



el chiringuito

IBIZA | MARBELLA

Puente Romano Playa

MARBELLA LOVES YOU



HOUSE COCKTAILS

- Coco & Chili Mojito 15
- Aperol Spritz 15
- Cucumber & Mint Daiquiri 15

HOUSE SANGRIAS

- Red or White wine 10/ 19/ 38
- Cava 14/ 23/ 46
- El Chiringuito's Special 48

TAPAS

Smoked Aubergine & Tahini Dip

Marinated Olives & salted almonds 6

FRESH FRENCH OYSTERS
Fresh oysters from France 9

Gazpacho Andaluz
homemade 14

Pimientos Del Padrón
Spanish peppers with
with flake salt 15

STARTERS

Tuna Tartare
hand cut tuna, marinated in soy sauce and
ginger, with coriander and avocado purée 29

Hamachi Sashimi
with summer truffle, Japanese lemon
dressing and a dash of chili 29

Marinated Seabass Tartare Bruschetta served with our green mayo, green onions and fresh chili 26

Chiringuito Fish Soup John Dory, mussels & clams with saffron alioli on the side 24

Terrine of Octopus a la Gallega the chef's version of this classic dish from Galicia 27

Homemade Beech Wood Smoked Salmon smoked in the restaurant, served with a bouquet salad and wholegrain toast 26

Roast Beef thinly sliced with home-made horseradish and hazelnut oil served with wild rocket 24

SALADS

Shaved Zucchini and Fennel Salad with fresh mushrooms, pistachio and Parmesano 20

Beetroot Salad with salty ricotta, green asparagus, broccoli, pistachio and hazelnut vinaigrette 23

Mixed Green Salad mixed leaves with avocado, cucumber, mixed herbs and roasted seeds 18

El Chiringuito Fattoush Salad a classic of Lebanese cuisine. Cucumber, tomato, Feta cheese, black olives, coriander and sumac 23

Goats' Cheese Salad goat's cheese served on a country toast crostini with roasted beetroot, green leaves, walnuts and a drizzle of honey 22

Quinoa Salad with roast chicken, broccoli, asparagus, red onion, celery, coriander and olive oil 24

Marinated Chicken Salad with avocado, fresh mushrooms, cabbage, mixed leaves, onions, green asparagus and our homemade dressing 24

King Crab and Prawn Salad with avocado, wild rocket, fresh spinach, cocktail sauce and green mayo 34

BURGERS

Chiringuito Beefburger
Two grilled patties, 100% beef, Cheddar cheese, onion, tomato, crunchy lettuce, gherkin and our secret sauce. The Classic! 26

Chicken Breast Burger
crispy breaded, with lettuce, Cheddar cheese, tomato, avocado & Cajun mayo 25

Grilled Tuna Steak Burger
with caramelized onions, tomato, homemade pesto and coriander 29

All burgers served on a brioche bread. Can be ordered with spelt bread.
All served with twice-cooked French Fries

SIDES

Sautéed Green Vegetales 14

French Fries 9

Mashed Potato 12

Truffle Mash 16

Crispy Roasted Potatoes 12

Pan Con Tomate 11

SHARING

Smoked Aubergine roasted on our grill. Served with our homemade Tahini and pesto 22

Italian Burrata the finest Italian mozzarella with fava beans, rustic bread and our homemade fresh mint pesto 22

Antipasti del Chiringuito San Daniele ham, mozzarella di Bufala, avocado, zucchini, wild rocket, coriander, confit tomato and crispy capers served with rustic bread 25

SELECTION OF HAMS

Hand-cut

Jamón Iberico Cebo de Campo
Light, floral, subtle 38

Jamón de Bellota Puro 100%
Iberico Intense, nutty, earthy 48

Boquerones Andaluza Fresh anchovies gently fried served with our lemon mayo 24

Flambéed Mussels in pastis, fennel, onion & a dash of cream 26

Calamari Andaluz gently fried in flour served with our homemade tartar sauce and green mayo 26

Grilled Calamari served in a slow-cooked confit tomato and pepper sauce 24

MAINS TO SHARE

Black Rice (min 2) with Mediterranean red prawns and calamari 69

Spaghetti Frutti Di Mare (min 2) clams, prawns, mussels in garlic & lobster infusion with a touch of chili 65

Sea Bass in Salt (serves 2) cooked in a sea salt crust, served at your table with a fennel jus & roast potatoes 78

Sole Meunière (serves 2) cooked in butter with confit potatoes 110

Entrecote 'Nebraska Black Angus' for two (600g)
served with summer truffle jus or green pepper sauce with a side of sautéed potatoes and bacon 78

MAINS

Summer Truffle & Porcini Risotto delicious! 34

Pasta Alla Norma our version of the classic Sicilian dish with tomato, eggplant and pinenuts 23

Quinoa Risotto with grilled vegetables, homemade pesto and macadamia nuts 26

Spaghettini Diavola with chicken and spicy tomato sauce 25

Roast Country Chicken half a deboned chicken, with lemon juice, rosemary and served with roasted potatoes, zucchini, onion and roasted peppers 32

Lobster Risotto half lobster with asparagus and coral butter 39

Fillet Turbot with baby potatoes, garlic, parsley and our Mediterranean sauce 38

Crab Spaghettini with japanese breadcrumbs, tomato confited, fresh chili, lemon juice and lime zest 34

"DALLAL'S TLV" Fish Shawarma sauteed marinated white fish with confit garlic, tomato chimichurri and Tahini cream with pickled red onion 32

WOOD FIRE GRILL

All our cuts are grilled using herb infused oak

Line Caught Fish grilled whole with seasonal vegetables M/P

Seared Tuna crusted in sesame seeds with sautéed asparagus and zucchini 39

Iberian Secret lightly marbled cut of pork. Incredibly delicious, served with salad and Vichy carrots 25

Black Angus Filet Mignon served with fries and beanaise sauce 48

Bavette À L'Echalote served with fries and bordelaise sauce 32

COVER CHANRGE, 3€ · VAT INCLUDED
ALLERGEN INFORMATION AVAILABLE ON REQUEST
PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR FOOD INTOLERANCES

All our fish served raw has continued the process of freezing at -20 degrees centigrade for at least 24 hours to remove bacteria anisakis