



HEAD CHEF JAVI LEÓN

HOUSE COCKTAILS

Coco & Chili Mojito 14

Aperol Spritz 14

Cucumber & Mint Daiquiri 14

HOUSE SANGRIAS

Red or White Wine 9 / 18 / 35

Cava 12 / 20 / 40

El Chiringuito's Special 50

TAPAS

Sun Dried Tomato, Olives & Anchovies Tapenade 2,5

Marinated Olives and Salted Almonds 5

Gazpacho Andaluz *homemade with field tomatoes* 11

Pimientos de Padrón *Spanish peppers with Maldon salt flakes* 12

STARTERS

Prawns Pil-Pil 20

El Chiringuito Fish Soup *John Dory, mussels & clams with saffron alioli on the side* 18

Homemade Smoked Salmon *served with a salad bouquet and wholegrain toast* 23

SALADS

Mixed Green Salad
mixed leaves with avocado, cucumber, roasted seeds & our dressing with tarragon 14

Goats' Cheese Salad
served on a country toast crostini with roasted beetroot, green leaves, walnuts & a drizzle of honey 18

Marinated Chicken Salad
with avocado, fresh mushrooms, cabbage, mixed leaves, onions, green asparagus & our homemade dressing 19

King Crab and Prawn Salad
with avocado, rocket, fresh spinach, cocktail sauce & green mayonnaise 28

SHARING

Smoked Aubergine
roasted on our grill. Served with our homemade hummus, almonds & pesto 18

Italian Burrata
the finest Italian mozzarella di Bufala with tricoloured field tomatoes, our homemade fresh mint pesto with summer truffle 19

Flambéed Mussels
in pastis, fennel, onion & a dash of cream 21

Calamari Andaluz
gently fried in flour served with our homemade tartar sauce 20

Grilled Calamari
served in a slow-cooked confit tomato & pepper sauce 19

SELECTION OF HAMS

Jamón Ibérico Cebo de Campo *Light, floral, subtle* 24

Jamón de Bellota Puro 100% *Intense, nutty, earthy* 34

BURGERS

Chiringuito Beefburger
two grilled patties, 100% beef, Cheddar cheese, onion, tomato, crunchy lettuce, gherkin & our secret sauce. The Classic! 24

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

MAINS TO SHARE

Black Rice *with Mediterranean red prawns and calamari* 24 pp

Spaghetti Fruti di Mare *clams, prawns, mussels, garlic & lobster infusion with a touch of chili* 27 pp

Sea Bass in Salt *cooked in a sea salt crust, served at your table with a fennel jus & roast potatoes* 35 pp

Entrecôte Wagyu for two, 600 g
with Josper grilled vegetables 69



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MAINS

Pasta Alla Norma

with fresh burratina tomato, eggplant & pine nuts 21

Summer Truffle & Porcini Risotto *delicious!* 27

Roast Country Baby Chicken *young chicken with lemon juice
rosemary, zucchini & roasted potatoes* 29

Sea Food Paella 29 p/p

WOOD FIRE GRILL

All our cuts are grilled using herb infused oak

Grilled Sea Bass 29

Seared Tuna *crusted in sesame seeds with sautéed asparagus &
zucchini* 34

Galician Tenderloin *served with fries and bearnaise sauce* 32

Octopus leg *with Jospier grilled vegetables* 25

CATCH OF THE DAY

Red Mullet 8,5 / 100 g

Sea Bass 8 / 100 g

Sea Bream 6,6 / 100 g

Sole 8,5 / 100 g

Turbot 8 / 100 g

Spanish Lobster 19 / 100 g

Canadian Lobster 9 / 100 g

Giant Scampi 19 / 100 g

Big Scarlet King Prawns 18 / 100 g

Garrucha Peawns 18 / 100 g

Carril Clams 6 / 100 g

SIDES

Sautéed Green Vegetables 11

French Fries 7

Mashed Potato 10

Truffled Mashed Potato 14

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.*

DESSERT

Lemon Cheesecake 10

Chocolate Brownie 10

Pecan Pie 10

Fresh Fruits 10

Ice Creams and Sorbets Selection 10