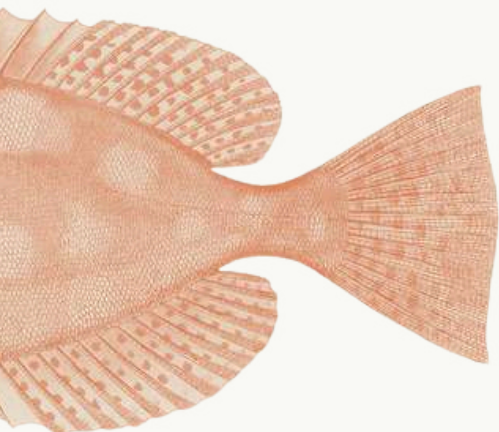




# PiCú

— SEAFOOD —  
PUERTO BANÚS



## COLD STARTERS

**TUNA TATAKI** 21€  
Marinated bluefin tuna lingot with Dashi broth, sesame, and wakame seaweed.

**TUNA SASHIMI** 24€  
Thin slices of tuna with herb-infused ponzu.

### TUNA SELECTION



**TUNA TARTARE** 22€  
Almadraba bluefin Tuna with Lime vinaigrette, soy & diced mango.

**SALMON AND TUNA DUO** 38€  
Diced Tuna & Salmon with Sour Cream, Guacamole & Radish.



### GUILLARDEAU OYSTERS

9€

Accompanied by a trio of sauces (minimum of 3 pieces).



**PICÚ SALMOREJO** 12€  
Traditional Cordoban salmorejo with crispy shrimp and croutons.

**PRAWN CARPACCIO** 18€  
Served with soy sauce, kimchi mayonnaise, concassé tomato, freeze-dried raspberry, chives, and lime zest.

**SALMON SASHIMI** 19€  
Thin slices of salmon with herb ponzu.

### TO SHARE



**SHRIMP TARTARE** 18€  
Prawn with ginger, lime & citrus mayonnaise.

**RUSSIAN SALAD WITH PRAWNS AND SHRIMP** 18€  
Potato and carrot salad with japanese mayo, prawns, and crispy shrimp.

**BEEF STEAK TARTARE** 22€  
180g Angus beef with egg yolk, capers, pickles, shallots & smoked Dijon mayonnaise.

## POKE BOWLS

### SALMON POKE

18€

Marinated salmon, poke rice, wakame, pickled cucumber, edamame, diced mango, avocado, kimchi sauce, and sesame seeds.



### CHICKEN POKE

18€

Crispy chicken, poke rice, cherry tomatoes, pineapple, mushrooms, grilled egg, and pink sauce.

## SALADS

### GREEN SALAD

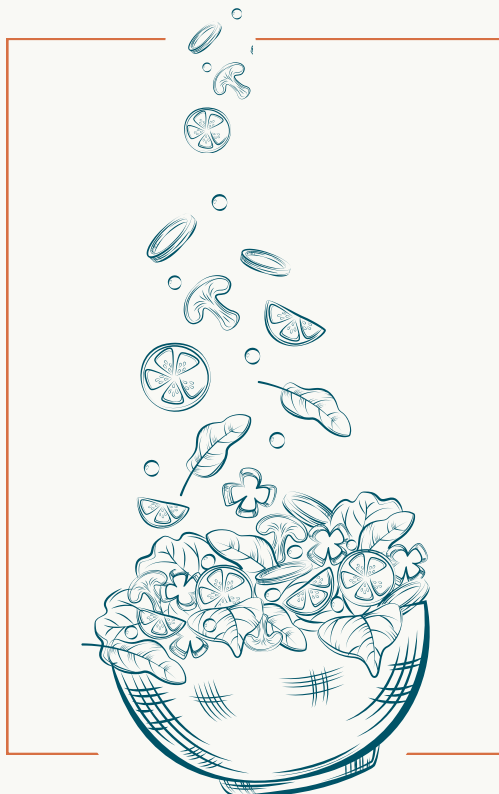
21€

Lamb's lettuce, arugula, Granny Smith apple, edamame, wakame, pickled cucumber, avocado, and honey mustard dressing.

### CAESAR SALAD

21€

Roman lettuce, cherry tomatoes, croutons, shaved parmesan, guanciale, crispy chicken/ shrimp caesar dressing.



### BURRATA SALAD WITH FIG AND HAM

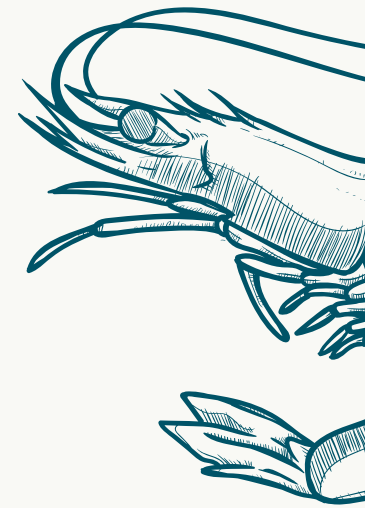
21€

200g of buffalo burrata, arugula, figs, ham, pistachios, cherry tomatoes and basil pesto.

### GREEK SALAD

24€

Tomato, feta cheese, black olives, cucumber, bell pepper, red onion, baked pistachios, mint, and thyme honey vinaigrette.



## HOT STARTERS

### GRILLED AVOCADO

18€

With prawns, kimchi sauce, and mixed greens.

### GRILLED OCTOPUS

28€

180g of grilled octopus on a bed of truffled mashed potatoes.

### PIL-PIL PRAWNS

18€

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

### SEAFOOD GYOZAS

18€

Prawn gyozas with ponzu sauce.

### ARTICHOKES WITH HAM

21€

Artichoke hearts, accompanied by Iberian ham.

### SEAFOOD CROQUETTES

18€

Prawn and carabinero prawn croquettes with black garlic mayonnaise.

### EARTH CROQUETTES

18€

Rotisserie chicken croquettes with ham bits and aioli sauce.

### STEAMED CLAMS

18€

In white wine with garlic and parsley.

### STEAMED MUSSELS

18€

With PiCú sauce, cream, and butter.

### GRILLED PRAWNS

21€

300g N1 prawns with flake sea salt.





## CRISPY DELIGHTS FROM THE SEA

**ANCHOVIES** 16€

Battered in flour, with lemon wedges.

**SHRIMP CAKES** 16€

Fried in extra virgin olive oil.

**CRISPY PRAWNS** 18€

Battered in flour, with mayonnaise.

**FRIED BABY SQUID** 18€

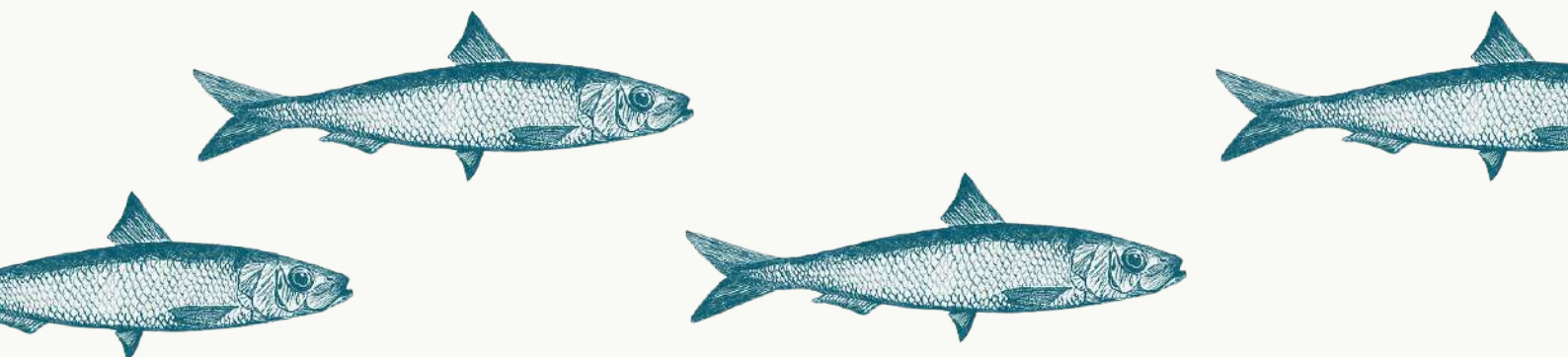
Battered in flour, with lime wedges.

**FRIED SHRIMP** 21€

With fried egg and truffle oil.

**FRIED SQUID** 22€

Crispy battered squid, with kimchi mayonnaise.





## PAELLA & RICE

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



### PAELLA

#### VEGETARIAN

Vegan-friendly, this rice dish is made with a selection of seasonal vegetables in a vegan-style broth, topped with artichoke.

24€  
/pp

#### WITH CHICKEN AND VEGETABLES

200g of chicken, rice, selected vegetables, poultry stock, and house-made sofrito.

26€  
/pp

#### WITH SEAFOOD

Squid, shrimp, clams, mussels, and prawns in a seafood broth with rice and vegetable sofrito.

28€  
/pp

#### WITH LOBSTER

Whole Canadian lobster in a seafood broth, house-made sofrito, 120g squid, 120g prawns, and rice.

M/P

#### SEAFOOD BROTH

Canadian lobster, shellfish, potato & rice in a rich seafood broth.

28€  
/pp

#### FORMENTERA LOBSTER

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

45€  
/pp



### RICE

#### A BANDA

Squid and prawns marinera style with rice, vegetable sofrito, and aioli.

24€  
/pp

#### BLACK

Squid, prawns, vegetable sofrito in seafood smoke, squid ink, rice, and aioli.

25€  
/pp

#### WITH OCTOPUS

180g de pata de pulpo, arroz, fumet de mariscos, salmorreta y acabados con aromas de azafrán.

25€  
/pp

#### WITH ENTRECOTE STEAK

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

28€  
/pp

#### WITH CARABINERO PRAWNS

Fresh carabinero prawns, rice slowly cooked with seafood broth, sofrito, and finished with saffron aromas.

M/P

#### WITH RED PRAWNS

Fresh red prawns, rice, broth made from their heads, sofrito, and finished with saffron aromas.

M/P

#### WITH SCAMPI

Fresh scampi, rice, seafood broth, homemade sofrito, and finished with saffron aromas.

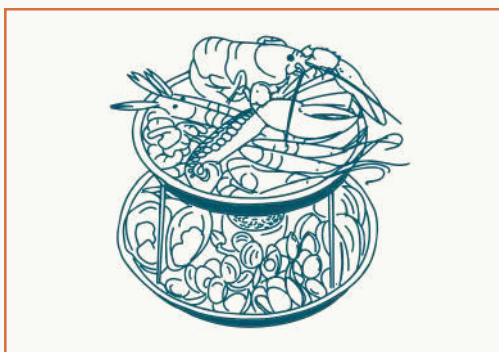
M/P

## SEAFOOD TOWERS

### SEAFOOD TOWER 45€ /pp

Octopus, razor clams, clams, mussels, scallops, scampi, prawns, and shrimps.

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



### PICÚ SEAFOOD TOWER 60€ /pp

Octopus, razor clams, clams, mussels, scallops, scampi, prawns, oysters, scallops (zamburiñas), and lobster.

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

## FISH

### CROAKER 24€

With citrus salts and green curry.

### GRILLED SQUID 21€

On a bed of green sauce and pico de Gallo.

### SALMON TERIYAKI 25€

Slow-cooked with broccoli purée, cherry tomatoes, and sesame seeds.

### JUMBO COD LOIN 26€

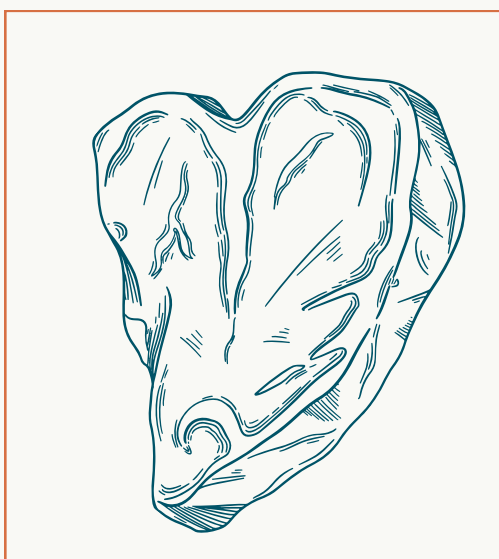
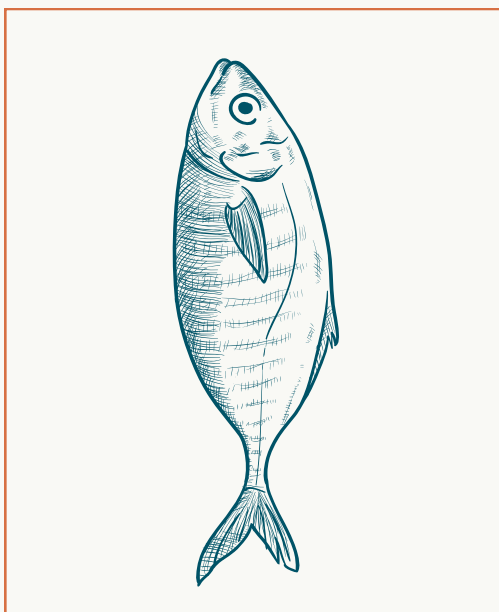
#### AL PIL-PIL

250g jumbo cod loin, slow-cooked with pil-pil PiCú cream and vegetables.

### GRILLED SEA BASS 26€

With sea salt flakes and a side of green salad.

## FISH AND MEATS



## MEATS

### TUSCAN-STYLE CHICKEN - PICÚ 24€

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

### ANGUS ENTRECOTE 28€ 300 g.

### CHATEAUBRIAND 35€ 250 g.

### CHATEAUBRIAND 65€ 500 g on the stone.

### SIDES 7€

Sautéed vegetables  
Basmati rice  
French fries  
Dauphinoise potatoes

### SAUCES 5€

Mushroom  
Pepper  
Béarnaise  
Red wine

## HAMBURGERS

### ANGUS 24€

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



### CHICKEN 21€

Chicken burger with lettuce, tomato, and guacamole.

## PASTAS

### TAGLIATELLE PIL-PIL 21€

Pil-pil prawns sautéed with tagliatelle, cherry tomatoes, and parsley.

### TAGLIATELLE WITH SALMON 28€

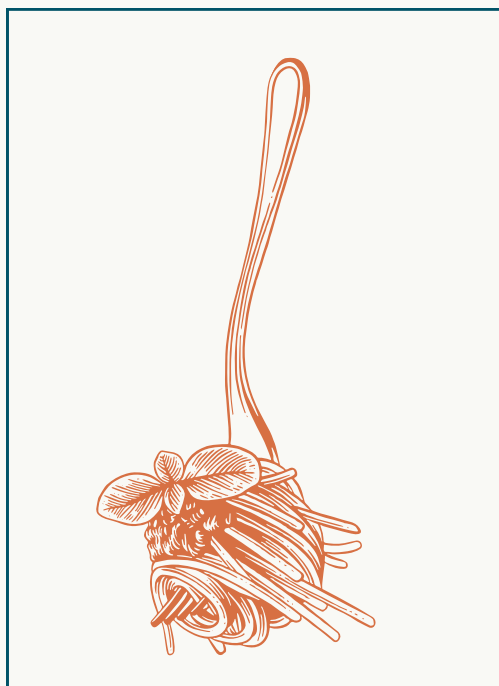
Accompanied by salmon cubes and capers.

### TAGLIATELLE FRUTTI DE MARE 28€

With a touch of tomato and frutti di mare, clams, mussels, and prawns.

### TAGLIATELLE WITH LOBSTER 58€

1/2 Canadian lobster, sauce made with garlic, pomodoro, and spinach.



### SPAGHETTI VONGOLE 24€

With garlic and parsley.

### Spaghetti Bolognese 28€

Served with homemade bolognese sauce, finished with grated parmesan cheese and fresh basil.

### SPINACH LASAGNA 20€

Millefeuille of fresh pasta filled with roasted spinach, béchamel sauce, and gratinated with cheese.

### MEAT LASAGNA 23€

Fresh pasta with homemade bolognese sauce, béchamel, and gratinated cheese.

*Sexy pasta*

Baked pasta with pomodoro sauce, pesto, and gratinated cheese.

**30€**

TOP CHOICE





# DESSERTS

Baked cheesecake.	9.50€
Chocolate mousse cup with ice cream and pistachio.	9.50€
Pavlova, topped with chocolate sponge cake and caramelized raspberry.	9.50€
Brownie with vanilla ice cream.	9.50€
Pistachio crème brûlée.	9.50€
Ice Cream Selection.	9.50€