

# El Pimpi

DESDE 1971

MENU.

**TRADITION,  
CULTURE AND  
GASTRONOMY  
IN THE SAME  
PLACE.**



## APPETIZERS

*Start your meal off in style*



Slice of Spanish Potato omelette.	4,50€
“Salmorejo”. Thick, chilled tomato soup with ham & quail egg garnish.	7,00€
“Ensaladilla rusa”. Potato mayonnaise salad, mixed with prawns.	8,00€
Malagueña Salad. With potatoes, orange & baked cod.	8,00€
Fresh Salad. Lettuce, tomato, onion, courgette, carrot, quail egg and tuna belly.	8,00€
Beefsteak tomatoes.	9,00€
Roasted red pepper and tuna belly salad.	11,00€
Roasted red peppers.	8,00€
French fries with mojo sauce.	8,00€
Curried roast cauliflower.	12,00 €
Pimpi Prawns.	9,00€
Fried eggplants with molasses.	10,00€
Grandma’s mixed meat confit croquettes.	6,50€/4 uds 11,00€/8 uds
Pil-Pil style prawn croquettes.	7.00€/4 uds 11,00€/8 uds
Broken fried eggs with whitebait and wood-fired grilled peppers.	12,00€
Broken fried eggs with baby squid.	16,00€
“Flamenquín Ibérico”. Cordon bleu roll with juicy Iberian ham and aged cheese.	12,00€
Fried artichokes with Iberian puré and soft-boiled egg.	14,00€

## IBERIAN CORNER

*Charcuterie with the world's best pork*



	HALF-PORTION	PORTION
Iberian Bait Ham. D.O Extremadura.	14,00€	17,00€
Hand-cut Iberian acorn-fed cured ham. D.O Extremadura.	18,00€	22,00€
Francisco Torres Iberian Chestnut-fed ham.	19,00€	24,00€
Francisco Torres Chestnut-fed cured Iberian pork loin.	14,00€	19,00€
Iberian cured cold meat assortment: Acorn-fed cured Iberian ham, chorizo dry pork sausage, salchichón dry pork sausage and Chestnut-fed cured Iberian ham.	14,00€	18,00€
Assorted iberian plate: Iberian Bait Ham & sheep cheese.	14,00€	16,00€
Aged sheep cheese board.	11,00€	16,00€
Assortment of Andalusian cheese.	-	16,00€

*Our bread in baskets may contain traces of soya.  
Gluten-free bread is available on request.*

## RICE DISHES

*At least two people*



Black shellfish rice.	18,00€ / pers.
Iberian pork loin with vegetables.	18,00€ / pers.
Rice stew with free-range chicken.	16,00€ / pers.
Rice stew with European lobster.	22,00€ / pers.
Short noodles with prawns.	18,00€ / pers.

## BREADS



*The light-bite crusty-bread sandwich with a soft centre (an El Pimpi invention)*

<b>Pringá:</b> spread made with mixed meats.	<b>3,50€</b>
<b>Piripi:</b> pork loin, fresh tomato, bacon, cheese, aioli Spicy lard.	<b>3,50€</b>
<b>Smoked:</b> smoked salmon with guacamole, marinated onions and hollandaise sauce.	<b>5,00€</b>
<b>Chapata:</b> roast pork loin with piquillo peppers.	<b>5,00€</b>
<b>“Campero Pimpi” Toasted Sandwich:</b> Roasted chicken, ham, cheese, lettuce, tomato & mayo.	<b>6,00€</b>

## SEAFOOD



	HALF-PORTION	PORTION
“Adobo”. Marinated fish pieces in batter.	7,00€	11,00€
“Boquerones fritos”. Fried anchovies.	7,00€	11,00€
Fried lemon anchovies.	7,00€	11,00€
Sea bream fillets.	7,00€	12,00€
Sautéed clams.	-	12,00€
Fried calamar with spicy mayonnaise.	-	15,00€
Baked cod with ‘Sanfaina’ ratatouille with apple and muscatel raisins.	-	15,00€
Broiled octopus leg with baked potatoes.	-	18,00€
Málaga-style baby squid.	-	16,00€
Mediterranean sea bass with cauliflower and smoked eggplant.	-	17,00€
Salmon with a pickled vinaigrette.	-	17,00€
Mixed fried fish (for 2 people).	-	25,00€

*Brought every day chiefly from the ports of Malaga province, as well as Almeria, Cadiz and Huelva.*

## CHOICE MEATS

*A carefully chosen selection of perfectly  
cooked flavours*



<b>Spiced deboned chicken fillet. Leg and thigh.</b>	<b>13,00 €</b>
<b>Beef hamburger with manchego cheese, smoked bacon with curry and mango mayonnaise.</b>	<b>14,00 €</b>
<b>Iberian pork cheek in Pedro Ximénez sweet wine.</b>	<b>16,00 €</b>
<b>Grilled 'presa' pork shoulder-blade steak with a tangy 'mojo rojo' sauce.</b>	<b>18,00 €</b>
<b>Grilled acorn-reared Iberian tenderloin pork in a mustard sauce.</b>	<b>18,00 €</b>
<b>Deboned oxtail stew.</b>	<b>18,00 €</b>
<b>Grilled beef sirloin.</b>	<b>26,00€</b>
<b>Filletted aged beef tenderloin (350g).</b>	<b>26,00 €</b>

*All our meat dishes are accompanied by vegetable garnish  
from El Pimpi's own country vegetable garden.*

## DESSERTS



*And don't forget a glass of sweet Malaga wine overlooking the Alcazaba fortified palace*

Cured-Cheesecake.	6,50€
Ice cream made from orange of the Guadalhorce Valley (AOVE) and Predro Ximenez sweet wine.	6,50€
Homemade ice cream scoop.	6,50€
Three chocolates cake.	6,50€
Mille-feuille with "turrón", nougat cream.	6,50€
Stewed banana tartlette with toffee.	6,50€
Coconut passion.	6,50€
Mascarpone and red berries.	6,50€
Chantilly cream éclair with strawberries.	6,50€
Assortment of desserts.	6,50€

## COFFEE & TEA



Black coffee or milk coffee.	1,70€
Herbal infusions, brews, teas.	1,70€
Cola-Cao and Hot chocolate.	1,70€
"Café bombón". With condensed milk.	2,30€
Capuccino.	2,90€
Coffee and a dash of liquor.	3,20€
Irish coffee.	6,50€

*We also have a separate menu for fresh fruit juices, smoothies, milkshakes and frappé.*

## SOFT DRINKS & OTHERS



*Ask for our premium spirits & cocktail menu*

Sodas and Appletiser.	2,30€
Bottled juices and chocolate milkshake.	2,10€
Sparkling water 33 cl.	2,10€
Water 50 cl.	2,40€
Red Bull.	2,90€
Florestei. Sparkling sweet wine.	2,20€
“Tinto de verano”. Red wine and sweet soda water.	SMALL 2,10€ BIG 4,00€
“Sangría”.	SMALL 2,50€ BIG 4,50€

## BEERS



Small draft beer / draft or bottled 0,0% beer.	2,10€
Victoria. (Bottle).	2,50€
Complot Ipa. (Bottle).	2,90€
Alhambra Reserva. (Bottle).	3,10€
Tanque grifo.	4,00€
Daura. Gluten-free Victoria.	3,20€
Marengo. Black Victoria.	3,10€
Pasos Largos. Victoria with lemon.	2,60€
Malacatí. Wheat Victoria.	2,60€
Inedit (Bottle).	2,60€
Coronita (Bottle).	3,10€

*El Pimpi*  
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**VICTORIA**  
MÁLAGA 1928