

# No piqui

HOMEMADE FOOD

— EST 2017 —

no-piqui.com  

# MENU

TAKE AWAY - DELIVERY - COCINA NON STOP

C.C. Gines Plaza, local 1, Gines. Tlf: 954 664 821

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

## STARTERS

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

## WRAPS

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

## BAGELS

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

## PARTY ZONE

### BURGUER PARTY ZONE

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

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

### HOMEMADE PIZZAS

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



# 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

• **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€

# 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

2.00€

- Ginger and lime.
- Curcuma and lemon.

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