







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. <b>WARNING: THESE PIZZAS ARE STRICTLY NOT RECOMMENDED FOR CONSUMERS, LIVING WITH CELIAC DISEASE, DHD, GLUTEN ATAXIA AND WHEAT ALLERGY!</b> 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
I am Angry! Pizza	A				A									
Jalapeno papa	A				A									
Like in the movie pizza	A				A									
Meat with meat pizza	A				A									
Mexican	A				A									
Mushroom stew pizza	A				A				A					
Pepe Margherita	A				A									
Pepperoni	A				A									
Pizza a la gyros	A				A									
Pizza Bolognese	A				A									
Rangers	A				A									
Son-go-ku	A				A									
Tough Guy	A				A					A				
Tuna pizza	A			A	A									
SOUPS														
Cottage bean soup with smoked ham, vegetables and noodles	A											A		
Creamy raspberry soup with cottage cheese dumplings and roasted almonds	A				A	A		A	A					
Don Pepe rich bouillon soup	A													
Italian tomato soup with cheese	A				A							A		
DIPS														
Chicken tenders crumbed with sesame seeds, Don Pepe fries, veggie sticks and dips	A					A			A					
Meatballs with dips, Don Pepe fries and veggie sticks	A					A					A	A		
Fried cheese sticks crumbed with sesame seeds served with Don Pepe fries, veggie stic	A				A	A			A			A		



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Grilled salmon salad	A			A		A			A					
Don Pepe della casa - "Extra salad of the house"					A	A				A				
Smoked salmon salad				A								A		
Hawaiian chicken salad					A	A				A				
Gherkins														
Cucumber salad with sour cream					A									
Cucumber salad														
<b>DELUXE SALADS</b>														
Meatballs with grilled beetroot salad and BBQ sauce	A					A				A	A	A		
Smokey duck salad with blue cheese dressing	A				A					A				
Chicken salad with honey-mustard dressing	A				A	A				A				
Don Pepe Fried Chick & Salad	A				A	A				A		A		
Grilled beetroot salad with sesame crumbed chicken strips	A				A	A			A			A		
<b>VEGETARIAN FOODS</b>														
Paprika mushroom stew with noddles fried in eggs	A				A	A			A					
Breaded camembert with rice and blueberries	A				A	A								
Breaded trappist cheese with rice and tartar sauce	A				A	A				A				
Oven-baked penne with vegetables	A				A									
Notchicken vegetarian DPFC DUO	A				A	A						A		
<b>VEGAN OPTIONS</b>														
We prepare our most popular pizzas and meals in VEGAN, meats and cheese are substituted with smoked tofu or seitan and/or with vegan														



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VEGAN Pea'meat' sweet corn pizza	A									A				
VEGAN Smoked tofu, mushroom, sweet corn pizza	A										A			
VEGAN Seitan, mushroom, sweet corn pizza	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 seitan	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 seitan	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 seitan	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 seitan	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 Gyros pizza with pea'meat'	A									A				
VEGAN FOODS														
VEGAN Notchicken nuggets, tortilla chips, vegetable sticks, salsa & BBQ dips												A		
VEGAN Notchicken nuggets pizza	A													
VEGAN Nuggets piadina	A													
VEGAN Nuggets burger	A													
VEGAN Nuggets roller	A													
VEGAN Nuggets deluxe salad	A											A		
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				

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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 spagetti 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			
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					

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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					
VEGAN Creamy mushroom stew penne with smoked tofu	A								A		A			
VEGAN Creamy mushroom stew penne with seitan	A								A					
VEGAN Creamy mushroom stew penne with spicy-smoked 'sausage'	A								A					
VEGAN Creamy mushroom stew penne with pea'meat'	A								A	A				
VEGAN Chili Con Tofu	A								A		A			
VEGAN Chili Con Seitan	A								A					
VEGAN Chili Con 'Sausage'	A								A					
VEGAN Chili Con Pea'meat'	A								A	A				
VEGAN Classic burger - NOTHAM burger patty	A								A	A				
VEGAN Classic burger - pea'meat' burger patty	A								A	A				
VEGAN BBQ Burger - NOTHAM burger patty	A								A	A				
VEGAN BBQ Burger - pea'meat' buger patty	A								A	A				

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VEGAN Gyros burger - NOTHAM burger patty	A								A					
VEGAN Gyros burger - pea'meat' burger patty	A								A	A				
VEGAN Green peas stew with smoked tofu									A		A			
VEGAN Green peas stew with onion flavoured seitan	A								A					
VEGAN Green peas stew with spicy-smoked 'sausage'									A					
VEGAN Green peas stew with NOTHAM burger patty									A					
VEGAN Green peas stew with pea'meat' burger patty									A	A				
VEGAN gnocchi with green peas, basil, dried tomato and smoked tofu	A								A		A			
Vegan Rice&Nomeat									A		A			
VEGAN Italian tomato soup with vegan "mozzarella"	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			
DON PEPE'S PAN														
Mac & Cheese with 2 meats and 3 cheese	A				A									
Chili con carne	A				A									
Oven baked gnocchi with bacon, sour cream and smoked cheese	A				A							A		
Pepe papa's chicken & spinach with gnocchi and camambert	A				A									
MAGIC & PASTA														
Bellissimo Formaggio - filled with sausage chips	A				A	A			A					

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Bellissimo Formaggio - filled with cured ham	A				A	A			A					
Bellissimo Formaggio - filled with prune	A			A	A	A			A					
Chicken Caprese - Roasted caprese chicken breast, rice with cream cheese and spinach					A									
Malibu Chicken breast with rice in cheddar with green peas	A				A	A								
Pasta...Pollo...Bellagio!	A				A	A								
Milanese fillet of pork	A				A	A								
Chicken Parmigiana alla Carbonara	A				A	A								
Chicken Parmigiana alla Bolognese	A				A	A								
Chicken Parmigiana alla Don Pepe	A				A	A								
Chicken Parmigiana alla Mexicana	A				A									
Rice in cheddar with green peas side - chicken parmigiana					A									
Spaghetti alla Milanese side - chicken parmigiana	A				A									
Tomato spaghetti side - chicken parmigiana	A													
Gnocchi with dried tomatoes, olives and bacon side - chicken parmigiana	A				A									
Creamy casarecce with ham & bacon side - chicken parmigiana	A				A									
Creamy spaghetti with spinach and dried tomato side - chicken parmigiana	A				A									
Tuscan spinach cream cheese risotto side - chicken parmigiana					A									
<b>PASTAS</b>														
Creamy casarecce with smoked cheese, porcini and pork strips	A				A				A		A			
Creamy spaghetti with ham & bacon	A				A	A		A						



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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		
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			?			



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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 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						

# 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



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(28 CM – GMT)

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



## 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](http://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)

## PIZZAS TOPPED ON FITTI - BEETROOT CRUST (28 CM)

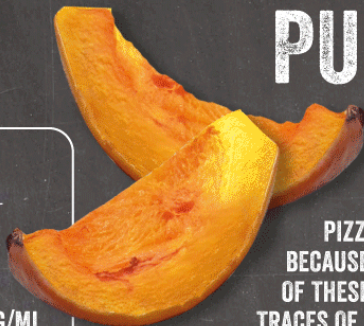
THESE PIZZAS ARE CREATED BY USING PRE-MADE 28 CM GLUTENFREE PIZZA CRUSTS, HOWEVER WE CAN NOT GUARANTEE 100% GLUTENFREE PIZZAS, BECAUSE OUR KITCHENS ARE NOT GLUTENFREE. SINCE THE FINAL PIZZA PRODUCTS OF THESE GLUTENFREE CRUST PIZZAS ARE CERTAINLY CROSS-CONTAMINATED WITH TRACES OF GLUTEN, THEREFORE THESE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

**GLUTENFREE  
FREE FROM EGGS AND LACTOSE**



# PUMPKIN CRUST PIZZAS

(28 CM)

## PUMPKIN CRUST

(28 CM - GMT) INGREDIENTS:

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

## NUTRITIONAL VALUE

AVERAGE 100G/ML

### ENERGY

559 KJ 133 KCAL

### FAT (G)

3,8 G

OF WHICH SATURATED FATTY ACID (G)

0,5 G

### CARBOHYDRATE (G)

11 G

OF WHICH SUGARS (G)

3 G

### DIETARY FIBERS (G)

6,2 G

### PROTEIN (G)

15 G

### SALT (G)

1,9 G

**PIZZAS TOPPED ON FITTI - PUMPKIN 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!**