

No piqui

HOMEMADE FOOD

— EST 2017 —

no-piqui.com  

MENU

TAKE AWAY - DELIVERY - COCINA NON STOP

Cerrado de Calderón, 13, local 8, Málaga.
Tlf: 952 639 311

TOMARES - GINES - ALAMEDA DE HÉRCULES
MÁLAGA (Cerrado de Calderón) - MÁLAGA CENTRO

STARTERS

Nachos si Piqui: Corn tortilla with cheddarsauce, beans, coriander, guacamole & sour cream.	8.50€
Mini nachos	4.50€
Sweet potato chips with vegi sauce	6.30€
Beetroot hummus with tempura crudités	8.20€
Chicken wings with sweet chili sauce	4.80€
Shakshuka	8.30€

WRAPS

•QUINOA ROLL: Red onion, pepper, grilled chicken, quinoa, avocado & soy sauce.	7.90€
•BURRITO: Mince, tomato sauce, onion, pepper & secret spicy sauce.	7.90€
“Take it with chips or seasonal salad”	

BAGELS

SALMON: Cream cheese, smoked salmon, avocado & rocket.	6.00€
YELLOW HOLE: Egg, bacon & cheddar.	5.00€

PARTY ZONE

BURGUER PARTY ZONE

HAKUNA BABY Beef, cheddar cheese, bacon & cheddar cheese sauce.	7.50€
CRUNCHY CHICKEN Crunchy chicken, tomato, cheddar cheese & lettuce.	7.50€
CLASSIC Beef, lettuce, tomato & cheese.	7.50€

BURGUER PARTY ZONE

CHOOSE ONE OF OUR
BURGERS WITH ONE
DRINK AND CHIPS

9.90 €

CHICKEN NUGGETS
WITH ONE DRINK
AND CHIPS

7.50 €

EXTRA CHIPS: 2

MAKE IT DOUBLE
FOR 2

BURGERS

SUGGESTIONS

180 gr | 250 gr

SWEET VEGGIE

Bean and bulgur hamburger, vegan cheese, rocket & caramelised onion.

12.50€

NAPOLITANA

Angus beef, parma ham, aubergine, rocket, grilled tomato & provola cheese.

10.50€ | 14.00€

MONKEY BANANA

Galician blond beef, goat cheese, flambéed banana & crunchy onion.

14.00€

BIG PIQUI

Double Galician blond beef, lettuce, red onion, pickle, cheddar cheese & Thousand Island sauce.

14.00€

HAKUNA CHEESE BACON

Double Galician blond beef, Monterrey Jack cheese, double bacon & cheddar cheese sauce.

14.00€

BENEDICT BURGER

Galician blond beef, oak leaf lettuce, red onion, gouda cheese, benedict egg & Hollandaise sauce.

14.40€

NO PIQUI

250 gr. Angus beef, bacon, grilled egg, cheddar cheese, onion rings & Jack Daniels sauce.

14.00€

CHICKEN

Spiced chicken with avocado, cottage cheese and sprouts tPollo spiced with avocado, cottage cheese and tender sprouts.

10.50€

PORK

Baked pork roast with tonkatsu sauce, onion rings and cheddar cheese.

10.50€

COMBINE TO YOUR TASTE

TYPES OF BREAD

- Baked by us
- American brioche style
- Vegan gluten free bread
- Wholemeal bread
- Gluten-free bread

TYPES OF BURGERS

- Black Angus beef from USA (100% additive-free beef)
- Galician blond beef vacio/bavette & skirt steak (100% additive-free beef)
- Breaded chicken
- Pull Pork
- Spicy chicken
- Vegan made of beans & bulgur

CHOOSE YOUR INGREDIENTS

FIBERS & HYDRATES

- Lettuce mix, lamb's lettuce, spinach & rocket.

VITAMINS & MINERALS

- Avocado, tomato, cucumber, red onion, sundried tomato, crunchy onion, caramelised onion. & pickles.

CALCIUM & PHOSPHORUS

- Cheddar, goat, parmesan, mozzarella, provola & emmental cheese.

PROTEIN

- Grilled egg, bacon, roast aubergine, guacamole & hummus.

SAUCES

- Ketchup, mustard, mayonnaise, "Kemakulo", barbecue, cheddar cheese sauce, Jack Daniels sauce, Thousand Island sauce, Hollandaise sauce, vegan sauce & soy mayonnaise.

180 gr | 250 gr

10.50€ | 14.00€

EXTRAS FOR YOUR BURGER

Onion rings	+ 0.50€
Jack Daniels sauce	+ 1.00€
Vegan cheese	+ 1.00€
Benedict eggs	+ 1.50€

SALADS

SUGGESTIONS

QUINOA

Green mix, grilled chicken, apple, quinoa, pine nuts, avocado & mango + balsamic vinaigrette

NO PIQUI

Lamb's lettuce, lettuce mix, breaded chicken, parmesan, apple, avocado & walnuts + honey & mustard vinaigrette.

BOLONIA

Spinach, lamb's lettuce, bacon, cherry tomato, goat cheese crumbs, raisins, sunflower seeds + honey & mustard vinaigrette.

KALE CESAR

Kale sprouts, croutons, Parmesan cheese, cesar sauce and grilled chicken.

BURRATA

Selection of seasonal tomatoes, rocket & burrata di bufala cheese + reduction of balsamic vinegar.

CALABACÍN

Zucchini ribbons, arugula leaves, parmesan cheese, dried tomatoes, squash and pumpkin seeds truffle oil vinaigrette.

9.50€

EXTRAS FOR YOUR SALAD

Vegan cheese

Salmon

Benedict egg

+1.00€

+1.00€

+1.50€

COMBINE TO YOUR TASTE

CHOOSE YOUR INGREDIENTS

FIBERS & HYDRATES

· Lamb's lettuce, lettuce mix, spinach, rocket & pasta.

VITAMINS & MINERALS

· Apple, avocado, mango, carrot, cherry tomato, cucumber, tomato, red onion, crunchy onion & corn.

PROTEINS

· Bacon, grilled chicken, breaded chicken, boiled ham, turkey, tuna, salmon, quinoa & couscous.

CALCIUM & PHOSPHORUS

· Mozzarella, parmesan, fresh cheese, goat cheese, emmental, feta & vegan cheese.

ENERGY

· Raisins, walnuts, sunflower seeds & pine nuts.

SAUCES

· Balsamic vinegar, honey and mustard vinaigrette, Caesar sauce & OVS.

9.50€

PIZZAS

FILLED PANZEROTTI

MIXED Boiled ham & mozzarella.	4.80€
DIAVOLA Spicy salami & provola cheese.	4.90€
COTTO E FUNGHI Fresh mushrooms, boiled ham & mozzarella.	5.10€
VEGAN Mix of roasted seasonal vegetables.	5.50€

HOMEMADE PIZZAS

PROSCIUTTO Boiled ham, tomato, mozzarella & olive oil	8.40€
GORGONZOLA & PEAR Gorgonzola, pear, mozzarella & olive oil	9.40€
SPICY Spicy salami, tomato, mozzarella & spicy oil	9.40€
CAPRICHOSA Boiled ham, artichoke, fresh mushrooms, tomato, mozzarella & olive oil	9.70€
4 CHEESE Gorgonzola, parmesan, provola, tomato, mozzarella & olive oil	9.80€
PUGLIESE Tuna, onion, tomato, mozzarella & olive oil	10.50€
BOLOGNESA Minced meat, fresh mushrooms, tomato, mozzarella & olive oil	10.70€
4 SEASONS Boiled ham, fresh mushrooms, spicy salami, artichoke, tomato, mozzarella & olive oil	10.90€
MONTANARA Goat cheese, caramelised onion, mozzarella & olive oil	10.90€
BUFALINA Basil, cherry tomato, Bufala mozzarella & olive oil	11.00€
VEGAN Roasted seasonal vegetables, tomato, vegan cheese & olive oil	9.40€
FUNGHI Fresh mushrooms, arugula parma ham, parmesan, mozzarella and olive oil.	11.00€
CARBONARA Bacon, egg, parmesan, mozzarella and olive oil.	11.90€

Dough made with flour imported from Italy. Hand kneaded with slow fermentation, which makes the end result fresh, natural and highly digestive.

POKÉ

SMALL BOWL 550 ml

10,90€

BIG BOWL 750 ml

13,90€

TUNA BOWL

Rice, tuna, mupanky sauce, avocado, edamame, tobikko, chives, furikake, sichimi togarashi and mayo japo.

MUPANKY BOWL

Rice, salmon, tuna, mupanky sauce, tobikko, wakame, pineapple, Edamame, chives, furikake, black sesame and May Kimchei.

GINGER BOWL

Rice, salmon, tuna, soy, avocado, mango, edamame, Ginger, chives, furikake, sesame and tonkatsu sauce.

WASABY BOWL

Rice, salmon, tuna, mupanky sauce, avocado, edamame, chives, wakame, mango, furikake, sichimi togarashi and mayo wasabi.

SALMON BOWL

Rice, salmon, tonkatsu yuzu, edamame, crunchy onion, chives, avocado, sesame, sichimi togarashi and yakiniku sauce.

TARTAR BOWL

Rice, tuna tartare, avocado, sesame, chives, Tempura crunchy, May Kimchei and Tartar sauce.

SPICY BOWL

Rice, tofu, cucumber, carrot, chives, avocado, wakame, edamame, sesame, sriracha and soy sauce.

CHICKEN BOWL

Rice, chicken, yakiniku, apple, tobikko, cucumber, chives, Crispy onion, sesame, sichimi togarashi and aojiso sauce.

HEALTHY FUN

PLATES

PALEO BURGER:

Black Angus beef burger with baked seasonal vegetables and corn cob.

14.00€

PALEO CHICKEN:

Grilled chicken breast with baked seasonal vegetables and corncob.

10.50€

SALMON:

Salmon fillet with baked baby potatoes.

12.50€

SHAKSHUKA:

Ratatouille of baked vegetables spiced with egg, accompanied by slice of sourdough.

8.30€

RICE PESTO BOWL:

Bowl of wild rice with pesto, poached egg, avocado and baked cherry tomato.

10.50€

WRAPS

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7.90€

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7.90€

“Take it with chips or seasonal salad”

BAGELS

SALMON: Cream cheese, smoked salmon, avocado & rocket.

6.00€

YELLOW HOLE: Egg, bacon & cheddar.

5.00€

NATURAL, LIQUATED AND SHAKED JUICES

DEPURATIVES AND ANTIOXIDANTS

- GREEN MOOD: Orange, spinach, apple, ginger and lime.
- VITAMIN C: Orange, pineapple, grapefruit, ginger and brown sugar.
- PURPLE: Orange, beet and carrot.
- SUPER DETOX: Cucumber, ginger, lemon, peppermint and apple.
- AÇAI LASSIE: Açai, guarana, milk and yogurt.

HEALTHY SKIN

- RUKA: Orange, carrot, apple and ginger.
- BIMBA: Orange, banana and avocado

VITAMINIZE YOURSELF

- IPANEMA: Orange, banana, peppermint, strawberries and brown sugar.
- SAKURA: Orange, mango and strawberries.
- VARADERO: Pineapple, orange, strawberries, agave syrup.

3.90€

KOMBUCHA

3.90€

SHOTS

- Ginger and lime.
- Curcuma and lemon.

2.00€

Small orange juice 2.20€

Large orange juice 2.80€



DESSERTS

- BROWNIE
- CHEESE CAKE
- AMERICAN CHOCOLATE: Sponge cake with 80% chocolate cream
- CAKE OF THE WEEK
- NATURAL FRUIT SALAD

4.50€

4.20€

4.50€

4.50€

3.90€

DRINKS

BEER

Small beer	1.60€
Large beer	2.50€
Mahou 5 estrellas bottle	2.80€
Mahou clásica	2.50€
Mahou alcohol-free	2.50€
Mahou radler	2.50€
Mahou gluten-free	3.50€

WINE

White, red and organic rosé	3.00€ 13.00€
Glass Bottle	
Rioja, ribera, verdejo	2.50€ 12.50€
Glass Bottle	

SOFT DRINKS 350CL

2.20€

WATER

Water	1.80€
Sparkling water	2.00€

SPECIAL BEERS

Mahou maestra	3.50€
Organic beer	3.50€
Alhambra 1925	2.90€
Köning Ludwig wheat beer	3.90€



COFFEE & TEA

COFFEE

Standard	1.50€
Double	1.90€
Flat white	2.50€
Frappé	2.50€
Cappuccino	2.50€
Latte macchiato	2.50€
Matcha latte	4.50€
Carajillo	3.90€
Bombon	2.50€

TEA & BIO INFUSIONS

Moruno - Chai - Black - American - Rooibos	2.00€
Chamomile, peppermint, tila	1.50€

**COFFEE
ECOLOGIC**

HIGHLAND

100% ARÁBICA

TYPES OF MILK

Whole, semi-skimmed,
lactose free, soy,
almond and oatmeal