



Soft drinks & others

	Glass	L. Glass
66 - Tinto de Verano (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, 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, Cola Cao (hot chocolate drink), Chocolate	1.70 €
84 - Café Bombón: With condensed milk	2.30 €
85 - Cappuccino	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)

Bodega Bar El Pimpi

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

Telf.: 952 228 990 / 952 225 403 · www.elpimpi.com / reservas@elpimpi.com

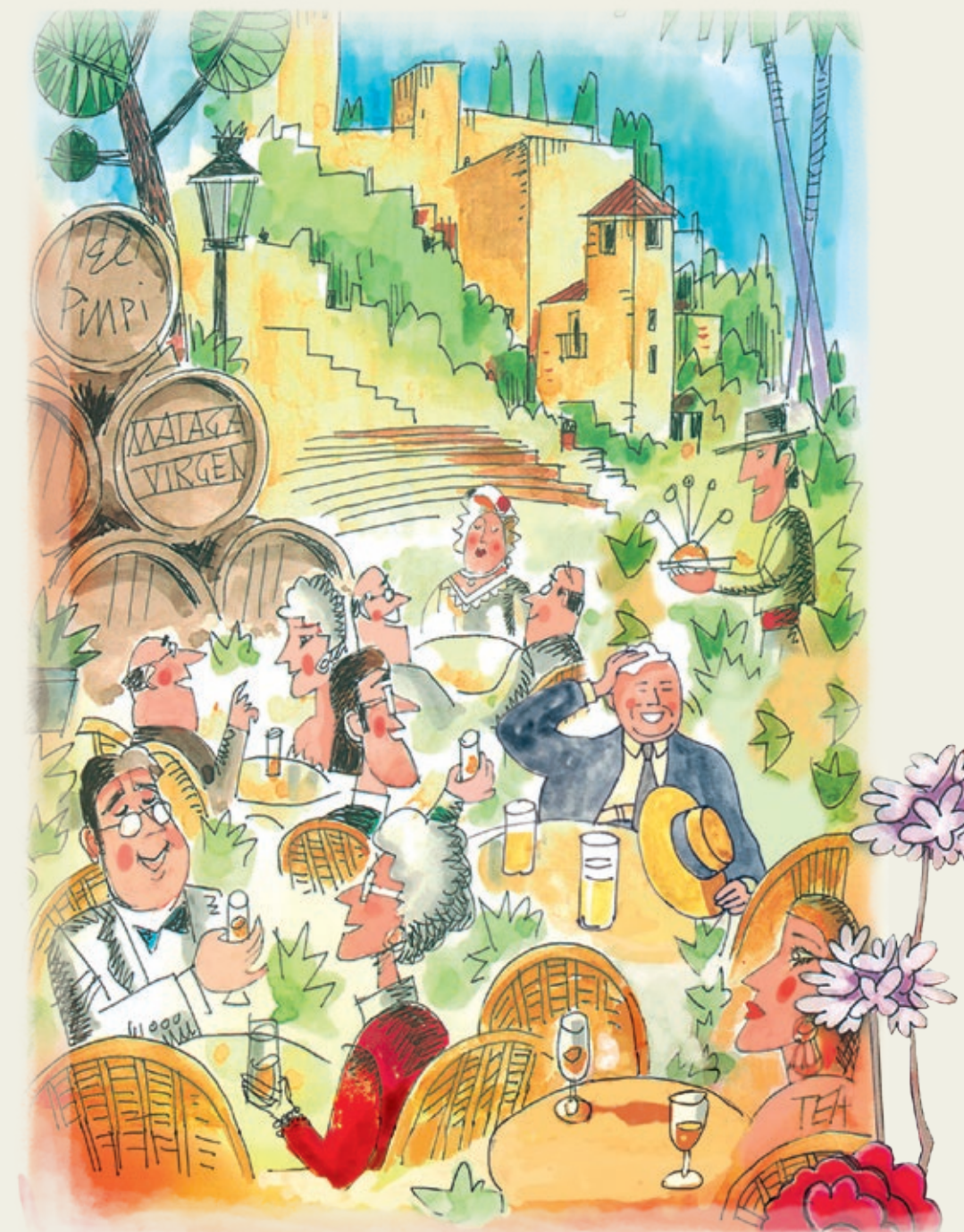


VICTORIA

MÁLAGA 1928



El Pimpi



Marzo 2018 - graficasurania.es



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€

COCINA® من أجل السلام | من أجل السلام | من أجل السلام

Our bread in baskets may contain traces of soya.
Gluten-free bread is available on request.

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€ |
| <i>Portion</i> | |
| 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 Mussels..... | 27.50€ |
| 48 - Seafood platter (for 2 people)..... | 40.00€ |

We have special menus for events, which can be adapted to suit your needs
reservas@elpimpi.com

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 Coin, 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

There's nothing like Malaga!

