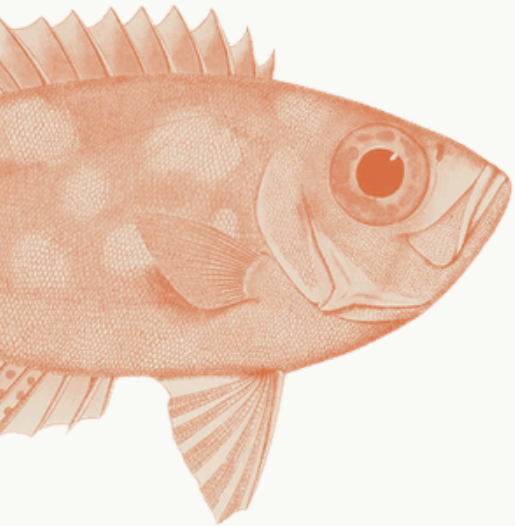




PiCa

— SEAFOOD —
PUERTO BANÚS





ENGLISH
SUMMER 2026

RAWS

TARTARE

Salmon & avocado	24€
Tuna & mango	28€



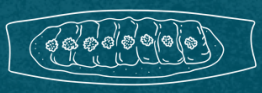
SASHIMI

Salmon	22€
Tuna	28€



TIRADITO

Salmon	24€
Tuna	28€
Sea bass	24€



CEVICHE

Boiled prawn	24€
Sea bass	26€



NIGIRI (4PCS)

Salmon	22€
Tuna	22€
Prawn	22€



TATAKI 28€

Tuna



CARPACCIO 26€

Prawn

SEAFOOD TOWER TO SHARE

Price per person, minimum order for 2 people

COLD

SEAFOOD TOWER 55€ /pp
Seafood selection.

SEAFOOD TOWER & LOBSTER 75€ /pp
Canadian lobster and seafood selection.



PAN - GRILLED

PICÚ SEAFOOD TOWER 55€ /pp
Seafood selection.

PICÚ SEAFOOD TOWER & LOBSTER 75€ /pp
Canadian lobster and seafood selection.

OYSTERS & CAVIAR

GILLARDEAU OYSTERS N°2 pc. 9€

CHEF'S CREATIONS pc. 12€
Gillardeau oysters N°2

Choose your style:

- **Ceviche**
- **Mojito**
- **Bloody mary**
- **Passion fruit & mango**

CAVIAR

Beluga & Grand Chef 10g 50€ / 20g 90€ / 30g 150€
(Subject to availability).

PACKS TOP CHOICE

2 OYSTERS + 1 BOTTLE 20CL MOËT & CHANDON 55€

4 OYSTERS + 1 BOTTLE 20CL MOËT & CHANDON 65€

OYSTERS, CHAMPAGNE & CAVIAR 175€
Selection of 6 oysters, 10g of caviar & one bottle of Moët Chandon 37,5 cl.







PICÚ CLASSIC STARTERS

PIL-PIL PRAWNS 26€
Prawns, sliced garlic, white wine, parsley, cherry tomatoes and PIL-PIL PICÚ spicy sauce.

GRILLED KING PRAWNS 24€
Large king prawns Nº1 with garlic, parsley and butter.

SEA CROQUETTES TOP CHOICE 18€
With prawn, scarlett prawn and prawn mayonnaise.

LAND CROQUETTES 18€
Roasted chicken and alioli sauce.

SHRIMP FRITTERS (SPANISH STYLE) 22€
Shrimps fritters pancakes and kimchi mayonnaise.

FRIED SQUID 26€
Crispy squid with kimchi mayonnaise.

OCTOPUS
- **Grilled** with truffle pureé. 28€
- **"A la gallega" style** with baby potatoes. 28€

AVOCADO WITH PRAWNS 22€
With cocktail sauce, fresh chives and pomegranate seeds.

SEAFOOD GYOZAS 22€
With prawns, teriyaki sauce and sesame seeds.

RUSSIAN SALAD 18€
With prawns.

MUSSELS IN A DILL CREAM SAUCE TOP CHOICE 24€

STEAMED CLAMS 24€
With garlic and white wine.

GRILLED SCALLOP 1 pieza. 15€
With soy, garlic and ginger.

SALADS

GREEN SALAD 24€

CAESAR SALAD 26€

BURRATA SALAD 23€

GREEK SALAD 24€

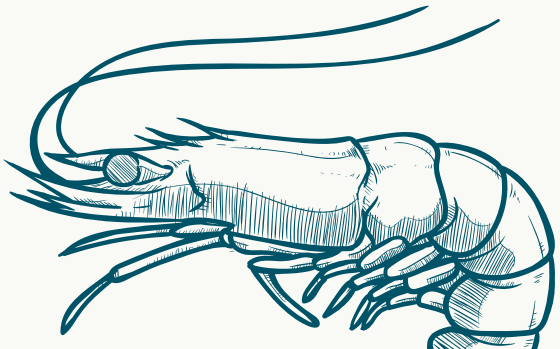
TOMATO SALAD 18€

TROPICAL SALAD 24€

VEGETARIAN

COLD SOUPS

WATERMELON & STRAWBERRY GAZPACHO TOP CHOICE 16€



PAELLAS TO SHARE

Price per person, minimum order for 2 people

SEAFOOD SPECIALTIES

WITH SEAFOOD — 35€ /pp

SEÑORITO — 35€ /pp
Seafood paella made with fully peeled seafood.

WITH LOBSTER TOP CHOICE — 48€ /pp

WITH SCARLETT PRAWNS — 65€ /pp

BLACK RICE WITH FISH OF THE DAY — 35€ /pp

LAND SPECIALTIES

WITH TOMAHAWK TOP CHOICE — 65€ /pp *1kg aprox.*
Rice cooked in a broth made from its bones and finished with saffron and rosemary aromas.

WITH ENTRECÔTE — 38€ /pp
Rice cooked in a broth made from its bones and finished with saffron and rosemary aromas.

WITH CHICKEN — 32€ /pp
With coquelet chicken, selected vegetables, poultry stock and our house-made sofrito.

VEGETARIAN — 28€ /pp
With asparagus, bimi broccoli, selected vegetables, vegetable stock and our house-made sofrito

Bread and butter 2,50€

Please, let us know if you have any food intolerances.



CATCH OF THE DAY

WHOLE FISH

Sea bream	100g. 10€
Red snapper	100g. 13€
Sea bass	100g. 12€
Turbot	100g. 14€



Choose your cooking style

- Salt-baked (subject to availability).
- Baked.
- Grilled-butterflied.
- Roteña style (potatoes and tomato).

Choose your side 7€

Sautéed vegetables
Basmati rice
Mashed potatoes
French fries
Baby potatoes
Dauphinoise potatoes
Padrón peppers

FRESH LOBSTER SELECTION FROM THE AQUARIUM

Market availability

National	100g. 25€
Canadian	100g. 20€

Choose your cooking style

GRILLED LOBSTER

- With hollandaise sauce
- With butter, garlic and parsley
- Salt and oil



CHEF'S CREATIONS

BUTTERFLIED SEA BASS 45€
With baby potatoes and confit peppers.

ALMADRABA BLUEFIN TUNA 45€
With asparagus, bimi, cherry tomatoes and ponzu.

TERIYAKI SALMON 35€
With asparagus, bimi and teriyaki sauce.

SEA BREAM FILLET 38€
With thai vegetables.

MEATS ON THE STONE

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

BEEF TENDERLOIN 250g. 35€

CHATEAUBRIAND 500g. 65€

ENTRECÔTE 250g. 28€

TOMAHAWK (For 2 people) 130€
Includes *2 garnish and 1 sauce.* 1kg aprox.

SIDES 7€
- Sautéed vegetables
- Basmati rice
- Mashed potatoes
- French fries
- Baby potatoes
- Dauphinoise potatoes
- Padrón peppers

SAUCES 5€
- Mushroom
- Peppercorn
- Béarnaise
- Hollandaise
- Dill cream

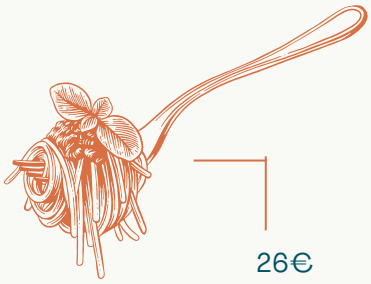


BLACK ANGUS BURGER 28€
180g of angus beef, tomato, lettuce, caramelized onion, cheddar cheese and PICÚ sauce.

TUSCAN CHICKEN - PICÚ 28€
Roasted boneless chicken with creamy parmesan sauce, dried tomatoes and spinach. Served with basmati rice.

Sexy pasta

TOP CHOICE



PASTAS

TAGLIATELLE PIL-PIL 26€
Sautéed with PIL PIL prawns, cherry tomatoes and parsley.

TAGLIATELLE FRUTTI DE MARE 28€
With tomato, clams, prawns and large prawn.

TAGLIATELLE WITH LOBSTER 65€
With tomato, clams, prawns and lobster. TOP CHOICE

SPAGHETTI VONGOLE 26€
With clams, garlic and parsley.

BLACK PASTA WITH SCARLETT PRAWN 48€
Spaghetti with scarlett prawn, squid ink, tomato and garlic.

SPAGHETTI POMODORO 23€
With tomato, garlic and basil.

PASTA AL HORNO
With tomato, pesto, gratinated pecorino cheese, cream and garlic.
(Prawns, beef or chicken). 32€



DESSERTS

12.50€

CHEESECAKE

MOLTEN CHOCOLATE CAKE

CRÈME BRÛLÉE

PICÚ PISTACHIO TIRAMISÚ

FRESH FRUIT CUP & VANILLA ICE CREAM