



GRUPO GAUCHO



GROUP MENUS 2025-2026

3 RESTAURANTS, 3 EXPERIENCES
PUERTO BANÚS FRONTLINE, LIVE SHOWS
EXCLUSIVE AND PERSONALIZED MENUS,
CAPACITY FOR OVER 150 PEOPLE.

For groups of more than 100 people, please contact:
marketing@grupogauchoes



GROUP MENUS 2025-2026

EXCLUSIVE AND PERSONALIZED MENUS,
PUERTO BANÚS FRONTLINE, LIVE SHOWS
CAPACITY FOR OVER 150 PEOPLE.

MARKETING@GRUPOGAUCHO.ES

E/Gaucho *de* Banís
Argentinian Grill

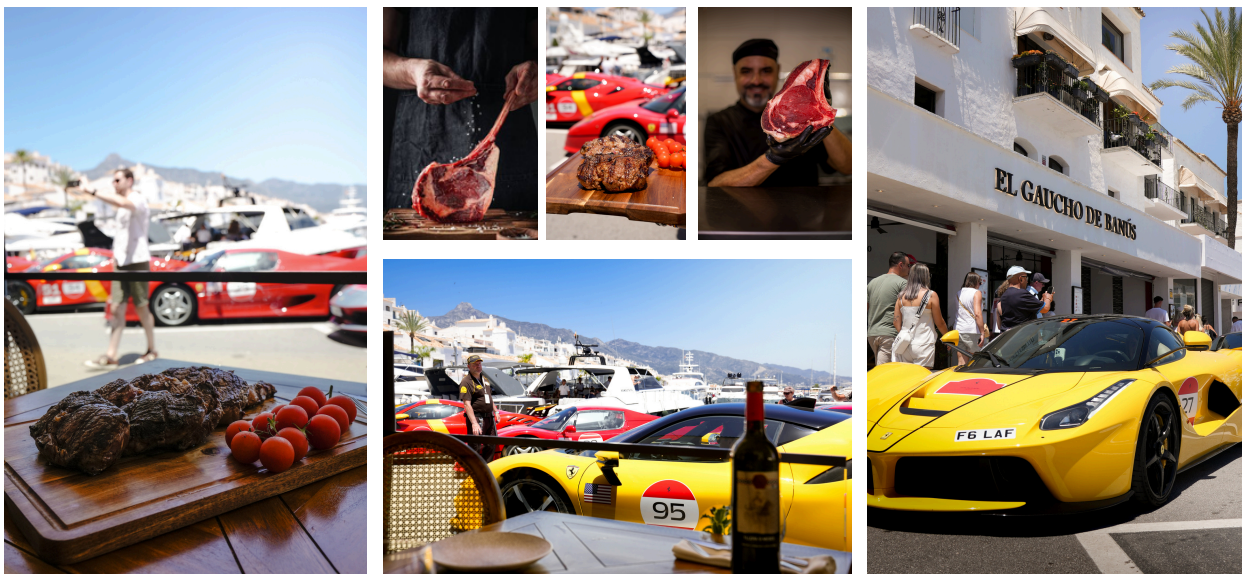


El Gaucho *de Banús*

Argentinian Grill

This restaurant offers high-quality cuts of meat, grilled over open flames to deliver an authentic flavor. Inspired by classic Argentine grills, some of its cuts have been awarded at the World Steak Challenge, one of the most prestigious competitions in the world. The menu features renowned selections such as Kansas Black Angus, Irish Aberdeen Angus, Japanese Kobe Wagyu, Argentine Black Angus, Rubia Gallega, Australian Wagyu, among others.

The experience is elevated by an exceptional wine cellar, showcasing red wines from Argentina, Spain, and other international origins several of which have earned top scores on the Parker scale ensuring a perfect harmony between glass and plate. Its warm atmosphere, friendly service, and a terrace located right on the waterfront of Puerto Banús make El Gaucho a must-visit for both Marbella visitors and true meat lovers.



Summer Hours

Monday – Sunday
12:00 PM – 12:00 AM

Winter Hours

Everyday
1:00 PM – 11:00 PM

@elgauchobanus / www.gauchobanus.com / +34 685 45 96 97
Muelle Benabola, 9, Puerto Banús, 29660 Marbella, Málaga

MENU 1

Copa de Bienvenida (Cava, Vino o Cerveza)
/ Welcome Drink (Cava, Wine, or Beer)

Pan y Salsa de la Casa / *Chef's Bread and Dips*

ENTRANTES A COMPARTIR

/STARTERS TO SHARE

Empanadas típicas argentinas
Typical Argentine paties

Provoleta con chimichurri
Provoleta with chimichurri

Gambas pilpil
Pilpil prawns

SEGUNDOS A ELEGIR

/SECONDS TO CHOOSE FROM

Entraña Black Angus a la brasa
de carbón de encina con
patatas de la abuela
*Black Angus skirt grilled on oak
charcoal with grandma's
potatoes*

Entrecot Black Angus a la brasa
de carbón de encina con
patatas de la abuela
*Black Angus entrecôte grilled on
oak charcoal with grandma's
potatoes*

Pollo deshuesado a la brasa de
carbón de encina con patatas
de la abuela
*Boneless chicken grilled on oak
charcoal with grandma's
potatoes*

POSTRE

/DESSERT

Surtido del chef - *Chef's Selection*

BEBIDA

/DRINKS

Vino Tinto, Rosado, Blanco, Cava,
Cerveza, Refrescos y Agua hasta
los postres.

*Red, White, Rose Wine, Cava,
Beer, Refreshments & Water until
desserts*

50€

MENU 2

Copa de Bienvenida (Cava, Vino o Cerveza)
/ Welcome Drink (Cava, Wine, or Beer)

Pan y Salsa de la Casa / Chef's Bread and Dips

ENTRANTES A COMPARTIR

/STARTERS TO SHARE

Jamón Ibérico de bellota con
queso Manchego
*Acorn-fed Iberian ham with
Manchego cheese*

Pulpo a la brasa estilo Gaucho
con puré crema queso
*Grilled octopus, Gaucho-Style,
with cream cheese puree.*

Ensalada pampeana con queso
de cabra y frutos secos
*La Pampa salad with goats
cheese and nuts*

SEGUNDOS A ELEGIR

/SECONDS TO CHOOSE FROM

Ojo de bife (lomo alto) Black
Angus a la brasa de carbón de
encina con patatas de la abuela
*Black Angus rib-eye grilled on
oak charcoal with grandma's
potatoes*

Solomillo Black Angus a la brasa
de carbón de encina con
patatas de la abuela
*Black Angus sirloin grilled on oak
charcoal with grandma's
potatoes*

Lomo de rape con crema de
puerros y verduritas de la
temporada
*Monkfish loin with leek cream
and seasonal vegetables*

POSTRE

/DESSERT

Surtido del chef - *Chef's Selection*

BEBIDA

/DRINKS

Vino Tinto, Rosado, Blanco, Cava,
Cerveza, Refrescos y Agua hasta
los postres.
*Red, White, Rose Wine, Cava, Beer,
Refreshments & Water until
desserts*

65€



BOOK YOUR TABLE

Calle Muelle, C. Benabola, 9 Puerto Banús.
Reservas +34 952 81 21 67 www.gauchobanus.com

PiCú
— SEAFOOD —





PUERTO BANÚS **FRONT LINE**

PiCú Seafood is a true paradise for seafood lovers. Recently renovated, it boasts a fresh, modern look and a menu that celebrates the very best of the Mediterranean from timeless seafaring classics to contemporary culinary creations.

With an unwavering commitment to excellence in seafood and fish, the menu stands out for its premium lobster, seafood paella, and carefully selected rice dishes, prepared each day with the respect and skill they deserve.

Its location, combined with live flamenco shows, direct views of the yachts, and the most golden sunsets on the Costa del Sol, makes PiCú an even more complete experience. It is the perfect place to relax without rushing, soak in the vibrant Puerto Banús atmosphere, and raise a glass with the sound of the sea in the background.



Summer Hours

Monday – Sunday
12:00 PM – 12:00 AM

Winter Hours

Everyday
1:00 PM – 11:00 PM

@picubanus / www.picubanus.com / +34 605 14 54 85
Muelle Benabola, 12-14, Puerto Banús, 29660 Marbella, Málaga

Mediterranean



STARTERS TO SHARE

ENTRANTES A COMPARTIR

(1 x 4 pax)

Russian salad *Ensaladilla rusa.*

Gyozas *Gyozas.*

Salmon tartar *Tartar de salmón.*

MAIN TO CHOOSE FROM

PRINCIPAL PARA ELEGIR

Tuscan style chicken with rice. *Pollo a la toscana con arroz.*

Sea bream with sautéed vegetables

Dorada a la espalda con verduras salteadas.

Pil Pil Tagliatelle *Tagliatelle pil pil.*

DESSERT TO SHARE

POSTRE A COMPARTIR

(1 x 4 pax)

Brownie *Brownie.*

CELLAR BODEGA

*Red, white or rose (house wine),
beer, refreshments & water until desserts*

*Vino tinto, rosado, blanco (vino de la casa),
cerveza, refrescos y agua hasta los postres.*

45€

PiCa Twists

WELCOME DRINK

BEBIDA DE BIENVENIDA

STARTERS TO SHARE

ENTRANTES PARA COMPARTIR

(1 x 4 pax)

Grilled avocado with prawns *Aguacate a la brasa con gambas.*

Steak tartare *Tartar de ternera.*

Selection of croquettes *Selección de croquetas.*

MAIN TO CHOOSE FROM

PRINCIPAL PARA ELEGIR

Entrecôte with sautéed baby potatoes

Entrecôte con patatas baby salteadas.

Sexy pasta with prawns *Pasta sexy con gambas.*

Butterflied sea bass with sautéed vegetables

Lubina a la espalda con verduras salteadas.

Seafood paella *Paella de mariscos.*

DESSERT POSTRE

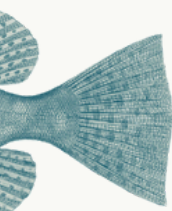
(1 x 4 pax)

Cheese cake *Tarta de queso.*

CELLAR BODEGA

*Red, white or rose (house wine),
beer, refreshments & water until desserts
Vino tinto, rosado, blanco (vino de la casa),
cerveza, refrescos y agua hasta los postres.*

55€



The Pipi Cucú



WELCOME DRINK

BEBIDA DE BIENVENIDA

STARTERS TO SHARE

ENTRANTES PARA COMPARTIR

(1 x 4 pax)

Tuna tartar *Tartar de atún.*

Prawn carpaccio *Carpaccio de langostinos.*

Selection of croquettes *Selección de croquetas.*

Burrata salad *Ensalada de burrata.*

MAIN TO CHOOSE FROM

PRINCIPAL PARA ELEGIR

Beef tenderloin with sautéed baby potatoes

Solomillo con patatas baby salteadas.

Butterflied sea bass with sautéed vegetables.

Lubina a la espalda con verduras salteadas.

Tagliatelle frutti de mare *Tagliatelle frutti de mare.*

Wild almadraba bluefin tuna, served with kale,
cherry tomatoes and ponzu sauce

*Atún rojo de almadraba servido con kale,
tomates cherry y salsa ponzu.*

Seafood paella *Paella de mariscos.*

DESSERT POSTRE

(1 x 4 pax)

Trio selection of desserts *Selección trío de postres.*

CELLAR BODEGA

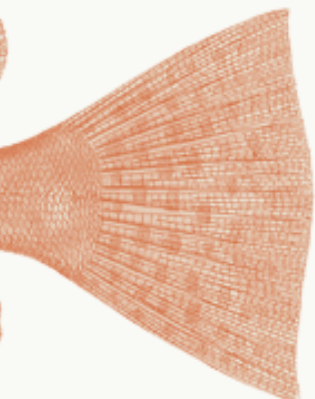
Red, white or rose (house wine),

Beer, refreshments & water until desserts

Vino tinto, rosado, blanco (vino de la casa)

Cerveza, refrescos y agua hasta los postres.

75€



Luxury

WELCOME DRINK

BEBIDA DE BIENVENIDA

Oyster + Glass cava moët

Copa de cava moët + Ostra

STARTERS TO SHARE

ENTRANTES PARA COMPARTIR

(1 x 4 pax)

Raw selections Selección de crudos

(Nigiri, tiradito, salmon sashimi).

Artichokes with Iberian ham Alcachofas con jamón.

Land croquettes Croquetas de tierra.

MAIN TO CHOOSE FROM

PRINCIPAL PARA ELEGIR

Chateaubriand with sautéed baby potatoes

Chateaubriand con patatas baby salteadas.

Black pasta with scarlet prawn Pasta negra de carabinero.

Sole Meunière, meunière sauce butter and lemon emulsion with capers

Lenguado Meunière, salsa meunière emulsión de mantequilla y limón con alcaparras.

Teriyaki salmon with Asparagus Salmón teriyaki con espárragos.

DESSERT POSTRE

(1 x 4 pax)

Trio selection of desserts Selección trío de postres.

CELLAR BODEGA

Red, white or rose (house wine),

Beer, refreshments, water and coffee until desserts

Vino tinto, rosado, blanco (vino de la casa)

Cerveza, refrescos, agua y café hasta los postres.

125€





PiCa

— SEAFOOD —

PiCa

— SEAFOOD —

MARKETING@GRUPOGAUCHO.ES

@picubanus / www.picubanus.com / +34 605 14 54 85
Muelle Benabola, 12-14, Puerto Banús, 29660 Marbella, Málaga

lalala
PUERTO BANÚS



lalala

PUERTO BANÚS

LALALA, with the largest terrace in Puerto Banús, is the ideal meeting spot to enjoy great food, a relaxed atmosphere, and a touch of style. Its Mediterranean cuisine is fresh, vibrant, and full of personality, blending seasonal flavors in shareable dishes such as salads, pastas, risottos, fish, meats, and vegetarian options. The experience is elevated with live music, turning any lunch or dinner into a special moment, and a standout cocktail bar serving fresh, tropical creations perfect for sunsets and great company.



Summer Hours

9:30 AM – 1:00 AM

Winter Hours

10:00 AM – 11:00 PM

marketing@grupogaucha.es

hello@lalalabanus.com @lalalabanus / www.lalalabanus.com

+34 640 37 76 46 / Muelle levante, Puerto Banús, 29660 Marbella, Málaga

Menu Fancy

Welcome drink - *Copa de bienvenida*

PARA COMPARTIR - TO SHARE

Ensaladilla rusa con ventresca de atún

Russian salad with tuna belly.

Gambas en Tempura *Tempura Prawns.*

Nigiri de salmón *Salmon nigiri.*

PARA ELEGIR - TO CHOOSE

Tagliatelle de boloñesa *Tagliatelle with Bolognese sauce.*

Costillas BBQ de cerdo, cocinada a baja temperatura en salsa
barbacoa *BBQ pork ribs, slow-cooked in barbecue sauce.*

Filete de lubina la plancha acompañado de judías y tomates
secos *Grilled fillet of sea bass with green beans and sun-dried
tomatoes.*

POSTRES - DESSERT (1 pp)

Tarta 3 Leches *Three milk cake.*

Selección de helados *Selection of ice creams.*

BEBIDAS - DRINK (1 pp)

Copa cerveza *Beer glass.*

Copa de vino *Glass of wine.*

Refrescos *Soft drinks.*

55€

Menu Harbour

Welcome drink - *Copa de bienvenida*

PARA COMPARTIR - TO SHARE

Tabla de quesos de la casa *Assorted Cheese Board.*

Gambas pilpil *Pil-pil prawns.*

Ensalada burrata *Burrata salad.*

PARA ELEGIR - TU CHOOSE

Spaghetti a la carbonara *Spaghetti carbonara.*

Salmón teriyaki *Teriyaki Salmon.*

Solomillo con salsa de chimichurri

Sirloin with chimichurri sauce.

POSTRE - DESSERT (1 pp)

Tarta de manzana lalala *Lalala apple cake.*

Selección de helados *Selection of ice creams.*

Coulant chocolate *Chocolate coulant.*

BEBIDAS - DRINK (1 pp)

Copa cerveza *Beer glass.*

Copa de vino *Glass of wine.*

Refrescos *Soft drinks.*

65€



Menu Luxury

Welcome drink - *Copa de bienvenida*

PARA COMPARTIR - TO SHARE

Ostra especial de la casa *House special oyster 1 pp.*

Alcachofas a la brasa *Grilled artichokes .*

Ensalada César con pollo *Caesar Salad with Chicken.*

PARA ELEGIR - TU CHOOSE (PP)

Sexy pasta de pollo *Sexy chicken pasta.*

Solomillo Rossini bañado en jugo de ternera sobre puré de patata trufado *Beef tenderloin rossini with truffled mashed potatoes and demi-glace sauce.*

Salmón Teriyaki *Teriyaki Salmon.*

Poke Bowl de atún, salmón, gambas o pollo

Poke bowl with tuna, salmon, shrimp, or chicken.

Pollo a la Toscana *Tuscan-Style Chicken.*

POSTRE - DESSERT (1 pp)

Frutas lalala *Lalala fruits*

Lemon pie topped with merengue *lemon pie con merengue*

Tarta de queso *Cheese cake*

Tarta de Manzana lalala *Lalala apple cake*

BEBIDAS - DRINK (1 pp)

Copa cerveza *Beer glass.*

Copa de vino *Glass of wine.*

Refrescos *Soft drinks.*

85€



