



GROUP MENUS 2025-2026

EXCLUSIVE AND PERSONALIZED MENUS,
PUERTO BANÚS FRONTLINE, LIVE SHOWS
CAPACITY FOR OVER 150 PEOPLE.

MARKETING@GRUPOGAUCHO.ES

PiCú
— SEAFOOD —



PiCú

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PUERTO BANÚS FRONT LINE

PiCú Seafood is a true paradise for seafood lovers. Recently renovated, it boasts a fresh, modern look and a menu that celebrates the very best of the Mediterranean from timeless seafaring classics to contemporary culinary creations.

With an unwavering commitment to excellence in seafood and fish, the menu stands out for its premium lobster, seafood paella, and carefully selected rice dishes, prepared each day with the respect and skill they deserve.

Its location, combined with live flamenco shows, direct views of the yachts, and the most golden sunsets on the Costa del Sol, makes PiCú an even more complete experience. It is the perfect place to relax without rushing, soak in the vibrant Puerto Banús atmosphere, and raise a glass with the sound of the sea in the background.



Summer Hours

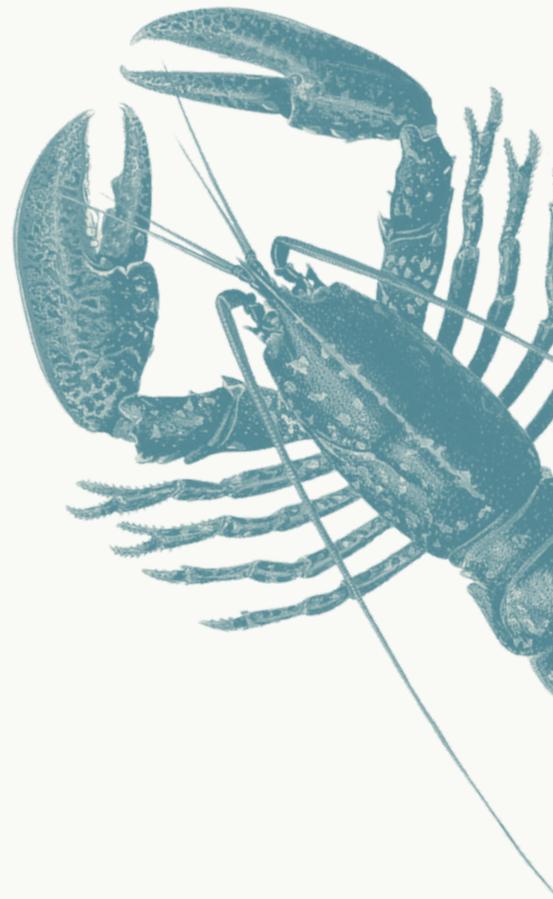
Monday – Sunday
12:00 PM – 12:00 AM

Winter Hours

Everyday
1:00 PM – 11:00 PM

@picubanus / www.picubanus.com / +34 605 14 54 85
Muelle Benabola, 12-14, Puerto Banús, 29660 Marbella, Málaga

Mediterranean



STARTERS TO SHARE

ENTRANTES A COMPARTIR

(1 x 4 pax)

Russian salad *Ensaladilla rusa.*

Gyozas *Gyozas.*

Salmon tartar *Tartar de salmón.*

MAIN TO CHOOSE FROM

PRINCIPAL PARA ELEGIR

Tuscan style chicken with rice. *Pollo a la toscana con arroz.*

Sea bream with sautéed vegetables

Dorada a la espalda con verduras salteadas.

Pil Pil Tagliatelle *Tagliatelle pil pil.*

DESSERT TO SHARE

POSTRE A COMPARTIR

(1 x 4 pax)

Brownie *Brownie.*

CELLAR BODEGA

*Red, white or rose (house wine),
beer, refreshments & water until desserts*

*Vino tinto, rosado, blanco (vino de la casa),
cerveza, refrescos y agua hasta los postres.*

45€

PiCá Twists

WELCOME DRINK

BEBIDA DE BIENVENIDA

STARTERS TO SHARE

ENTRANTES PARA COMPARTIR

(1 x 4 pax)

Grilled avocado with prawns *Aguacate a la brasa con gambas.*

Steak tartare *Tartar de ternera.*

Selection of croquettes *Selección de croquetas.*

MAIN TO CHOOSE FROM

PRINCIPAL PARA ELEGIR

Entrecôte with sautéed baby potatoes

Entrecôte con patatas baby salteadas.

Sexy pasta with prawns *Pasta sexy con gambas.*

Butterflied sea bass with sautéed vegetables

Lubina a la espalda con verduras salteadas.

Seafood paella *Paella de mariscos.*

DESSERT POSTRE

(1 x 4 pax)

Cheese cake *Tarta de queso.*

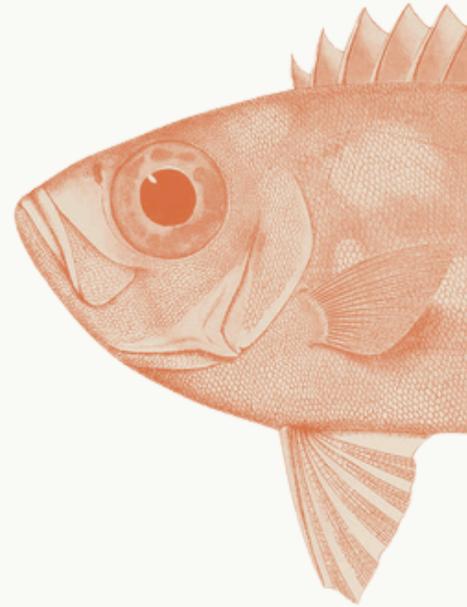
CELLAR BODEGA

*Red, white or rose (house wine),
beer, refreshments & water until desserts*

*Vino tinto, rosado, blanco (vino de la casa),
cerveza, refrescos y agua hasta los postres.*

55€

The Pipi Cucú



WELCOME DRINK

BEBIDA DE BIENVENIDA

STARTERS TO SHARE

ENTRANTES PARA COMPARTIR

(1 x 4 pax)

Tuna tartar *Tartar de atún.*

Prawn carpaccio *Carpaccio de langostinos.*

Selection of croquettes *Selección de croquetas.*

Burrata salad *Ensalada de burrata.*

MAIN TO CHOOSE FROM

PRINCIPAL PARA ELEGIR

Beef tenderloin with sautéed baby potatoes

Solomillo con patatas baby salteadas.

Butterflied sea bass with sautéed vegetables.

Lubina a la espalda con verduras salteadas.

Tagliatelle frutti de mare *Tagliatelle frutti de mare.*

Wild almadraba bluefin tuna, served with kale,

cherry tomatoes and ponzu sauce

Atún rojo de almadraba servido con kale,

tomates cherry y salsa ponzu.

Seafood paella *Paella de mariscos.*

DESSERT POSTRE

(1 x 4 pax)

Trio selection of desserts *Selección trío de postres.*

CELLAR BODEGA

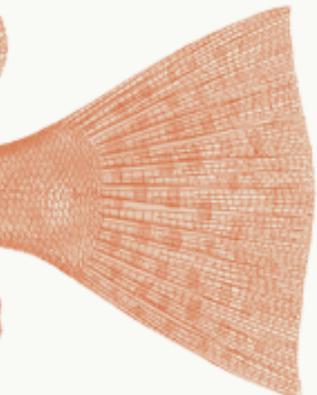
Red, white or rose (house wine),

Beer, refreshments & water until desserts

Vino tinto, rosado, blanco (vino de la casa)

Cerveza, refrescos y agua hasta los postres.

75€



Luxury

WELCOME DRINK

BEBIDA DE BIENVENIDA

Oyster + Glass cava moët
Copa de cava moët + Ostra

STARTERS TO SHARE

ENTRANTES PARA COMPARTIR

(1 x 4 pax)

Raw selections *Selección de crudos*
(Nigiri, tiradito, salmon sashimi).

Artichokes with Iberian ham *Alcachofas con jamón.*

Land croquettes *Croquetas de tierra.*

MAIN TO CHOOSE FROM

PRINCIPAL PARA ELEGIR

Chateaubriand with sautéed baby potatoes
Chateaubriand con patatas baby salteadas.

Black pasta with scarlet prawn *Pasta negra de carabinero.*

Sole Meunière, meunière sauce butter and lemon emulsion with capers
Lenguado Meunière, salsa meunière emulsión de mantequilla y limón con alcaparras.

Teriyaki salmon with Asparagus *Salmón teriyaki con espárragos.*

DESSERT POSTRE

(1 x 4 pax)

Trio selection of desserts *Selección trío de postres.*

CELLAR BODEGA

Red, white or rose (house wine),

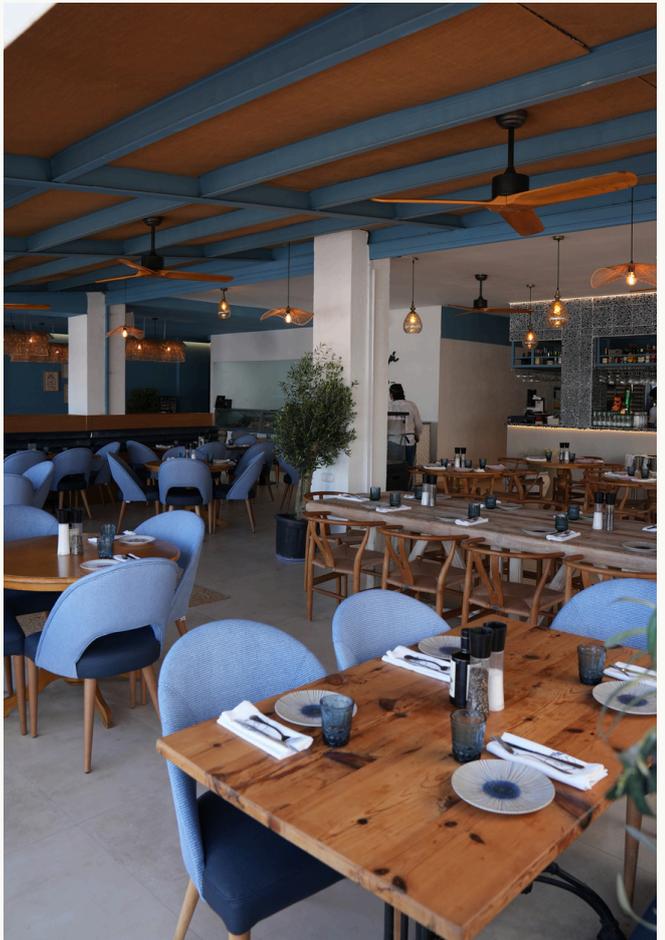
Beer, refreshments, water and coffee until desserts

Vino tinto, rosado, blanco (vino de la casa)

Cerveza, refrescos, agua y café hasta los postres.

125€





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