

CHRISTMAS
MENU
2025-2026



LA ZAMBOMBA MENU

TO SHARE:

Hand-cut Iberian acorn-fed cured ham.

Honey and figs salad.

Pimpi shrimp croquettes.

Sautéed mushrooms, soft-boiled egg and diced ham.

INDIVIDUAL: (MAIN COURSE TO CHOOSE ONE IN ADVANCE)

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

Roasted cod with roasted garlic emulsion.

DESSERT:

Cheesecake with tomato confit.

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

WINE CELLAR

- **RED WINE:** Pernaless. D.O Sierras de Málaga, Syrah.
- **WHITE WINE:** Pernaless. D.O Sierras Málaga, Verdejo.

Bodega Bar El Pimpi

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



MENÚ EL VILLANCICO

TO SHARE:

Hand-cut Iberian acorn-fed cured ham.

Assortment of Andalusian cheese.

Mediterranean salad with salmon.

Octopus tentacle with pumpkin cream.

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

Oxtail in PX wine and truffled mashed potatoes.

Sea-bass with hazelnut and roasted tomatoes sauce.

DESSERT:

Almond cake with custard cream.

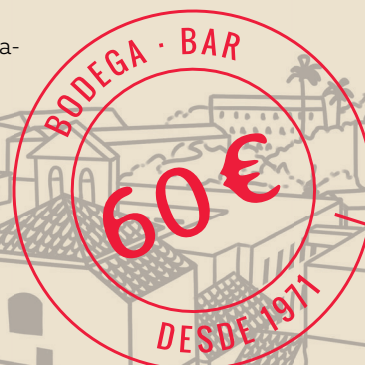
Beverages included until end of meal:
wine, beer and water.

WINE CELLAR

- **RED:** Azpilicueta. D.O.Ca Rioja, Crianza. Tempranillo, Graciano y Mazuelo.
- **WHITE:** Mar de seda. D.O Toro, Verdejo sobre lías.

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MENÚ LOS CAMPANILLEROS

TO SHARE:

Hand-cut Iberian acorn-fed cured ham.

Salmón carpaccio and pickled vegetables.

Tuna tartare with sundried tomatoes and payoyo goat cheese.

INDIVIDUAL: (MAIN)

Cold almond and garlic soup with mango ice –cream.

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

Beef sirloin with PX wine sauce.

Grilled salmon with candied sherry tomatoes.

DESSERT:

Mille-feuille with nougat cream.

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

WINE CELLAR

- **RED:** El Pacto. D.O. Ca La Rioja, Tempranillo.
- **WHITE:** Martín Códax. D.O. Rías Baixas, Albariño.

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MENÚ NOCHE DE PAZ

TO SHARE:

Hand-cut Iberian acorn-fed cured ham.

Selection of Andalusian and international cheese.

Eel with foie gras and apple gel.

Dry aged beef steak tartar.

INDIVIDUAL: (MAIN)

Warm salad with lobster.

INDIVIDUAL: (MAIN COURSE TO CHOOSE ONE IN ADVANCE)

Beef tenderloin with chilli and garlic butter.

Grilled tuna with pickled lemon sauce.

DESSERT:

Sweet French toast served with merengued milk ice cream.

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

WINE CELLAR

- **RED WINE:** Marqués de Murrieta. D.O. Ca La Rioja, Tempranillo, Graciano, Mazuelo y Garnacha.
- **WHITE WINE:** Polvorete. D.O. Bierzo. Godello.

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MENU CONDITIONS



1. At least 72 hours before the date of your event, we kindly ask you to reconfirm the number of people by E-Mail attending and pay in advance for the diners confirmed at that time.
2. To guarantee the reservation, you must confirm it at least in 5 days after the request.
3. We require a 30% per person deposit to hold the booking.
4. Payment methods: bank transfer, cash or credit card.
5. A 100% fee will be charged if the reservation is cancelled with less than 72 hours notice.
6. El Pimpi's kitchen offers vegetarian choices when reserving on request or allergen and intolerances options.
7. All menú options must be communicated with at least 72 hours notice before the reservación date. If any change is made with less than 48 hour notice, that change will be charged, if such change can be done.
8. The occupation of the dining room will be based on the Schedule of the prior and posterior groups.

El Pimpi

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