

# CHIRINGUITO

PUENTE ROMANO

# TAPAS

<b>MARINATED OLIVES</b> salted almonds 6	<b>‘FINE DE CLAIRE’ OYSTER</b> per piece 9
<b>IBERIAN HAM</b> <b>‘CEBO DE CAMPO’</b> Light, floral, subtle 34	<b>100% IBERIAN HAM</b> Intense, nutty, earthy 44
<b>HAND-CUT GALICIAN BEEF TOP LOIN</b> 100 g 22	<b>PIMIENTOS DEL PADRÓN</b> Spanish peppers with Maldon salt flakes 16

# SALADS

<b>MIXED GREEN SALAD</b> lollo rosso lettuce, avocado, cucumber, sunflower seeds, organic cherry, our lemon vinaigrette 18	<b>TOMATO, ONION AND TUNA BELLY SALAD</b> Raf tomato, daniela, organic cherry tomato, red onion and tuna belly 22
<b>MARINATED FREE-RANGE CHICKEN SALAD</b> chicken marinated in lemon and toasted sesame seeds, avocado and mini baby sprouts 21	<b>QUINOA SALAD WITH NUTS</b> greens, tricolour quinoa with natural nuts and vegetables 23
<b>LOBSTER SALAD</b> sea lettuce, toasted sesame and lobster with mint sauce 42	<b>ITALIAN BURRATA</b> tricoloured field tomatoes, our homemade pesto and black truffle 26
<b>GOAT CHEESE SALAD</b> served over toasts with roasted beetrot, green salad, walnuts and honey 19	<b>CRAB SALAD</b> King crab, confit cherry tomatoes and avocado with herb sauce, pink sauce and a touch of hazelnut oil. 48

# SHARING

<b>SMOKED AUBERGINE</b> miso sauce and coriander 22	<b>MUSSELS</b> tomato, garlic, pepper, onion and sherry wine 22
<b>FRIED CALAMARI</b> herbal sauce 26	<b>GRILLED CALAMARI</b> slow-cooked tomatoes 26

# CATCH OF THE DAY

price per 100 g	
<b>RED MULLET</b>	14
<b>SEA BASS</b>	12
<b>SEA BREAM</b>	12
<b>SOLE</b>	12
<b>TURBOT</b>	10
<b>SPANISH LOBSTER</b>	22
<b>CANADIAN LOBSTER</b>	12
<b>MEDITERRANEAN LOBSTER</b>	24
<b>GIANT SCAMPI</b>	28
<b>BIG SCARLET KING PRAWN</b>	28
<b>GARRUCHA PRAWN</b>	22
<b>WHITE PRAWN</b>	18

# WOOD FIRE GRILL

<b>GRILLED SEA BASS</b> 38	<b>SEARED TUNA</b> crusted in sesame seeds with sautéed mangetout & zucchini 36
<b>JOSPER-GRILLED TURBOT FILET</b> 34	<b>GALICIAN TENDERLOIN</b> served with fries and bearnaise sauce 44
<b>GRILLED OCTOPUS</b> Josper grilled vegetables 36	<b>AUSTRALIAN TENDERLOIN</b> 250 g 68
<b>CHILEAN WAGYU TENDERLOIN</b> 300 g 92	<b>CHILEAN WAGYU SIRLOIN</b> 300 g 86
<b>36H SLOW COOKED CHILEAN WAGYU SHORT RIBS</b> 600 g 80	

# EXTRAS

Caviar Oscietra 5 g 15   Kaluga Imperial Irani, 100 g 650 Beluga Imperial Irani, 100 g 1.150   King Crab 100 g 60
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## STARTERS

### GAZPACHO ANDALUZ

homemade with raf tomatoes  
12

### FISH SOUP

monkfish, mussels and clams  
21

### YELLOWTAIL TIRADITO

caviar Oscietra  
36

### SCALLOP TARTARE

yellow pepper and caviar  
Oscietra  
34

### OCTOPUS & CAVIAR CARPACCIO

wild octopus, crunchy violet  
potatoes and ginger oil with  
pimentón de la Vera  
34

### PRAWNS PIL PIL

fresh jalapeños and sherry  
wine  
28

### WHITE GALICIAN CLAM

300 g  
39

### TUNA TARTARE

diced wild tuna with avocado  
and micro-herbs served with  
chef's sauce  
28

### CRAB TIAN

avocado  
48

### TUNA BELLY CARPACCIO

japanese dressing  
28

### SARDINES "ESPETO"

18

## SEAFOOD TOWER

serves one / serves two

'Fine de Claire' oysters Nº1 | Lobster | Tiger king prawns 90 / 150  
with Oscietra Caviar, 30 g 240

## MAINS TO SHARE

minimum for two

### BLACK RICE

shrimps and squid,  
per person  
30

### SEAFOOD PAELLA

per person  
38

### FORMENTERA STYLE LOBSTER

Sautéed lobster with chef's  
sauce, organic fried eggs,  
potatoes and jalapeños  
120

### SEA BASS IN SALT

120

### WHOLE FRIED SCORPION FISH TACOS

coriander, corn, chipotle,  
avocado, chilli and flour  
tortilla  
150

### ENTRECÔTE PREMIUM

600 gr.  
84

### SPAGHETTI VONGOLE

per person  
28

### SPAGHETTI FRUTTI DI MARE

per person  
38

## MAINS

### VEGAN PESTO SPAGHETTINI

made with spinach, avocado,  
basil, lemon, served with  
roasted vegetables  
22

### AUTUMN TRUFFLE & PORCINI RISOTTO

30

### PENNE WITH TARTUFATA SAUCE AND TRUFFLE

29

### PAYES COQUELETTE

vegetables and thyme  
potatoes  
30

### SPAGHETTI Nº3 WITH CRAB

48

## BURGERS

### DOUBLE CHEESEBURGER

burger sauce, potato roll,  
lettuce, tomato, onion and  
pickle  
28

### BEYOND MEAT VEGAN BURGER

our vegan burger with  
vegan cheese and tomato  
26

### WAGYU BURGER

candied tomatoe with  
thyme, truffle and truffled  
mayonaise  
45

## SIDES

Sautéed green vegetables 10 | French fries 9  
Mashed potato 10 | Truffled mashed potato 14  
Crispy roasted potatoes 10 | Toast with grated tomato 9