



HEAD CHEF JÉRÔME PALAYER

## HOUSE COCKTAILS

- Coco & Chili Mojito 14
- Aperol Spritz 14
- Cucumber & Mint Daiquiri 16

## HOUSE SANGRIAS

- Red or White wine 9/ 20/ 35
- Cava 12/ 22/ 42
- El Chiringuito 48

## TAPAS

- Sun Dried Tomato, Olives & Anchovies Tapenade 2'5 per person
- Marinated Olives & Salted Almonds 6
- Fresh French Oysters *shucked at your table* 7
- Gazpacho Andaluz *homemade with Ibicenco tomatoes* 14
- Pimientos Del Padrón *Spanish peppers with local sea salt* 15

## STARTERS

- Tuna Tartare *hand cut tuna, marinated in soy sauce & ginger with coriander & avocado purée* 29
- Hamachi Sashimi *with summer truffle, Japanese lemon dressing & a dash of chili* 29

- Marinated Seabass Tartare Bruschetta *served with our green mayo, spring onions & fresh chili* 26
- Chiringuito Fish Soup *John Dory, mussels & clams with saffron alioli on the side* 24
- Terrine of Octopus a la Gallega *the chef's version of this classic dish from Galicia* 27
- Homemade Beech Wood Smoked Salmon *smoked in the restaurant, served with a bouquet salad & wholegrain toast* 26
- Roast Beef *thinly sliced with homemade horseradish & hazelnut oil served with rocket* 24

## SALADS

- Mixed Green Salad *mixed leaves with avocado, cucumber, roasted seeds & our dressing with tarragon* 18
- El Chiringuito Fattoush Salad *a classic of Lebanese cuisine. Cucumber, tomato, Feta cheese, black olives, coriander & sumac* 23
- Goat's Cheese Salad *served on a country toast crostini with roasted beetroot, green leaves, walnuts & a drizzle of honey* 22
- Marinated Chicken Salad *with avocado, fresh mushrooms, cabbage, mixed leaves, onions, green asparagus & our homemade dressing* 24
- Quinoa Salad With Fresh Seared Tuna *broccoli, asparagus, red onion, celery, coriander, sesame seeds toasted & olive oil* 34
- King Crab & Prawn Salad *with avocado, rocket, fresh spinach, cocktail sauce & green mayo* 34
- Homemade Smoked Salmon Salad *with watercress, baby spinach, white cabbage, asparagus, fresh mushrooms, celery, coriander & our dressing with olive oil and lemon* 27

## BURGERS

- Veggie Burger *homemade patty with caramelized onion, confit tomato, avocado, lettuce & our vegan mayonnaise* 25
  - Chicken Breast Burger *crispy breaded with Cheddar cheese, lettuce, tomato, avocado & Cajun mayo* 25
  - Chiringuito Beefburger *two grilled patties, 100% beef, Cheddar cheese, onion, tomato, crunchy lettuce, gherkin & our secret sauce. The Classic!* 26
  - Grilled Tuna Steak Burger *with caramelized onion, tomato, homemade pesto & coriander* 29
  - Lobster Roll *half lobster with tomato, rocket, cocktail sauce & green mayo. Served with a bouquet salad & French fries* 32
- All burgers served on a brioche bread. Can be ordered with vegan spelt bread. All served with twice-cooked French Fries.*

## SIDES

- Sautéed Green Vegetables 14
- French Fries 9
- Mashed Potato 12
- Truffle Mash 18
- Crispy Roasted Potatoes 12
- Pan Con Tomate 11

## SHARING

- Shaved Zucchini & Fennel Salad *with fresh mushrooms, pistachio & Parmesan* 20
- Roasted Cauliflower *served whole with our herb & sesame sauce* 23
- Smoked Aubergine *roasted on our grill. Served with our homemade hummus, almonds & pesto* 22
- Italian Burrata *the finest Italian mozzarella with fava beans & our homemade fresh mint pesto* 22
- Antipasti del Chiringuito *San Daniele ham, mozzarella di Bufala, avocado, zucchini, rocket, coriander, confit tomato & crispy capers served with rustic bread* 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

- Boquerones Andaluza *fresh anchovy fillets gently fried served with our lemon mayo* 24
- Flambéed Mussels *in pastis, femel, onion & a dash of cream* 26
- Calamari Andaluz *gently fried in flour served with our homemade tartar sauce* 26
- Grilled Calamari *served in a slow-cooked confit tomato & pepper sauce* 24
- Tacos “El Chiringuito” *with grilled white fish, julienne de crudités, coriander, avocado mayonnaise & black sesame* 26

## MAINS TO SHARE

- Black Rice (min 2) *with Mediterranean red prawns & calamari* 72
- Spaghetti Frutti Di Mare (min 2) *clams, prawns, mussels in garlic & lobster infusion with a touch of chili* 68
- Sea Bass in Salt (serves 2) *cooked in a sea salt crust, served at your table with a fennel jus & roast Ibicenco potatoes* 88
- Sole Meunière (serves 2) *cooked in butter with confit potatoes & served with a side of green vegetables* 110
- Entrecote “Black Angus” for two (600g) *ribeye steak served with summer truffle jus with a side of sautéed potatoes & bacon* 78

## MAINS

- Vegan Pesto Spaghettini *made with spinach, avocado, basil, lemon, nutritional yeast & almonds served with roasted cauliflower, zucchini & cherry tomato* 25
- Pasta Alla Norma with Fresh Burratina *tomato, eggplant & pine nuts* 26
- Summer Truffle & Porcini Risotto *delicious!* 34
- Quinoa Risotto *with grilled vegetables, homemade pesto & macadamia nuts* 26
- “Label Rouge” Roast Country Chicken *half chicken with lemon juice, rosemary, zucchini & roasted potatoes* 32
- Carabinero & Red Prawns Risotto *with green asparagus & coral butter* 39
- Crab Spaghettini *with Japanese breadcrumbs, confit tomato, fresh chili, lemon juice & lime zest* 34
- Turbot Fillet *with baby potatoes, fresh chili, garlic, parsley & our Mediterranean sauce* 38
- “DALLAL'S TLV” Fish Shawarma *sautéed marinated sea bass with confit garlic, tomato chimichurri & hummus with pickled red onion served with pita bread* 32

## WOOD FIRE GRILL

All our cuts are grilled using herb infused oak

- Whole Sea Bream “Royale” *grilled, served with vegetables & our Mediterranean sauce* 32
- Seared Tuna *crusted in sesame seeds with sautéed asparagus & zucchini* 42
- Iberian Secret *lightly marbled cut of pork. Incredibly delicious, served with salad & Vichy carrots* 27
- Filet Mignon “Frisona” *served with French fries & green pepper sauce* 48
- Bavette À L'Echalote *served with mashed potato & bordelaise sauce* 32

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

All our fish served raw has continued the process of freezing at -60 degrees centigrade for at least 24 hours to remove bacteria anisakis

El Chiringuito had added €1 to your bill as a donation to DROP4DROP, a non profit organization, committed to develop 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