



el chiringuito

IBIZA | MARBELLA

Puente Romano Playa

MARBELLA LOVES YOU

WINE COBBLER
*Vodka, verdejo wine, lemon juice,
Belvoir Ginger Cordial and fresh fruits 15*

ENGLISH SPRITZ
*Aperol, Pimm's, Belvoir elderflower,
cava and fresh fruits 15*



COCO CHILI MOJITO
*Rum Malibú, spicy coconut milk,
mint and lime 15*

SAVEURS DE PROVENCE
*Gin Mare, Martini Bianco, tomato juice, basil,
sesame, celery, tabasco and lemon juice 15*

STARTERS

Tuna Tartare
with coriander and avocado purée 26

Marinated Seabass Tartare
with our Lebanese tabbouleh 24

Hamachi Sashimi
with summer truffle, yuzu and a dash of chili 29

Homemade Beech Wood Smoked Salmon
with a bouquet salad and wholegrain toast 24

Al Dente Green Beans
with fine slithers of shallots and Parmesan 20

Tuscan Tomato Salad
with anchovies, capers, red onion, basil and croutons 18

Beetroot Salad
with salty ricotta, pistachio and hazelnut vinaigrette 20

Smoked Aubergine Roasted in our Grill
with our homemade hummus and pesto 21

El Chiringuito Fattoush Salad
*tomato, cucumber, Feta cheese, black olives, coriander
and sumac 20*

Italian Burrata (serves 2)
with confit peppers and fried capers 32

Foie Mi-Cuit
with plum compote and "Pain d'épices" 29

Quinoa Salad
*with roast chicken, broccoli, asparagus, red onion,
celery and coriander 21*

King Crab & Prawn Salad
*with avocado, local wild rocket, fresh spinach, cocktail
sauce and green mayo 32*

Carabineros a la Sal
jumbo scarlet shrimp with our lime oil sauce 62

WOOD FIRE GRILL

Fish Kofta 28

Line Caught Fish M/P

Grouper Fillet (serves 2) 70

Seared Tuna Steak 36

"Bavette à l'Échalote" 32

Black Angus Filet Mignon 48

Black Angus Entrecote (600gr) (serves 2) 75

Tomahawk Steak (1250gr) (serves 2) 110

Iberian Secret 25

Lamb Chops 35

*All of our grilled dishes served with your choice
of any side and sauce.*

ROASTED

Black Rice (min 2)
with Mediterranean prawns & calamari 65

Line Caught Fish (min 2)
with seasonal vegetables M/P

Sea Bass in Salt (serves 2)
with fennel jus & roast ibicenco potatoes 78

Sole Meunière (serves 2)
served with confit potatoes 110

Roast Country Chicken
with roasted potatoes & vegetables 27

Roast Suckling Lamb Shoulder (serves 2)
served with rosemary potatoes & carrots 70

Cotoletta alla Milanese
with a bouquet salad & tomato coulis 48

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

SIDES

Local Wild Rocket & Parmesan 12

Broccolini with Fresh Chili
& Shaved Almonds 12

Spinach
slightly sautéed in butter 9

Seasonal Grilled Vegetables 14

Summer Truffle & Porcini Risotto 15

Pomme Crique 12

Gratin Dauphinois 14

Honey-Roasted Potatoes & Carrots
with rosemary 12

SAUCES

Green Pepper

Summer Truffle Reduction

Chimichurri

Bearnaise

Bordelaise

Beurre Blanc

Mediterranean

SELECTION OF HAMS *Hand-cut*

Jamón Ibérico Cebo de Campo 36
Jamón de Bellota Puro 100% Ibérico 48

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