

# THYSSEN SET MENU

## TO SHARE

POTATOE SALAD WITH PRAWNS

BEEFSTEAK TOMATOES

GRANDMA'S STEW CROQUETTES

FRIED VEGETABLES FROM THE GARDEN (FRIED HOT GREEN  
PEPPERS AND THAI EGGPLANT)

## INDIVIDUAL-CHOOSE ONE OF TWO (selected in advance)

IBERIAN PORK CHEEKS WITH MÁLAGA PX SWEET WINE

GRILLED CODFISH WITH APPLE AND MOSCATEL RAISIN  
COMPOTE

## DESSERT

SCOOP OF ICE CREAM

Beverage included until end of meal: wine, beer,  
soft drinks, water.

# 30€

### Bodega Bar El Pimpi

C/ Granada 62 · Jardines Alcazabilla s/n 29015 Málaga

Tlf. 952 225 403 / 952 228 990

reservas@elpimpi.com



El Pimpi

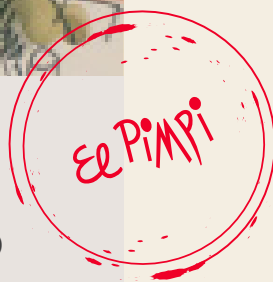
## MUCH MORE THAN GOOD FOOD

What you'll be eating is fresh, local, seasonal and, in many cases, organic as well. Our food is prepared with some of **the best produce in the world**, such as extra virgin olive oil, from the first squeeze of the olive, giant "bull's ball" tomatoes, chestnut-reared cured Iberian ham and sweet muscatel wine.



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# MANUEL ALCÁNTARA SET MENU

## TO SHARE

POTATOE SALAD WITH PRAWNS

CURED SHEEP CHEESE

JUICY IBERIAN FRIED PORK ROLL STUFFED WITH  
AGED CHEESE

FRIED SMELTS AND MARINATED FRIED FISH

## INDIVIDUAL-CHOOSE ONE OF TWO (selected in advance)

GRILLED IBERIAN SIRLOIN SERVED WITH MUSTARD  
SAUCE

SALMON SERVED WITH A PICKLED VINAIGRETTE

## DESSERT

THREE CHOCOLATE CAKE

Beverage included until end of meal: wine, beer,  
soft drinks, water...

# 35€

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# PICASSO SET MENU

## TO SHARE

IBERIAN CHESTNUT-FED HAM FROM ALTO GENAL  
BEEFSTEAK TOMATOES  
TUNA TARTARE WITH AVOCADOS FROM AXARQUÍA  
ARTICHOKES MONTILLANA STYLE

## INDIVIDUAL-CHOOSE ONE OF TWO (selected in advance)

IBERIAN PORK LOIN FROM FARAJAN WITH CHIMICHURRI  
SAUCE  
GRILLED CODFISH WITH A CITRUS WAFER OF SESAME, PIS-  
TACHIOS AND WHITE GARLIC AND MOSCATEL WINE SAUCE

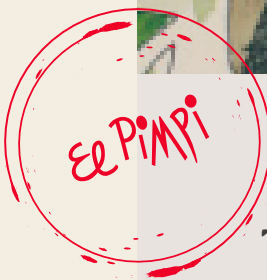
## DESSERT

AGED CHEESE CHEESECAKE

Beverage included until end of meal: wine, beer,  
soft drinks, water...

# 40€

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# ANTONIO BANDERAS SET MENU

## TO SHARE

IBERIAN CHESTNUT-FED HAM FROM ALTO GENAL

BEEFSTEAK TOMATOES

MÁLAGA RAW CONCHA FINA CLAMS

SQUASH BLOSSOMS FRIED IN TEMPURA

AMBERJACK TARTARE SERVED WITH FRIED EGG AND TRUFFLE

## INDIVIDUAL-CHOOSE ONE OF TWO (selected in advance)

BEEF SIRLOIN

TUNA SIRLOIN

## DESSERT

SAMPLE OF HOMEMADE DESSERTS

Beverage included until end of meal: wine, beer, soft drinks, water....

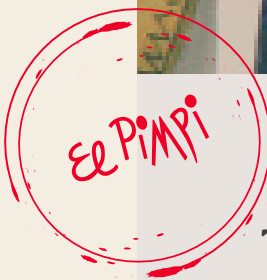
# 50€

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# MENÚ CONDITIONS

### ADDITIONAL AVAILABLE OPTIONS NOT IN THE SET MENU

- Flamenco performance
- Tradicional Málaga wine pouring demonstration
- Cured ham slicing demonstration

### ADDITIONAL INFORMATION

- At least 24 hours before the date of your event, we kindly ask you to reconfirm the number of people attending and pay in advance for the diners confirmed at that time.
- To guarantee the reservation, you must confirm it at least in 7 days after the request.
- We require a 30% per person deposit to hold the booking.
- Payment methods: bank transfer, cash or credit card.
- A 100% fee will be charged if the reservation is cancelled with less than 24 hours notice.
- El Pimpi's kitchen offers vegetarian choices when reserving on request or allergen and intolerances options.
- Where a set menu requires you to choose a dish, please also let us know diners' choice in advance (at least 48h before the service).
- Some menus may not be available on certain days.

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