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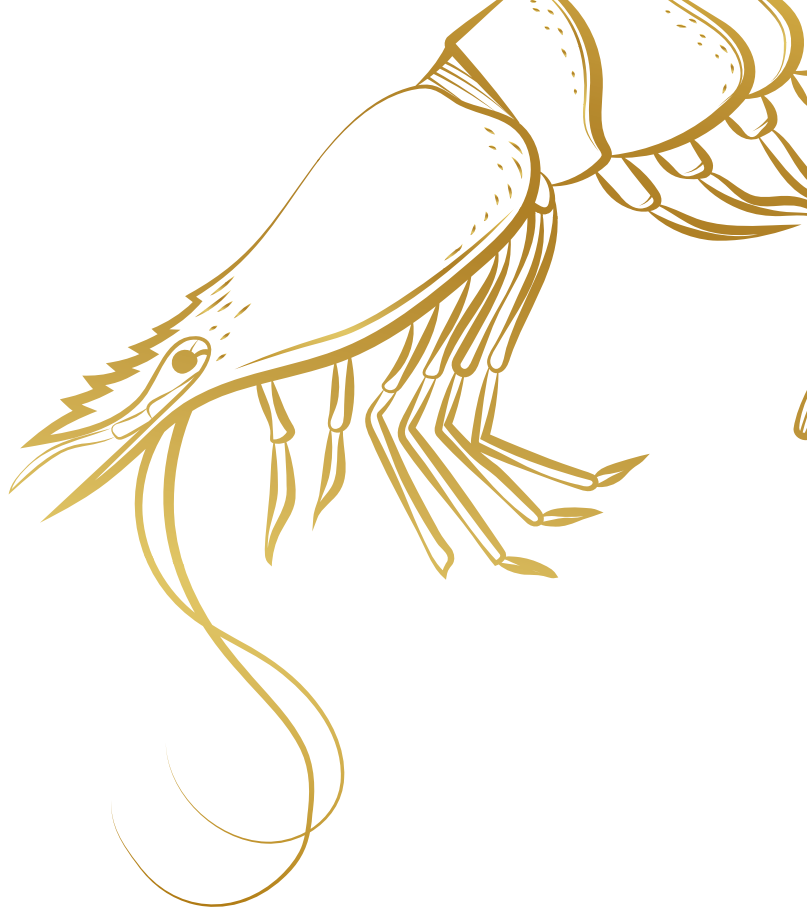
# PIGGY'S CRABS

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## MENU







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**PIGGY'S CRABS**

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## The Story of PIGGY'S CRABS

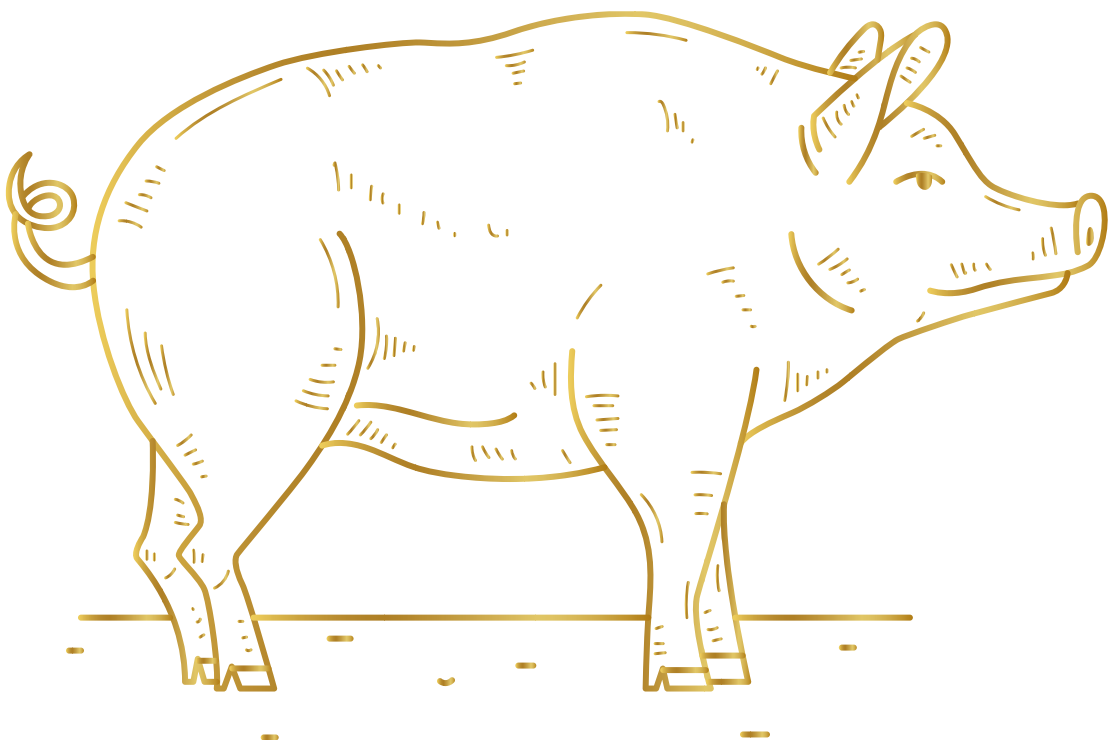
Welcome to PIGGY'S CRABS! Let us share with you the unique story behind our name. For as long as I can remember, pigs have always held a special place in my heart. They are much more than farm animals to me – they have become a true passion and a source of joy. Their playful nature and adorable appearance have always fascinated me.

So much so that my friends often hear me affectionately nickname them «my little pigs.» It's true that I've also adopted some of their habits: I love to eat with enthusiasm and without restraint, savoring every bite as if it were the best of my life. This festive and convivial aspect of pig-like indulgence is an essential part of who I am, and I love sharing this joy of life with others.

But pigs are not my only culinary passion. I also have a genuine love for seafood, particularly crabs. There is something magical about the delicate taste and unique texture of seafood that has always attracted me. So, when it came time to name my restaurant, it felt natural to combine these two culinary loves.

And that's how PIGGY'S CRABS was born – a celebration of indulgence and conviviality, where land and sea flavors come together to offer an unforgettable dining experience.

Here, we pride ourselves on serving delicious dishes in a warm and relaxed atmosphere, where everyone can feel at home. We hope you enjoy your experience at PIGGY'S CRABS as much as we enjoyed creating this place for you. Bon appétit!



# Cocktails

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25CL - 8.00 € • 40CL - 10.00 € • 50CL -12.00 €

## House

## Lychee

vodka, passion juice, lychee, lemon, strawberry puree 🍷

## Pineapple

gin, saint-germain, pineapple, lemon, elderflower tonic

## Vanilla

vanilla vodka, passoa, passion juice, lemon, vanilla syrup ⓘ

## Basil

basil infused gin, lemon, cane sugar

## Apple

vodka, green apple liqueur, passion juice, passion puree, lemon

## Rose

saint germain, cava, saint germain, rose syrup

## Ginger

dark rum, ginger beer, angostura, lemon

## Almond

basil, amaretto, lemon, soda 🍷

## Melon

vodka, melon liqueur, passion fruit puree, passion fruit juice, lemon

## Coffee

vodka, kahlua, espresso

## Peach

white rum, passion juice, watermelon puree, lemon

## Mojito

white rum, fresh mint, cane sugar, lime juice, soda water

## Piña Colada

white rum, coconut cream, pineapple juice ⓘ

## Daiquiri

white rum, lime juice, cane sugar

----- With or without alcohol -----









# Mocktails

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25CL - 6.50 € • 40CL - 8.00 € • 50CL - 9.00 €

**Cucumber**

cucumber infusion, passion puree, lemon, ginger ale

**Frozen Watermelon**

watermelon syrup, passion juice, lemon

**Mint**

fresh mint, passion puree, soda, lemon

**Strawberry**

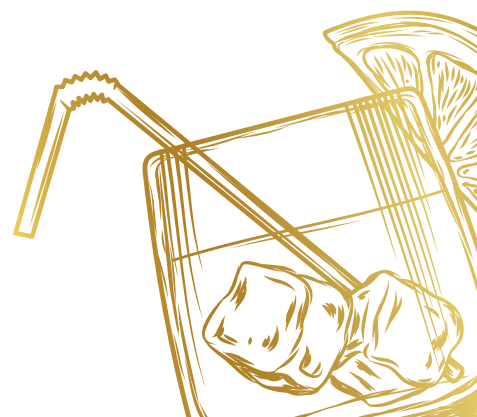
strawberry juice, fresh strawberries, strawberry syrup, lemon, basil



# Aperitifs

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<b>Aperol Spritz</b>	9.50 €
<b>Amaretto</b>	6.00 €
<b>Martini Blanc</b>	5.00 €
<b>Martini Rouge</b>	5.00 €
<b>Pastis</b>	5.00 €







*The*  
**MACALLAN.**  
**1926**  
*Single Highland Malt*  
*Scotch Whisky*



*The*  
**MACALLAN.**  
*Single Highland Malt*  
*Scotch Whisky*

Cask No 283

**1926**

Distilled 1926 | Bottled 1988

Officially bottled by hand at  
THE MACALLAN DISTILLERY  
DUNDEE SCOTLAND

PRODUCE OF SCOTLAND

42.4% Alc./Vol. 750 ml

# Alcohol

**Shot** - 4.50 €

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- Gin

<b>Beefeater</b>	7.00 €
<b>Bulldog</b>	10.00 €
<b>Hendricks</b>	10.00 €
<b>Mare</b>	10.00 €
<b>Monkey 47</b>	10.00 €
<b>Roku</b>	10.00 €
<b>Xoriguer</b>	13.00 €

- Rum

<b>Zacapa 23 years</b>	12.00 €
<b>Havana 7 years</b>	9.00 €
<b>Brugal</b>	7.00 €
<b>Bacardi</b>	7.00 €

- Vodka

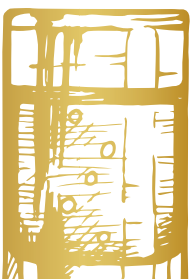
<b>Absolut</b>	9.00 €
<b>Smirnoff</b>	9.00 €
<b>Beluga</b>	15.00 €
<b>Belvedere</b>	12.00 €
<b>Grey Goose</b>	12.00 €

- Whiskey

<b>Cardhu Gold</b>	9.00 €
<b>Jack Daniels</b>	9.00 €
<b>Johnnie Walker Black</b>	10.00 €
<b>J&amp;B</b>	7.00 €
<b>Macallan</b>	15.00 €

- Tequila

<b>Don Julio Blanco</b>	9.00 €
<b>Don Julio Reposado</b>	9.00 €



# Beers

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- Draft Beers

**Stella Artois**

2.50 € / 4.50 €

**Alhambra**

3.00 € / 5.00 €

- Bottled Beers

**San Miguel**

2.50 €

**San Miguel Gluten-Free**

3.50 €

**San Miguel Radler**

3.00 €

**Alhambra**

3.80 €

**Corona**

4.00 €

**Corona 0%**

3.50 €

**Desperados**

4.00 €

**Guinness**

4.50 €

**Magners Apple Cider 568ML**

6.50 €

**Brothers Strawberry-Lemon Cider**

6.50 €



ANNO 1366



**STELLA  
ARTOIS**

*Belgium*





R

CRISTAL



LOUIS ROEDERER  
CHAMPAÏNE

CRISTAL

2013





# Bubbles

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<b>Cava Freixenet Brut</b>	5.50 €
<b>Cava Freixenet Italian Rose</b>	6.00 €
<b>Mascaró Pure / Penedés</b>	29.90 €
<b>At Roca Rosat / Penedés</b>	35.00 €
<b>Caneva Da Nani / Glera / Italy</b>	25.00 €
<b>Louis Roederer Collection / Champagne</b>	85.00 €
<b>Cristal Louis Roederer / Champagne</b>	350.00 €



# Wines

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- White

<b>Casamaro / Verdejo / Rueda</b>	3.20 € / 16.00 €
<b>Baltasar Gracián White</b>	3.60 € / 21.50 €
<b>Salto Usero / Macabeo / Bullas</b>	4.40 € / 25.00 €
<b>Casa Agrícola / Autochthonous Varieties / Meseguera / Alicante</b>	35.00 €
<b>Zárate / Albariño / Rías Baixas</b>	44.00 €
<b>Anima Mundi Les Gres / Xare-llo / Penedés</b>	36.50 €

- Rosé

<b>Barahonda Organic Rosado / Monastrell / Yecla</b>	3.60 € / 19.50 €
<b>Sierra Cantabria / Viura, Garnacha and Tempranillo / Rioja</b>	28.50 €
<b>By Ott / Cinsault, Syrah, Mourvèdre / Côte de Provence</b>	54.00 €

- Red

<b>Juan de Alzate / Tempranillo / Rioja</b>	3.20 € / 16.00 €
<b>Barahonda Crianza / Monastrell, Syrah and Petit Verdot / Yecla</b>	4.40 € / 29.90 €
<b>Valdehermoso Joven / Tempranillo / R. del Duero</b>	3.60 € / 22.50 €
<b>E. Mendoza / Cabernet Sauvignon / Monastrell / Alicante</b>	36.00 €
<b>Los Cantos / Tempranillo and Merlot / R. del Duero</b>	46.00 €







# Soft Drinks

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<b>Still Water</b>	3,00 €
<b>Sparkling Water</b>	3,00 €
<b>Coca Cola</b>	3,00 €
<b>Coca Cola Zero</b>	3,00 €
<b>Fanta Orange</b>	3,00 €
<b>Fanta Lemon</b>	3,00 €
<b>Sprite</b>	3,00 €
<b>Nestea</b>	3,00 €
<b>Yuzu Ocha</b>	3,00 €
<b>Indian Tonic</b>	3,00 €
<b>Light Tonic</b>	3,00 €
<b>Ginger Ale</b>	3,00 €
<b>Ginger Beer</b>	3,00 €
<b>Apple Juice</b>	3,00 €
<b>Pineapple Juice</b>	3,00 €
<b>Orange Juice</b>	3,00 €
<b>Tomato Juice</b>	3,00 €



# Starters

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**Frozen Tomato Burrata  
(with truffle + 1.50)**

10,00 €



**Bellota Ham**

13,50 €



**Foie gras**

16,50 €



**Ham Croquettes 6 units**

14,50 €



**Seafood Croquettes 6 units**

14,50 €



**Baked Camembert (with truffle +1.50)**

11,50 €

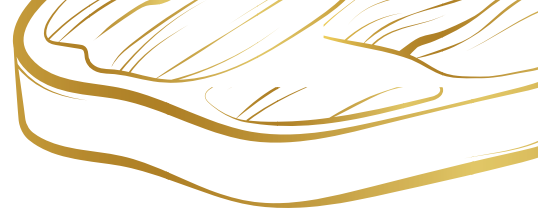
# Entrecote

24,90€





# Barbecue



## Composition 1

18€



### Choice of 3 meats per person:

- Pork Chop
- Lamb
- Spare Ribs
- Chicken Wings
- Mixed Sausages
- Secreto Iberico

## Composition 2

24€



### Choice of 4 meats per person:

- Pork Chop
- Lamb
- Spare Ribs
- Chicken Wings
- Mixed Sausages
- Secreto Iberico

## Composition 3

30€



### Choice of 5 meats per person:

- Pork Chop
- Lamb
- Spare Ribs
- Chicken Wings
- Mixed Sausages
- Secreto Iberico

## Composition 4

36€



### Choice of 6 meats per person:

- Pork Chop
- Lamb
- Spare Ribs
- Chicken Wings
- Mixed Sausages
- Secreto Iberico

**On each combo, you have the option of adding the lobster at €24.50 or the Crab at €19.90**





# Seafood



**Combo 1** recommended for 1 p  
>> 670 grs

18,90€



- Potatoes 120 grs
- Corn 100 grs
- Clams 100 grs
- Mussels 100 grs
- Squid 100 grs
- Shrimps 100 grs
- Langostines 100 grs

**Combo 2** recommended for 2 p  
>> 1950 grs

49€



- Potatoes 200 grs
- Corn 200 grs
- Shrimps 250 grs
- Clam 250 grs
- Mussels 250 grs
- White clam 200 grs
- Squid 280 grs

**On each combo, you have the option of adding**

24,50€



19,90€



# Seafood



**Combo 3** recommended for 4 p **91,50€**  
>> 2550 grs



- Potatoes 250 grs
- Shrimps 250 grs
- Clams 300 grs
- Clam Tiger 250 grs
- Razor clams 300 grs
- Langostines 200 grs
- Corn 250 grs
- Squid 250 grs
- Mussels 300 grs
- Octopus 200 grs

**Combo 4** recommended for 5 p **118€**  
>> 3350 grs



- Potatoes 300 grs
- Langoustine 300 grs
- Clam 200 grs
- Sea Cicada 300 grs
- Clam Tiger 250 grs
- White Clam 300 grs
- Razor clams 300 grs
- Corn 300 grs
- Octopus 250 grs
- Mussels 200 grs
- Shrimps 300 grs

g **the lobster at €24.50 or the Crab at €19.90**





# Piggy's Crabs special

  
recommended for 6 p

191€



## Choice of 6 meats

- Pork Chop
- Lamb
- Spare Ribs
- Chicken Wings
- Mixed Sausages
- Secreto Iberico

- Potatoes 300 grs
- Langoustine 300 grs
- Clam 200 grs
- Sea Cicada 300 grs
- Clam Tiger 250 grs
- White Clam 300 grs
- Razor clams 300 grs
- Corn 300 grs
- Octopus 250 grs
- Mussels 200 grs
- Shrimps 300 grs

## With Crab & Lobster



# Side Dishes

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**Sautéed Artichoke Hearts**

3,50 €



**Lentils**

3,50 €



**Patatas Bravas**

3,50 €



**Mac and Cheese (with truffle + 1.50)**

4,00 €





**Fries**

2,20 €



**Cheddar Fries (with truffle +1.50)**

3,20 €



**Steamed Potatoes**

2,50 €



**Hummus**

3,50 €



**Grilled Seasonal Vegetables**

3,50 €



**White Rice**

3,50 €

# Digestives

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<b>Baileys</b>	6.00 €
<b>Amaretto</b>	6.00 €
<b>Limoncello</b>	6.00 €
<b>Cognac Hennessy</b>	7.00 €

# Liqueurs

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<b>Licor 43</b>	6.00 €
<b>Panizoo Orujo</b>	6.00 €
<b>Panizo Herbs</b>	6.00 €
<b>Rives Apple</b>	6.00 €





LICOR  
**43**  
CUARENTA Y TRES

LICOR  
**43**  
CUARENTA Y TRES

ORIGINAL

SECRETA RECETA FAMILIAR, DE ORIGEN ESPAÑOL.  
ELA BORRAGA CON CÍTRICOS MEDITERRANEA Y  
INGREDIENTES BOTÁNICOS SELECCIONADOS

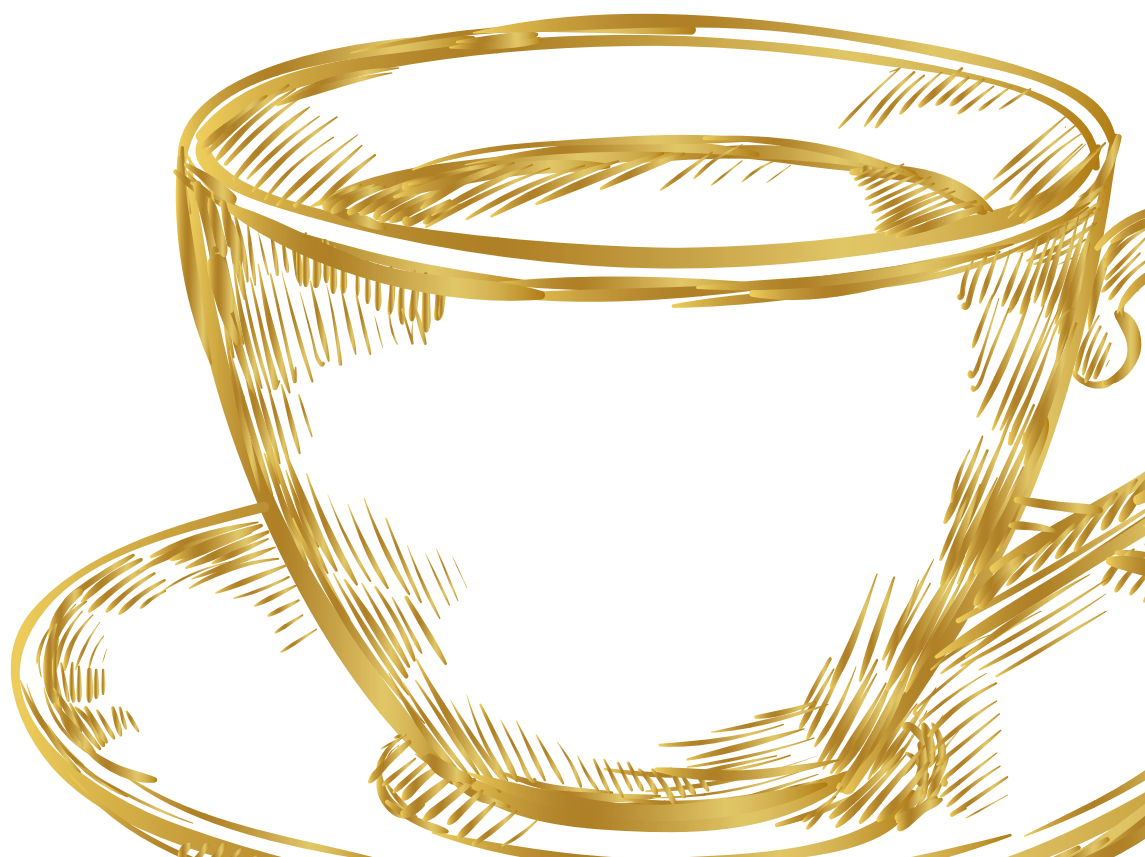
700 ml e 40% vol  
Diego Zamora  
CARTAGENA-ESPAÑA



# Coffees

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<b>Coffee or espresso</b>	2.00 €
<b>Double espresso</b>	3.00 €
<b>Coffee or espresso decaffeinated</b>	2.00 €
<b>Cappuccino</b>	2.50 €
<b>Café au lait</b>	3.00 €
<b>Irish coffee</b>	8.00 €
<b>Espresso Martini</b>	8.00 €
<b>Baileys coffee</b>	8.00 €
<b>Amaretto coffee</b>	8.00 €
<b>Italian coffee</b>	8.00 €



# Desserts

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All desserts at 7.00 €

**Desserts of the Day**     A selection of desserts is made every morning. If you are tempted, we will reveal our sweet delights.







**FREE WiFi**





Flexa C8AD  
**bBtah6Kv**





EL LADO CREATIVO  
DESPIERTA.



Estamos ubicados en  
**Calle Mayor,18, Pilar de de la Horadada,**  
**Alicante - 03190**



Puedes llamarnos al número de teléfono  
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Lunes a Jueves:  
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CB Commerces is a real estate agency that specializes in the sale, purchase, and rental of commercial properties in Spain, particularly along the Costa Blanca, Costa Calida, and Costa Dorada. They offer a range of properties including restaurants, bars, hotels, and shops. The agency provides legal and accounting support in multiple languages to assist clients throughout the transaction process. Their listings often feature properties in prime, tourist-heavy locations.



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Marshall's Real Estate Spain specializes in the sale, purchase, and rental of residential properties on the Costa Blanca and Costa Calida. With over 30 years of experience, they offer a variety of properties including apartments, villas, townhouses, and bungalows. The agency provides exclusive listings and collaborates with other agents to source additional properties. They also offer same-day property valuations and access to favorable financing options through their banking connections.



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# PAVEMEX

Entreprise de construction

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Pavemex is a construction and rehabilitation company based in Orihuela Costa, Spain. The company specializes in the construction and renovation of various spaces, focusing on delivering high-quality workmanship and customer satisfaction. Pavemex offers services ranging from residential to commercial projects, providing comprehensive solutions for building, repairing, and maintaining properties.



SERVADO

## Allergen Information

At PIGGY'S CRABS, we prioritize your safety and dining experience. To help you make informed choices, we have provided clear indications of the common allergens present in our dishes. Below, you will find a legend with icons representing each allergen. Please refer to these icons as you browse our menu to ensure you select dishes that suit your dietary needs and preferences.

If you have any specific dietary restrictions or allergies, we highly recommend informing our staff. Our team is trained to assist you and can provide more detailed information regarding the ingredients used in our dishes. Your well-being is important to us, and we are committed to offering a safe and enjoyable dining experience.

### Allergen Legend:





Thank you



**Calle Cielo 6 • 03189  
Orihuela Costa, Cabo Roig**

**[WWW.PIGGYSCRABS.ES](http://WWW.PIGGYSCRABS.ES)**