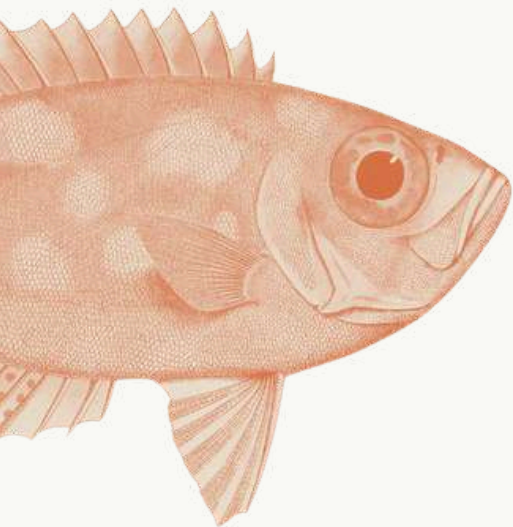


PiCà

— 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)

18€

Salmon

Tuna

Prawn



TATAKI

Tuna

28€



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

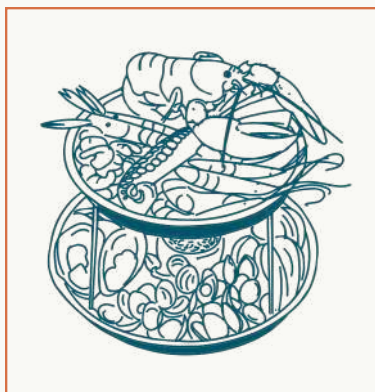
Seafood selection.

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 IN A DILL CREAM SAUCE

22€

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

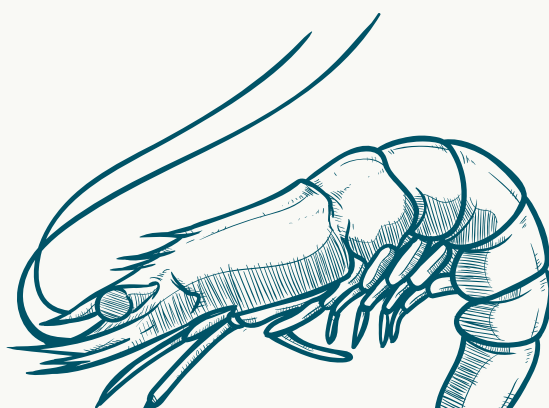
SOUPS

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
WITH LOBSTER	48€ /pp
WITH XXL SCARLET PRAWNS TOP CHOICE	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 1kg approx.
WITH CHICKEN	28€ /pp

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 TOP CHOICE 65€

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

TUSCAN CHICKEN – PICÚ	27€
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€
Sautéed with PIL-PIL prawns, cherry tomatoes and parsley.	

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

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

SPAGHETTI POMODORO	23€
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