

CHIRINGUITO

PUENTE ROMANO



TAPAS

MARINATED OLIVES	8
salted almonds	
GILLARDEAU N°2 OYSTER	10
per piece	
IBERIAN HAM ‘CEBO DE CAMPO’	34
Light, floral, subtle	
100% IBERIAN HAM	46
Intense, nutty, earthy	
IBERIAN HAM ‘D.O GUIJUELO’	58
PIMIENTOS DEL PADRÓN	18
Spanish peppers	
FRIED CALAMARI	26
herbs	

SALADS

MIXED GREEN SALAD	18
lollo rosso lettuce, avocado, cucumber, sunflower seeds, organic cherry tomatoes, our lemon vinaigrette	
TOMATO, ONION AND TUNA BELLY SALAD	26
Raf tomato, daniela, organic cherry, red onion, tuna belly	
MARINATED FREE-RANGE CHICKEN SALAD	26
chicken marinated with lemon and toasted sesame seeds, avocado, mini baby sprouts	
QUINOA SALAD WITH NUTS	28
greens, quinoa, nuts, vegetables	
LOBSTER SALAD	52
fresh lettuce, sesame seeds, mint dressing	
BURRATA	29
tricoloured field tomatoes, our homemade pesto, black truffle	
GOAT CHEESE SALAD	26
roasted beetrot, green salad, walnuts, honey	
CRAB SALAD	54
King crab, cherry tomato, avocado, pink sauce	

STARTERS

GAZPACHO ANDALUZ	14
cold tomato soup	
FISH SOUP	24
monkfish, mussels, clams	
SMOKED AUBERGINE	24
miso sauce, coriander	
OVEN ROASTED ROMANESCO	22
Tahini sauce, coriander, basil, almonds	
MUSSELS	26
tomato, garlic, pepper, onion, Sherry wine	
WHITE GALICIAN CLAM	39
300 g.	
SARDINES “ESPETO”	18
SEABASS SHAWARMA	34
tahine, sumac	
KING CRAB LEG	150
spicy sauce	
YELLOWTAIL TIRADITO	39
chili peppers, tomatoes, cucumber, poke yuzu sauce	
TUNA TARTARE	36
avocado	
SCALLOP TARTARE	36
yellow pepper, Oscietra caviar	
CRAB TIAN	52
avocado	
OCTOPUS CARPACCIO	37
mango tiger’s milk, tajin	
TUNA BELLY CARPACCIO	34
Japanese dressing	
BEEF CARPACCIO	34
avocado, crispy capers, tonnato sauce	
GRILLED LANGOUSTINES	48
in herb butter	
PIL PIL PRAWNS	29
fresh jalapeños, Sherry wine	
PIL PIL SCARLET PRAWNS	78

SEAFOOD TOWER

serves one / serves two

GILLARDEAU N°2 OYSTERS
Lobster | Tiger king prawns | Giant Scampi
add Oscietra Caviar, 30 g.

95 / 150
240

WOOD FIRE GRILL

GRILLED SEA BASS	44
SEARED TUNA <i>sesame seeds crusted with sautéed mangetout and zucchini</i>	42
JOSPER-GRILLED TURBOT FILET	38
CALAMARI <i>slow-cooked tomatoes</i>	34
GRILLED OCTOPUS <i>Josper grilled vegetables</i>	39

CATCH OF THE DAY

price per 100 g.

RED MULLET	16
SEA BASS	14
SEA BREAM	14
SOLE	14
TURBOT	14
NATIONAL LOBSTER	25
CANADIAN LOBSTER	14
MEDITERRANEAN LOBSTER	28
GIANT SCAMPI	32
BIG SCARLET KING PRAWN	34
GARRUCHA PRAWN	25
WHITE PRAWN	21
CAVIAR	
CAVIAR OSCIETRA, 5 g.	15
KALUGA IMPERIAL IRANÍ, 125 g.	650
BELUGA IMPERIAL IRANÍ, 100 g.	1.150

MAINS TO SHARE

minimum 2 people

SQUID INK RICE <i>shrimps and squid</i>	36 pp
SEAFOOD PAELLA	44 pp
FORMENTERA STYLE LOBSTER <i>sautéed lobster, organic fried eggs, potatoes, jalapeños</i>	150
SEA BASS IN SALT	150
SCORPION FISH TACOS <i>coriander, corn, chipotle, avocado, chilli and flour tortilla tacos</i>	150
SPINY LOBSTER TACOS <i>coriander, corn, chipotle, avocado, chilli and flour tortilla tacos</i>	280
RIB EYE 600 g.	84
SPAGHETTI VONGOLE	36 pp
SPAGHETTI FRUTTI DI MARE	48 pp

BURGERS

DOUBLE CHEESEBURGER <i>potato roll, lettuce, tomato, onion, pickle, burger sauce</i>	32
BEYOND MEAT VEGAN BURGER <i>our vegan burger with vegan cheese, tomato</i>	34
WAGYU BURGER <i>sesame brioche bun, foie gras and caramelised onion</i>	48

PASTA & RICE

VEGAN PESTO SPAGHETTINI <i>spinach, avocado, basil, lemon, roasted vegetables</i>	26
PENNE WITH TARTUFATA SAUCE AND TRUFFLE	36
AUTUMN TRUFFLE & PORCINI RISOTTO	36
SPAGHETTI N°3 WITH CRAB	56

SIDES

SAUTÉED GREEN VEGETABLES 14 · FRENCH FRIES 14 · MASHED POTATO 14 · TRUFFLED MASHED POTATO 14
CRISPY ROASTED POTATOES 14 · TOAST WITH GRATED TOMATO 14

Sustainably sourced fish | Bread & extra virgin olive oil, 5,00 | 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 -20 degrees centigrade. All our seafood is sustainably caught.