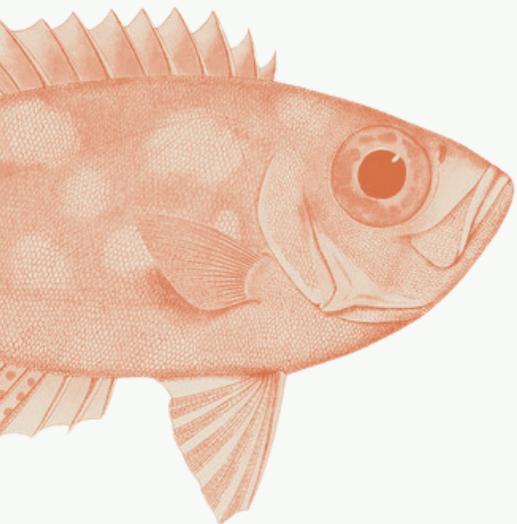


PiCú

— SEAFOOD —
PUERTO BANÚS



ENGLISH

CHEF'S SUGGESTIONS

STARTERS

Cold & raw tower of seafood and lobster.	65€	TOP CHOICE
	/pp	
Tuna tartare or tataki.	28€	
Salmon tartare or sashimi.	20€	
Steamed clams.	21€	
Scallop ceviche.	pc. 15€	

MAINS

Black pasta with scarlet prawns.	42€
Entrecôte	250g. 28€
Catch of the day.	P/W
Live lobster from the tank.	P/W
Sexy pasta.	32€
Seafood paella.	32€ /pp

OYSTERS, CHAMPAGNE & CAVIAR

OYSTERS GILLARDEAU PACKS



**2 OYSTERS + 1 BOTTLE 20CL.
MOËT & CHANDON.** 50€

**4 OYSTERS + 1 BOTTLE 20CL.
MOËT & CHANDON.** 65€

**OYSTERS, CHAMPAGNE &
CAVIAR** 120€
Selection of 6 oysters, 3g. of caviar
& 1 bottle of Moët & Chandon 37,5cl.



SEAFOOD PLATTER TO SHARE

Price per person, minimum order for 2 people

COLD & RAW

SEAFOOD TOWER 45€
A selection of fresh /pp
seafood.

SEAFOOD TOWER & LOBSTER 65€
Canadian lobster and /pp
premium seafood selection.



PAN- GRILLED

PICÚ SEAFOOD TOWER 55€
A selection of fresh /pp
seafood.

PICÚ TOWER SEAFOOD & LOBSTER 75€
Canadian lobster and a /pp
selection of premium seafood.

RAWS

TUNA NIGIRI 4 pcs. 18€
SALMON NIGIRI 4 pcs. 18€

STEAK TARTARE 25€
Angus beef with egg yolk, capers, pickles, shallot and smoked Dijon mayonnaise.

WILD TUNA TOP CHOICE 28€
Tartare ponzu and mango.
Tataki with olive oil, black garlic mayonnaise and mojito oil.
Tiradito with tiger's milk and coriander.

SCALLOP pc. 15€
Ceviche with tiger's milk, mojito oil, a brunoise of peppers and red onion.

PRAWN CARPACCIO 26€
Delicate prawn carpaccio dressed with mild kimchi sauce, soy and crushed pistachios.

SALMON 20€
Tartare with ponzu, lime juice, avocado carpaccio and black garlic mayonnaise.
Sashimi with passion fruit sauce, nori crisp, wakame, ginger, sesame and apple.

OYSTERS

OYSTERS
Gillardeau oysters N°2 pc. 11€
Gillardeau oysters N°4 pc. 9€

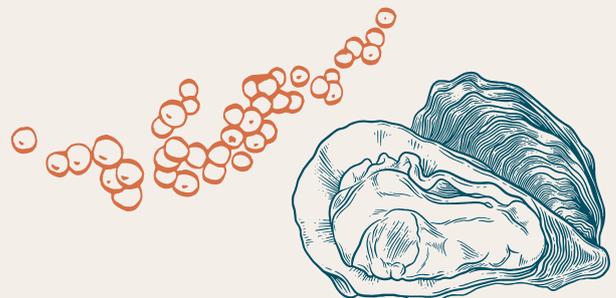
CHEF'S OYSTER CREATIONS
Gillardeau oysters N°2 pc. 15€
Gillardeau oysters N°4 pc. 11€

Choose your style:

- **Ceviche.**
- **Mojito or bloody mary.**
- **Passion fruit & spicy mango.**

CAVIAR

Beluga caviar 000 3g. 15€
Large and delicate pearls. 20g. 90€
30g. 130€



PICÚ CLASSIC STARTERS

OCTOPUS

- Grilled with truffled purée. 28€
- “A la Gallega” style with baby potatoes. 28€

PIL-PIL KING PRAWNS TOP CHOICE 23€

King prawns with sliced garlic, white wine, parsley, cherry tomatoes and PiCú PIL-PIL sauce.

LARGE PRAWNS 24€

PAN- GRILLED OR BOILED

Premium-size prawns No.1 with flake salt.

RUSSIAN SALAD 18€ WITH KING PRAWNS & SHRIMPS

AVOCADO WITH PRAWNS 21€

Served with vinaigrette and cocktail sauce.

SEAFOOD GYOZAS 6 pcs. 18€

Prawn dumplings with ponzu reduction.

STEAMED CLAMS 21€

With white wine, garlic and parsley.

ARTICHOKES WITH TOP CHOICE 2 pcs. 24€ IBERIAN HAM

Artichoke hearts served with Iberian ham.

CRISPY STARTERS

SEA CROQUETTES TOP CHOICE 18€

Prawn and scarlet shrimp croquettes with black garlic mayonnaise.

LAND CROQUETTES 18€

Roasted chicken and diced ham croquettes with alioli sauce.

SHRIMP FRITTERS 16€

Fried in extra virgin olive oil.

CRISPY PRAWNS 18€

Lightly floured and served with kimchi.

BABY FRIED SQUID 18€

Floured and served with lime wedges.

FRIED CALAMARI 22€

Crispy flour-battered squid with kimchi mayonnaise.

SALADS

LOBSTER SALAD 65€ TOP CHOICE

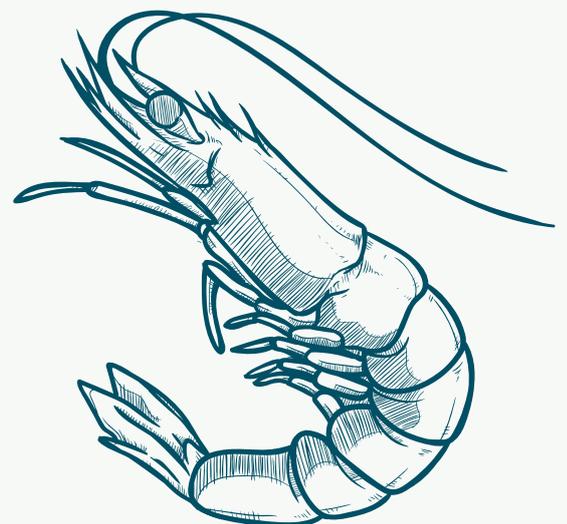
GREEN SALAD 24€

CAESAR SALAD 24€

BURRATA SALAD 23€

GREEK SALAD 24€

TOMATO SALAD 22€



PAELLAS TO SHARE

Price per person, minimum order for 2 people

SEAFOOD SPECIALITIES

Squid, prawns, fish, and sautéed vegetables.

WITH SHELLFISH

32€
/pp

WITH LOBSTER

48€
/pp

WITH XXL SCARLET PRAWNS

TOP CHOICE

65€
/pp

WITH RED PRAWNS

50€
/pp

BLACK RICE WITH FISH OF THE DAY

35€
/pp

Rosada (pink hake), squid, prawns, seafood stock, squid ink and alioli.

ANGUS ENTRECÔTE RICE

35€
/pp

300g. of angus entrecôte, diced tenderloin, a thin layer of rice, bone broth, finished with aromas of saffron and rosemary.

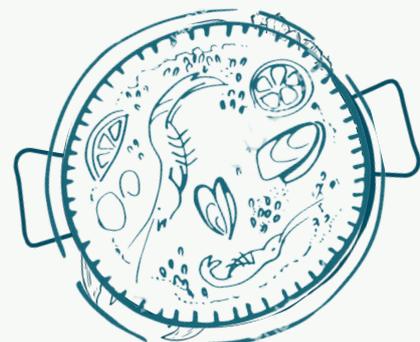
CHICKEN

26€
/pp

Selected vegetables, poultry stock and house-made sofrito.

Bread & Butter 2,50€

Please let us know if you have any food intolerances.



FRESH CATCH OF THE DAY

WHOLE FISH

SEA BREAM	100g. 10€
RED SNAPPER	100g. 14€
AMBERJACK	100g. 12€
TURBOT	100g. 11€



Choose your cooking style

- Salt-baked.
- Grilled.
- Baked.
- Grilled butterfly-style with garlic oil.

Choose your side

- Sautéed vegetables.
- Basmati rice.
- Dauphinoise potatoes.
- Mashed potatoes.
- Deluxe potatoes.
- Baby potatoes.
- Padrón peppers.

7€

LOBSTER SELECTION FRESH FROM THE TANK

GRILLED LOBSTER

Grilled lobster with garlic and parsley oil.

GARLIC LOBSTER

Oven-baked lobster sautéed with garlic and parsley.

GRATINATED LOBSTER

Grilled lobster topped with a layer of melted cheese.



BY WEIGHT

- **National** 100g. 25€
- **Canadian** 100g. 20€

CHEF'S CREATIONS

BUTTERFLIED SEA BASS

Served with oven-roasted potatoes.

Portion
45€

WILD ALMADRABA BLUEFIN TUNA

Served with kale, cherry tomatoes and ponzu sauce.

Portion
32€

SOLE MEUNIÈRE

Meunière sauce
butter and lemon
emulsion with capers.

65€

GRILLED SQUID

Served on a bed of green sauce and pico de gallo.

25€

TERIYAKI SALMON

With asparagus, tenderstem broccoli and teriyaki sauce.

Portion
35€

MEATS ON THE STONE

(All our meats are served on a hot stone)

BEEF TENDERLOIN 250g. 35€

CHATEAUBRIAND 500g. 65€

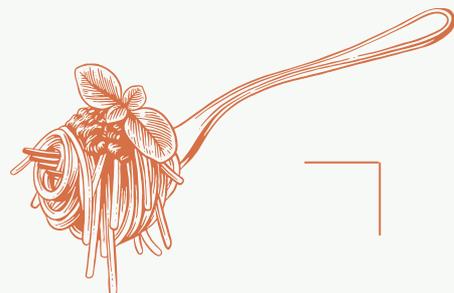
ENTRECÔTE 250g. 28€

SIDES 7€

Sautéed vegetables
Basmati rice
Dauphinoise potatoes
Mashed potatoes
Deluxe potatoes
Baby potatoes
Padrón peppers

SAUCES 5€

Mushroom
Peppercorn
Béarnaise
Red wine
Scallop sauce



BURGER

BLACK ANGUS 26€

180g. of angus beef, tomato, lettuce, caramelised onion, cheddar cheese cream and PiCú sauce.

PASTAS

PIL-PIL TAGLIATELLE 24€

Sautéed PIL PIL prawns with tagliatelle, cherry tomatoes and parsley.

TAGLIATELLE FRUTTI DI MARE 28€

With a touch of tomato and a seafood mix of clams and king prawns.

TUSCAN CHICKEN – PICÚ 27€

Roasted chicken thigh in a creamy parmesan sauce with sun-dried tomatoes and spinach, served with basmati rice.

BLACK PASTA WITH SCARLET PRAWN 42€

With scarlet prawn, squid ink, tomato and garlic.

SPAGHETTI VONGOLE 24€

With clams, garlic and parsley.

SPAGHETTI POMODORO 23€

With fresh tomato, garlic and basil.

Bread & Butter 2.50€

Sexy pasta

TOP CHOICE

Baked pasta with pomodoro and pesto, topped with gratinated pecorino cheese, cream, garlic, onion and a spicy touch.

(Choice of prawns, beef or chicken). 32€



DESSERTS

12.50€

Baked cheesecake

Chocolate mousse cup
With ice cream and pistachio.

Pavlova
Baked meringue base with whipped cream and red berry jam.

Brownie
Served with vanilla ice cream.

Pistachio crème brûlée.

Ice cream selection.

PiCa

— SEAFOOD —
PUERTO BANÚS

SET MENU

Everyday. *Todos los días* · 12h - 16h

STARTER TO CHOOSE *ENTRANTE A ELEGIR*

Baby fried squid / *Puntillas de calamar.*

Tomato salad / *Ensalada de tomate.*

Land Croquettes / *Croquetas de tierra.*

MAIN TO CHOOSE *PRINCIPAL A ELEGIR*

Grilled Sea bream with vegetables
/ *Dorada a la plancha con verduras .*

Tuscan chicken / *Pollo a la toscana.*

Spaghetti Pomodoro or Pil-Pil
/ *Spaghetti Pomodoro o Pil-Pil.*

28€

FLAMENCO MENU

PiCa

— SEAFOOD —
PUERTO BANÚS

Everyday · 20h

Todos los días · 20h

Minimum 2 pax / *Minimo 2 pax*

STARTERS TO SHARE ENTRANTES A COMPARTIR

Salmon tartare

Tartar de salmón.

Pil Pil prawns

Gambas al Pil Pil.

Land Croquettes

Croquetas de tierra.

Avocado with prawns

Aguacate con gambas.

MAIN TO CHOOSE PRINCIPAL A ELEGIR

Seafood paella (*Pax 2*)

Paella de mariscos (Pax 2).

Chateaubriand with
baby potatoes (*Pax 2*)

*Chateaubriand con
patatas baby (Pax 2).*

Fish of the day

Pescado del día.

DESSERT TO CHOOSE POSTRE A ELEGIR

Brownie

Cheesecake

Tarta de queso.

