

<p>PIZZAS TOPPED ON GLUTENFREE CRUST OR ON FITTI-VEGETABLE CRUST (28 cm - GMT) - these pizzas are created by using pre-made 28 cm glutenfree pizza crusts, however we can not guarantee 100% glutenfree pizzas, because our kitchens are not glutenfree. Since the final pizza products of these glutenfree crust pizzas may get cross-contaminated with traces of gluten, therefore these pizzas can not be considered glutenfree. The vegetable flour-based pasta can be selected for our pasta dishes as a gluten-free ingredient, however, the meal cannot be considered gluten-free in this case either, it may contain traces of gluten.</p> <p>WARNING: THESE PIZZAS ARE STRICTLY NOT RECOMMENDED FOR CONSUMERS, LIVING WITH CELIAC DISEASE, DHD, GLUTEN ATAXIA AND WHEAT ALLERGY!</p> <p>The above are for informational purposes only, and do not supersede the individualized nutrition consultation with doctors and qualified healthcare professionals.</p>	GLUTEN	SHRIMPS, CRUSTACEANS	SHELL, SNAIL, POLIP	FISH	MILK	EGG	PEANUT	TREE NUT	SEEDS	MUSTARD	SOY	CELERY	LUPINE	SULPHITE
DIPS														
Chicken tenders crumbed with sesame seeds, served with hog tail fries, veggie sticks a	A					A			A					
Meatballs with dips, hogtail fries and veggie sticks	A					A					A	A		
Fried cheese sticks crumbed with sesame seeds, served with hog tail fries, veggie sticks	A				A	A			A			A		
Nachos Pack (tortilla chips, cheddar sauce, salsa sauce, jalapeno)					A									
SAUCES														
Blue cheese					A									
Green pea cream with basil														
Extra hot														
Kentucky														
Honey-mustard					A	A				A				
Chili&garlic	A				A									
Salsa														
Guacamole					?									
Cheddar					A									
Garlic&sour cream					A									
Tartar					A					A				
Caesar	?				?						?			
Pizza sauce														
BBQ										A				
Don Pepe					A					A				

<p>PIZZAS TOPPED ON GLUTENFREE CRUST OR ON FITTI-VEGETABLE CRUST (28 cm - GMT) - these pizzas are created by using pre-made 28 cm glutenfree pizza crusts, however we can not guarantee 100% glutenfree pizzas, because our kitchens are not glutenfree. Since the final pizza products of these glutenfree crust pizzas may get cross-contaminated with traces of gluten, therefore these pizzas can not be considered glutenfree. The vegetable flour-based pasta can be selected for our pasta dishes as a gluten-free ingredient, however, the meal cannot be considered gluten-free in this case either, it may contain traces of gluten.</p> <p>WARNING: THESE PIZZAS ARE STRICTLY NOT RECOMMENDED FOR CONSUMERS, LIVING WITH CELIAC DISEASE, DHD, GLUTEN ATAXIA AND WHEAT ALLERGY! The aboves are for informational purposes only, and do not supersede the individualized nutrition consultation with doctors and qualified healthcare professionals.</p>	GLUTEN	SHRIMPS, CRUSTACEANS	SHELL, SNAIL, POLIP	FISH	MILK	EGG	PEANUT	TREE NUT	SEEDS	MUSTARD	SOY	CELERY	LUPINE	SULPHITE
	VEGAN Garlic-'sour cream' pizza with pea'meat'	A									A			
VEGAN Tough guy pizza with smoked tofu	A										A			
VEGAN Tough guy pizza with seitan	A													
VEGAN Tough guy pizza with spicy-smoked 'sausage'	A													
VEGAN Tough guy pizza with pea'meat'	A									A				
VEGAN Like in the movies! pizza with smoked tofu	A										A			
VEGAN Like in the movies! pizza with seitan	A													
VEGAN Like in the movies! pizza with spicy-smoked 'sausage'	A													
VEGAN Like in the movies! pizza with pea'meat'	A									A				
VEGAN I'am very angry! pizza with smoked tofu	A										A			
VEGAN I'am very angry! pizza with seitan	A													
VEGAN I'am very angry! pizza with spicy-smoked 'sausage'	A													
VEGAN I'am very angry! pizza with pea'meat'	A									A				
VEGAN Pepperoni & Pfefferoni pizza	A													
VEGAN Taco pizza with smoked tofu	A										A			
VEGAN Taco pizza with seitan	A													
VEGAN Taco pizza with spicy-smoked 'sausage'	A													
VEGAN Taco pizza with pea'meat'	A									A				
VEGAN Vegetable Garden pizza	A													
VEGAN Gyros pizza with smoked tofu	A										A			
VEGAN Gyros pizza with seitan	A													
VEGAN Gyros pizza with spicy-smoked 'sausage'	A													
VEGAN Gyros pizza with pea'meat'	A									A				

<p>PIZZAS TOPPED ON GLUTENFREE CRUST OR ON FITTI-VEGETABLE CRUST (28 cm - GMT) - these pizzas are created by using pre-made 28 cm glutenfree pizza crusts, however we can not guarantee 100% glutenfree pizzas, because our kitchens are not glutenfree. Since the final pizza products of these glutenfree crust pizzas may get cross-contaminated with traces of gluten, therefore these pizzas can not be considered glutenfree. The vegetable flour-based pasta can be selected for our pasta dishes as a gluten-free ingredient, however, the meal cannot be considered gluten-free in this case either, it may contain traces of gluten.</p> <p>WARNING: THESE PIZZAS ARE STRICTLY NOT RECOMMENDED FOR CONSUMERS, LIVING WITH CELIAC DISEASE, DHD, GLUTEN ATAXIA AND WHEAT ALLERGY! The above are for informational purposes only, and do not supersede the individualized nutrition consultation with doctors and qualified healthcare professionals.</p>	GLUTEN	SHRIMPS, CRUSTACEANS	SHELL, SNAIL, POLIP	FISH	MILK	EGG	PEANUT	TREE NUT	SEEDS	MUSTARD	SOY	CELERY	LUPINE	SULPHITE
VEGAN FOODS														
Vegan mushroom stew with jasmine rice									A					
VEGAN BBQ Piadina with smoked tofu	A								A		A			
VEGAN BBQ Piadina with seitan	A								A					
VEGAN BBQ Piadina with spicy-smoked 'sausage'	A								A					
VEGAN BBQ Piadina with pea'meat'	A								A	A				
VEGAN Gyros Piadina with smoked tofu	A								A		A			
VEGAN Gyros Piadina with seitan	A								A					
VEGAN Gyros Piadina with spicy-smoked 'sausage'	A								A					
VEGAN Gyros Piadina with pea'meat'	A								A	A				
VEGAN BBQ tortilla roller with smoked tofu	A								A		A			
VEGAN BBQ tortilla roller with seitan	A								A					
VEGAN BBQ tortilla roller with spicy-smoked 'sausage'	A								A					
VEGAN BBQ tortilla roller with pea'meat'	A								A	A				
VEGAN Gyros roller with smoked tofu	A								A		A			
VEGAN Gyros roller with seitan	A								A					
VEGAN Gyros roller with spicy-smoked 'sausage'	A								A					
VEGAN Gyros roller with pea'meat'	A								A	A				
VEGAN Penne Arrabbiata	A								A					
VEGAN 'Creamy'-spinach spaghetti with dried tomato and roasted tofu dices	A								A		A			
VEGAN Stew with seitan, home made cabbage salad	A								A					
VEGAN Stew with pea'meat', home made cabbage salad	A								A	A				
VEGAN Potato Casserole									A		A			

PIZZAS TOPPED ON GLUTENFREE CRUST OR ON FITTI-VEGETABLE CRUST (28 cm - GMT) - these pizzas are created by using pre-made 28 cm glutenfree pizza crusts, however we can not guarantee 100% glutenfree pizzas, because our kitchens are not glutenfree. Since the final pizza products of these glutenfree crust pizzas may get cross-contaminated with traces of gluten, therefore these pizzas can not be considered glutenfree. The vegetable flour-based pasta can be selected for our pasta dishes as a gluten-free ingredient, however, the meal cannot be considered gluten-free in this case either, it may contain traces of gluten. WARNING: THESE PIZZAS ARE STRICTLY NOT RECOMMENDED FOR CONSUMERS, LIVING WITH CELIAC DISEASE, DHD, GLUTEN ATAXIA AND WHEAT ALLERGY! The above are for informational purposes only, and do not supersede the individualized nutrition consultation with doctors and qualified healthcare professionals.	GLUTEN	SHRIMPS, CRUSTACEANS	SHELL, SNAIL, POLIP	FISH	MILK	EGG	PEANUT	TREE NUT	SEEDS	MUSTARD	SOY	CELERY	LUPINE	SULPHITE
VEGAN Smoked tofu salad									A		A	A		
VEGAN Seitan salad	A								A			A		
VEGAN Spicy-smoked 'sausage' salad									A			A		
VEGAN NOTHAM burger patty salad									A			A		
VEGAN Pea'meat' burger patty salad									A	A		A		
VEGAN Grilled smoked tofu steak with mixed salad & beetroot BBQ sauce									A		A			
VEGAN Roasted seitan chunks with mixed salad & beetroot BBQ sauce	A								A					
VEGAN Spicy-smoked 'sausage' with mixed salad & beetroot BBQ sauce									A					
VEGAN NOTHAM burger patty with mixed salad & beetroot BBQ sauce									A					
VEGAN Pea'meat' burger patty with mixed salad & beetroot BBQ sauce									A	A				
VEGAN Grilled smoked tofu steak with grilled vegetables & beetroot BBQ sauce									A		A			
VEGAN Roasted seitan chunks with grilled vegetables & beetroot BBQ sauce	A								A					
VEGAN Spicy-smoked 'sausage' with grilled vegetables & beetroot BBQ sauce									A					
VEGAN NOTHAM burger patty with grilled vegetables & beetroot BBQ sauce									A					
VEGAN Pea'meat' burger patty with grilled vegetables & beetroot BBQ sauce									A	A				
VEGAN Grilled smoked tofu steak with spaghetti pomodoro	A								A		A			
VEGAN Roasted seitan chunks with spaghetti pomodoro	A								A					
VEGAN Spicy-smoked 'sausage' with spaghetti pomodoro	A								A					
VEGAN NOTHAM burger patty with spaghetti pomodoro	A								A					
VEGAN Pea'meat' burger patty with spaghetti pomodoro	A								A	A				
VEGAN Oven baked penne with vegetables	A								A					

<p>PIZZAS TOPPED ON GLUTENFREE CRUST OR ON FITTI-VEGETABLE CRUST (28 cm - GMT) - these pizzas are created by using pre-made 28 cm glutenfree pizza crusts, however we can not guarantee 100% glutenfree pizzas, because our kitchens are not glutenfree. Since the final pizza products of these glutenfree crust pizzas may get cross-contaminated with traces of gluten, therefore these pizzas can not be considered glutenfree. The vegetable flour-based pasta can be selected for our pasta dishes as a gluten-free ingredient, however, the meal cannot be considered gluten-free in this case either, it may contain traces of gluten.</p> <p>WARNING: THESE PIZZAS ARE STRICTLY NOT RECOMMENDED FOR CONSUMERS, LIVING WITH CELIAC DISEASE, DHD, GLUTEN ATAXIA AND WHEAT ALLERGY!</p> <p>The above are for informational purposes only, and do not supersede the individualized nutrition consultation with doctors and qualified healthcare professionals.</p>	GLUTEN	SHRIMPS, CRUSTACEANS	SHELL, SNAIL, POLIP	FISH	MILK	EGG	PEANUT	TREE NUT	SEEDS	MUSTARD	SOY	CELERY	LUPINE	SULPHITE
TRADITIONALLY HUNGARIAN														
Fried chicken liver with potatoes on parsley	A				A	A								
Grandma's pork stew with potato and home made cabbage salad												A		
Oven-baked pasta with cottage cheese and bacon	A				A									
Paris-style battered pork with rice&peas	A				A	A								
Potato pan layered with egg, sausage and bacon, baked in cheese					A	A								
Roasted pork with mushroom stew and gnocchi with smoked cheese and sour cream	A				A				A			A		
Veal stew with noodles fried on eggs	A				A	A								
FROM CHICKEN TO TURKEY														
Chicken breast filled with cheese and ham, garnished with rice and french fries	A				A	A								
Chicken breast in crisky corn flakes coat with cheddar-bacon sweet potato	A				A	A								
Chicken breast in panko crumbs garnished with jasmine rice and cheedar cheese	A				A	A								
Fried chicken breast with greek salad					A									
Parmesan breaded chicken breast with ruccola and jasmine rice	A				A	A								
Roasted turkey medallions with honey-mustard potato					A	A				A				
Spicy meatballs with jasmine rice and cheddar sauce	A				A	A					A			
XXL turkey steak in breadcrumbs, without side dish	A					A								
XXL turkey steak in crispy cornflakes coat filled with cheese and ham, without side dish	A				A	A								
XXL turkey steak in crispy cornflakes coat, without side dish	A					A			A					
Chicken wings														
Don Pepe's rusty chicken wings												A		
Don Pepe's breaded chicken wings	A					A						A		

<p>PIZZAS TOPPED ON GLUTENFREE CRUST OR ON FITTI-VEGETABLE CRUST (28 cm - GMT) - these pizzas are created by using pre-made 28 cm glutenfree pizza crusts, however we can not guarantee 100% glutenfree pizzas, because our kitchens are not glutenfree. Since the final pizza products of these glutenfree crust pizzas may get cross-contaminated with traces of gluten, therefore these pizzas can not be considered glutenfree. The vegetable flour-based pasta can be selected for our pasta dishes as a gluten-free ingredient, however, the meal cannot be considered gluten-free in this case either, it may contain traces of gluten.</p> <p>WARNING: THESE PIZZAS ARE STRICTLY NOT RECOMMENDED FOR CONSUMERS, LIVING WITH CELIAC DISEASE, DHD, GLUTEN ATAXIA AND WHEAT ALLERGY!</p> <p>The above are for informational purposes only, and do not supersede the individualized nutrition consultation with doctors and qualified healthcare professionals.</p>	GLUTEN	SHRIMPS, CRUSTACEANS	SHELL, SNAIL, POLIP	FISH	MILK	EGG	PEANUT	TREE NUT	SEEDS	MUSTARD	SOY	CELERY	LUPINE	SULPHITE
DESSERTS AND ICE CREAMS														
Gnocchi with poppy seeds and plum jam	A													
Don Pepe's pancake	A				A	A		A			?			
Somló trifle	A				A	A		A			?			
Tiramisu	A				A	A					?			
Pepe's cottage cheese dumplings	A				A	A								
White chocolate mousse with brownie	A				A	A					?			
Kaiserschmarrn - Emperor' Mess with dried fruits and figs with dressings	A				A									
- jam (Plum, apricot, blueberries, strawberry)														
- vanilla, chocolate or caramell sauce					A									
Ben&Jerry Vegan Choc Fudge Brownie 465 ml	A							A			A			
Ben&Jerry's Vegan Netflix & Chill'D 465 ml	A						A	A			A			
Ben & Jerry's Karamel Sutra 465 ml					A	A					A			
Magnum Double Salted Caramel 440 ml	?				A			?						
Magnum Ruby 440 ml	A				A	?		?						
Magnum Almond 440 ml					A			A			?			
Magnum Remix Almond-Caramel-White Chocolate 440 ml					A			A			?			

LIGHT CARB CRUST

EVEN -66% LESS
CARBOHYDRATE IN
THE CRUST!



CARBOHYDRATE TABLE

CARBOHYDRATE
CONTENT IN THE CRUST OF
A 32 CM PIZZA*

DON PEPE PIZZA WITH THICK
CRUST, NORMAL DOUGH
(32 cm, 400 gr dough)

235,16
GRAMM

-

DON PEPE PIZZA WITH THIN CRUST,
NORMAL DOUGH
(32 cm, 200 gr dough)

117,58
GRAMM

-50%

DON PEPE LIGHTCARB PIZZA
WITH THICK CRUST, REDUCED
CARBOHYDRATE
(32 cm from 400 gr dough)

159,6
GRAMM

-32,13%

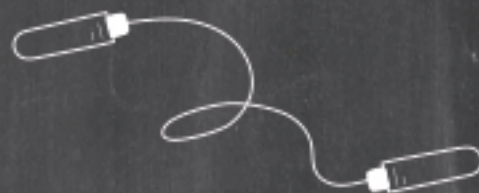
DON PEPE LIGHTCARB PIZZA WITH
THIN CRUST, REDUCED CARBOHYDRATE
(32 cm from 200 gr dough)

79,8
GRAMM

-66,06%

* based on the measurement of Food Analytica Innovation and Laboratory Ltd.

** compared to the dates of the thick crust, normal dough of 32 cm Don Pepe pizzas



PIZZAS TOPPED ON GLUTENFREE CRUST

(28 CM – GMT)

PIZZAS TOPPED ON GLUTENFREE CRUST

(28 CM - GMT) - THESE PIZZAS ARE CREATED BY USING PRE-MADE 28 CM GLUTENFREE PIZZA CRUSTS, HOWEVER WE CAN NOT GUARANTEE 100% GLUTENFREE PIZZAS, BECAUSE OUR KITCHENS ARE NOT GLUTENFREE. SINCE THE FINAL PIZZA PRODUCTS OF THESE GLUTENFREE CRUST PIZZAS MAY GET CROSS-CONTAMINATED WITH TRACES OF GLUTEN, THEREFORE THESE PIZZAS CAN NOT BE CONSIDERED GLUTENFREE

WARNING: THESE PIZZAS ARE STRICTLY NOT RECOMMENDED FOR CONSUMERS, LIVING WITH CELIAC DISEASE, DHD, GLUTEN ATAXIA AND WHEAT ALLERGY! THE ABOVE ARE FOR INFORMATIONAL PURPOSES ONLY, AND DO NOT SUPERSEDE THE INDIVIDUALIZED NUTRITION CONSULTATION WITH DOCTORS AND QUALIFIED HEALTHCARE PROFESSIONALS.



GLUTENFREE
FREE FROM EGGS AND LACTOSE
PRE-BAKED ON STONE
BASED ON ITALIAN RECEPIE



GLUTENFREE CRUST

(28 CM - GMT) INGREDIENTS:

WATER, CORN STARCH, POTATO STARCH, RICE FLOUR, PLANT FIBERS (LEMON, GREEN PEAS, POTATO, PLANTAIN SEED PEEL, ALGAE, RICE, FLAXSEED) TAPIOCA STARCH, SUNFLOWER OIL, SUGAR, STARCH, THICKENERS (HIDROXIPROPIL-METHYL-CELLULOSE, XANTHAN GUM, SALT, PEA FLOUR, MILLET, FLAXSEED FLOUR, NATURAL AROMAS, FERMENTED SUGARS, STARCH DERIVATIVE) POTASSIUM SORBATE

NUTRITIONAL VALUE

AVERAGE 100G/ML

ENERGY

1134 KJ 270 KCAL

FAT (g)

5,7 G

OF WHICH SATURATED FATTY ACID (g)

1,5 G

CARBOHYDRATE (g)

46 G

OF WHICH SUGARS (g)

1,9 G

DIETARY FIBERS (g)

11 G

PROTEIN (g)

2,1 G

SALT (g)

2,5 G

FURTHER INFORMATION: WWW.ABYHUNGARY.HU

**GLUTENFREE
FREE FROM EGGS AND LACTOSE**

BEETROOT CRUST

(28 CM - GMT) INGREDIENTS:

VEGETABLE (BEETROOT), LINSEED, BAMBOO FIBER, COCONUT FLOUR, VEGETABLE OIL (OLIVE), PLANTAIN FLOUR, SALT, PRESERVETIVE (K-SORBATE, CA-PROPIONATE)

NUTRITIONAL VALUE

AVERAGE 100G/ML

ENERGY

655 KJ 156 KCAL

FAT (G)

6,1 G

OF WHICH SATURATED FATTY ACID (G)

0,4 G

CARBOHYDRATE (G)

7,6 G

OF WHICH SUGARS (G)

5,3 G

DIETARY FIBERS (G)

22 G

PROTEIN (G)

7 G

SALT (G)

1,6 G



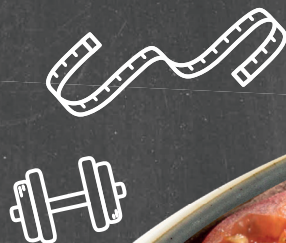
BEETROOT CRUST

(28 CM)

PIZZAS TOPPED ON FITTI - BEETROOT CRUST (28 CM)

THESE PIZZAS ARE CREATED BY USING PRE-MADE 28 CM GLUTENFREE PIZZA CRUSTS, HOWEVER WE CAN NOT GUARANTEE 100% GLUTENFREE PIZZAS, BECAUSE OUR KITCHENS ARE NOT GLUTENFREE. SINCE THE FINAL PIZZA PRODUCTS OF THESE GLUTENFREE CRUST PIZZAS ARE CERTAINLY CROSS-CONTAMINATED WITH TRACES OF GLUTEN, THEREFORE THESE PIZZAS CAN NOT BE CONSIDERED GLUTENFREE

WARNING: THESE PIZZAS ARE STRICTLY NOT RECOMMENDED FOR CONSUMERS, LIVING WITH SEVERE WHEAT ALLERGY, GLUTEN INTOLERANCE, CELIAC DISEASE.



**LOWER CALORIE,
HIGHER FIBER CONTENT!**