



CHRISTMAS MENUS 2026



LA ESTRELLA MENU



STARTERS

Acorn-fed iberian ham.

El Pimpi king prawn croquettes.

Sautéed mushrooms, soft-boiled egg and diced ham.

FIRST COURSE:

Consomé with croutons.

SECOND COURSE (to choose in advance):

Iberian pork tenderloin with mustard cream sauce.

Grilled croaker with fennel and cauliflower sauce.

DESSERT:

Carrot cake with winter spices.

WINE SELECTION

RED: Pernaless. D.O. Sierras de Málaga, Syrah.

WHITE: Pernaless. D.O. Sierras Málaga, Verdejo.

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



EL NACIMIENTO MENU



STARTERS

Acorn-fed iberian ham.

Assortment of Andalusian cheese.

Salmon carpaccio, pickles and arugula.

FIRST COURSE:

Seafood soup with croutons.

SECOND COURSE (to choose in advance):

Grilled Iberian pork shoulder with hazelnut and roasted tomatoes sauce.

Grilled sea bream with pumpkin and winter spices cream.

DESSERT:

Chocolate cake with hazelnut praline.

WINE SELECTION

RED: Acontia Santo y Señá. D.O. Ribera del Duero. Tempranillo.

WHITE: Mara Martín. D.O. Monterrei. Godello.

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



LA PASTORAL MENU



STARTERS

Acorn-fed iberian ham.

Assortment of Andalusian and International cheese served with cashews, dried apricots and apple bread.

Bluefin tuna tartare with sun-dried tomatoes and Payoyo cheese.

Beef cheek and Pedro Ximenez croquettes.

FIRST COURSE:

Cold almond and garlic soup with nuts and mango sorbet.

SECOND COURSE (to choose in advance):

Beef tenderloin with Pedro Ximénez reduction.

Grilled salmon with lime aioli and confit cherry tomatoes.

DESSERT:

Nougat cream mille-feuille and Christmas petits fours.

WINE SELECTION

RED: Marqués de Murrieta. D.O.Ca, La Rioja, Reserva. Tempranillo.

WHITE: Cloe. D.O Sierras de Málaga, Chardonnay.

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 by email at least 72 hours before the event. The full amount corresponding to the number of guests confirmed at that time will be charged.
- 2** To guarantee the reservation, the menu must be confirmed in advance.
- 3** A 30% deposit of the total cost of the service is required in advance to secure the reservation.
- 4** Payment can be made by bank transfer, cash or credit card.
- 5** Cancellations made with less than 72 hours' notice will be charged 100% of the total amount.
- 6** El Pimpi's kitchen offers vegetarian options and can accommodate guests with allergies or food intolerances.
- 7** Menu choices must be communicated at least 72 hours before the event. Any changes requested less than 48 hours in advance will be charged, provided that the requested change can be accommodated.
- 8** The time allocated for use of the dining room will be subject to the schedule of subsequent groups.

El Pimpi

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