



**Comida**

## Entrantes | *Starters*

|                                                                                                                                                                  |     |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Gilda de anchoas, piparras y aceituna<br>Anchovies, pickled spicy small green chili peppers and olives on a skewer                                               | 9   |
| Salmorejo con huevo de codorniz y mojama o jamón ibérico<br>Creamy cold tomato soup with quail egg and salt-dried tuna or iberian ham                            | 12  |
| Ajoblanco cremoso, frutos secos tostados y sorbete de fruta de temporada<br>Creamy cold almond soup, toasted nuts and fruit sorbet                               | 14  |
| Ensaladilla rusa con langostinos<br>Potato salad with prawns and mayo                                                                                            | 14  |
| Ensaladilla malagueña con vinagreta de naranja y bacalao<br>Málaga potato salad with orange vinaigrette and cod                                                  | 14  |
| Ensalada de pimientos asados con ventresca<br>Roasted pepper salad with tuna belly                                                                               | 18  |
| Ensalada fresca de la huerta<br>Fresh garden salad                                                                                                               | 18  |
| Cogollos de la huerta con ajo frito y anchoas<br>Romaine hearts from the garden with fried garlic and anchovies                                                  | 20  |
| Ensalada de lechuga, aguacate a la parrilla, tomates secos y vinagreta de pistachos<br>Green salad, grilled avocado, sundried tomatoes and pistachio vinaigrette | 19  |
| Gazpacho y su guarnición<br>Gazpacho with garnish                                                                                                                | 12  |
| Tortilla de patatas con crema agria y caviar de Riofrío<br>Potato omelette with sour cream and caviar from Riofrío, Granada                                      | 30  |
| Gambas de Fuengirola al Pim-pi<br>Shrimp from Fuengirola Pim-pi style                                                                                            | 28  |
| Berenjenas fritas con melaza de caña de azúcar<br>Fried aubergine with molasses                                                                                  | 15  |
| Croquetas de puchero y jamón de bellota<br>Stewed acorn fed ham croquettes                                                                                       | 18  |
| Croquetas de gambas al Pim-Pi<br>Pim-Pi shrimp croquettes                                                                                                        | 20  |
| Flamenquín ibérico con queso curado<br>Iberian ham and aged cheese fried roll                                                                                    | 24  |
| Almejas salteadas al oloroso<br>Sautéed clams in oloroso sherry wine                                                                                             | 26  |
| Latas de caviar Ecologico de Riofrío (30gr)<br>Tins of Ecological caviar from Riofrío, Granada (30gr)                                                            | 150 |

## Ibéricos | *Iberian cold cuts*

|                                                                                                                                              |    |
|----------------------------------------------------------------------------------------------------------------------------------------------|----|
| Jamón ibérico de bellota (D.O. Extremadura)<br>Cured acorn-fed Iberian ham (D.O. Extremadura)                                                | 39 |
| Jamón ibérico de castaña del Alto Genal<br>Chestnut-fed Iberian ham from Alto Genal, Málaga                                                  | 39 |
| Caña de lomo de castaña de Faraján<br>Dry-aged chestnut-fed pork loin from Faraján, Málaga                                                   | 29 |
| Surtido ibérico<br>Assortment of iberian cured cold cuts                                                                                     | 29 |
| Queso de oveja y cabra curado en manteca con pasa de Manilva<br>Aged sheep and goat cheese in lard and raisins from Manilva, Málaga          | 26 |
| Surtido de quesos Andaluces<br>Assortment of Andalusian cheeses                                                                              | 30 |
| Mojama de atún rojo con aceite de oliva virgen extra y almendras fritas<br>Salt-dried red tuna with extra virgen olive oil and fried almonds | 36 |
| Atún rojo curado con aceite de oliva virgen extra y almendras fritas<br>Aged-dried red tuna with extra virgen olive oil and fried almonds    | 38 |

## Carnes | *Meats*

|                                                                                                                   |        |
|-------------------------------------------------------------------------------------------------------------------|--------|
| Rabo de toro desmigado con puré cremoso<br>Pulled Oxtail with creamy potato purée                                 | 29     |
| Solomillo de vaca a la parrilla<br>Grilled beef sirloin                                                           | 42     |
| Lomo de vaca madurada a la parrilla<br>Aged grilled beef tenderloin                                               | 49     |
| Presa ibérica de bellota a la parrilla con salsa de mostaza<br>Grilled Iberian pork shoulder with a mustard sauce | 34     |
| Chuletón de vaca madurado 45 días<br>45 day aged steak                                                            | 140/kg |
| Chuletitas de cordero lechal<br>Baby lamb chops                                                                   | 38     |
| Paletilla de chivo malagueño<br>Málaga baby goat shoulder                                                         | 59     |

## Pescados | *Seafood*

|                                                                                      |        |
|--------------------------------------------------------------------------------------|--------|
| Cazón en adobo Malagueño<br>Fried marinated dogfish Málaga-style                     | 18     |
| Boquerones fritos<br>Fried anchovies                                                 | 18     |
| Calamar a la parrilla<br>Grilled squid                                               | 36     |
| Salmonetes de Fuengirola fritos<br>Fried Fuengirola red mullets                      | 24     |
| Calamaritos fritos<br>Fried baby squid                                               | 26     |
| Fritura variada (2 pax)<br>Assorted fried fish ( 2 pax)                              | 48     |
| Pulpo a la brasa<br>Grilled octopus                                                  | 36     |
| Pargo a la brasa y ajos asados (1kg)<br>Grilled snapper with roasted garlic (1kg)    | 120/kg |
| Pargo frito (1kg)<br>Fried snapper (1kg)                                             | 120/kg |
| Ventresca de atún de almadraba a la brasa<br>Grilled almadraba tuna belly from Cádiz | 45     |

## Guarniciones extra | *Side orders*

|                                                             |    |
|-------------------------------------------------------------|----|
| Verduras<br>Vegetables                                      | 10 |
| Patatas fritas<br>French fries                              | 10 |
| Puré de patatas y mantequilla<br>Mashed potatoes and butter | 10 |

Pan y aceite de oliva Virgen Extra 5 | Precios en EUR | IVA incluido  
Bread and Extra Virgin olive Oil 5 | Prices in EUR | VAT included

Información sobre alérgenos disponible, por favor pregunte  
a nuestros camareros para alérgenos o intolerancias  
Allergy information is available, please ask our staff regarding allergies and intolerances



**El Pimpi**  
MARBELLA

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