

# CHIRINGUITO

PUENTE ROMANO

## TAPAS

<b>MARINATED OLIVES</b> <i>salted almonds</i>	7
<b>GILLARDEAU N°2 OYSTER</b> <i>per piece</i>	10
<b>IBERIAN HAM 'CEBO DE CAMPO'</b> <i>Light, floral, subtle</i>	34
<b>100% IBERIAN HAM</b> <i>Intense, nutty, earthy</i>	46
<b>IBERIAN HAM 'D.O GUIJUELO'</b>	58
<b>PIMIENTOS DEL PADRÓN</b> <i>Spanish peppers</i>	18
<b>FRIED CALAMARI</b> <i>herbs</i>	26

## SALADS

<b>MIXED GREEN SALAD</b> <i>lollo rosso lettuce, avocado, cucumber, sunflower seeds, organic cherry tomatoes, our lemon vinaigrette</i>	18
<b>TOMATO, ONION AND TUNA BELLY SALAD</b> <i>Raf tomato, daniela, organic cherry, red onion, tuna belly</i>	25
<b>MARINATED FREE-RANGE CHICKEN SALAD</b> <i>chicken marinated with lemon and toasted sesame seeds, avocado, mini baby sprouts</i>	24
<b>QUINOA SALAD WITH NUTS</b> <i>greens, quinoa, nuts, vegetables</i>	27
<b>LOBSTER SALAD</b> <i>fresh lettuce, sesame seeds, mint dressing</i>	46
<b>BURRATA</b> <i>tricoloured field tomatoes, our homemade pesto, black truffle</i>	29
<b>GOAT CHEESE SALAD</b> <i>roasted beetroot, green salad, walnuts, honey</i>	24
<b>CRAB SALAD</b> <i>King crab, cherry tomato, avocado, pink sauce</i>	53

## STARTERS

<b>GAZPACHO ANDALUZ</b> <i>cold tomato soup</i>	14
<b>FISH SOUP</b> <i>monkfish, mussels, clams</i>	24
<b>SMOKED AUBERGINE</b> <i>miso sauce, coriander</i>	24
<b>OVEN ROASTED ROMANESCO</b> <i>Tahini sauce, coriander, basil, almonds</i>	21
<b>MUSSELS</b> <i>tomato, garlic, pepper, onion, Sherry wine</i>	24
<b>WHITE GALICIAN CLAM</b> <i>300 g.</i>	39
<b>SARDINES "ESPETO"</b>	18
<b>SEABASS SHAWARMA</b> <i>tahine, sumac</i>	34
<b>KING CRAB LEG</b> <i>spicy sauce</i>	120
<b>YELLOWTAIL TIRADITO</b> <i>chili peppers, tomatoes, cucumber, poke yuzu sauce</i>	39
<b>TUNA TARTARE</b> <i>avocado</i>	34
<b>SCALLOP TARTARE</b> <i>yellow pepper, Oscietra caviar</i>	36
<b>CRAB TIAN</b> <i>avocado</i>	52
<b>OCTOPUS CARPACCIO</b> <i>mango tiger's milk, tajin</i>	37
<b>TUNA BELLY CARPACCIO</b> <i>Japanese dressing</i>	32
<b>BEEF CARPACCIO</b> <i>avocado, crispy capers, tonnato sauce</i>	34
<b>PIL PIL PRAWNS</b> <i>fresh jalapeños, Sherry wine</i>	28
<b>PIL PIL SCARLET PRAWNS</b>	77

## SEAFOOD TOWER

*serves one / serves two*

**GILLARDEAU N°2 OYSTERS**

*Lobster | Tiger king prawns*

*add Oscietra Caviar, 30 g.*

90 / 150

240

## WOOD FIRE GRILL

<b>GRILLED SEA BASS</b>	42
<b>SEARED TUNA</b> <i>sesame seeds crusted with sautéed mangetout and zucchini</i>	42
<b>JOSPER-GRILLED TURBOT FILET</b>	37
<b>CALAMARI</b> <i>slow-cooked tomatoes</i>	34
<b>GRILLED OCTOPUS</b> <i>Josper grilled vegetables</i>	39

## CATCH OF THE DAY

*price per 100 g.*

<b>RED MULLET</b>	16
<b>SEA BASS</b>	14
<b>SEA BREAM</b>	14
<b>SOLE</b>	14
<b>TURBOT</b>	12
<b>NATIONAL LOBSTER</b>	25
<b>CANADIAN LOBSTER</b>	14
<b>MEDITERRANEAN LOBSTER</b>	28
<b>GIANT SCAMPI</b>	32
<b>BIG SCARLET KING PRAWN</b>	32
<b>GARRUCHA PRAWN</b>	25
<b>WHITE PRAWN</b>	21
<b>CAVIAR</b>	
<b>CAVIAR OSCIETRA, 5 g.</b>	15
<b>KALUGA IMPERIAL IRANÍ, 125 g.</b>	650
<b>BELUGA IMPERIAL IRANÍ, 100 g.</b>	1.150

## MAINS TO SHARE

*minimum 2 people*

<b>SQUID INK RICE</b> <i>shrimps and squid</i>	34 pp
<b>SEAFOOD PAELLA</b>	42 pp
<b>FORMENTERA STYLE LOBSTER</b> <i>sautéed lobster, organic fried eggs, potatoes, jalapeños</i>	120
<b>SEA BASS IN SALT</b>	140
<b>SCORPION FISH TACOS</b> <i>coriander, corn, chipotle, avocado, chilli and flour tortilla tacos</i>	150
<b>RIB EYE 600 g.</b>	84
<b>SPAGHETTI VONGOLE</b>	34 pp
<b>SPAGHETTI FRUTTI DI MARE</b>	44 pp
<b>FRIED SPINY LOBSTER</b> <i>coriander, corn, chipotle, avocado, chilli and flour tortilla tacos</i>	280

## BURGERS

<b>DOUBLE CHEESEBURGER</b> <i>potato roll, lettuce, tomato, onion, pickle, burger sauce</i>	32
<b>BEYOND MEAT VEGAN BURGER</b> <i>our vegan burger with vegan cheese, tomato</i>	27
<b>WAGYU BURGER</b> <i>candied tomatoe with thyme, truffle, truffled mayonaise</i>	47

## PASTA & RICE

<b>VEGAN PESTO SPAGHETTINI</b> <i>spinach, avocado, basil, lemon, roasted vegetables</i>	24
<b>PENNE WITH TARTUFATA SAUCE AND TRUFFLE</b>	34
<b>AUTUMN TRUFFLE &amp; PORCINI RISOTTO</b>	34
<b>SPAGHETTI N°3 WITH CRAB</b>	55

## SIDES

**SAUTÉED GREEN VEGETABLES 12 · FRENCH FRIES 12 · MASHED POTATO 12 · TRUFFLED MASHED POTATO 14**  
**CRISPY ROASTED POTATOES 12 · TOAST WITH GRATED TOMATO 12**

*Locally caught 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.*