

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 aboves 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
Beef & Bacon quesadilla	A				A									
Chicken & Chorizo quesadilla	A				A									
Cheeselover quesadilla	A				A									
BURGERS														
Classic burger	A				A	A			A	A				
Cowboy burger	A				A	A			A	A				
Crunchy Chicken burger	A				A	A			A	A				
Don Pepe burger	A				A	A			A	A				
Sombrero burger	A				A	A			A	A				
FROM CHICKEN TO TURKEY														
Chicken breast in crisky corn flakes coat with cheddar-bacon sweet potato	A				A	A								
Grilled turkey with spicy creamy mushroom and bacon dices, rice and peas					A					A				
Western-style battered turkey	A					A				A				
Panko crumbed chicken thigh fillet with potatoes on parsley, cabbage salad	A													
Parmesan breaded chicken breast with rucola and jasmine rice	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								
XXL turkey steak in crispy cornflakes coat, without side dish	A				A	A								
Roasted chicken thigh fillet with Don Pepe potatoes and sauce					A					A				
Chicken breast filled with cheese and ham, garnished with rice and french fries	A				A	A								
TRADITIONALLY HUNGARIAN														
Chicken 'Paprikash' with noodles fried on eggs	A				A	A						A		
Grilled vegetables plate														
Oven-baked pasta with cottage cheese and bacon	A				A									
Grandma's pork stew with potato and home made cabbage salad												A		

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Breaded camembert with rice and blueberries	A				A	A								
Breaded trappist cheese with rice and tartar sauce	A				A	A				A				
Fried chicken liver with potatoes on parsley	A				A	A								
Potato pan layered with egg, sausage and bacon, baked in cheese					A	A								
Roasted pork with creamy porcini sauce, jasmine rice	A				A					A		A?		
Fried chicken breast crumbed in sesame seeds with rice and peas	A				A	A			A			A?		
PASTA														
Mac & Cheese with 2 meats and 3 cheese	A				A									
Chicken Parmigiana alla Carbonara with tomato spaghetti side	A				A	A								
Chicken Parmigiana alla Bolognese with tomato spaghetti side	A				A	A								
Chicken Parmigiana alla Don Pepe with tomato spaghetti side	A				A	A								
Oven baked gnocchi with spinach, mascarpone and cheese	A				A							A?		
Oven-baked chicken penne	A				A									
Oven-baked penne with vegetables	A				A									
Milanese fillet of pork	A				A	A								
Spaghetti alla Milanese	A				A									
Spaghetti alla Bolognese	A				A									
Pasta...Pollo...Bellagio!	A				A	A								
Creamy spaghetti with ham & bacon	A				A	A	A							
Penne porcini	A				A							A?		

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	GLUTEN	SHRIMPS, CRUSTACEANS	SHELL, SNAIL, POLIP	FISH	MILK	EGG	PEANUT	TREE NUT	SEEDS	MUSTARD	SOY	CELERY	LUPINE	SULPHITE
DESSERTS AND ICE CREAMS														
Kaiserschmarrn - Emperor' Mess with dried fruits and figs with dressings	A				A									
- jam (Plum, apricot, blueberries, strawberry)														
- vanilla, chocolate or caramell sauce					A									
Don Pepe's pancake	A				A	A		A			?			
White chocolate mousse with brownie	A				A	A					?			
Gnocchi with poppy seeds and plum jam	A													
Pancake filled with white chocolate mousse, with brownie, caramel and choc sauce	A				A	A								
Pepe's cottage cheese dumplings	A				A	A								
Somló trifle	A				A	A		A			?			
Tiramisu	A				A	A					?			
Ben&Jerry Vegan Choc Fudge Brownie 465 ml	A							A			A			
Ben & Jerry's Karamel Sutra 465 ml					A	A					A			
Ben & Jerry's Cookie Dough	A				A	A					A			
Magnum Double Salted Caramel 440 ml	?				A			?						
Magnum Sunlover 440 ml	A							?	?					
Magnum Almond 440 ml					A			A			?			
Magnum Starchaser 440 ml	A				A									
Carte D'Or - Sacher Cake 900 ml	A				A									
VEGAN Carte D'Or Peanut Butter / Banana Flavor 850 ml	A				A									
VEGAN Ben&Jerry's Vegan Sundae Berry Revolutionary 427 ml							A							
VEGAN Somlói Cake Icecream Cup 160 g								A						
VEGAN Salt Caramel & Brownie Icecream Sandwich 160g								A						

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Pizza Bolognese	A				A									
Rangers pizza	A				A									
Son-go-ku pizza	A				A									
Tough Guy pizza	A				A					A				
Tuna pizza	A			A	A									
VEGAN OPTIONS														
<p>We prepare our most popular pizzas and meals in VEGAN, meats and cheese are substituted with smoked tofu or spicy-smoked 'sausage' and/or with vegan 'mozzarella'. We kindly inform our guests that our kitchens also work with animal based ingredients to a large extent, and although Don Pepe units endeavour with their best efforts to handle the plant based ingredients separately as well as prepare the vegan meals with separate kitchenware and processes, the possibility of human error and of cross contamination of the animal based ingredients' traces in the vegan meals can not be excluded 100%, and the same can occur with any of our seasonings or ingredients that we source from third party suppliers.</p>														
VEGAN PIZZAS														
VEGAN Pepe Margherita pizza	A													
VEGAN Hungarian pizza with smoked tofu	A										A			
VEGAN Hungarian pizza with spicy-smoked 'sausage'	A													
VEGAN Hungarian pizza with pea'meat'	A									A				
VEGAN Mexican pizza with smoked tofu	A										A			
VEGAN Mexican pizza with spicy-smoked 'sausage'	A													
VEGAN Mexican pizza with pea'meat'	A									A				
VEGAN Smoked tofu pizza	A										A			

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VEGAN Spicy-smoked 'sausage' pizza	A													
VEGAN Pea'meat' pizza	A									A				
VEGAN Smoked tofu, mushroom pizza	A										A			
VEGAN Spicy-smoked 'sausage' mushroom pizza	A													
VEGAN Pea'meat', mushroom pizza	A									A				
VEGAN Smoked tofu, sweet corn pizza	A										A			
VEGAN Spicy-smoked 'sausage' sweet corn pizza	A													
VEGAN Pea'meat' sweet corn pizza	A									A				
VEGAN Smoked tofu, mushroom, sweet corn pizza	A										A			
VEGAN Spicy-smoked 'sausage' mushroom, sweet corn pizza	A													
VEGAN Pea'meat' mushroom, sweet corn pizza	A									A				
VEGAN Hawaii pizza with smoked tofu	A										A			
VEGAN Hawaii pizza with spicy-smoked 'sausage'	A													
VEGAN Hawaii pizza with pea'meat'	A									A				
VEGAN Jalapeno Papa pizza with smoked tofu	A										A			
VEGAN Jalapeno Papa pizza with spicy-smoked 'sausage'	A													
VEGAN Jalapeno Papa pizza with pea'meat'	A									A				
VEGAN BBQ pizza with smoked tofu	A										A			
VEGAN BBQ pizza with spicy-smoked 'sausage'	A													
VEGAN BBQ pizza with pea'meat'	A									A				
VEGAN Garlic-'sour cream' pizza with smoked tofu	A										A			
VEGAN Garlic-'sour cream' pizza with spicy-smoked 'sausage'	A													
VEGAN Garlic-'sour cream' pizza with pea'meat'	A									A				

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VEGAN Tough guy pizza with smoked tofu	A										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 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 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 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 spicy-smoked 'sausage'	A													
VEGAN Gyros pizza with pea'meat'	A									A				

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VEGAN FOODS														
VEGAN Italian tomato soup with vegan "mozzarella"	A											A		
VEGÁN Mex Quesadilla	A													
VEGAN Classic burger - pea'meat' burger patty	A								A	A				
VEGAN BBQ Burger - pea'meat' burger patty	A								A	A				
VEGAN BBQ tortilla roller with smoked tofu	A								A	A	A			
VEGAN BBQ tortilla roller with spicy-smoked 'sausage'	A								A	A				
VEGAN BBQ tortilla roller with pea'meat'	A								A	A				
VEGAN Gyros tortilla roller with smoked tofu	A								A		A			
VEGAN Gyros tortilla roller with spicy-smoked 'sausage'	A								A					
VEGAN Gyros tortilla roller with pea'meat'	A								A	A				
VEGAN BBQ Piadina with smoked tofu	A								A	A	A			
VEGAN BBQ Piadina with spicy-smoked 'sausage'	A								A	A				
VEGAN BBQ Piadina with pea'meat'	A								A	A				
VEGAN Gyros Piadina with smoked tofu	A								A		A			
VEGAN Gyros Piadina with spicy-smoked 'sausage'	A								A					
VEGAN Gyros Piadina with pea'meat'	A								A					
VEGAN Grilled smoked tofu steak with mixed salad & beetroot BBQ sauce									A	A	A			
VEGAN Spicy-smoked 'sausage' with mixed salad & beetroot BBQ sauce									A	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	A			
VEGAN Spicy-smoked 'sausage' with grilled vegetables & beetroot BBQ sauce									A	A				
VEGAN Pea'meat' burger patty with grilled vegetables & beetroot BBQ sauce									A	A				

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VEGAN Grilled vegetables plate														
VEGAN Oven baked penne with vegetables	A								A					
VEGAN gnocchi with green peas, basil, dried tomato and smoked tofu	A								A		A			
VEGAN gnocchi with green peas, basil, dried tomato and spicy-smoked 'sausage'	A								A					
VEGAN gnocchi with green peas, basil, dried tomato and pea'meat'	A								A					
VEGAN Stew with pea'meat', home made cabbage salad	A								A	A				
VEGAN Potato Casserole with smoked tofu and spicy-smoked 'sausage'									A		A			
VEGAN Green peas stew with smoked tofu									A		A			
VEGAN Green peas stew with spicy-smoked 'sausage'									A					
VEGAN Green peas stew with pea'meat' burger patty									A	A				
Gnocchi with poppy seeds and plum jam	A													
VEGAN ICE CREAM														
VEGAN ND Ben & Jerry Peanut Butter Cookies (500 ml)	A						A				A			

LIGHT CARB CRUST

EVEN -66% LESS
CARBOHYDRATE IN
THE CRUST!



CARBOHYDRATE TABLE

CARBOHYDRATE
CONTENT IN THE CRUST OF
A 32 CM PIZZA*

THE CARBOHYDRATE OF YOUR PIZZA
CRUST CAN BE REDUCED BY AS MUCH AS
EVEN -66%, IF YOU ORDER YOUR PIZZA
WITH LIGHTCARB THIN CRUST INSTEAD
OF DON PEPE'S THICK NORMAL CRUST**

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)

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**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, PRESERVATIVE (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)

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**LOWER CALORIE,
HIGHER FIBER CONTENT!**

