



HEAD CHEF JÉRÔME PALAYER

## HOUSE COCKTAILS

Coco & Chili Mojito 14

Aperol Spritz 14

Cucumber & Mint Daiquiri 15

## HOUSE SANGRIAS

Red or White wine 9 / 20 / 35

Cava 12 / 22 / 42

El Chiringuito 48

## TAPAS

Gazpacho Andaluz  
*homemade* 14

Pimientos De Padrón  
*Spanish peppers, local sea salt* 15

Fresh French Oysters  
*shucked at your table* 7

36 Month Grated Parmesan,  
Extra Virgin Olive Oil  
2'5 per person

Marinated Olives  
& Salted Almonds 6

## SHARING

Tuna Tartare  
*soy sauce, ginger, coriander & avocado purée* 29

Seabass Tartare Bruschetta  
*green mayo, spring onions & fresh chili* 26

Shaved Zucchini & Fennel Salad *shaved mushrooms, pistachio & parmesan* 20

Roasted Cauliflower *herb & sesame sauce* 23

Smoked Aubergine *roasted, tahini, almonds & pesto* 22

Italian Burrata Bruschetta *rustic bread, confit cherry tomatoes, fresh capers & basil* 25

Boquerones Andaluza *fresh anchovy fillets gently fried, lemon mayo* 24

Flambéed Mussels *pastis, fennel, onion & dash of cream* 29 + fries 35

Calamari Andaluz *gently fried in flour, homemade tartar sauce* 26

Grilled Calamari Skewers *spicy tomato salsa* 28

Tacos “El Chiringuito” *white fish, crudités, coriander, avocado mayonnaise, black sesame & dash of chilli* 28

## SELECTION OF HAMS

*Hand-cut*

Jamón Iberico Cebo de Campo  
*Light, floral, subtle* 38

Jamón de Bellota Puro 100% Iberico  
*Intense, nutty, earthy* 48

## SALADS

Mixed Green Salad  
*mixed leaves, avocado, cucumber, roasted seeds & tarragon dressing* 18

Tomato & Red Onion Salad 18

El Chiringuito Fattoush Salad  
*cucumber, tomato, Feta cheese, black olives, coriander & sumac* 25

Goat's Cheese Salad  
*country toast crostini, roasted beetroot, green leaves, walnuts & a drizzle of honey* 24

Grilled Chicken Salad  
*avocado, mushrooms, cabbage, leaves, red onions, confit cherry tomatoes & dressing* 26

Fresh Seared Tuna Quinoa Salad  
*broccoli, green asparagus, red onion, celery, coriander, toasted sesame seeds & olive oil* 34

King Crab & Prawn Salad  
*avocado, rocket, fresh spinach, confit cherry tomatoes, cocktail sauce & green mayo* 36

## MAINS TO SHARE

Black Rice (min 2)  
*with Mediterranean red prawns & calamari* 76

Spaghetti Frutti Di Mare (min 2)  
*clams, prawns, mussels in garlic & lobster infusion, touch of chili* 75

Sea Bass in Salt (serves 2)  
*served at your table, fennel jus & roast Ibicenco potatoes* 88

Wild Sole Meunière (serves 2)  
*cooked in butter, confit potatoes & green vegetables* 110

## MAINS

Vegan Pesto Spaghettoni  
*spinach, avocado, basil, lemon, nutritional yeast, almonds, cauliflower, zucchini & cherry tomato* 25

Pasta Alla Norma  
*tomato, eggplant, pine nuts & whole fresh Burratina* 28

Summer Truffle & Porcini Risotto 36

Crab Spaghettoni  
*panko, confit tomato, fresh chili, lemon juice & lime zest* 39

“DALLAL'S TLV” Fish Shawarma  
*sautéed marinated sea bass, garlic, tomato chimichurri, hummus, pickled red onion, pita bread* 32

“Label Rouge” Roast Country Chicken  
*half chicken, lemon juice, rosemary, zucchini & roasted potatoes* 34

## SIDES

Sautéed Green Vegetables 14  
Pan Con Tomate 11

Sautéed Chilli Potatoes 12  
French Fries 9

When possible, vegetables used in our dishes come from the Farm Agriculture Lab, a local reformed farm in San Miguel de Balansat, on the north side of the island. The production of local varieties is entirely conducted with permaculture techniques, ecological farming, and organic fertilization.

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

## WOOD FIRE GRILL

*All our cuts are grilled using herb infused oak*

Wild Fish Skewer  
*corvina, zucchini, red onion & sautéed chilli potatoes* 34

Whole Sea Bream “Royale”  
*grilled vegetables & Mediterranean spicy salsa* 35

Seared Tuna  
*crusted in sesame seeds, sautéed green asparagus & zucchini* 42

Carabineros  
*jumbo scarlet shrimps, lime & olive oil* 72

Iberian Secret  
*lightly marbled cut of pork, French fries & bouquet salad* 30

“Friesian” Filet Mignon  
*French fries & jus* 48

“Black Angus” Rib Eye  
*French fries* 39

## BURGERS

“The Meatless Farm Co.” Plant-Based Burger  
*caramelized onion, confit tomato, avocado, lettuce & vegan mayonnaise* 25

Grilled Chicken Burger  
*lettuce, avocado, red onion & Cajun mayo* 25

Chiringuito Beefburger  
*two grilled patties, 100% beef, cheddar cheese, red onion, crunchy lettuce, gherkin & our sauce.* 29

Grilled Tuna Steak Burger  
*caramelized onion, tomato confit, homemade pesto & coriander* 29

Lobster Roll  
*whole lobster, rocket, green mayo & bouquet salad* 45

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

VAT INCLUDED  
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.

El Chiringuito has added 1 to your bill as a donation to GROW, a non profit organisation that works in schools and communities to promote mental wellbeing, physical health and a more hands on relationship with the natural world. We will match all donations given. If you do not agree then please ask your waiter to have the donation removed. Otherwise a charge will be placed automatically. 100% of all monies donated are given directly to GROW. We thank you for your support.



el chiringuito  
ES CAVALLET • IBIZA