



## Soft drinks & others

|   | Glass  | L. Glass |
|---|--------|----------|
| 66 - Tinto de Verano<br>(red wine and sweet soda water) ☼                                 | 2.10 € | 4.00 €   |
| 67 - Sangría ☼  | 2.50 € | 4.50 €   |
| 68 - Florestei (sweet wine & soda) ☼  |        | 2.20 €   |
| 69 - Cola, orange or lemon soft drinks, Sprite, bottled juices,<br>chocolate milk shake ☉ | 2.10 € |          |
| 70 - Still mineral water  | 2.40 € |          |
| 71 - Sparkling mineral water  | 2.10 € |          |
| 72 - Freshly-squeezed orange juice  | 2.90 € |          |
| 73 - Red Bull - energy drink  | 2.90 € |          |



## Beers

|  |        |
|--|--------|
| 74 - Small draft beer (or shandy) / draft or bottled 0% beer ☉ | 2.10 € |
| 75 - Victoria (bottle) ☉                                       | 2.50 € |
| 76 - Cruzcampo (bottle) ☉                                      | 2.60 € |
| 77 - San Miguel (bottle) ☉                                     | 2.60 € |
| 78 - Heineken (bottle) ☉                                       | 2.90 € |
| 79 - Alhambra Reserva (bottle) ☉                               | 3.10 € |
| 80 - Negra, Coronita (bottle) ☉                                | 3.10 € |
| 81 - Large draught beer ☉                                      | 4.00 € |
| 82 - Daura (gluten-free beer from Victoria brewery)            | 3.20 € |

\* Ask for our premium spirits & cocktail menu

Ask for our separate menu for fresh fruit juices, smoothies,  
milkshakes & frappés



## Coffee & teas

|  |        |
|--|--------|
| 83 - Black or white coffee ☉, Tea or herbal/fruit teas,<br>Cola Cao (hot chocolate drink) ☉☉☉, Chocolate ☉ | 1.70 € |
| 84 - Café Bombón: With condensed milk ☉  | 2.30 € |
| 85 - Cappuccina ☉  | 2.90 € |
| 86 - Coffee and a dash of liquor   | 3.20 € |
| 87 - Irish coffee ☉  | 6.50 € |

\* Prices include IVA (VAT).

\* Customers are kindly asked to pay for their order as soon as it is served.

### La carta con Imágenes sin instalar apps (menu with images)

- a** Pon tu móvil aquí  
NFC activo y pantalla desbloqueada  
(Enable NFC and put your Phone here)



- b** O escanea el código QR  
\*Si tienes iPhone, usa la cámara  
(Or scan the QR, iPhones can use the camera)



- c** O abre Dreamed Restaurants  
[www.la app de los restaurantes.com](http://www.la-app.de.los.restaurantes.com)  
(Or open [www.dreamedrestaurants.es](http://www.dreamedrestaurants.es))

### Bodega Bar El Pimpi

C/ Granada 62 · Jardines Alcazabilla s/n. 29015 Málaga

Tel.: 952 228 990 / 952 225 403 · [www.elpimpi.com](http://www.elpimpi.com) / [reservas@elpimpi.com](mailto:reservas@elpimpi.com)



# VICTORIA

MÁLAGA 1928



# El Pimpi



## Appetizers



- 01 - Ensaladilla Rusa: potato mayonnaise salad, mixed with prawns 7.50€
- 02 - Malagueña Salad (with potatoes, 'salmorejo' tomato dressing, orange & baked cod) 7.50€
- 03 - Fresh salad (lettuce, tomato, onion, courgette, carrot, quail egg and best tuna belly) 8.00€
- 04 - Roast red pepper and best tuna belly salad 8.00€
- 05 - Homemade Spanish-style potato omelette 8.00€
- 06 - Salmorejo: Thick, chilled tomato soup with ham & quail egg garnish 7.00€
- 07 - Seafood paella (portion). Lunchtimes only 7.00€
- 08 - Potage of the day 8.00€
- 09 - Lightly-battered aubergine with sugarcane syrup dressing 10.00€
- 10 - Grandma's mixed meat confit croquettes 11.00€
- 11 - Broken fried eggs stirred with red pepper & whitebait 11.00€
- 12 - Crispy breadcrumb parcel of iberian ham, loin of pork and melted cheese 12.00€



## Signature Iberian Cured Meats & Cheeses

Plate

- 13 - Iberian ham - cebo (farm fed) 18.00€
- 14 - Iberian ham - bellota (raised on wild acorns) 24.00€
- 15 - Alto Genal chestnut-fed cured ham (seasonal) 26.00€
- 16 - Alto Genal chestnut-fed cured pork loin sausage 19.00€
- 17 - Iberian 'bellota' assortment (cured ham, pork loin, salami & chorizo) 18.00€
- 18 - Mixed platter: Iberian ham (cebo) & sheep's cheese 18.00€
- 19 - Matured sheep cheese 16.00€
- 20 - Assortment of award-winning Andalusian cheeses 18.00€



## Ligeritos (small, warm crusty bread rolls with fillings)

- 21 - Andaluz: Cured ham, tomato and olive oil 2.90€
- 22 - Pringá: Spread made with mixed meats 2.90€
- 23 - Piripi: Pork loin, fresh tomato, bacon, cheese & aioli 3.00€
- 24 - Victoriano: Boqueron fresh white anchovies in vinegar, tomato and pickles 5.00€
- 25 - Pimpi 'Campero' toasted sandwich (chicken, ham, cheese, lettuce, tomato & mayo) 6.00€
- 26 - Alcazaba Pitta: Beef in Moroccan spices 6.00€



## Our Fish Dishes

- 27 - Adobo: Marinated fish pieces 11.00€
- 28 - Fried cod 11.00€
- 29 - Boquerones: Non-cured, fresh white anchovies in batter 11.00€
- 30 - Filleted boquerones in lemon & battered 11.00€
- 31 - Rosada pieces in batter: A creamy, mild fish 12.00€
- 32 - Calamari batter-fried squid rings 13.00€
- 33 - Confit cod in Pil Pil garlic sauce 14.00€
- 34 - Grilled octopus in garlic & parsley with sauté potatoes 16.50€
- 35 - Rosada fish, flat-pan grilled with garlic and parsley 16.50€
- 36 - Salmon in citrus sauce with capers 16.50€
- 37 - Mixed fried fish (for 2 people) 24.00€



## Shellfish Selection

- |                                     | Per Item |
|-------------------------------------|----------|
| 38 - Smooth clams                   | 2.90€    |
| 39 - Cambados Special Oyster        | 3.00€    |
| 40 - Bolos (large clams)            | 3.50€    |
| 41 - Guillardéau Oyster             | 4.50€    |
| 42 - Large murex shells (by size)   | 3€ - 5€  |
| Portion                             |          |
| 43 - Galician muscles               | 10.00€   |
| 44 - Sautéed clams                  | 12.00€   |
| 45 - Sautéed wedge shells           | 14.00€   |
| 46 - Prawns cooked in seawater      | 22.50€   |
| 47 - Norway lobsters in seawater    | 27.50€   |
| 48 - Seafood platter (for 2 people) | 40.00€   |



## Selection of Meat Dishes

- 49 - Grilled fillet of chicken thigh and leg with 'chimichurri' herb mayonnaise 13.00€
- 50 - Iberian pork meatballs, with almond sauce 14.00€
- 51 - Iberian pork cheek in Pedro Ximénez sweet wine 16.00€
- 52 - El Pimpi Platter (chorizo from Coín, Iberian pork fillet, fried pepper, croquette, fried eggs and ham) 18.00€
- 53 - Grilled Iberian 'Presa' pork (shoulder blade steak, premium acorn reared) with cream of aubergine 18.00€
- 54 - Grilled acorn-reared Iberian tenderloin pork in a mustard sauce 18.00€
- 55 - Deboned oxtail with creamed potatoes and leek ash 18.00€
- 56 - Old cow front-rib grilled beef 26.00€
- 57 - Grilled beef sirloin 26.00€

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



## Desserts

- 58 - Homemade crème caramel 5.50€
- 59 - Cheesecake with aged cheese; served with mango ice cream 6.50€
- 60 - Biodynamic oranges\* ice cream with olive oil & almond snap biscuit 6.50€
- 61 - Ice cream cup 6.50€
- 62 - Mille-feuille pastry with apricot and Madagascar vanilla 6.50€
- 63 - Orange and chocolate mousse cake 6.50€
- 64 - Mango mousse, Passion fruit marmalade, truffle and bitter cocoa sponge 6.50€
- 65 - Dessert assortment 6.50€

\* Organically grown produce

We have special menus for events, which can be adapted to suit your needs  
[reservas@elpimpi.com](mailto:reservas@elpimpi.com)