

CHIRINGUITO

PUENTE ROMANO

TAPAS

MARINATED OLIVES <i>salted almonds</i>	8
GILLARDEAU N°2 OYSTER <i>per piece</i>	10
IBERIAN HAM 'CEBO DE CAMPO' <i>light, floral, subtle</i>	34
100% IBERIAN HAM <i>intense, nutty, earthy</i>	46
IBERIAN HAM 'D.O GUIJUELO'	58
PIMIENTOS DEL PADRÓN <i>Spanish peppers</i>	22
FRIED CALAMARI <i>herbs</i>	28

SALADS

MIXED GREEN SALAD <i>lollo rosso lettuce, avocado, cucumber, sunflower seeds, organic cherry tomatoes, our lemon vinaigrette</i>	22
TOMATO, ONION AND TUNA BELLY SALAD <i>Raf tomato, daniela, organic cherry, red onion, tuna belly</i>	28
MARINATED FREE-RANGE CHICKEN SALAD <i>chicken marinated with lemon and toasted sesame seeds, avocado, mini baby sprouts</i>	28
QUINOA SALAD WITH NUTS <i>greens, quinoa, nuts, vegetables</i>	29
LOBSTER SALAD <i>fresh lettuce, sesame seeds, mint dressing</i>	56
BURRATA <i>tricoloured field tomatoes, our homemade pesto, black truffle</i>	29
GOAT CHEESE SALAD <i>roasted beetroot, green salad, walnuts, honey</i>	28
CRAB SALAD <i>King crab, cherry tomato, avocado, pink sauce</i>	56

STARTERS

GAZPACHO ANDALUZ <i>cold tomato soup</i>	18
FISH SOUP <i>monkfish, mussels, clams</i>	26
SMOKED AUBERGINE <i>miso sauce, coriander</i>	26
OVEN ROASTED ROMANESCO <i>Tahini sauce, coriander, basil, almonds</i>	26
MUSSELS <i>tomato, garlic, pepper, onion, Sherry wine</i>	26
WHITE GALICIAN CLAM <i>300 g.</i>	39
SARDINES "ESPETO"	18
SEABASS SHAWARMA <i>tahine, sumac</i>	34
KING CRAB LEG <i>spicy sauce</i>	150
YELLOWTAIL TIRADITO <i>chili peppers, tomatoes, cucumber, poke yuzu sauce</i>	39
TUNA TARTARE <i>avocado</i>	36
SCALLOP TARTARE <i>yellow pepper, Oscietra caviar</i>	36
CRAB TIAN <i>avocado</i>	54
OCTOPUS CARPACCIO <i>mango tiger's milk, tajin</i>	37
TUNA BELLY CARPACCIO <i>Japanese dressing</i>	34
BEEF CARPACCIO <i>avocado, crispy capers, tonnato sauce</i>	34
GRILLED LANGOUSTINES <i>in herb butter</i>	48
PIL PIL PRAWNS <i>fresh jalapeños, Sherry wine</i>	29
PIL PIL SCARLET PRAWNS	78

WOOD FIRE GRILL

GRILLED SEA BASS	45
SEARED TUNA	44
<i>sesame seeds crusted with sautéed mangetout and zucchini</i>	
JOSPER-GRILLED TURBOT FILET	38
CALAMARI	34
<i>slow-cooked tomatoes</i>	
GRILLED OCTOPUS	39
<i>Josper grilled vegetables</i>	

MAINS TO SHARE

minimum 2 people

SQUID INK RICE	36 pp
<i>shrimps and squid</i>	
SEAFOOD PAELLA	44 pp
FORMENTERA STYLE LOBSTER	150
<i>sautéed lobster, organic fried eggs, potatoes, jalapeños</i>	
SEA BASS IN SALT	150
SCORPION FISH TACOS	150
<i>coriander, corn, chipotle, avocado, chilli and flour tortilla tacos</i>	
SPINY LOBSTER TACOS	280
<i>coriander, corn, chipotle, avocado, chilli and flour tortilla tacos</i>	
RIB EYE 600 g.	84
SPAGHETTI VONGOLE	38 pp
SPAGHETTI FRUTTI DI MARE	48 pp

BURGERS

DOUBLE CHEESEBURGER	32
<i>potato roll, lettuce, tomato, onion, pickle, burger sauce</i>	
BEYOND MEAT VEGAN BURGER	34
<i>our vegan burger with vegan cheese, tomato</i>	
WAGYU BURGER	48
<i>sesame brioche bun, foie gras and caramelised onion</i>	

PASTA & RICE

VEGAN PESTO SPAGHETTINI	28
<i>spinach, avocado, basil, lemon, roasted vegetables</i>	
PENNE WITH TARTUFATA SAUCE AND TRUFFLE	38
AUTUMN TRUFFLE & PORCINI RISOTTO	36
SPAGHETTI N°3 WITH CRAB	58

SIDES

SAUTÉED GREEN VEGETABLES	14
FRENCH FRIES	14
MASHED POTATO	14
TRUFFLED MASHED POTATO	14
CRISPY ROASTED POTATOES	14
TOAST WITH GRATED TOMATO	14

SEAFOOD TOWER

Gillardeau N°2 oysters
Lobster | Tiger king prawns | Giant Scampi
add Oscietra Caviar, 30 g.

para uno / para dos

95 / 150

240