

# CHRISTMAS MENU

Available from December 1

2024-2025



# MENU 1



## TO SHARE:

Hand-cut Iberian acorn-fed cured ham from Alto Genal, Ronda.

Fresh salad with cheese, sundried tomatoes and hazelnuts.

Mixed meat stew filled croquettes.

Prawn cake with piquillo pepper sauce.

## INDIVIDUAL: (MAIN COURSE TO CHOOSE ONE IN ADVANCE)

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

Roasted cod with Catalanian ratatouille and roasted garlic emulsion.

## DESSERT:

Cheesecake with a reduction of red berries.

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

### WINE CELLAR

- **RED WINE:** Pemales. D.O Sierras de Málaga, Syrah.
- **WHITE WINE:** Mar de Seda. D.O Toro, crianza sobre lías, Verdejo.

### Bodega Bar El Pimpi

C/ Granada 62 · Jardines Alcazabilla s/n  
29015 Málaga  
Tif. 952 225 403 / 952 228 990  
reservas@elpimpi.com



## MENU 2

### TO SHARE:

Hand-cut Iberian acorn-fed cured ham from Alto Genal, Ronda.

Assortment of Andalusian cheese.

Smoked fish salad with pine nuts and dill vinaigrette.

Octopus tentacle and drynuts cream.

### INDIVIDUAL: (MAIN COURSE TO CHOOSE ONE IN ADVANCE:)

Beef sirloin with a foie gras and PX wine sauce.

Grilled croaker with a roasted garlic and thyme butter.

### DESSERT:

Almond cake with English cream.

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

#### WINE CELLAR

- **RED WINE:** El pacto. D.O Rioja. Tempranillo.
- **WHITE WINE:** Mara Martin. D.O. Monterrei, Godello.

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## MENU 3

### TO SHARE:

Hand-cut Iberian acorn-fed cured ham from Alto Genal, Ronda.

Salmon carpaccio and pickled vegetables.

Pil-Pil style prawn croquettes.

### INDIVIDUAL:

Cold almond and garlic soup, tuna tartare, salmon roe and grapes.

### INDIVIDUAL: (MAIN COURSE TO CHOOSE ONE IN ADVANCE)

Oven roasted lamb shoulder.

Red tuna belly cheek medallion with a demi-glaze au jus.

### DESSERT:

Mille-feuille with “turrón”, nougat cream..

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

#### WINE CELLAR

- **RED WINE:** Marqués de Murrieta. D.OCa La Rioja, Tempranillo, Graciano, Mazuelo y Garnacha.
- **WHITE WINE:** Martín Códax. D.O. Rías Baixas, Albariño.

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# MENU CONDITIONS



1. The total number of guests must be confirmed by email at [reservas@el-pimpi.com](mailto:reservas@el-pimpi.com) at the latest 72 hours before the event, charging the total amount confirmed until that time.
2. The menu must be confirmed upon reservation.
3. As a guarantee, a 30% deposit of the total amount in advance is required.
4. Payment can be made by bank transfer, cash, or credit card.
5. Deposits will not be returned for any cancellation made in less than 72 hours prior to the event.
6. The Pimpi kitchen always has available vegetarian options as well as allergy-sensitive and food intolerance options.
7. The chosen dishes must be communicated in advance (at least 5 days before the event). In the event that there is a change less than 5 days before the event, this will be charged if and when the change can be done.
8. It is possible that certain menus may not be available on certain days.
9. The time allowed in the room depends on prior or subsequent events on that same date.

**El Pimpi**

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