

# STARTERS AND SHARING

## The fish & seafood bar

### SEAFOOD PLATTER

60€

A selection of the house's favourite seafood delicacies. This dish is great for sharing served with prawns, red king prawns, mussels, scallop with shell, clams, razor clams, oysters and an octopus leg. This dish is served hot.

### OCTOPUS WITH TRUFFLED MASHED POTATO IN CHAMPAGNE SAUCE

25€

200gm octopus leg braised on the grill served on a bed of truffled potato topped with a champagne sauce. We recommend this dish as a starter to share or as an individual main course.

### PILPIL PRAWNS

18€

Prawns cooked in white wine, fresh chilli, tomato cherry and garlic.

### CALAMARI

22€

Panko batter with kimchi emulsion.

### PRAWNS CARPACCIO

24€

Prawn carpaccio dressed with soy, kimchie mayo, tomato concasse, lime and toasted pistachios.

### BRIOCHE WITH PRAWNS

19€

Brioche bread with sautéed prawns, wasaby mayo and alioli.

### OYSTERS - GUILLARDEAU N°2

5.50€

One oyster served with lemon, tabasco, salt and pepper.

### TUNA TARTAR WITH MANGO

21€

A PiCu favourite, diced red tuna marinated in kimchi and soy sauce with juicy mango served on a leaf bamboo with fresh toast.

### CARABINIERI CROQUETTES

16€

Croquettes with seafood delicacies.

### SEAFOOD RAVIOLI

18€

Cuttlefish ink ravioli stuffed with prawns in a lobster sauce.

### AVOCADO CANNELLONI

18€

Cannelloni stuffed with farce carabineri and prawns in a kimchi mayo.

### SHRIMP COCKTAIL

18€

With crispy panko-coated prawns.

**BREAD + BUTTER**  
**2.50€ PER PERSON**



# STARTERS AND SHARING

*From the farm*

## STUFFED MUSHROOMS

15€

Grilled mushrooms stuffed with Italian cheeses and pesto, covered in breadcrumbs on a base of Pomodoro sauce.

## CHEF'S SPECIALITY CROQUETTES

16€

Croquettes stuffed with roast chicken and ham.

## BEEF WONTON

16€

Wonton stuffed with beef, hoisin and vegetables. On Thai sweet and sour sauce.

## WAGYU TARTAR

24€

The PiCú twist on traditional smoked Wagyu Tartar.

## ARTICHOKES WITH HAM AND QUAIL EGGS

18€

2 artichoke hearts, topped with Iberian ham and quail's eggs. This dish can be served without ham or eggs if wished.

# SOUPS AND SALADS

## LOBSTER BISQUE

16€

Lobster soup.

## GREEN SALAD

18€

Edamame, zucchini, avocado, artichoke, asparagus and apple. Served with a sherry vinegar dressing.

## CAESAR SALAD

19€

Sliced breaded chicken with lettuce, parmesan & caesar sauce. Dressing contains anchovies

## GOAT AND BEET

24€

Warm goat cheese salad, beetroot, walnuts, pomegranate and vinegar and honey emulsion.

## SOUP OF THE DAY

9€

## NICOISE WITH PICÚ LOBSTER

28€

Traditional Nice salad with lamb's lettuce, black olive vinaigrette, tomato confit, baby potatoes, edamame, beetroot, prawns and lobster, zucchini and piquillo peppers.

## BURRATA

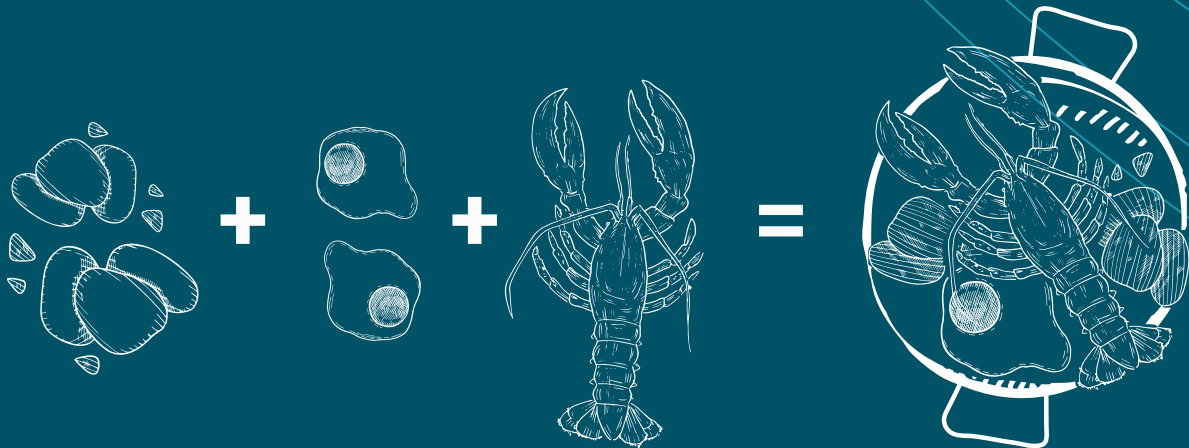
18€

Burrata on roasted tomatoes with fresh basil and lemon.

# MAINS

## PiCú Specialities

Inspired by a traditional dish found in every corner of Spain, we present our collection of "broken eggs". These PiCú specialties are served with eggs, sliced potatoes and oven baked potato chips:



### LOBSTER FORMENTERA STYLE

A favourite dish from the islands, this Formentera style lobster is served on a bed of oven-baked sliced potatoes with home-made sweet peppers, fried eggs and crunchy chips. Choose between a national or Canadian lobster.

**S/M** Per person (minimum two people)

### PRAWNS AND ELVERS

A spanish classic. Two fried eggs served on top of a pan fried mix of prawns and elvers on a bed of potatoes.

**28€**

### ENTRECÔTE

Grilled entrecôte on a bed of baked potatoes, sweet peppers and fried eggs.

**34€**

## Fish

### COD, BASQUE STYLE

Cod wrapped in fiilo pastry in a red pepper sauce with sauteed vegetables.

**28€**

### SALMON TERIYAKI

Salmon marinated in teriyaki sauce on broccoli puree.

**28€**

### SEA BREAM AL PAPILOTTE

Baked sea bream cooked in banana leaves with green, yellow and red peppers, lemon, cilantro and parsley.

**28€**

### SEA BASS OVEN BAKED

Oven baked sea bass with "pico de gallo" and korean BBQ sauce.

**32€**

# MAINS

## Paella

Price per person | Minimum 2 people

### "A BANDA" RICE

22€

Squid and prawns in a seafood fumet with rice, fried vegetables and aioli.

### WITH SEAFOOD

Squid, prawns, clams, mussels, red king prawns in a seafood fumet with rice and fried vegetables.

### WITH NATIONAL LOBSTER

Lobster from the north coast of Spain prepared with squid and prawns in a seafood fumet with rice and vegetables.

S/M

### WITH CHICKEN AND VEGETABLE

24€

Grilled chicken breast with vegetables and rice cooked in a natural chicken broth.

### BLACK RICE

24€

Squid, prawns, vegetables in a seafood fumet and black squid ink with rice and aioli.

### VEGGIE

22€

Suitable for vegans, this rice dish is made from a selection of seasonable vegetables in a vegan-friendly fumet topped with artichoke.

### WITH CANADIAN LOBSTER

48€

Lobster from Canada prepared with squid and prawns in a seafood fumet with rice and vegetables.

## Fresh from the tank

### CANADIAN LOBSTER: 15€/100GR -

Minimum one piece  
Average size 480gr (72€ approx.)

### NATIONAL LOBSTER: 19€/100GR -

Minimum one piece  
Average size 1kg (190€ approx.)

Tell us how you would like us to prepare your lobster

## Here are some ideas for you

### PARMENTIER LOBSTER

Lobster with potato parmentier and forest sauce

CANADIAN

80€

NATIONAL

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### LOBSTER TAGLIATELLE

72€

S/M

### LOBSTER THERMIDOR

Cooked lobster drizzled with a rich butter and wine sauce, stuffed back into the shells, sprinkled with Parmesan, and grilled until golden.

80€

S/M

### LOBSTER WITH HOLLANDAISE

72€

S/M

## SEA & MOUNTAIN - S/M

Lobster, sea y mountain combination with a mixed pepper salad.

S/M = MARKET PRICE

# MEAT

**CHATEAUBRIAND A LA PIEDRA** 40€  
300GR

**CHATEAUBRIAND A LA PIEDRA** 70€  
600GR

**ENTRECÔTE ANGUS A LA PIEDRA** 30€  
300GR

**RACK OF LAMB** 34€  
With fine herbs, dauphinoise potatoes and red wine sauce.

**BLACK ANGUS RIB** 34€  
A black angus rib at low temperature glazed in sauce with duxelles heart garnish.

**WAGYU BURGER** 24€

Wagyu, tomato, lettuce, caramelized onion, cheddar cheese cream and PICÚ sauce.

**TUSCAN CHICKEN PICU STYLE** 27€

Roasted chicken thighs in a creamy parmesan sauce with sundried tomatoes and spinach, served with basmati rice.

**CHICKEN BURGER** 21€

Chicken burger served with caramelized onion, cheddar cheese sauce, lettuce and tomato.

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**SIDES** 6,50€

Vegetables  
Arroz Basmati  
French fries  
Dauphinoise potatoes

**SAUCES** 3,50€

Red wine  
Pepper  
Bearnaise  
Mushroom

# PASTA

**SPAGHETTI VONGOLE** 24€  
With clams, garlic, white wine, parsley and cherry tomatoes.

**THE SEXIEST PASTA** 30€  
Baked pasta with pomodoro and pesto with gratin cheese.

**SPINACH LASAGNA** 24€

**MEAT LASAGNA** 24€

**TAGLIATELLE PILPIL** 24€  
Pilpil prawns sauteed with tagliatelle.

**SALMON TAGLIATELLE** 26€  
Tagliatelle with salmon and capers.

**TAGLIATELLE FRUTTI DI MARE** 28€  
With a touch of tomato and frutti di mare.

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**ADD  
TO YOUR  
PASTA:**

Vegetable selection  
Prawn  
Chicken

+4  
+6  
+4

Mushrooms  
Solomillo  
Peppers

+4  
+8  
+3