



el chiringuito

IBIZA | MARBELLA

Puente Romano Playa

MARBELLA LOVES YOU

WINE COBBLER

Quinoa 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

Tuna Tartare
hand cut tuna, marinated in soy sauce and ginger, with coriander and avocado purée 26

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

Marinated Seabass Tartare
with our Lebanese tabbouleh 24

Chiringuito Fish Soup
John Dory, mussels & clams with saffron alioli on the side 22

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

Terrine of Octopus a la Gallega
the chef's version of this classic dish from Galicia 24

Homemade Beech Wood Smoked Salmon
smoked in the restaurant, served with a bouquet salad and wholegrain toast 24

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

STARTERS

FRESH FRENCH OYSTERS

Fresh oysters from Brittany, northern France, shucked at your table.

TAPAS

Smoked Aubergine & Tahini Dip
2 per person

Marinated Olives & salted almonds 6

Gazpacho Andaluz
homemade 13

Pimientos de Padrón
Spanish peppers with sea salt 14

SALADS

Shaved Zucchini and Fennel Salad with fresh mushrooms, pistachio and Pecorino Romano with pepper 18

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

Beetroot Salad with salty ricotta, green asparagus, broccoli, pistachio and hazelnut vinaigrette 20

Mixed Green Salad mixed leaves with avocado, cucumber, mixed herbs and roasted seeds 17

El Chiringuito Fattoush Salad a classic of Lebanese cuisine. Cucumber, tomato, Feta cheese, black olives, coriander and sumac 20

Goats' Cheese Salad goat's cheese served on a country toast crostini with roasted beetroot, green leaves, walnuts and a drizzle of honey 20

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

Marinated Chicken Salad with avocado, fresh mushrooms, cabbage, mixed leaves, onions, green asparagus and our homemade dressing 22

Niçoise the French classic served with fresh Ahi tuna, green beans, new potatoes and anchovy 26

King Crab and Prawn Salad with avocado, local wild rocket, fresh spinach, cocktail sauce and green mayo 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 36

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

BURGERS

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

Chicken Breast Burger
crispy breaded, with lettuce, tomato, avocado & Cajun mayo 23

Grilled Tuna Steak Burger
with caramelized onions, tomato, homemade pesto and coriander 27

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

SHARING

Antipasti del Chiringuito San Daniele ham, mozzarella di Bufala, avocado, zucchini, local wild rocket, coriander, confit tomato and crispy capers served with rustic bread 23

Smoked Aubergine roasted in our grill. Served with our homemade hummus, local wild rocket, homemade pesto and toasted rustic bread 21

Italian Burrata (Serves 2) the finest Italian mozzarella with confit peppers, fried capers, basil and olive oil 32

Chef's Anchovies marinated in pistachio and sesame oil, yuzu, parsley and wine vinegar with chopped Piquillo peppers 20

Flambéed Mussels in pastis, fennel, onion & a dash of cream 24

SELECTION OF HAMS

Hand-cut

'Cebo de Campo' Iberian Ham
Light, floral, subtle 36

100% Pure Iberian Bellota Ham
Intense, nutty, earthy 48

Calamari Andaluz gently fried in flour served with our homemade tartar sauce and green mayo 23

Clams Marinera in a reduction of white wine, parsley, shallots and garlic 29

Grilled Calamari served in a slow-cooked confit tomato and pepper sauce 23

Fish Shawarma sautéed marinated white fish with confit garlic, fresh tomato sauce and our homemade shawarma dip 26

Jumbo Scarlet Shrimp cooked in sea salt with our lime oil sauce 62

SIDES

Local Wild Rocket & Parmesan 12

Broccolini with Fresh Chili & Laminated Almonds 12

Spinach
slightly sautéed in butter 9

French Fries 8

Mashed Potato 11

Mashed Potato with Truffle 14

Crispy Roasted Potatoes 11

Pan Con Tomate 8

SUGGESTIONS

Ask our waiters for our specials of the day

ASK FOR OUR SOMMELIER

who will guide you through our carefully selected wine list.

MAINS

Summer Truffle & Porcini Risotto delicious! 31

Pasta Alla Norma our version of the classic Sicilian dish with tomato, eggplant and pinenuts 21

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

Spaghettini Diavola with chicken and spicy tomato sauce 23

Roast Country Chicken half a deboned chicken, with lemon juice, rosemary and served with roasted potatoes, zucchini, onion and roasted peppers 27

Lobster Risotto half lobster with asparagus and coral butter 39

Sea Bream Fillet with a thin crust of crispy potatoes, sun-dried tomato tapenade served with a bouquet salad 34

Beer Battered Fish & Chips cod fillet & tiger prawns in a beer-batter tempura with our homemade tartar sauce 24

Spaghettini Bottarga with salmon roe and fresh chili. A Mediterranean classic 34

MAINS TO SHARE

Black Rice (min 2) with Mediterranean red prawns and calamari 65

Spaghetti Frutti Di Mare (min 2) clams, prawns, mussels in garlic & lobster infusion with a touch of chili 60

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

Sole Meunière (serves 2) cooked in butter and served 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 75

Roast Suckling Lamb Shoulder (serves 2) slow roasted and served with rosemary potatoes, carrots and thyme 70

COVER CHARGE, 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 amiasis