

Picasso



FRESH SALADS

Pipirrana Fresh vegetables with traditional EVOO and vinegar dressing, served with mussels and boiled prawns	
Russian salad Our house-made Russian salad with prawns, homemade mayonnaise, and a final touch of fish roe	
Roasted peppers from the garden Roasted and marinated peppers	
Chopped tomato Tomato, EVOO, ventresca tuna fillets, and flaky sea salt	
Tomato with tuna Tomate ,aove,lomos de ventresca y sal escamada	
Traditional mixed salad Lettuce, tomato, carrot, onion, tuna, corn, and asparagus	
House goat cheese salad Mixed greens with cherry tomatoes, crispy onions, pine nuts, goat cheese, and balsamic vinegar	
Prawn salad with pink sauce Mixed greens with avocado, boiled prawns, and asparagus	
Avocado, mango & fresh cheese salad with honey mustard dressing Mixed greens with avocado, mango, fresh cheese, and honey mustard sauce	

MEATS

	RATION
Chicken skewer Grilled chicken skewer with natural fries	12.9
Grilled chicken breast Grilled chicken breast with side garnish	12.9
Special burger (choose your ingredients) Premium beef, egg, bacon, lettuce, tomato, and cheese. Served with fries	16
Argentinian ribeye (350 g) Grilled Argentinian ribeye steak (from the pampas)	26
Argentinian picanha (350 g) Grilled Argentinian picanha steak	23

Ask for our daily meat specials

All dishes come with rustic potatoes and oven-roasted vegetables

HALF RATION

7	12
7	12
7	12
7	
9	
9	
15	
16	
17	

HOT STARTERS

	RATION
Padrón peppers Baby fried peppers	12
Chicken croquettes 6 slow-cooked chicken croquettes	12
Pil-pil croquettes 6 croquettes with prawns in garlic and chili oil	12
Broken eggs Fried eggs, poached potatoes, our truffle touch and a wild mushroom mix	14
French omelette Egg and salt	8
French omelette with ham and cheese Egg, cured ham, and cheese	9.5
Patatas bravas Diced potato with our spicy 'brava' sauce	8.5
French fries Natural cut fried potatoes	5.5
Cured cheese	15
Fried aubergine with cane honey Crispy aubergine with a drizzle of cane syrup	9

RICE DISHES (FOR 2) RATION

Mixed paella	27
Seafood paella	48
Lobster rice stew	65

Ask for our rice dish of the day

FRIED DISHES HALF RATION

Land & sea combo	20
Málaga-style assortment	22
Anchovies	8
Calamari	8
Hake fillet	15
Octopus (1/2 Kilo)	16
Baby squid (Puntillita)	9

(Oil is changed daily)

Bread, extra sauces, lemon wipes, a little top-up, and more = €1

FRESH SEAFOOD

Mussels in marinera sauce Mussels sautéed with garlic, EVOO, and marinera sauce	13
Mussels with garlic and parsley Mussels sautéed with EVOO, garlic, parsley, and white wine	11
Raw smooth clam Fresh smooth clam opened naturally	4
Clams with garlic and parsley Clams sautéed with garlic, EVOO, parsley, and white wine	14
Clams in marinera sauce Clams sautéed with garlic, EVOO, and marinera sauce	15
Wedge clams with garlic and parsley Wedge clams with EVOO, garlic, parsley, and white wine	12
Wedge clams in marinera sauce Wedge clams with garlic, parsley, and marinera sauce	14
Naturally cooked black scallops Naturally cooked black scallops	4
Black scallops pil-pil Black scallops with EVOO, garlic, a touch of paprika and prawns	4
Boiled prawns Daily fresh boiled prawns	19
Scallops Natural cooked scallops	5
Scallops pil-pil Scallops with EVOO, garlic, paprika and prawns	5
Oysters Fresh oysters served in their natural juice	4
Prawns pil-pil Prawns with EVOO, garlic, and paprika chili oil	12

RATION

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FROM OUR BOAT (CHARCOAL-GRILLED FISH)

Sardines Charcoal-grilled sardines with sea salt	4
Octopus (1/2 Kilo) Charcoal-grilled octopus leg with garnish	35
Gilt-head bream (1/2 Kilo) Charcoal-grilled bream with garnish	23
Large gilt-head bream (1 Kilo) Charcoal-grilled bream with garnish	45
Sea bass (1/2 Kilo) Charcoal-grilled sea bass with garnish	23
Large sea bass (1 Kilo) Charcoal-grilled sea bass with garnish	45
Calamari (750 g) Charcoal-grilled squid with garnish	30
Large calamari (1 Kilo) Charcoal-grilled squid with garnish	36
Ask for our fresh catch of the day (Snapper, Turbot...)	

All dishes are served with rustic potatoes and oven-roasted vegetables

GRILLED FISH & SEAFOOD

Grilled prawns 13 prawns grilled with coarse salt	16
Hake fillet Grilled with our house seasoning and garnish	15
White shrimp 13 white shrimp grilled with coarse salt	19
King prawns (7 pcs) 7 grilled king prawns with coarse salt	35
Scarlet shrimp (6 pcs) 6 grilled scarlet shrimp with coarse salt	48
Sea bass (1/2 Kilo) Grilled sea bass with seasoning and garnish	23
Large sea bass (1 Kilo) Grilled sea bass with seasoning and garnish	45
Gilt-head bream (1/2 Kilo) Grilled bream with seasoning and garnish	23
Large gilt-head bream (1 Kilo) Grilled bream with seasoning and garnish	45
Salmon fillet Grilled salmon fillet with EVOO and garnish	18
Tuna steak Grilled tuna belly with EVOO and garnish	22
Calamari (750 g) Grilled squid with house seasoning and garnish	30
Large calamari (1 Kilo) Grilled squid with house seasoning and garnish	36
Swordfish steak Grilled swordfish steak with house seasoning and garnish	19

Bread, extra sauces, lemon wipes, a little top-up, and more = €1