



HEAD CHEF
JÉRÔME PALAYER

HOUSE SANGRIAS

Red or White wine 12 / 32 / 50

Cava 15 / 38 / 60

El Chiringuito 65

HOUSE COCKTAILS

Coco & Chili Mojito 18

Ginger Seatrus
Seatrus gin, ginger, five spice 18

Cucumber & Mint Daiquiri 18

TAPAS

Gazpacho Andaluz
homemade 18

Pimientos De Padrón
Spanish peppers, local sea salt 18

Fresh French Oysters
shucked at your table 9

Marinated Olives
& Salted Almonds 9

Bread and Tappenade 12

SHARING

Tuna Tartare
coriander & avocado purée, soy sauce 35

Seabass Tartare Bruschetta
onions, chilli, green mayo 32

King Crab Toast
sourdough, green leaves 49

Lobster Toast
sourdough, green leaves 49

Zucchini Carpaccio *pesto, pinenuts, rucola* 28

Smoked Aubergine *tabini, almonds, pesto* 26

Italian Burrata Bruschetta *rustic bread, confit cherry tomatoes, fresh capers, basil, pesto* 34

Flambéed Mussels *pastis, fennel, onion, cream* 32 + fries 38

Grilled Calamari *spicy tomato salsa* 35

Calamari Andaluz *homemade tartar sauce* 32

Boquerones Andaluz *lemon mayo* 26

Tacos “El Chiringuito”
fish or chicken tacos crudités, coriander, avocado mayonnaise, black sesame, chilli 38

SELECTION OF HAMS

Hand-cut

Jamón Iberico Cebo de Campo
Light, floral, subtle 45

Jamón de Bellota Puro 100% Iberico
Intense, nutty, earthy 60

SALADS

Tomato & Red Onion 22

Shaved Zucchini & Fennel
mushrooms, pistachio, parmesan 26

El Chiringuito Fattoush
feta, cucumber, tomato, black olives, coriander, sumac 28

Goat's Cheese
crostini, roasted beetroot, green leaves, walnuts, a drizzle of honey 28

King Crab & Prawn
avocado, rucola, fresh spinach, confit cherry tomatoes, cocktail sauce, green mayo 44

Lobster Green
mixed leaves, avocado, cucumber, sunflower seeds, tarragon dressing 54

Fresh Seared Tuna Niçoise
mixed leaves, green beans, Ibicenco potatoes, boiled egg, smoked anchovies 38

Grilled Chicken
avocado, mushrooms, cabbage, leaves, red onions, confit cherry tomatoes, dressing 34

MAINS TO SHARE

Black Rice (min 2)
Mediterranean red prawns, calamari 95

Spaghetti Frutti Di Mare (min 2)
clams, prawns, mussels, lobster infusion, chilli 95

Sea Bass in Salt (serves 2)
roast Ibicenco potatoes, fennel jus 115

Wild Sole Meunière (serves 2)
confit potatoes, green vegetables 130

MAINS

Vegan Pesto Spaghettoni
green vegetables, almonds, cherry tomato 28

King Crab Spaghettoni
confit tomato, fresh chili, lemon juice, lime zest 46

Paccheri all ‘Amatriciana
tomato, guanciale, pecorino 34

Summer Truffle & Porcini Risotto 42

“DALLAL'S TLV” Shawarma
free range chicken or sea bass garlic, tomato chimichurri, hummus, onion, pita 40

“Label Rouge” Roast Free Range Chicken
lemon juice, rosemary, zucchini, roasted potatoes 42

Suckling Lamb Shoulder
cherry tomato, mushrooms, roast potatoes 45

SIDES

Pan Con Tomate 11

Sauteed Mushrooms,
Parmesan 14

Grilled Asparagus 14

Green Beans 14

Green Salad 14

Sautéed Green

Vegetables 15

Sautéed Chilli
Potatoes 14

French Fries 12

Selection of six 70

WOOD FIRE GRILL

All our cuts are grilled using herb infused oak

Carabineros
jumbo scarlet shrimps, lime, olive oil 88

Wild Fish Skewer
corvina, zucchini, onion, chilli potatoes 38

Whole Butterflied Sea Bream
capers, lemon, anchovies 42

Sea Bass Fillet
sautéed vegetables, chimichurri 48

Tuna
sesame seed crust, green asparagus, zucchini, cherry tomato 48

Iberian Secret
lightly marbled cut of pork, French fries, bouquet salad 45

“Friesian” Filet Mignon
French fries & jus 54

“Black Angus” Rib Eye
French fries 48

BURGERS

“The Meatless Farm Co.” Plant-Based
caramelized onion, confit tomato, avocado, lettuce, vegan mayonnaise 27

Grilled Tuna Steak
caramelized onion, tomato confit, pesto, coriander 35

Grilled Chicken
lettuce, avocado, red onion, Cajun mayo 32

Wagyu
two patties, 100% Wagyu beef, cheddar, red onion, lettuce, gherkin, house sauce 38

Lobster Roll
whole lobster, rucola, green mayo, lettuce 58

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

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

VAT INCLUDED
ALLERGEN INFORMATION AVAILABLE ON REQUEST
PLEASE INFORM YOU 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.



el chiringuito
ES CAVALLET • IBIZA