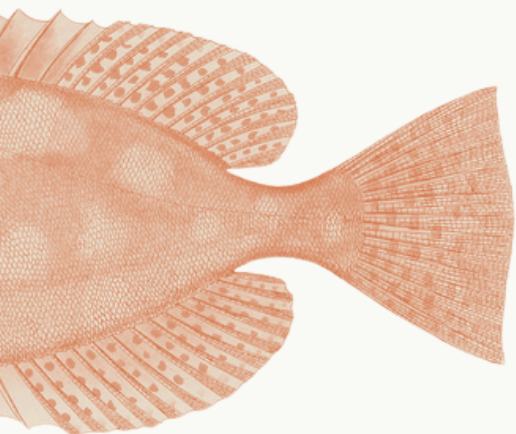




PiCà

— SEAFOOD —  
PUERTO BANÚS



ENGLISH



# RAW SELECTIONS

## OYSTERS

Gillardeau Oysters No.2  
Gillardeau Oysters No.4

ud. 11€  
ud. 9€

## CHEF'S OYSTER CREATIONS

Gillardeau Oysters N°2  
Gillardeau Oysters N°4

ud. 15€  
ud. 11€

Choose your style:

- **Ceviche**
- **Cocktail (Mojito & Bloody Mary)**
- **Passion Fruit & Spicy Mango**

## GILLARDEAU OYSTER PACKS



**2 OYSTERS + 1 GLASS OF:**  
wine, cava or champagne.

29€

**6 OYSTERS + 1 GLASS OF:**  
wine, cava or champagne.

55€

**12 OYSTERS + 2 GLASSES OF:**  
wine, cava or champagne.

99€



## CAVIAR

### Beluga Caviar 000

Large and delicate pearls.

3g 15€  
10g 55€  
30g 125€  
50g 200€

## STEAK TARTAR

Angus beef, egg yolk,  
capers, gherkins,  
shallot and smoked Dijon mayo.

180g  
22€

## PRAWN CARPACCIO

Prawn carpaccio dressed with soy sauce, kimchi  
mayo, tomato concassé, lime and toasted pistachios.

100g  
26€

## WILD TUNA

**Tartare** with passion fruit and mango.  
**Sashimi** with smooth wasabi cream  
and citrus mayo.  
**Tataki** with bamboo pickled in ponzu  
and sea oil.

100g  
28€

## XXL RED PRAWNS

**Sashimi** with smooth wasabi cream and citrus mayo.  
**Tartare** with osmotised pear and Thai ginger.  
**Ceviche** with pico de gallo and traditional leche de  
tigre.  
**Carpaccio** with soy sauce, kimchi mayo, tomato  
concassé, freeze-dried raspberry, chives and lime  
zest.

100g  
30€

## SCALLOP

**Ceviche** with pico de gallo and passion fruit  
leche de tigre.  
**Sashimi** with wasabi cream and lime mayo.

ud.  
12€

## SALMON

**Tartare** with passion fruit and mango.  
**Sashimi** with smooth wasabi cream and citrus mayo.  
**Tataki** with bamboo pickled in ponzu and sea oil.

100g  
20€

## SEAFOOD PLATTER TO SHARE

### SEAFOOD TOWER

Octopus, razor clams, clams,  
scallops, Norway lobsters,  
prawns and king prawns.

45€  
/pp



### SEAFOOD TOWER WITH LOBSTER

Lobster, octopus, razor clams,  
clams, scallops, Norway  
lobsters, prawns, oysters,  
queen scallops, and Canadian  
lobster.

75€  
/pp

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

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



## CLASSIC PICÚ STARTERS

### OCTOPUS

- **Grilled** with truffle mash.
- **Galician-style** with baby potatoes.

180g  
30€  
180g  
28€

### PIL-PIL KING PRAWNS

King prawns, sliced garlic, white wine, parsley, cherry tomatoes and PiCú pil-pil sauce.

23€

### GRILLED KING PRAWNS

300g No.1 large king prawns with flake salt.

24€

### RUSSIAN SALAD WITH KING PRAWNS AND SHRIMP

18€

### AVOCADO WITH PRAWNS

With vinaigrette and cocktail sauce.

21€

### SEA GYOZAS

King prawn dumplings with ponzu reduction. 6 pieces.

18€

### STEAMED CLAMS

With white wine, garlic and parsley.

21€

### ARTICHOKES WITH HAM

Artichoke hearts served with Iberian ham. 2 pieces.

24€

## CRISPY STARTERS

### SEA CROQUETTES

King prawn and scarlet prawn croquettes with black garlic mayo. 5 pieces.

18€

### LAND CROQUETTES

Roast chicken and cured ham croquettes with alioli sauce. 5 pieces.

18€

### SHRIMP FRITTERS

Fried in extra virgin olive oil. 5 pieces.

16€

### CRISPY PRAWNS

Coated in flour, served with mayonnaise.

18€

### FRIED BABY SQUID

Flour-battered, served with lime wedges.

18€

22€

### FRIED SQUID

Crispy flour-battered squid, served with kimchi mayo.

## SALADS

### GREEN SALAD

21€

### CAESAR SALAD

21€

### BURRATA SALAD

21€

### GREEK SALAD

24€



## PAELLAS TO SHARE

Price per person, minimum order for 2 people

### VEGETARIAN

Prepared with a selection of seasonal vegetables in a vegan-style stock, topped with artichoke and asparagus.

24€  
/pp

### COQUELET

Coquelet, selected vegetables, poultry stock and house sofrito.

26€  
/pp

### BLACK OCTOPUS

Octopus, squid, prawns, seafood stock, squid ink and alioli.

35€  
/pp

### SEÑORITO

Squid and prawns cooked marinière-style with rice, vegetable sofrito and alioli.

24€  
/pp

### ENTRECÔTE

300g Angus entrecôte, a thin layer of rice, broth made from its bones, finished with saffron and rosemary aromas.

35€  
/pp

### SEAFOOD SPECIALITIES

Squid, prawns, and king prawns in a seafood stock with vegetable sofrito.



### WITH MIXED SEAFOOD

28€  
/pp

### WITH LOBSTER

48€  
/pp

### WITH SCARLET PRAWNS

65€  
/pp

### WITH RED PRAWNS

50€  
/pp

### WITH NORWAY LOBSTER

48€  
/pp

### BROKEN EGGS FORMENTERA STYLE

Lobster with slow-cooked pan-fried potatoes, peppers and fried eggs.



M/P

48€  
/pp

Bread and butter €2.50



# DAILY FRESH CATCH

## WHOLE FISH

Choose your preferred preparation  
(salt-baked or grilled with garlic and  
parsley)

**John Dory** 100g  
12€

**Sea Bream** 100g  
8€

**Red Snapper** 100g  
12€

**Sea Bass “a la  
espalda”** 100g  
8€

**Amberjack** 100g  
8€

**Turbot** 100g  
10€

Choose your side and  
sauce

**SIDES** 7€

Sautéed Vegetables

Basmati Rice

French Fries

Dauphinoise Potatoes

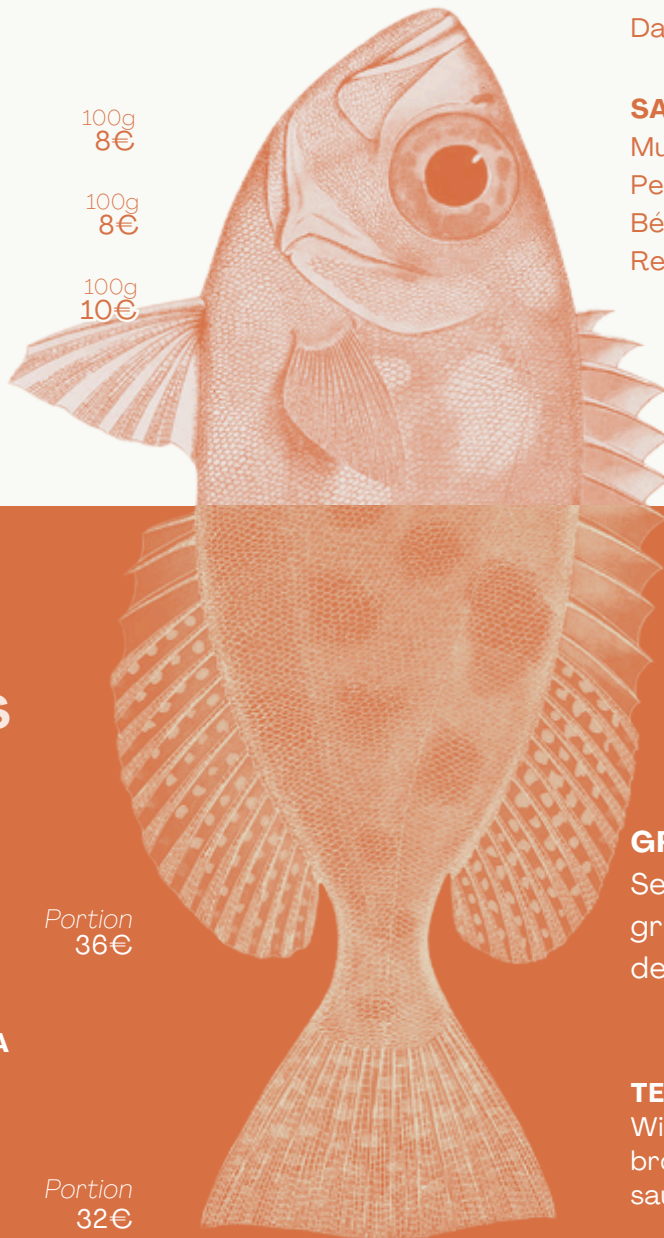
**SAUCES** 5€

Mushroom

Peppercorn

Béarnaise

Red Wine



## CHEF'S CREATIONS

### SEA BASS “A LA ESPALDA”

Served with oven-  
baked potatoes.  
(300g/400g)

Portion  
36€

### WILD BLUEFIN TUNA (ALMADRABA)

Served with kale,  
cherry tomatoes,  
and ponzu sauce.  
(100g)

Portion  
32€

### GRILLED SQUID

Served on a bed of  
green sauce and pico  
de gallo.

25€

### TERIYAKI SALMON

With asparagus,  
broccolini, and teriyaki  
sauce. (100g)

Portion  
25€

## MEATS ON THE STONE

*(All our meats are served on a hot stone)*

### SIRLOIN

On the stone

250g

35€

### CHATEAUBRIAND

On the stone

500g

65€

### ENTRECÔTE

On the stone

250g

28€



### SIDES

Sautéed vegetables

Basmati rice

French fries

Dauphinoise potatoes

Mashed potatoes

7€

### SAUCES

Mushrooms

Peppercorn

Béarnaise

Red wine

5€

### SIRLOIN

With scallop cream.

250g

38€

### SURF AND TURF

Lobster and sirloin.

78€

## BURGER

### ANGUS

180g Angus beef, tomato, lettuce, caramelised onion, cheddar cheese cream, and PiCú sauce.

26€



### TUSCAN CHICKEN – PiCú

Roasted chicken thighs in a creamy Parmesan sauce with sun-dried tomatoes and spinach, served with basmati rice.

27€

### NUGGETS

Served with French fries.

18€

*Bread and butter 2.50€*

## SELECTION OF LOBSTER FRESH FROM THE AQUARIUM

### LOBSTER THERMIDOR

Grilled lobster served with a béchamel sauce made with shallots, parsley, and a hint of mustard.

### GRATINATED LOBSTER

Grilled lobster topped with a crispy panko and chilli crust.

### GARLIC LOBSTER

Lobster sautéed with garlic and parsley.

### LOBSTER RISOTTO

Creamy Carnaroli rice finished with a rich lobster bisque and flamed lobster.

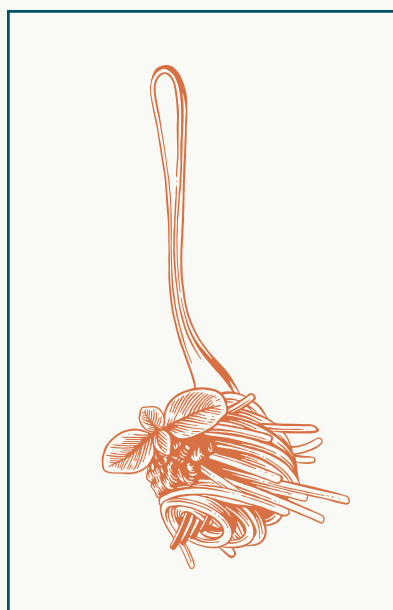
### LOBSTER BLACK PASTA

Black pasta with half a lobster, tomato, and garlic.

#### BY WEIGHT

**Canadian**  
100g – €20

**Local (Spanish)**  
100g – €30



## PASTAS

### PIL-PIL TAGLIATELLE 24€

Sautéed pil-pil prawns with tagliatelle, cherry tomatoes, and parsley.

### FRUTTI DI MARE 28€

**TAGLIATELLE**  
With a touch of tomato and a mix of seafood: clams, mussels, and king prawns.

### TAGLIATELLE WITH SCALLOP CREAM 35€

### BLACK PASTA WITH LOBSTER 58€

Half Canadian lobster with a garlic, tomato, and spinach-based sauce.

### VONGOLE SPAGHETTI 24€

With clams, garlic, and parsley.

### POMODORO SPAGHETTI 23€

Fresh tomato, garlic, and basil.

TOP CHOICE

*Sexy pasta*

Baked pasta with pomodoro and pesto, topped with gratinated cheese. (Choice of prawns, beef, or chicken).

**30€**



# DESSERTS

Baked cheesecake	9.50€
Chocolate mousse cup with ice cream and pistachio	9.50€
Pavlova – baked meringue base with whipped cream and berry jam	9.50€
Brownie with vanilla ice cream	9.50€
Pistachio crème brûlée	9.50€
Ice cream selection	9.50€