

GROUP MENUS

BODEGA · BAR

El Pimpi

DESDE 1971

GROUP MENU

MARI PEPA ESTRADA



TO SHARE

Hand-cut acorn-fed iberian ham.

Aged sheep's cheese.

Russian-style potato salad *with chopped king prawns and mayo.*

Assortment of fried fish *from Málaga's fish market.*

Traditional meat stew croquettes.

Grilled Iberian pork “secreto”.

DESSERT

Assortment of desserts to share.

WINE PACKAGE - CHOOSE IN ADVANCE

OPTION 1

- **Pernales. D.O. Sierras de Málaga, Syrah.**
- **Pernales. D.O. Sierras de Málaga, Verdejo.**

OPTION 2

- **Acontia. D.O Ribera del Duero. Tempranillo.**
- **Mar de Seda. D.O. Toro, Verdejo.**

**Additional wine selection available. Please ask us for details.*

Drinks included until the end of the meal: wine, beer, soft drinks and water.

GROUP MENU

MANUEL ALCÁNTARA



TO SHARE

Hand-cut acorn-fed iberian ham.

Málaga-style potato salad: cod, orange and onion.

Traditional stew croquettes.

Assortment of fried fish from Málaga's fish market.

MAIN COURSE - CHOOSE ONE IN ADVANCE

Grilled acorn-fed iberian pork tenderloin *with mustard sauce.*

Grilled sea bream *with roasted tomato and hazelnut sauce.*

DESSERT

Aged-cheese cheesecake.

WINE PACKAGE - CHOOSE IN ADVANCE

OPTION 1

- **Pernales. D.O. Sierras de Málaga, Syrah.**
- **Pernales. D.O. Sierras de Málaga, Verdejo.**

OPTION 2

- **Acontia. D.O. Ribera del Duero. Tempranillo.**
- **Mar de Seda. D.O. Toro, Verdejo.**

**Additional wine selection available. Please ask us for details.*

Main courses served with seasonal vegetables and rosemary butter potatoes.

Drinks included until the end of the meal: wine, beer, soft drinks and water.

GROUP MENU

ANTONIO GALA



TO SHARE:

Hand-cut acorn-fed iberian ham.
Assortment of Andalusian cheese.
Classic tuna tartare.
El Pimpi king prawn croquettes.

MAIN COURSE - CHOOSE ONE IN ADVANCE

Beef tenderloin *with Pedro Ximénez sauce.*
Croaker *with cauliflower and fennel sauce.*

DESSERT

Traditional torrija served with vanilla ice cream.

WINE PACKAGE - CHOOSE IN ADVANCE

OPTION 1

- Huerto de la Condesa. D.O. Sierras de Málaga, Garnacha, Graciano and Syrah.
- Botani. D.O. Sierras de Málaga, Muscat of Alexandria.

OPTION 2

- El Pacto. D.O.Ca. Rioja, Tempranillo.
- Mara Martín. D.O. Monterrei, Godello.

**Additional wine selection available. Please ask us for details.*

*Main courses served with seasonal vegetables and rosemary butter potatoes.
Drinks included until the end of the meal: wine, beer, soft drinks and water.*

GROUP MENU

ANTONIO BANDERAS



TO SHARE

Hand-cut acorn-fed iberian ham.

Assortment of Andalusian cheese.

Red tuna tartare *with sun-dried tomato and Payoyo sheep's cheese.*

Acorn-fed Iberian ham croquettes.

FIRST COURSE

Cold almond and garlic soup *with nuts and mango sorbet.*

MAIN COURSE - CHOOSE ONE IN ADVANCE

Snapper with confit garlic *and chilli pepper sauce.*

Grilled beef striploin *with confit red peppers.*

DESSERT

Mille-feuille with nougat cream.

WINE PACKAGE - CHOOSE IN ADVANCE

OPTION 1

- Camarolos. D.O. Sierras de Málaga, Cabernet Sauvignon, Syrah and Tempranillo.
- Cloe. D.O. Sierras de Málaga, Chardonnay.

OPTION 2

- Marqués de Murrieta. D.O.Ca. Rioja, Reserva, Tempranillo.
- Polvorete. D.O. Bierzo, Godello.

**Additional wine selection available. Please ask us for details.*

Main courses served with seasonal vegetables and rosemary butter potatoes.

Drinks included until the end of the meal: wine, beer, soft drinks and water.

KIDS' MENU

GLORIA FUERTES



MIXED PLATE

Traditional meat stew croquettes.

Fried eggs.

Spiced deboned chicken fillet.

**Served with French fries.*

DESSERT

Homemade ice cream.

DRINK

One soft drink or water.

VEGETARIAN MENU

MARÍA ZAMBRANO



Avocado salad *with nuts and sun-dried tomato.*

Cold almond and garlic soup *with nuts and mango sorbet.*

Roasted carrots *with hummus and nuts.*

Beer-battered fried aubergines.

Textured soy *with sautéed seasonal vegetables.*

DESSERT

Orange sorbet from Guadalhorce valley *with extra-virgin olive oil and Pedro Ximénez jelly.*

Drinks included until the end of the meal: wine, beer, soft drinks and water.

VEGETARIAN MENU

CHIQUITO DE LA CALZADA



Green salad with strawberries, blue cheese and mustard vinaigrette.

Cold almond and garlic soup with nuts and mango sorbet.

Roasted carrots with hummus and nuts.

Seasonal vegetable tempura.

Roasted aubergine with yogurt salad and nuts.

DESSERT

Homemade mango ice cream.

Drinks included until the end of the meal: wine, beer, soft drinks and water.

MENU CONDITIONS

- 1** The final number of guests must be confirmed at least 48 hours in advance. You will be charged for the total number of guests confirmed as of that deadline. Any modifications must be communicated strictly by email.
- 2** To guarantee the reservation, the chosen menu must be confirmed in advance.
- 3** Once the menu is confirmed, a deposit equal to 30% of the total service amount must be paid.
- 4** Payment can be made via bank transfer, cash, or credit card.
- 5** Cancellations communicated with less than 48 hours' notice will be charged at 100%.
- 6** El Pimpi's kitchen offers options for vegetarians and vegans, as well as for guests with allergies or food intolerances.
- 7** Dishes that require prior selection must be communicated at least 72 hours before the service. Any modifications requested with less than 24 hours' notice will be charged, provided it is possible to accommodate them.
- 8** Some menus may not be available on certain days or during specific seasons.
- 9** Dining area occupation time will be subject to the scheduling of subsequent group bookings and the restaurant's closing time.
- 10** If an invoice is required, it must be requested when confirming the reservation.



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