EL CHIRINGUITO

IBIZA

BEACH MENU

COCKTAIL
OF THE DAY

EL CHIRINGUITO

IBIZA

HEAD CHEF
ANGEL ZAPATA

PRESS FOR
CHAMPAGNE

RAW

Oysters
natural or bloody mary 11

Tuna Tartare
avocado mousse, citrus, chili oil 42

Chutoro
brioche, spicy mayo 52

Steak Tartare
brioche, gilda 52

+ Cut Caviar (10gr) 52

Gilda El Chiringuito
tuna, gamba de Ibiza 18

Corvina
sashimi, aguachile, totopos 38

Gamba de Ibiza Carpaccio
herbs from Ibiza, lime 42

SHARING

Tuna Sando *blue fin, pesto, caviar* 62

Fish Burger *hake, tartar sauce* 43

Shawarma *free range chicken, hummus* 48

Jamón Hand Cut *acorn fed* 65

Corvina Toastada *chilli, avocado* 36

Burrata *grilled peaches, tomatoes* 36

El Chiringuito Chicken Salad *celery, mayo* 55

RICE & PASTA

RICE

Sea Cucumber
espardenyes, cuttlefish soffritto 90

Lomo Bajo
mushrooms duxelle 82

PASTA

Puttanesca
anchovies, capers, olives 36

Chilli King Crab
bisque 95
(serves 2)

Blue Lobster
orzo 98

Bottarga
samphire, ikura 36

Frutti di Mare
prawns, coquillage 98
(serves 2)

CONSIDER

Fries
green umami mayo 14

Green Salad
avocado, spring onion, mustard 16

Padron Peppers
sea salt 14

Pan con Tomate
rye bread, 'tomàquet de penjar' 16

Working with local providers is key to reducing the environmental impact and obtaining the best farm to table products.

FISH

John Dory
basque style 160/kg
(serves 2)

Sea Bass
salt crust 135/kg
(serves 2)

Dover Sole
meunière 145/kg
(serves 2)

Turbot
basque style 145/kg
(serves 2)

Sea Bream
2 sauces, tacos 130/kg
(serves 2)

Hake
clams, sherry 48

SEAFOOD

Scallops
asparagus 48

Calamari Fritti
lime mayo 36

Clams
sherry 43

Spinny Lobster
"Formentera Style"
free range eggs, potatoes 280
(serves 2)

Spider Crab
spicy tomato, panko 68

MEAT

Burger *wagyu, house sauce* 52

Chicken Milanese *ceasar salad* 54

Cotoletta *rocket salad, parmesan* 78

Roasted Chicken *herbs, lemon* 48

New York Strip *pepper corn, matcha, salsa verde (serves 2)* 130

Steak Frites *ribeye, house sauce (serves 2)* 132

Secreto Iberico *spring onion, fermented chili sauce* 52

CAVIAR SERVICE

Oscietra Caviar
30g / 50g
120-160 / 200-265

VEGETABLES

Crispy Aubergine
tahini, fine herbs 26

Broccolini
moutabal, chilli oil 28

Asparagus
smoked romesco, watercress 28

Grilled Cabbage
miso butter 14

Tomatoes
botarga, arbequina evoo 26

VAT INCLUDED. BEACH SERVICE +20%
ALLERGEN INFORMATION AVAILABLE ON REQUEST. PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR FOOD INTOLERANCES
All our fish served raw has been frozen at -60 degrees centigrade for at least 24 hours to remove the Anisakis Bacteria.