

CHIRINGUITO

PUENTE ROMANO

TAPAS

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

SALADS

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

STARTERS

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

GRILLED SEA BASS	42
SEARED TUNA <i>sesame seeds crusted with sautéed mangetout and zucchini</i>	42
JOSPER-GRILLED TURBOT FILET	37
CALAMARI <i>slow-cooked tomatoes</i>	26
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	12
NATIONAL LOBSTER	25
CANADIAN LOBSTER	14
MEDITERRANEAN LOBSTER	28
GIANT SCAMPI	32
BIG SCARLET KING PRAWN	32
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>	34 pp
SEAFOOD PAELLA	42 pp
FORMENTERA STYLE LOBSTER <i>sautéed lobster, organic fried eggs, potatoes, jalapeños</i>	120
SEA BASS IN SALT	140
SCORPION FISH TACOS <i>coriander, corn, chipotle, avocado, chilli and flour tortilla tacos</i>	150
RIB EYE 600 g.	84
SPAGHETTI VONGOLE	34 pp
SPAGHETTI FRUTTI DI MARE	44 pp
FRIED SPINY LOBSTER <i>coriander, corn, chipotle, avocado, chilli and flour tortilla tacos</i>	280

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>	27
WAGYU BURGER <i>candied tomatoe with thyme, truffle, truffled mayonaise</i>	47

PASTA & RICE

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

*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.*