

# PiCa

— 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

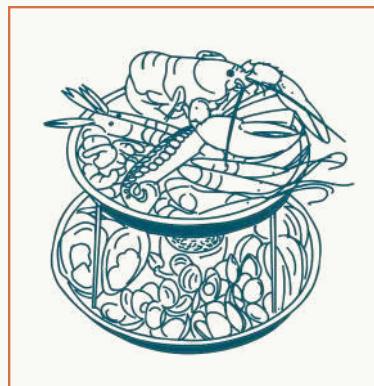
\*Price per person, minimum order for 2 people\*

### 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€

### PACKS

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

65€

### CHEF'S OYSTER CREATIONS

Gillardeau oysters N°2

pc. 12€

Choose your style:

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

### CAVIAR

#### Beluga caviar 000

Large and delicate pearls.

10g. 50€  
20g. 90€  
30g. 150€

#### OYSTERS, CHAMPAGNE & CAVIAR

180€

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



## PICÚ CLASSIC STARTERS

### PIL-PIL KING PRAWNS

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

23€

### OCTOPUS

- Grilled with truffle purée.
- “A la Gallega” style with baby potatoes.

28€

28€

### LARGE PRAWNS PAN - GRILLED

Large prawn No.1 with flake salt and garlic oil.

24€

### AVOCADO WITH PRAWNS

21€

With vinaigrette and cocktail sauce.

### SEA CROQUETTES

TOP CHOICE

Prawn and scarlet shrimp croquettes with prawn mayonnaise.

18€

### SEAFOOD GYOZAS

6 pcs. 18€

Prawn dumplings with ponzu reduction.

### LAND CROQUETTES

TOP CHOICE

Roasted chicken and alioli sauce.

18€

### RUSSIAN SALAD

18€

With king prawns.

### CRISPY PRAWNS

18€

Lightly floured with kimchi.

### FRIED SQUID

22€

Crispy flour-battered squid with kimchi mayonnaise.

### 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

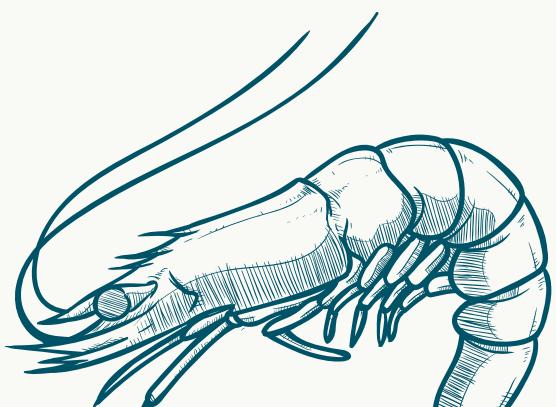
TOP CHOICE

18€

### PUMPKIN CREAM



12€



## PAELLAS TO SHARE

\*Price per person, minimum order for 2 people\*

### SEAFOOD SPECIALTIES

<b>WITH SEAFOOD</b>	32€ /pp
<b>SEÑORITO</b>	35€ /pp
<b>WITH LOBSTER</b>	48€ /pp
<b>WITH XXL SCARLET PRAWNS</b> <span style="border: 1px solid black; padding: 2px;">TOP CHOICE</span>	65€ /pp
<b>BLACK RICE WITH FISH OF THE DAY</b>	35€ /pp
<b>SEAFOOD CREAMY BROTHY RICE</b>	35€ /pp
<b>LOBSTER CREAMY BROTHY RICE</b>	48€ /pp

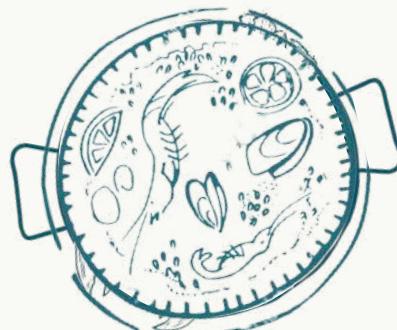
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### LAND SPECIALTIES

<b>WITH TOMAHAWK</b> <span style="border: 1px solid black; padding: 2px;">TOP CHOICE</span>	65€ /pp
Diced tenderloin, thin layer of rice, bone broth, finished with saffron and rosemary.	1kg approx.
<b>WITH CHICKEN</b>	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** 45€

### BLUEFIN TUNA

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€

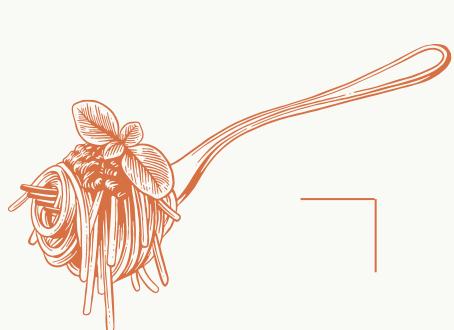
### ENTRECÔTE

250g 28€

### PICÚ STYLE TOMAHAWK

Served on a bed of potatoes,  
confit peppers and a broken eggs.

(Minimum 2 people)



## 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€\*

Sexy pasta

TOP CHOICE

### SIDES

7€

Sautéed vegetables

### SAUCES

5€

Mushroom

Basmati rice

Peppercorn

Mashed potatoes

Béarnaise

Deluxe potatoes

Dill cream

Baby potatoes

Hollandaise

Dauphinoise potatoes.

Padrón peppers

French fries

## 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.

### 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**