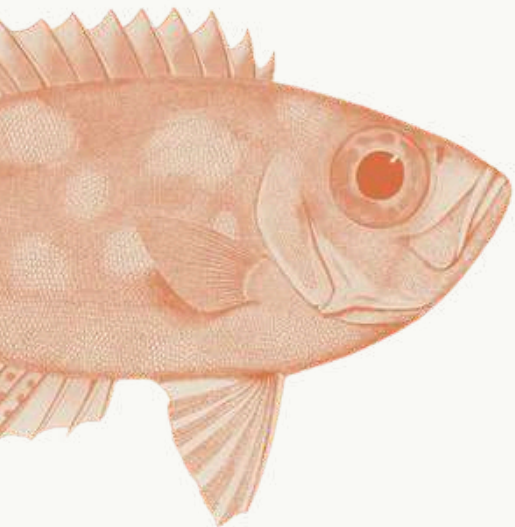


PiCà

— SEAFOOD —
PUERTO BANÚS



ENGLISH

RAWS

TARTARE

Salmon	22€
Tuna	28€



SASHIMI

Salmon	20€
Tuna	28€



TIRADITO

Salmon	22€
Tuna	28€
Sea bass	24€



CEVICHE

Prawn	22€
Sea bass	23€



NIGIRI (4PCS)

Salmon	18€
Tuna	
Prawn	



TATAKI

Tuna	28€
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EXTRAS

Ponzu	2,50€	Mango passion fruit	3,50€
		Wasabi mayonnaise	3,50€

SEAFOOD PLATTER TO SHARE

Price per person, minimum order for 2 people

COLD

SEAFOOD TOWER

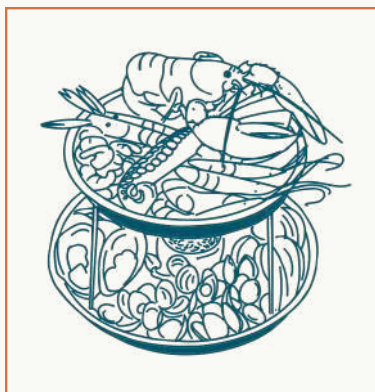
Seafood selection.

45€
/pp

SEAFOOD & LOBSTER TOWER

Canadian lobster and
seafood selection.

65€
/pp



PAN - GRILLED

PICÚ SEAFOOD TOWER

Seafood selection.

55€
/pp

PICÚ SEAFOOD & LOBSTER TOWER

Canadian lobster and
seafood selection.

75€
/pp

OYSTERS & CAVIAR

OYSTERS GILLARDEAU N°2

pc. 9€

CHEF'S OYSTER CREATIONS

Gillardeau oysters N°2

pc. 12€

Choose your style:

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

PACKS

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

65€

**OYSTERS, CHAMPAGNE
& CAVIAR**

Selection of 6 oysters, 10g. of caviar
& 1 bottle of Moët & Chandon 37,5cl.

180€

CAVIAR

Beluga caviar 000

Large and delicate pearls.

10g. 50€
20g. 90€
30g. 150€



PICÚ CLASSIC STARTERS

PIL-PIL KING PRAWNS 23€
King prawns with sliced garlic, white wine, parsley, cherry tomatoes and PICÚ PIL-PIL sauce.

LARGE PRAWNS PAN - GRILLED 24€
Large prawn No.1 with flake salt and garlic oil.

SEA CROQUETTES TOP CHOICE 18€
Prawn and scarlet shrimp croquettes with prawn mayonnaise.

LAND CROQUETTES  18€
Roasted chicken and alioli sauce.

CRISPY PRAWNS 18€
Lightly floured with kimchi.

FRIED SQUID 22€
Crispy flour-battered squid with kimchi mayonnaise.

OCTOPUS
• Grilled with truffle purée. 28€
• “A la Gallega” style with baby potatoes. 28€

AVOCADO WITH PRAWNS 21€
With vinaigrette and cocktail sauce.

SEAFOOD GYOZAS 6 pcs. 18€
Prawn dumplings with ponzu reduction.

RUSSIAN SALAD 18€
With king prawns.

MUSSELS TOP CHOICE 22€
IN A DILL CREAM SAUCE

GRILLED SCALLOPS 1pc. 15€
With soy, garlic & ginger.

SALADS

GREEN SALAD  24€

CAESAR SALAD 24€

BURRATA SALAD  23€

GREEK SALAD  24€

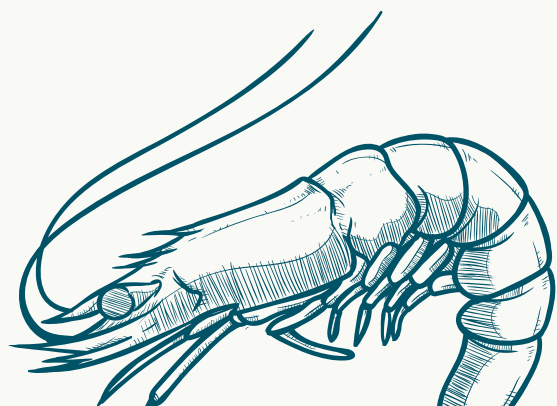
TOMATO SALAD  16€

 VEGETARIAN

SOUPS

LOBSTER BISQUE TOP CHOICE 18€

PUMPKIN CREAM  12€



PAELLAS TO SHARE

Price per person, minimum order for 2 people

SEAFOOD SPECIALTIES

WITH SEAFOOD		32€ /pp
SEÑORITO		35€ /pp
Seafood paella made with fully peeled seafood, easy and elegant to eat.		
WITH LOBSTER	TOP CHOICE	48€ /pp
WITH XXL SCARLET PRAWNS		65€ /pp
BLACK RICE WITH FISH OF THE DAY		35€ /pp
SEAFOOD CREAMY BROTHY RICE		35€ /pp
LOBSTER CREAMY BROTHY RICE		48€ /pp

LAND SPECIALTIES

WITH TOMAHAWK	TOP CHOICE	65€ /pp <i>1kg approx.</i>
Diced tenderloin, thin layer of rice, bone broth, finished with saffron and rosemary.		
WITH CHICKEN		28€ /pp
Prepared with selected vegetables, poultry stock and our house-made sofrito.		

Bread and butter 2,50€

Please let us know if you have any food intolerances.



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.

Choose your side 7€

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

LOBSTER SELECTION, FRESH FROM THE AQUARIUM

GRILLED LOBSTER
With Hollandaise Sauce

BUTTER AND GARLIC LOBSTER

BY WEIGHT	
• National	100g. 25€
• Canadian	100g. 20€

MINIMUM 2 PEOPLE:

FORMENTERA-STYLE LOBSTER WITH BROKEN EGGS	48€/pp
LOBSTER CREAMY BROTHY RICE	48€/pp
LOBSTER PAELLA	48€/pp

CHEF'S CREATIONS

BUTTERFLIED SEA BASS 45€
Served with oven-roasted potatoes.

WILD ALMADRABA BLUEFIN TUNA 45€
With asparagus, bimi and teriyaki sauce.

TERIYAKI SALMON 35€
With asparagus, bimi and teriyaki sauce.

SEAFOOD STEW 36€

SCARLET PRAWN STEW 65€

TOP CHOICE



MEATS ON THE STONE

(All our meats are served on a hot stone)

BEEF TENDERLOIN	250g	35€
CHATEAUBRIAND	500g	65€
ENTRECÔTE	250g	28€
PICÚ STYLE TOMAHAWK	65€/pp	1kg aprox.

Served on a bed of potatoes, confit peppers and a broken eggs.
(Minimum 2 people)


SIDES	7€	SAUCES	5€
Sautéed vegetables		Mushroom	
Basmati rice		Peppercorn	
Mashed potatoes		Béarnaise	
Deluxe potatoes		Dill cream	
Baby potatoes		Hollandaise	
Dauphinoise potatoes.			
Padrón peppers			
French fries			



BURGER

BLACK ANGUS	26€
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180g. of angus beef, tomato, lettuce, caramelized onion, cheddar cheese and PICÚ sauce.

TUSCAN CHICKEN – PICÚ 	27€
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Roasted boneless chicken thigh in a creamy parmesan sauce with sun dried tomatoes and spinach, served with basmati rice.

Bread & Butter 2.50€

PASTAS

PIL-PIL TAGLIATELLE	24€
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Sautéed with PIL-PIL prawns, cherry tomatoes and parsley.

TAGLIATELLE FRUTTI DI MARE	28€
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With a touch of tomato and a seafood mix.

BLACK PASTA WITH SCARLET PRAWN	48€
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With scarlet prawn, squid ink, tomato and garlic.

SPAGHETTI POMODORO 	23€
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With fresh tomato, garlic and basil.

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€

CHEESECAKE

MOLTEN CHOCOLATE CAKE

CRÈME BRÛLÉE

PICÚ PISTACHIO TIRAMISU