



Bodega Bar El Pimpi
C/ Granada 62 · Jardines Alcazabilla s/n.
29015 Málaga
Telf.: 952 225 403 / 952 228 990

reservas@elpimpi.com



Thyssen Set Menu

30.00€/per person, IVA included

'Finca de Leandro' Extra Virgin Olive Oil for dipping, served with bread.

To share:

- Sliced Cured Iberian Ham.
- Fresh artichokes in Sherry-Style wine.
- Traditional Fried Fish from Malaga's Fish Markets.

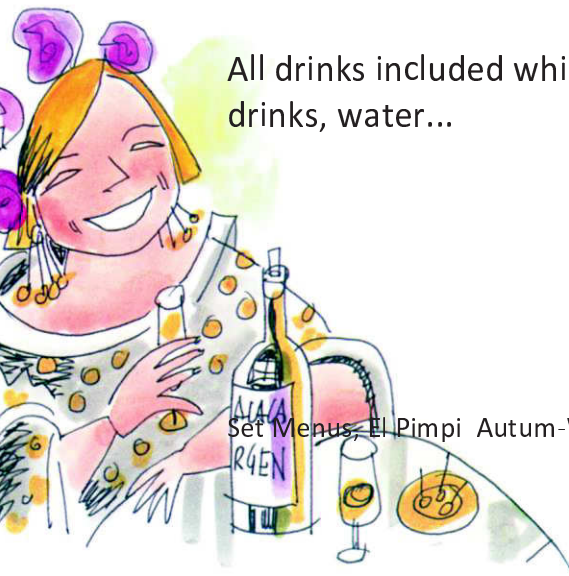
Choice of individual serving (please choose one in advance):

- Iberian Pork Cheek in Sweet Pedro Ximenez Wine.
- Grilled salmon with a coriander and pistachio pesto.

Dessert:

Homemade Dessert.

All drinks included while the set menu is being served: Wine, beer, soft drinks, water...



Set Menus, El Pimpi Autum-Winter 2018-2019





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Picasso Set Menu

35.00€/per person, IVA included

'Finca de Leandro' Extra Virgin Olive Oil for dipping, served with bread.

To share:

- Assortment of Malaga Goat Cheeses.
- Grilled Octopus Tentacles.
- Fresh artichokes in Sherry-Style wine.
- Traditional Fried Fish from Malaga's Fish Markets.

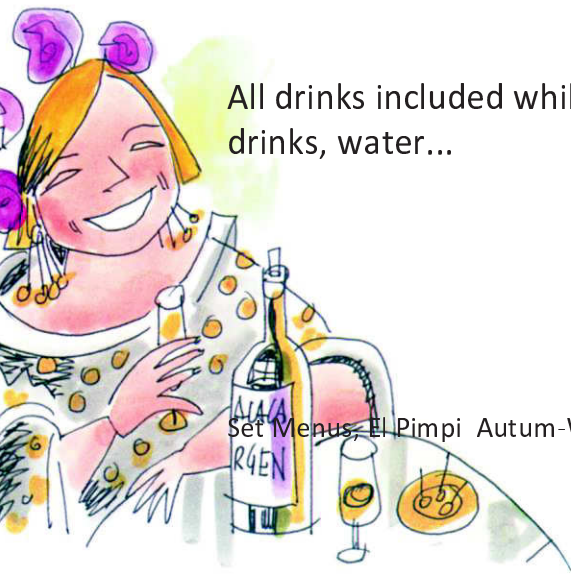
Choice of individual serving (please choose one in advance):

- Iberian Pork Tenderloin with Mustard Sauce accompanied with Figs in Pedro Ximenez Sweet Wine.
- Baked cod with a tangy Pil-Pil sauce of artichokes and clams.

Dessert:

Homemade Dessert.

All drinks included while the set menu is being served: Wine, beer, soft drinks, water...



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Diana Navarro Set Menu

38.00€/per person, IVA included

'Finca de Leandro' Extra Virgin Olive Oil for dipping, served with bread.

To share:

- Sliced Cured Bellota Iberian Ham (*acorn-reared*).
- 'Ensaladilla Rusa': Potato & Mayo Salad with Chopped King Prawns.
- Fresh artichokes in Sherry-Style wine.
- Traditional Fried Fish from Malaga's Fish Markets.

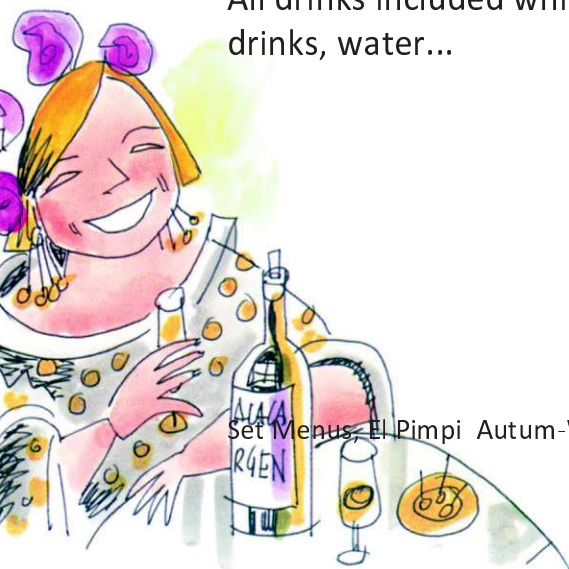
Choice of individual serving (please choose one in advance):

- Iberian Pork Tenderloin with Mustard Sauce accompanied with Figs in Pedro Ximenez Sweet Wine.
- Grilled salmon with a coriander and pistachio pesto.

Dessert:

Homemade Dessert.

All drinks included while the set menu is being served: Wine, beer, soft drinks, water...



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Manuel Alcántara Set Menu

43.00€/person, IVA included

‘Finca de Leandro’ Extra Virgin Olive Oil for dipping, served with bread

To share:

- Sliced Cured Bellota Iberian Ham (acorn-reared).
- Warm Goat Cheese Salad.
- Fresh artichokes in sherry-style wine.
- Grilled Octopus Tentacles.

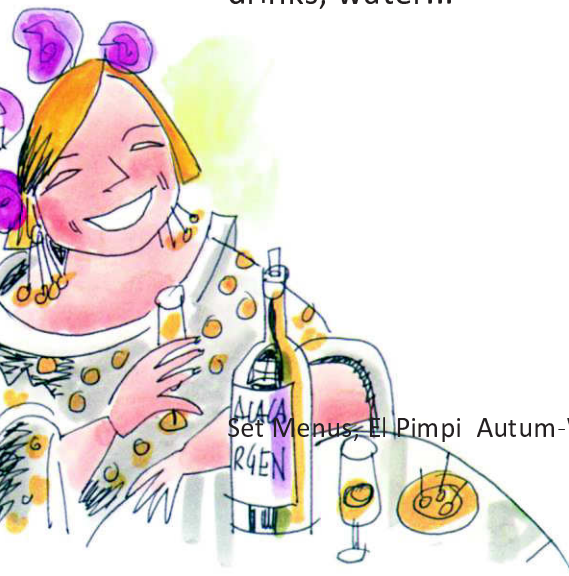
Choice of individual serving (please choose one in advance):

- Oxtail with a muscatel glaze.
- Meagre Fish in a Seafood Béarnaise Sauce.

Dessert:

Homemade Dessert.

All drinks included while the set menu is being served: Wine, beer, soft drinks, water...



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Antonio Banderas Set Menu

55.00€/person, IVA included

‘Finca de Leandro’ Extra Virgin Olive Oil for dipping, served with bread.

To share:

- Slices of Alto Genal Valley Cured Iberian Ham (*raised on chestnuts*).
- Malaga Seafood Platter.
- Fresh Artichokes in Sherry-Style Wine.

1st COURSE:

- Baked cod with a tangy Pil-Pil sauce of artichokes and clams.

2nd COURSE:

- Beef sirloin.

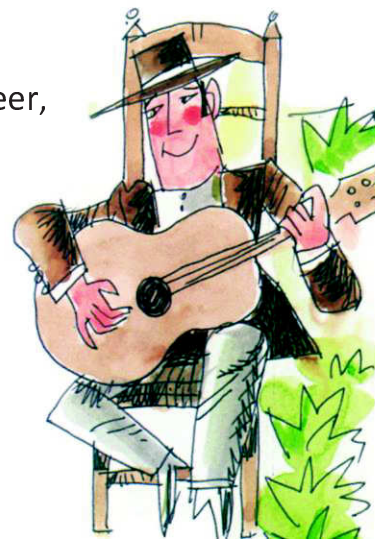
Dessert:

Homemade Dessert.

All drinks included while the set menu is being served: Wine, beer, soft drinks, water...



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The 'Gloria Fuertes' Set Menu
(Children's menu)

12.00€/person, IVA included

House Appetizers ('Aloreña de Málaga DO' olives, potato crisps from the Sierra de Yeguas).

Mixed plate of:

- Minced Mixed Meat Croquettes.
- Crispy Breadcrumb Parcel of Cured Iberian Ham, Pork Loin & Melted Cheese.
- Slice of Spanish-Style Potato Omelette.
- French Fries.

Dessert:

- Chocolate Ice Cream Scoop.

A soft drink or water



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Additional available options not in the set menu:

- Coffee and teas: 1.50 € (set menus less than 30.00€)
- Liqueurs and spirits with/without mixer: prices on request
- Flamenco performance
- Traditional Malaga wine pouring demonstration
- Cured ham slicing demonstration

ADDITIONAL INFORMATION:

- At least 24 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.
- To guarantee the reservation, we must receive your choice of set menu at least 5 days beforehand.
- We require a 30% per person deposit to hold the booking.
- Payment methods: bank transfer, cash or credit card.
- A 100% fee will be charged if the reservation is cancelled with less than 24 hours notice.
- El Pimpi's kitchen offers vegetarian choices when reserving on request or allergen and intolerances options.
- Where a set menu requires you to choose a dish, please also let us know diners' choice in advance.
- Some menus may not be available on certain days



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