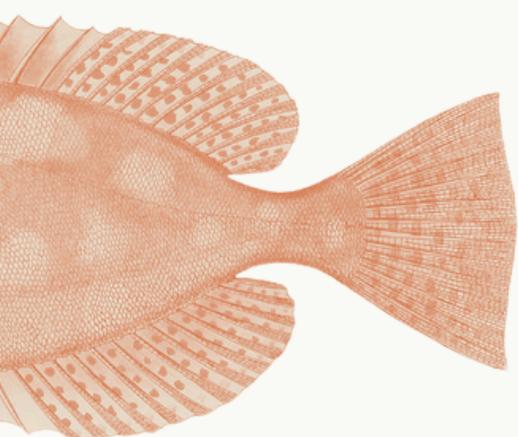


PiCú

— SEAFOOD —
PUERTO BANÚS



ENGLISH



RAW SELECTIONS

OYSTERS

Gillardeau Oysters No.2	ud. 11€
Gillardeau Oysters No.4	ud. 9€

CHEF'S OYSTER CREATIONS

Gillardeau Oysters N°2	ud. 15€
Gillardeau Oysters N°4	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

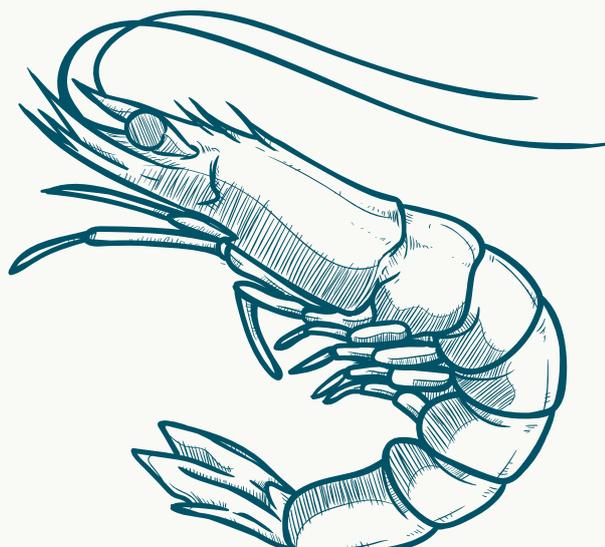
21€

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

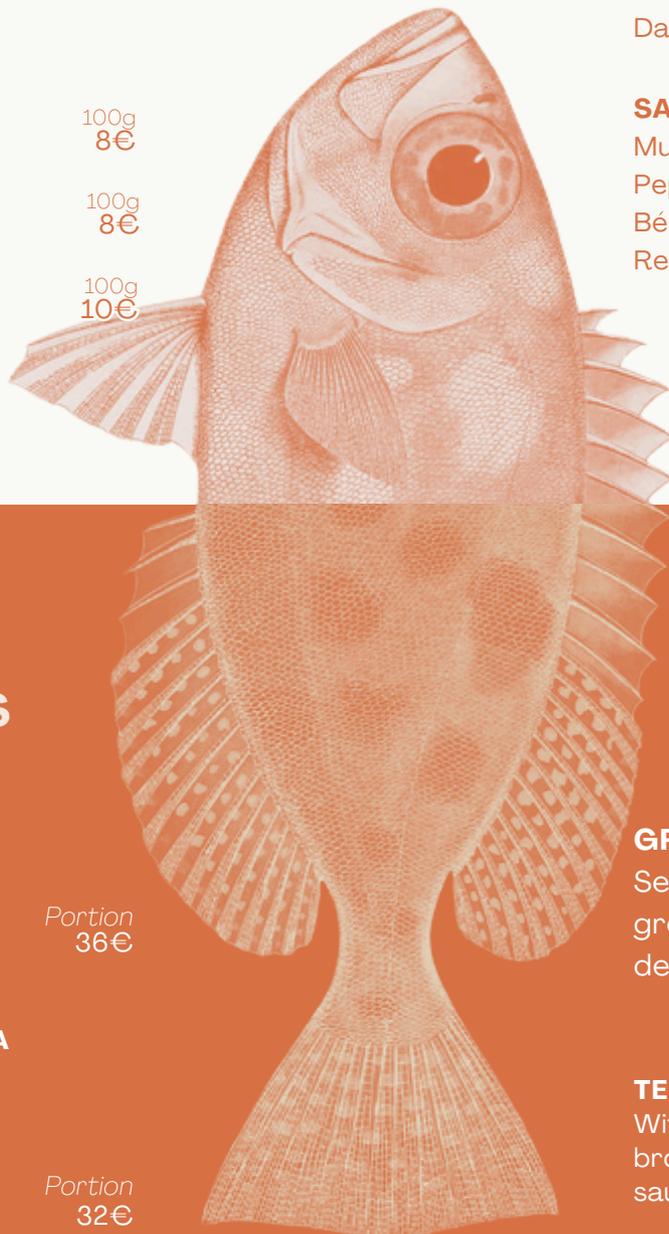
Choose your preferred preparation (salt-baked or grilled with garlic and parsley)

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€

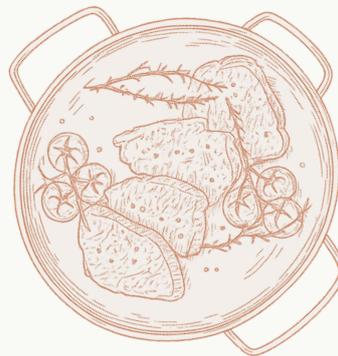
MEATS ON THE STONE

(All our meats are served on a hot stone)

SIRLOIN 250g
On the stone 35€

CHATEAUBRIAND 500g
On the stone 65€

ENTRECÔTE 250g
On the stone 28€



SIDES

Sautéed vegetables
Basmati rice
French fries
Dauphinoise potatoes
Mashed potatoes 7€

SAUCES

Mushrooms
Peppercorn
Béarnaise
Red wine 5€

SIRLOIN 250g
With scallop cream. 38€

SURF AND TURF 78€
Lobster and sirloin.

BURGER

ANGUS 26€
180g Angus beef, tomato, lettuce, caramelised onion, cheddar cheese cream, and PiCú sauce.



TUSCAN CHICKEN – PiCú 27€
Roasted chicken thighs in a creamy Parmesan sauce with sun-dried tomatoes and spinach, served with basmati rice.

NUGGETS 18€
Served with French fries.

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 TAGLIATELLE 28€
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€