

*MC Beach*  
EL CHIRINGUITO

*Cover Charge: 5 euros*

*Part of the cover charge will directly benefit Aula del Mar, Marbella Club's official partner for the conservation of our Mediterranean marine environment.*

*We have all the necessary information regarding allergens available upon request*

*This establishment complies with the Royal Decree 1420/2006 regarding the prevention of parasitism by Anisakis.*

*All our fish comes from sustainable fishing.  
All our prices are V.A.T. inclusive.*

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## DESSERTS

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"MC" Chocolate mousse. <i>Crème Anglaise</i>	~.16
Pavlova. <i>Red berries and strawberry coulis</i>	~.15
Ferrero cake. <i>Chocolate and blackberries</i>	~.15
Red Velvet. <i>Strawberries</i>	~.15
Assortment of home-made ice creams	~.15
Mango and lemon sorbet	~.15
Seasonal fruit platter	~.15
Cake of the day	~.16
Lemon and meringue tartlet	~.15

## STARTERS

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Andalusian gazpacho. <i>Traditional garnish</i>	~.14
"MC Beach" Summer salad. <i>Feta cheese and nuts</i>	~.21
Quinoa salad. <i>Avocado, broccoli and rocket with tahini, lemon and sesame vinaigrette</i>	~.21
Spinach salad. <i>Organic Cherry tomatoes, avocado, parmesan cheese and crispy onion</i>	~.21
Spanish tomato and tuna belly. <i>Red onion and olive oil vinaigrette</i>	~.29
Caesar salad. <i>With grilled chicken breast</i>	~.27
Mediterranean salad. <i>Tomato, Kalamata olives, rocket, dried tomato, pine nuts, feta cheese and mix herbs vinaigrette</i>	~.25
Seasonal vegetable crudité. <i>(Minimum 2 people) Gorgonzola sauce, anchovy and black olives tapenade</i>	~.28
Fried Padron peppers. <i>5J ham</i>	~.19
"MC Beach" Almadraba tuna tartare. <i>Guacamole</i>	~.58
Sea bass ceviche. <i>Coriander, fresh chili, avocado and crispy corn</i>	~.33
Shrimp fritters. <i>Hummus</i>	~.23
"Chanquetes". <i>Fried egg and pepper salad</i>	~.50
Tiger prawn tempura. <i>Thai sauce and kimchi mayo</i>	~.31
Sautéed baby mussels. <i>Lime and fresh coriander</i>	~.24
Steamed clams. <i>Fino wine and garlic</i>	~.29
"Pil Pil" prawns. <i>· 10 units · Chili sherry</i>	~.32
"Pil Pil" octopus. <i>Chili sherry and kimchi</i>	~.31
Melon with 5J Iberian ham	~.34
Platter of 5J Iberian ham. <i>Grated Raf tomato</i>	~.45

## FIREWOOD & ROCK SALT SKEWERS

(Served with vegetables and new potatoes)

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Classic sardines. <i>Without garnish.</i>	~.20
Red mullet. <i>400gr.</i>	~.38
Sea bass. <i>500gr.</i>	~.38
Gilthead bream. <i>500gr.</i>	~.36
Wild catch of the day	~.45

## FISH & SEAFOOD

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“Malagueña” fried fish. <i>Aioli · Minimum 2 people</i>	~.26 p.p.
Tiger prawns. <i>Salad and wakame mayonnaise · 300gr</i>	~.38
Crayfish. <i>Maldon salt and salad · 450gr</i>	~.45
Grilled lobster. <i>Vegetables and green olive oil</i>	~.55
Red king prawn. <i>In its own juice, cooked at low temperature · 600gr.</i>	~.150
Tuna tataki. <i>Wok of vegetables and potatoes</i>	~.38
Grilled squid. <i>Sautéed vegetables and thai sauce</i>	~.30
Grilled octopus tentacle. <i>Vegetables and romesco sauce</i>	~.32
Swordfish. <i>Rosemary baby potatoes and pepper salad</i>	~.28
Grilled turbot loin. <i>Sautéed vegetables and potatoes</i>	~.38
Catch of the day. <i>Salted or “Roteña” style · Minimum 2 people</i>	~.48 p.p.
Confit confit. <i>Creamy mashed potatoes and Andalusian “pisto”</i>	~.38
Fish and chips MC Beach. <i>Tartar sauce</i>	~.36

## RICE & PAELLAS

(Minimum two people, price per person)

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Paella. <i>Fish and seafood</i>	~.33
Paella. <i>Chicken and organic vegetables</i>	~.29
Paella. <i>Quinoa and vegetables from our orchard</i>	~.29
Paella. <i>“Del señorito” with fish and seafood</i>	~.35
Rice in broth. <i>Lobster, prawn and saffron</i>	~.45
Black rice. <i>Baby squid, prawn and aioli</i>	~.31
Lobster risotto	~.48

## FROM OUR CHARCOAL GRILL

(Served with vegetables, roast potato and Argentine sauce)

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Grilled simmental entrecôte. <i>45 days dry aged</i>	~.38
Beef tournedos. <i>Bretagne grey salt and thyme</i>	~.45
Grilled Châteaubriand. <i>Minimum 2 people</i>	~.49 p.p.
Prime Cowboy Jersey steak. <i>45 days dry aged · 500gr</i>	~.80
Tomahawk. <i>Premium Angus beef · Minimum 2 people</i>	~.75 p.p.
Corn fed chicken. <i>Basmati rice, coconut and lime sauce</i>	~.33
Rack of lamb. <i>Mint sauce</i>	~.38

## YOUR CHOICE OF SPAGHETTI / PENNE

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Sea Bass. <i>Tomato</i>	~.32
Lobster. <i>Tomato</i>	~.48
Vongole. <i>Steamed clams, garlic and sherry</i>	~.32