



Bar Menu

Scroll to view full drink & food menu.

BEVERAGES

COCKTAIL SPECIALTIES - \$18

Meson Mojito

Our signature Cuban cocktail made with fresh mint and lime, a double shot of Bacardi Light Rum, bitters, simple syrup, and soda water.

Caipirinha

A Brazilian Favorite - Fresh lime and simple syrup mixed with Cachaça (a distilled spirit made from sugarcane juice.)

Piña Colada

Flor de Cana Rum with coconut and pineapple topped with a dark rum floater.

Rum Runner

A blend of dark & light rums, Crème de Banana, Blackberry Brandy, grenadine, orange and pineapple juice.

Daiquiri

Flor de Cana Rum mixed with either Lime, Strawberry or Mango.

Banana Bash

A frozen delight mixed with Cruzan Banana rum and Creme de Banana.

The Boat Lift

Bacardi 8, Cuban Coffee and Cream. The perfect frozen “pick me up.”

Cuba Libre

Bacardi and Mexican Coca-Cola (made with caned sugar) on the rocks with lime.

Tangerine Dream

Tito’s Vodka, Cointreau Orange Liqueur and Peach Schnapps mixed with orange and cranberry juice.

MARGARITAS

Meson Margarita \$13

Jose Cuervo Gold Tequila, Triple Sec, sour mix, lime and orange juice. With or without salt - Frozen or on the Rocks

Gold Margarita \$16

Made with Don Julio Tequila and Cointreau Orange Liqueur

Grand Gold Margarita \$18

Made with Patron Reposado, Cointreau Orange Liqueur and Grand Marnier

PEPE’S HOMEMADE SANGRIA

Glass \$10

1/2 Carafe \$20

Carafe \$32

SOFT DRINKS

Cuban Sodas \$5.25

Matelva, Iron Beer, Jupina

Fountain Sodas \$4.75

Pepsi, Diet Pepsi, Sierra Mist, Pink Lemonade, Dr. Pepper

Beer & Wine List Available.

*Located in Mallory SquareSM
Where the sun sets and the fun begins!*

410 Wall Street • (305) 295-2620

www.ElMesonDePepe.com



KEY WEST FLORIDA

Restaurant Menu

Scroll to view full food menu.

TAPAS - SALADITOS

1. Frituras de Cobo \$16

Conch fritters: Corn meal fritters w/ cracked conch

2. Tamal Cubano en Hoja \$12

Corn based appetizer wrapped in corn husk, and filled with roast pork, on a bed of plantain chips

3. Alitas de Pollo \$15

Marinated fried chicken wings in garlic mojo sauce

4. Vieiras al Ajillo \$19

Scallops sautéed in garlic, olive oil, lemon and white wine

5. Calamares Empanizados con Salsa de Sofrito \$16

Crunchy fried squid served with sweet chile sauce

6. Combinacion de Croquetas Croquette Sampler \$14

Ham, Chicken & Cheese served with our chipotle key lime sauce

7. Antojitos \$17

Fried Cheese and Chorizo sautéed in fresh garlic, red wine, bell peppers and mojo on a bed of plantain chips

8. Pepe's Cuban Nachos \$20

Homemade plantain chips topped w/ Ropa Vieja, Picadillo, Guacamole, cheese, tomatoes, and onions

9. Camarones al Ajillo \$21

Shrimp sautéed in garlic, olive oil, lemon, and white wine

10. Guacamole Cubano \$15

Served with homemade plantain chips

11. Tostones Rellenos \$17

Four stuffed green plantains, filled with Roast Pork, Picadillo, Ropa Vieja, and Yellow Rice and Black Beans

12. Camarones de Coco \$19.50

Fried coconut shrimp served on a bed of plantain chips with Pepe's homemade pineapple marmalade

13. Papas Rellenas \$14

Picadillo & Pork stuffed fried potato balls served with our chipotle key lime sauce

14. Mariquitas \$11

Fried thin sliced plantain chips with pico de gallo salsa

15. Empanadas de Carne o Pollo \$15

Choice of (2) beef and/or chicken empanadas

16. Conga Combo (serves 4) \$32

Sample our most popular appetizers: #1 Frituras de Cobo, #3 Alitas de Pollo, #6 Croquetas, #13 Papas Rellenas, and #44 Yuca Frita

SOUPS - SOPAS Y POTAJES

20. Sopa del Dia \$12

Pepe's special soup of the day

21. Potaje de Frijoles Negros \$11

Cuban black bean soup topped with onions & parsley

22. Sopa de Pollo con Fideos \$12

Homemade chicken noodle soup

SALADS - ENSALADAS

31. Ensalada de Casa \$16

Mixed greens, tomatoes, cucumbers and onions (small side salad - \$7)

32. Meson Salad \$18

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

33. Caesar Salad \$17

Romaine lettuce, shredded cheese, fresh croutons

34. Avocado Salad \$17

Bed of mixed greens garnished with tomatoes, Spanish olives and thinly sliced onions

Any Salad:

Add Chicken (Grilled or Fried) - \$13.50

Add Garlic Shrimp - \$18

Add Steak - \$18

Add Fish - \$19

SIDE ORDERS - ANTOJITOS

40. Platanos Maduros \$8

Fried ripe, sweet plantains

41. Tostones \$12

Refried, flattened green plantains

42. Papitas Fritas \$7

French fries

43. Arroz Blanco o Amarillo \$6

White or yellow rice

44. Yuca Hervida o Frita \$8

Boiled or fried yucca with onion mojo sauce

45. Completa \$12.50

A combination of sides with your choice of: rice, black beans and sweet plantains or yucca

46. Aguacate \$13.50

Fresh avocado slices (in season)

TYPICAL CUBAN DISHES - PLATOS TIPICOS CUBANOS

61. Picadillo Habanero \$24

Savory ground beef cooked with tomatoes, onions, garlic, bell peppers, cumin, bay leaves, oregano, potatoes, carrots & raisins

62. Ropa Vieja - “Old Clothes” \$28

Marinated shredded beef with red & green peppers, fresh tomatoes, onions and red wine

63. Churrasco \$35

Grilled 12oz skirt steak flavored with a tangy onion-garlic sauce

64. Bistec Palomilla \$30

10oz thin sliced prime sirloin steak grilled or fried served with red onion mojo

65. Bistec Milanesa \$32

Seasoned and breaded top 10oz sirloin steak fried and topped with ham and cheese

66. Vaca Frita \$28

Simmered and pulled beef marinated overnight in lime, garlic and onions then sautéed until crispy

67. Pollo al Ajillo \$26

Half chicken marinated and roasted with garlic mojo glaze and caramelized onions

68. Pechuga de Pollo \$29

Breast of chicken breaded and fried or grilled with parsley, olive oil and garlic adobo

69. Lechon Asado \$26

Traditional Cuban roasted pork marinated in cumin-mojito sauce

70. Chuletas de Cerdo \$28

Pork Chops marinated in lime and garlic, grilled to perfection and topped with sautéed onions

All dishes include your choice of: Yellow or White Rice, Black Beans, and Sweet Plantains or Yucca

COMBINATION PLATTERS - COMPLETAS

80. Completa de Caballo Grande \$35

Sample our 3 most popular Cuban Dishes: #69 Lechon Asado, #62 Ropa Vieja, and #61 Picadillo Habanero; served with white or yellow rice, black beans, plantains, and yucca

81. Completa Tradicional \$32

A traditional Cuban combination of #69 Lechon Asado & #2 Tamal Cubano en Hoja; served with white or yellow rice, black beans, plantains, and yucca

FISH AND SEAFOOD - MARISCOS Y PESCADOS

90. Rabirubia Frita Entera \$38

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

91. Filete de Cherna \$32

Grouper filet breaded and fried or grilled to perfection

92. Mahi Mahi con Salsa de Camarones \$34

Fresh Dolphin Fish topped with a shrimp creole sauce

93. Pescado del Dia *Market Price*

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

94. Zarzuela de Mariscos \$48

A medley of seafood in a homemade Cuban Creole sauce

95. Camarones Empanizado \$30

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

96. Camarones en Salsa Criolla \$32

Fresh shrimp in a homemade Cuban Creole sauce

97. Camarones al Ajillo \$32

Shrimp sautéed in garlic, olive oil, lemon and white wine

KIDS' ENTREES - PARA LOS NIÑOS

12 and Under. Includes fountain drink.

Kids' Cuban Steak Platter \$20

Served with rice, beans & plantains

Fried Shrimp* \$18

Chicken Fingers* \$16

Hamburger* \$15

Cheeseburger* \$17

****Served with choice of French fries or plantain chips.***

SANDWICHES- BOCADITOS

Served daily 11 am - 3 pm only

Cayo Hueso Cuban Mix \$18

(Available All Day) Key West's version of the traditional Cuban sandwich, served with all the trimmings: sugar glazed ham, roast pork, Swiss cheese, pickles, lettuce, mustard, tomatoes and mayonnaise on crispy pressed Cuban bread

Pan con Bistec \$20

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

Emparedado de Pollo \$18

Mojo marinated, grilled or breaded and fried chicken sandwich served with lettuce, mayonnaise, tomatoes, and caramelized onions.

Emparedado de Pescado \$22

Breaded and deep fried or grilled fish served with lettuce, tomatoes, and homemade tartar sauce.

Pan con Ropa Vieja \$19

Shredded beef in tomato Creole sauce, served on Cuban bread

Pan con Lechon \$18

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

Jamon Y Queso \$16

Sugar glazed ham and Swiss cheese with lettuce, tomatoes and mayonnaise

Hamburguesa \$15, Add Cheese \$17

All sandwiches are served with your choice of French fries or plantain chips.

DESSERTS - POSTRES

110. Pudín de Guava \$13.50

Guava bread pudding

111. Flan Casero \$14

Caramel custard

112. Torta de Limón \$14

Homemade Key Lime Pie

113. Pastel de Chocolate \$13.50

Chocolate cake

114. Tres Leches \$14

A three milk cake sensation

115. Flan de Coco \$15

Coconut flan

18% Service Charge added to parties of 5 or more.

Consumer Advisory

Consuming Raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a Foodborne Illness. We recommend ordering your food well done. Order at your own risk.

Aviso Al Consumidor

Consumir alimentos Crudos o Termino Medio como carnes, aves, pescado, mariscos o huevos incrementa el riesgo de adquirir enfermedades por estos alimentos. Le sugerimos los ordene bien cocinado. Ordene a su propio riesgo.

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