La Pepe

pepe's new world paella: brimming with fresh seafood, homemade chorizo, chicken & pork in a rich saffron wine sauce, and tasty spanish rice

### Sandwiches-Bocaditos

*Served Daily 11 Am - 3 Pm Only All Sandwiches Are Served with Your Choice of French Fries Or Plantain Chips*

**9.95**

### Cayo Hueso Cuban Mix

keywest's version of the traditional cuban sandwich, served with all the trimmings: sugar glazed ham, roast pork, swiss cheese, pickles, lettuce, mustard, tomatoes & mayonnaise on crispy pressed cuban bread

**9.25**

### Media Noche

midnight sandwich: sugar glazed ham, cuban roast pork, swiss cheese with pickles & mustard dressing, on sweet, pressed bread

**10.5**

### Pan Con Bistec

top prime sirloin steak sandwich with grilled onions, served with julienne potatoes, lettuce, and tomatoes

**10.25**

### Emparedado De Pollo

mojo marinated, grilled chicken sandwich served with lettuce, mayonnaise, tomatoes and caramelized onions

**10.95**

### Emparedado De Pescado

breaded and deep fried fish served with lettuce, tomatoes and homemade tartar sauce

**9.25**

### Pan Con Ropa Vieja

shredded beef in tomato creole sauce, served on cuban bread

**9.95**

### Pan Con Lechon

juicy mojo - marinated roast cuban pork served on cuban bread, w/lettuce, tomatoes, and caramelized onions

**9.95**

### Pepito's Frita Cubana

a blend of choice meat & chorizo grilled & served on cuban bread with lettuce, tomatoes & julienne potatoes

**8.5**

Add Cheese**9.25**

### Hamburguesa

hamburger american style

### Desserts-Postres

**5.95**

### Pudin De Guava

guava bread pudding

**6.25**

### Flan Casero

caramel custard

<b>Natilla</b>	5.95
traditional egg pudding	
<b>Torta De Limon</b>	6.95
homemade key lime pie	
<b>Torta De Queso Crema Y Guava</b>	5.25
guava cheese cake	
<b>Pastel De Chocolate</b>	5.25
chocolate thunder cake	
<b>Pastel De Pecan</b>	4.95
pecan pie	
<b>Tres Leches</b>	5.95
a three milk cake sensation	
<b>Flan De Coco</b>	6.95
coconut flan	
<b>Helados De Frutas Tropical</b>	4.25
tropical fruit ice cream	