

ALLERGEN INFORMATION: the table indicates the allergen ingredients of the meals. Those that are marked by a '?' may contain allergen ingredients like soylecitin. Certain scientific researches suggest that since soylecitin contains very little protein, and the ingredients themselves also represent a minor quantity, therefore the allergen reaction is negligible, however the risk of the reaction yet requires further researches. Whilst Don Pepe restaurants take due care preparing our meals and provide thorough and correct information about the allergen ingredients in the ALLERGEN INFORMATION TABLE, the 100% protection can not be guaranteed against, that further cross contamination of additional allergens has not occurred during the course of pre-manufacturing and food processing of our ingredients that we use for preparing our meals, therefore we emphasize that our meals may contain traces of additional allergens in addition to allergens marked as ingredients.

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!

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	GLUTEN	SHRIMPS, CRUSTACEANS	SHELL, SNAIL, POLIP	FISH	MILK	EGG	PEANUT	TREE NUT	SEEDS	MUSTARD	SOY	CELERY	LUPINE	SULPHITE
SEASONAL OFFERS														
Cottage-style bean soup with smoked pork belly, vegetables and noodles	A											A		
Fish & Chips w. Panko Catfish	A			A	A	A				A				
Roasted Turkey in Parmesan, Rocket with Balsamic Sauce	A				A									
Lyon-style Pork Steak, Dumplings w. Sheep's Curd	A				A	A								
Lyon-style Smoked Tofu, Rice & Potatoes	A										A			
Cottage Bread Pudding Cake with Apricot Jam and Vanilla Sauce	A				A	A								
MONTHLY SPECIAL OFFERS														
October pizza	A				A									
Extra burger: Panko catfish burger	A				A	A				A				
Stuffed Cheesy Bread	A				A									
Stuffed Cheesy-Spinach Bread	A				A									
Stuffed Cheesy-Pumpkin Bread	A				A				A	A				
VEGAN: Stuffed Vegan-Pumpkin Bread	A				A				A	A	A			

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WEEK STARTER PIZZA OFFERS														
Tomato Pizza	A				A									
Sausage Pizza	A				A									
Sausage-Tomato Pizza	A				A									
Sausage-Pointed Green Pepper Pizza	A				A									
Sausage-Onion Pizza	A				A									
Sausage-Onion-Pointed Green Pepper	A				A									
Sausage-Tomato-Onion-Pointed Green Pepper Pizza	A				A									
Sausage-Ham Pizza	A				A									
VEGAN Tomato pizza	A				A									
KID'S MEAL OFFER														
Kid's meal 1 (+ dip -> may contain allergens*)	A				A	A			A	*				
Kid's meal 1 (+ dip -> may contain allergens*)	A				A	A			A	*				
Kid's meal 1 (+ dip -> may contain allergens*)	A				*	A			A	*				
PANINERIA HANDCRAFT SANDWICHES														
BBQ pork sandwich	A				A					A				
Hot jalapeno pork sandwich	A				A					A				
Egg salad pork sandwich	A				A	A				A				
BBQ chicken sandwich	A				A					A				
Hot jalapeno chicken sandwich	A				A					A				
Egg salad chicken sandwich	A				A	A				A				
BBQ vegetarian sandwich with camembert	A				A					A				
BBQ vegetarian sandwich with smoked tofu	A				A					A	A			
Hot jalapeno vegetarian sandwich with camembert	A				A					A				
Hot jalapeno vegetarian sandwich with smoked tofu	A				A					A	A			

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Salsa														
Tartar					A					A				
Vegan tartare										A				
SALADS														
Ceasar salad with chicken	A			?	A	A				A	?			
Don Pepe della casa - "Extra salad of the house"					A	A				A				
Grilled beetroot salad with sesame crumbed chicken strips	A				A	A			A			A		
Grilled salmon salad	A			A		A			A					
Green salad with dried tomato, olives, walnut and grana padano								A						
Gherkins														
Cucumber salad with sour cream					A									
Cucumber salad														
STREETFOOD														
Burgerrito	A				A									
Fried chick & roll	A				A	A								
Gyros roll	A				A									
Piadina with BBQ chicken and smoked cheese	A				A					A				
Piadina with ham and sour cream with garlic	A				A									
Gyros piadina	A				A									
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				

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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 ruccola 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		
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?		

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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?		
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								

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.

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VEGAN OPTIONS														
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			
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				

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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				
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			

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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				
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)

PIZZAS TOPPED ON GLUTENFREE CRUST

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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

ENERGY

AVERAGE 100G/ML

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

ENERGY

AVERAGE 100G/ML

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



**LOWER CALORIE,
HIGHER FIBER CONTENT!**



BEETROOT CRUST

(28 CM)

PIZZAS TOPPED ON FITTI - BEETROOT CRUST (28 CM)

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