

GROUP MENU 45€

PICASSO



TO SHARE

Hand-cut Iberian acorn-fed cured ham.

Aged sheep cheese board.

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

Smelts and local variety of fried fish from Málaga.

Mixed meat stew croquettes.

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

DESSERT

Assortment of desserts.

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



GROUP MENU 50€

MANUEL ALCÁNTARA

TO SHARE

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

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

Mixed meat stew croquettes.

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

INDIVIDUAL

(CHOOSE IN ADVANCE)

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

Baked codfish with apple ratatouille.

DESSERT

Aged cheesecake.

WINES

Azpilicueta. D.O Ca Rioja, Crianza. Tempranillo, Graciano y Manzanillo.

Mar de seda. D.O Toro, Verdejo

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

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GROUP MENU 70€

ANTONIO BANDERAS

TO SHARE

Hand-cut Iberian acorn-fed cured ham.

Avocado salad with nuts, raisins, black olives and sundried tomatoes.

Mixed meat stew croquettes.

Grilled octopus tentacle.

INDIVIDUAL

(CHOOSE IN ADVANCE)

Beef sirloin with a foie gras and PX wine sauce.

Seared bass with an almond and garlic cream.

DESSERT

Traditional easter 'torrija' (slice of fried milky, eggy bread, served with cinnamon and sweetened). Served with vanilla ice cream.

WINES

El pacto. D.O. Ca La Rioja, Tempranillo.

Mara Martín. Godello. D.O. Moterrei.

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

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GROUP MENU 90€

ANTONIO GALA

INDIVIDUAL

Cold almond and garlic soup with seasonal sorbet.

TO SHARE

Hand-cut Iberian acorn-fed cured ham.

Assortment of Andalusian cheese.

Red tuna tartar, sundried tomato and Payoyo sheep cheese.

Grilled octopus tentacle.

FIRST COURSE

Pan-seared white sea-bass with a cauliflower cream.

SECOND COURSE

Grilled beefsteak with pepper confit.

DESSERT

Millefeuille with vanilla chantilly cream.

WINES

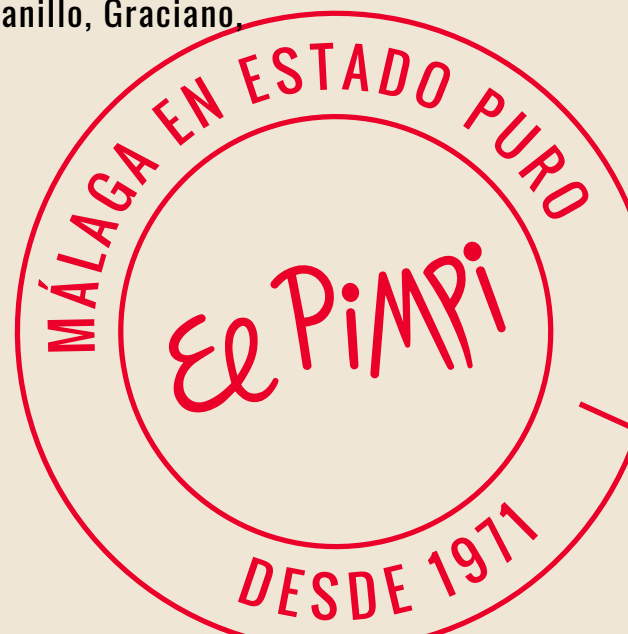
Marqués de Murrieta. D.O.Ca La Rioja, Tempranillo, Graciano,
Manzuelo y Garnacha.

Cloe. D.O Sierras de Málaga, Chardonnay.

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

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VEGETARIAN 45€

MENU



Seasonal salad

Cold almond and garlic soup with seasonal sorbet.

Roasted carrots with hummus and nuts.

Fried aubergines in beer

Grilled vegetables.

DESSERT

Seasonal fruit.

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

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VEGETARIAN 55€ MENU

Vegan salad of avocado and semi-dry tomato.
Cold almond and garlic soup with seasonal sorbet.
Roasted carrots with hummus and nuts.
Seasonal vegetables deep fry tempura
Sautéed seasonal vegetables

DESSERT

Ice cream made from orange of the Guadalhorce Valley (AOVE) and
Predro Ximenez sweet wine.

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

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KIDS' MENU 20€

GLORIA FUERTES

MIXED PLATE OF

Minced mixed meat croquettes.

Fried eggs with potatoes.

Spiced deboned chicken fillet. Leg and thigh.

DESSERT

Ice cream scoop.

DRINK

A soft drink or water.

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Menu Conditions

- At least 48 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. If there is a change in numbers, this must be informed by email.
- To guarantee the reservation, you must confirm the menu in advance.
- A 30% deposit of the total service is required once the booking has been confirmed.
- Payment methods: bank transfer, cash or credit card.
- A 100% fee will be charged if the reservation is cancelled with less than 48 hours notice.
- The Pimpin kitchen offers vegetarian, vegan and food allergy menu options.
- All menú options must be communicated with at least 72 hours notice before the reservation date. If any change is made with less than 24 hour notice, that change will be charged, if such change can be done.
- Some menus may not be available on certain days, or certain seasons.
- The occupation of the dining room will be based on the Schedule of posterior groups, or the restaurant closing time.
- If an invoice is required, this should be requested when confirming the booking.

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

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