

MENÚ GROUP 37€

PICASSO

TO SHARE:

Sliced cured Iberian ham.

Ensaladilla Rusa: potatoes and mayonnaise salad with chopped king prawns.

Mixed meat stew croquettes.

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

INDIVIDUAL: (MAIN COURSE TO CHOOSE ONE IN ADVANCE)

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

Baked codfish with ratatouille.

DESSERT:

Three chocolate cake.

**Beverages included until end of meal:
wine, beer 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



ALL TO SHARE MENU 45€

TO SHARE:

Hand-cut Iberian acorn-fed cured ham.

Cooked white prawn.

Ensaladilla Rusa:
potatoes and mayonnaise salad with chopped king prawns.

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

Pil-Pil style prawn croquettes.

Grilled acorn-fed Iberian tenderloin pork in a mustard sauce.

DESSERT:

Aged cheese cheesecake.

**Beverages included until end of meal:
wine, beer and water.**

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MENÚ GROUP 45€

MANUEL ALCÁNTARA

TO SHARE:

Hand-cut Iberian acorn-fed cured ham.

Goat cheese and marinated salmon salad.

Pil-Pil style prawn croquettes.

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

INDIVIDUAL: (MAIN COURSE TO CHOOSE ONE IN ADVANCE)

Grilled acorn-fed Iberian tenderloin pork in a mustard sauce.

Grilled sea bass with vegetables.

DESSERT:

Aged cheese cheesecake.

**Beverages included until end of meal:
wine, beer and water.**

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MENÚ GROUP 55€

ANTONIO BANDERAS

TO SHARE:

Iberian chestnut-fed ham from Alto Genal Valley, Málaga.

Goat cheese and marinated salmon salad.

Cooked white prawn.

Red tuna tartare.

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

INDIVIDUAL: (MAIN COURSE TO CHOOSE ONE IN ADVANCE)

Grilled beef sirloin with Café de Paris butter sauce.

Hake grilled with red shrimp sauce.

POSTRE:

Aged cheese cheesecake.

**Beverages included until end of meal:
wine, beer and water.**

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MENÚ INFANTIL 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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MENU CONDITIONS



1. 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.
2. To guarantee the reservation, you must confirm it at least in 5 days after the request.
3. We require a 30% per person deposit to hold the booking.
4. Payment methods: bank transfer, cash or credit card.
5. A 100% fee will be charged if the reservation is cancelled with less than 48 hours notice.
6. El Pimpi's kitchen offers vegetarian choices when reserving on request or allergen and intolerances options.
7. All menú options must be communicated with at least 48 hours notice before the reservación date. If any change is made with less than 24 hour notice, that change will be charged, if such change can be done.
8. Some menus may not be available on certain days.
9. The occupation of the dining room will be based on the Schedule of the prior and posterior groups.



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