

SET MENU 30€
THYSSEN



TO SHARE:

Málaga salad: Potatoes, codfish, oranges, spring onions, and green olives.

Cheese plate.

Mixed meat stew croquettes.

Smelts and local variety of fried fish from Málaga's fish market.

INDIVIDUAL: (CHOOSE ONE OF TWO, SELECTED IN ADVANCE)

Iberian pork cheek stewed in P.X. Sweet wine.

Baked codfish with ratatouille.

DESSERT:

Homemade dessert.

All drinks included while the set menu is being served: Wine, beer, soft drinks and water.

Bodega Bar El Pimpi
C/ Granada 62 · Jardines Alcazabilla s/n
29015 Málaga
Tlf. 952 225 403 / 952 228 990
reservas@elpimpi.com



SET MENU 35€
PICASSO



TO SHARE:

Sliced cured iberian ham.

“Russian salad”: potatoes and mayonnaise salad with chopped king prawns.

Crispy breadcrumbed parcel of Iberian ham and aged cheese.

Smelts and local variety of fried fish from Málaga’s fish market.

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.

All drinks included while the set menu is being served: Wine, beer, soft drinks and water.

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SET MENU 40€
MANUEL ALCÁNTARA

TO SHARE:

Sliced cured iberian chestnut-fed ham.

Marinated tomatoes with pickled vegetables and aged cheese.

Red Tuna tartare with local avocado from Axarquía.

Grilled octopus tentacle with spicy 'mojo picón' sauce from the Canary Islands.

INDIVIDUAL: (CHOOSE ONE OF TWO, SELECTED IN ADVANCE)

Iberian pork loin from Farajan, Málaga with chimichurri sauce (parsley, garlic, salt, pepper, fresh chili, oregano, red wine vinegar and olive oil).

Sea bass with an almond-garlic sauce of moscatel wine.

DESSERT:

Aged cheese cheesecake.

All drinks included while the set menu is being served: Wine, beer, soft drinks and water.

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SET MENU 50€
ANTONIO BANDERAS



TO SHARE:

Iberian chestnut-fed ham from Alto Genal Valley, Málaga.
Málaga local raw concha fina clams.

FIRST COURSE INDIVIDUAL:

Pickled chicken salad with avocado, mango, and mustard vinaigrette.

INDIVIDUAL: (CHOOSE ONE OF TWO, SELECTED IN ADVANCE)

Grilled beef sirloin with vegetables.

Grilled tuna sirloin with vegetables.

DESSERT:

Aged cheese cheesecake.

All drinks included while the set menu is being served: Wine, beer, soft drinks and water.

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KIDS MENU 15 €
GLORIA FUERTES

MIXED PLATE OF:

Spanish-style potato omelette.

Minced mixed meat croquettes.

Crispy breadcrumb parcel of Iberian ham
and aged cheese.

Chips fries.

DESSERT:

Ice cream scoop.

DRINK:

A soft drink or water.

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INFORMATION



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.

The use of a face mask is obligatory.
Otherwise, the property reserves the right to restrict entry.

The occupation of the dining room will be based on the schedule of the prior and posterior groups.

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