



el chiringuito

IBIZA | MARBELLA

Puente Romano Playa

MARBELLA LOVES YOU



HEAD CHEF JAVI LEÓN

HOUSE COCKTAILS

Coco & Chili Mojito 16

Aperol Spritz 16

Cucumber & Mint Daiquiri 16

HOUSE SANGRIAS

Red or White Wine 10 / 19 / 38

Cava 14 / 23 / 46

El Chiringuito Special 50

TAPAS

Sun Dried Tomato,
Olives & Anchovies
Tapenade 2,5 per person

Marinated Olives and
Salted Almonds 6

French Oysters
Fresh 9

Gazpacho Andaluz
homemade with field
tomatoes 14

Pimientos de Padrón
Spanish peppers with Maldon
salt flakes 15

STARTERS

Tuna Tartare
hand cut tuna, marinated in soy sauce &
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, spring onions and fresh chili 26

El 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 Smoked Salmon served with a salad bouquet and wholegrain toast 26

Roast Beef thinly sliced with homemade horseradish & hazelnut oil served with rocket 24

SALADS

Mixed Green Salad
mixed leaves with avocado, cucumber, roasted seeds
& our dressing with tarragon 18

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

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

Homemade Smoked Salmon Salad with watercress, baby spinach, white cabbage, asparagus, fresh
mushrooms, celery, coriander & our dressing with olive oil and lemon 23

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

Quinoa Salad with Fresh Seared Tuna
broccoli, asparagus, red onion, celery, coriander, sesame
seeds & olive oil 34

King Crab and Prawn Salad with avocado,
rocket, fresh spinach, cocktail sauce & green
mayonnaise 34

SHARING

Shaved Zucchini & Fennel Salad with fresh mushrooms, pistachio & Parmesan 20

Roasted Cauliflower served whole with our herb & sesame sauce 23

Smoked Aubergine roasted on our grill. Served with our homemade hummus,
almonds & pesto 22

Italian Burrata the finest Italian mozzarella di Bufala with tricoloured field tomatoes,
our homemade fresh mint pesto with summer truffle 22

SELECTION OF HAMS

Hand-cut

Jamón Iberico Cebo de Campo
Light, floral, subtle 38

Jamón de Bellota Puro 100%
Intense, nutty, earthy 43

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 26

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

Tacos 'El Chiringuito' with grilled white fish, julienne de crudités, coriander, avocado
mayonnaise & black sesame 26

MAINS TO SHARE

Black Rice (min 2) with Mediterranean red prawns and calamari 72

Spaghetti Frutti di Mare (min 2) clams, prawns, mussels, garlic &
lobster infusion with a touch of chili 68

Sea Bass in Salt (serves 2) cooked in a sea salt crust, served at your table
with a fennel jus & roast potatoes 88

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

Entrecôte 'Nebraska Black Angus' 600g (serves 2) ribeye steak
served with summer truffle jus with a side of sautéed potatoes & bacon 78

MAINS

Vegan Pesto Spaghettini made with spinach, avocado, basil, lemon, nutritional yeast & almonds
served with roasted cauliflower, zucchini & cherry tomato 25

Pasta Alla Norma with fresh burratina tomato, eggplant & pine nuts 26

Summer Truffle & Porcini Risotto delicious! 34

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

Roast Country Chicken half chicken with lemon juice rosemary, zucchini & roasted potatoes 32

Carabinero & Red Prawns Risotto with green asparagus & coral butter 39

Crab Spaghettini with Japanese breadcrumbs, fresh chili, lemon juice & lime zest 34

Turbot Fillet with baby potatoes, fresh chili, garlic, parsley & our Mediterranean sauce 38

WOOD FIRE GRILL

All our cuts are grilled using herb infused oak

Whole Sea Bream "Royale" served with vegetables & our Mediterranean
sauce 32

Seared Tuna crusted in sesame seeds with sautéed asparagus & zucchini 42

Galician Tenderloin served with fries and bearnaise sauce 36

SIDES

Sautéed Green Vegetables 14

Mashed Potato 12

Crispy Roasted Potatoes 12

French Fries 9

Truffled Mashed Potato 18

Bread with Grated Tomato 11

VAT INCLUDED
BREAD & EXTRA VIRGIN OLIVE OIL, 3

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

BURGERS

Veggie Burger homemade patty with caramelised onion, confit tomato,
avocado, lettuce & our vegan mayonnaise 25

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

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

Grilled Tuna Steak Burger with caramelised onion, confit tomato,
homemade pesto & coriander 29

Lobster Roll half lobster with tomato, rocket, cocktail sauce & green mayo.
Served with a bouquet salad & French fries 32

All burgers served on a brioche bread. Can be ordered with spelt bread.
Served with homemade crispy french fries.