

MC Beach

EL CHIRINGUITO

STARTERS

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| Oysters · 6 UDS Gillaudeau n°2 | 45 |
| Andalusian gazpacho · Traditional garnish | 16 |
| Vegetable crudités · (To share) · Gorgonzola sauce, anchovy and black olives tapenade | 34 |
| Padron peppers · 100% acorn-fed Iberian ham | 25 |
| 'MC Beach' Almadraba tuna tartare | 39 |
| Sea bass ceviche · Coriander, fresh chili, avocado and corn | 36 |
| Shrimp fritters · Hummus | 25 |
| 'Chanquetes' · Fried egg and pepper salad | 35 |
| Tiger prawn tempura · Sweet chili and kimchi mayo | 32 |
| Sautéed baby mussels · Lime and fresh coriander | 27 |
| Steamed clams · Sherry wine sauce | 32 |
| 'Pil Pil' prawns | 35 |
| 'Pil Pil' octopus · Chili sherry and kimchi | 34 |
| Melon with Iberian ham | 36 |
| 100% acorn-fed Iberian ham · Grated tomato | 48 |
| Red prawns carpaccio · Green apple, green sprouts, carbonate salt | 45 |
| 'Malagueña' fried fish · Aioli · Minimum 2 people | 29 pp. |
| Fried "calamari" | 28 |
| Fried baby squid | 26 |
| Fried crystal white prawns | 35 |

SALADS

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| Caprese salad <i>tomatoes, mozzarella, basil vinaigrette</i> | 25 |
| 'MC Beach' Summer salad | 24 |
| Quinoa salad · <i>Avocado, broccoli and rocket with tahini, lemon and sesame vinaigrette</i> | 25 |
| Spinach salad · <i>Organic Cherry tomatoes, avocado, parmesan cheese and crispy onion</i> | 24 |
| Seasonal tomato · <i>Tuna belly, red onion</i> | 29 |
| Caesar salad · <i>With grilled chicken breast</i> | 29 |
| Mediterranean salad · <i>Tomato, Kalamata olives, rocket, dried tomato, pine nuts, feta cheese and mix herbs vinaigrette</i> | 25 |

FIREWOOD & ROCK SALT SKEWERS

Served with vegetables and new potatoes

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| Classic sardines · <i>Without garnish</i> | 26 |
| Red mullet · <i>400 g.</i> | 39 |
| Sea bass · <i>500g-600 g.</i> | 45 |
| Gilthead bream · <i>500g-600 g.</i> | 40 |

FISH & SEAFOOD

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| Tiger prawns · <i>Salad and wakame mayonnaise · 300 g.</i> | 39 |
| Crayfish · <i>Salad and parsley oil · 4 UDS</i> | 49 |
| Grilled fresh lobster · <i>Vegetables and green olive oil · 600 g.</i> | 75 |
| Red king prawn · <i>Grilled with lemon · 600 g.</i> | 140 |
| Tuna tataki · <i>Wok of vegetables and potatoes</i> | 42 |
| Grilled squid · <i>Vegetables, potatoes and thai sauce</i> | 34 |
| Grilled octopus tentacle · <i>Vegetables, potatoes and romesco sauce</i> | 37 |
| Grilled turbot loin · <i>Sautéed vegetables and potatoes</i> | 40 |
| Fish and chips MC Beach · <i>Tartar sauce</i> | 38 |

RICE & PAELLAS

Minimum 2 people, price per person

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| Paella · <i>Fish and seafood</i> | 39 |
| Paella · <i>Chicken and vegetables</i> | 32 |
| Paella · <i>Quinoa and vegetables</i> | 32 |
| Paella · <i>‘Del señorito ‘ with fish and seafood</i> | 38 |
| Paella · <i>Iberian pork</i> | 38 |
| Paella · <i>Red king prawn</i> | 75 |
| Rice in broth · <i>King prawns</i> | 58 |
| Black rice · <i>Baby squid, prawns and aioli</i> | 35 |
| Fideua · <i>Fish and seafood</i> | 37 |

FROM OUR CHARCOAL GRILL

Served with vegetables, roast potato and Argentine sauce

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| Grilled simmental entrecôte · <i>45 days dry aged · 300 g.</i> | 44 |
| Beef tournedos · <i>Bretagne grey salt · 200 g.</i> | 48 |
| Grilled Châteaubriand · <i>Minimum 2 people</i> | 52 pp. |
| Grilled chicken · <i>Basmati rice, coconut and lime sauce</i> | 37 |
| Rack of lamb · <i>Mint sauce</i> | 45 |

YOUR CHOICE OF SPAGHETTI/PENNE

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| Sea bass · <i>Tomato</i> | 35 |
| Lobster · <i>American sauce</i> | 52 |
| Vongole · <i>Steamed clams, garlic and sherry</i> | 36 |

SUSHI

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| Edamame | 11 |
| Spicy edamame | 12 |
| Wakame salad | 21 |
| Spicy Almadraba tuna | 37 |
| Salmon tiradito · <i>Passion fruit sauce</i> | 38 |
| Hamachi tiradito · <i>Ponzu sauce</i> | 28 |

PAN BAO

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| Soft shell crab | 26 |
| King prawns in tempura <i>Yuzu mayonnaise</i> | 32 |

SASHIMI

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| Wild salmon | 35 |
| Young yellowtail | 42 |
| Tuna | 37 |
| Assorted | 38 |
| Tuna Toro | 48 |

TEMAKI

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| Almadraba tuna | 18 |
| Spicy Almadraba tuna | 20 |
| Wild salmon | 16 |
| California | 15 |

NIGIRI 2 UDS

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| Wild salmon | 15 |
| King prawn | 16 |
| Tuna | 19 |
| Eel | 17 |
| Fatty salmon | 21 |
| Tuna Toro | 23 |
| Wagyu | 22 |
| Hamachi | 21 |

ROLLS

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|---|----|
| California · <i>Surimi, avocado</i> | 29 |
| Vegetable <i>Carrot, cucumber, avocado</i> | 28 |
| Tempura <i>Surimi, avocado</i> | 31 |
| California honshu | 36 |
| Spicy Toro tuna | 37 |
| Dragon · <i>Prawns, avocado</i> | 33 |
| Spider · <i>Soft shell crab, spicy mayonnaise</i> | 36 |
| Tiger · <i>Eel, salmon, tobico</i> | 36 |
| Wagyu · <i>Avocado, asparaguso</i> | 56 |
| Grilled Toro tuna <i>Spicy mayonnaise</i> | 54 |

MAKI

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| Avocado · Cucumber · Tuna · Salmon | 24 |
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DESSERTS

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| 'MC' Chocolate mousse · <i>Crème Anglaise</i> | 20 |
| Pavlova · <i>Strawberry, Red berries and strawberry coulis</i> | 18 |
| Ferrero cake · <i>Chocolate crisp and blackberries</i> | 18 |
| Red Velvet | 18 |
| Assorted sorbets and ice cream | 18 |
| Seasonal fruit platter | 20 |
| Chocolate brownie · <i>Vanilla ice cream</i> | 18 |