



HEAD CHEF JÉRÔME PALAYER

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 Mit Cuit *with plum compote and "Pain d'épices"* 29

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

King Crab and 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 *MP*

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 *MP*

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

VAT INCLUDED
ALLERGEN INFORMATION AVAILABLE ON REQUEST
PLEASE INFORM YOU WAITER OF ANY ALLERGIES
OR FOOD INTOLERANCES

El Chiringuito had added €1 to your bill as a donation to DROP4DROP, a non profit organization, committed to developing sustainable clean water solutions to countries that need it most. If you do not agree then please ask your waiter who will have the donation removed. Otherwise a charge will be placed automatically. 100% of all monies donated is given directly to the DROP4DROP. We thank you for your support.



el chiringuito
ES CAVALLET • IBIZA

Ibiza Loves You
x

WINE COBBLER

*Vodka Grey Goose, verdejo wine,
Belvoir ginger and lemon juice 14*

NEGRONI

*Bombay sapphire, Martini rosso
and Campari 14*

MOSCOW MULE

*Vodka Grey Goose, Lime,
ginger beer and simple syrup 14*

ESPRESSO MARTINI

*Vodka Grey Goose, chocolate liquor,
Kahlua and coffee 14*