



MENUS FOR GROUPS 2018 PICA PICA



INFORMATION & EXTRAS

TYPES OF MENUS

Tasting menu: from 6 people Seated menus: from 8 people Cocktail menus: from 20 people

HOMEMADE PASTRY (GLUTEN FREE)

Carrot Cake / ClassRoom Cheesecake / Chocolate Prices according to size:: Small € 20 (10-12 units) - Medium € 30 (€ 16-18) - Large € 50 (€ 30-35)

FREE EXTRAS

Parking maximum 15 places (reservation required) 2 x 55-inch televisions for videos Sound system and plugs distributed throughout the premises WIFI

EXTRAS

Adult birthday pack: champagne glass + cake € 3 / person Children's birthday pack: cake + soft drink € 2.5 / person Di or live music from: € 150 Photographer or video from € 150 G & T workshops / wine tasting / whiskey / craft beers led by the winemaker Jordi Gibert 2h / 250 € Reserve the place (to consult)







GROUP MENU I

PICA PICA

Spicy Spanish potatoes

Hummus with vegetable crudités

Cod with beans and Pedro Ximénez

Tuna tataki on toast and its seasoning

Croquettes of kale and smoked Idiazábal cheese

Crunchy chicken with curry sauce

DESERT

Tiramisu Volcano Osmotized mojito melon

Water, Refreshment, Beer, Nuviana red and white wine

Menu price: 25€/per person - VAT Included

First drink 5€ (Tanqueray, Absolut, Havana 7, Jack Daniels)

The restaurant has free parking spaces for customers (under reservation)









GROUP MENU II

PICA PICA

Spicy Spanish potatoes

Cantabrian anchovies with roasted pepper

Pumpkin hummus with its pipes and papadum

Cod with beans and Pedro Ximénez

Tuna tataki on toast and its seasoning

Croquettes of kale and smoked Idiazábal cheese

Bowl of seasonal ceviche

Cajun style chicken strips with extrem sauce

DESERT

ClassRoom cheesecake Osmotized mojito melón

DRINK

Water, Refreshment, Beer, Nuviana red and white wine

Menu price: 30€/per person - VAT Included

First drink 5€ (Tanqueray, Absolut, Havana 7, Jack Daniels)

The restaurant has **free parking spaces** for customers (under reservation)









GROUP MENU III

PICA PICA

Spicy Spanish potatoes

Pumpkin hummus with its pipes and papadum

Guacamole Tex Mex

Olivier salad with pomegranate and tuna

Bluefin tuna tartare with strawberries and light wasabi

Croquettes of kale and smoked Idiazábal cheese

Crispy prawns with coriander mayonnaise

Crunchy chicken with curry sauce

Timbale with roasted goat cheese and honey

DESERT

Semifreddo of Orange

Osmotized Mojito melon

Water, Refreshment, Beer, Red and white wine Ramón Bilbao

Menu price: 35€/per person - VAT Included

First drink 5€ (Tanqueray, Absolut, Havana 7, Jack Daniels)

The restaurant has **free parking spaces** for customers (under reservation)





