

MC Beach

EL CHIRINGUITO

STARTERS

Oysters · 6 UDS Gillardeau n°2	50
Andalusian gazpacho · Traditional garnish GF LF V	18
Vegetable crudités · (To share) · Gorgonzola sauce, anchovy, black olives tapenade GF LF V	38
Padron peppers · 100% acorn-fed Iberian ham GF LF	30
'MC Beach' Almadraba tuna tartare LF	42
Sea bass ceviche · Coriander, fresh chili, avocado and corn LF	39
Tiger prawn tempura · Sweet chili, kimchi mayo LF	35
Josper-grilled cauliflower · Hazelnut romesco V	31
Steamed clams · Sherry wine sauce LF	34
'Pil Pil' prawns LF	36
'Pil Pil' octopus · Chili sherry, kimchi LF	35
Melon with Iberian ham GF LF	37
100% acorn-fed Iberian ham · Grated tomato GF LF	49
Red prawns carpaccio · Green apple, green sprouts, carbonate salt LF	48
'Malagueña' fried fish · Aioli · Minimum 2 people LF	32 pp.
Fried 'calamari' LF	30
Fried baby squid LF	28
Fried crystal white prawns · Fried egg, roasted peppers LF	36

SALADS

Caprese salad · <i>Tomatoes, mozzarella, basil vinaigrette</i>	GF	27
'MC Beach' Summer salad	GF LF V	26
Quinoa salad · <i>Avocado, broccoli, rocket, pomegranate, citrus vinaigrette</i>	GF LF V	27
Spinach salad · <i>Organic Cherry tomatoes, avocado, parmesan cheese, crispy onion</i>	GF	26
Seasonal tomato · <i>Tuna belly, red onion</i>	GF LF	32
Caesar salad · <i>With grilled chicken breast</i>		32
Mediterranean salad · <i>Tomato, Kalamata olives, rocket, dried tomato, pine nuts, feta cheese, mix herbs vinaigrette</i>	GF	28

FIREWOOD & ROCK SALT SKEWERS

Classic sardines	GF LF	28
Red mullet · 400 g.	GF LF	42
Sea bass · 500g-600 g.	GF LF	48
Gilthead bream · 500g-600 g.	GF LF	42

FISH & SEAFOOD

Crayfish · <i>Salad · 5 UDS</i>	GF LF	51
Red king prawn · <i>Grilled with lemon · 400 g.</i>	GF LF	145
Tuna tataki · <i>Wok of vegetables</i>	GF LF	45
Grilled octopus tentacle · <i>Vegetables, potatoes, romesco sauce</i>	GF LF	39
Grilled turbot loin · <i>Sautéed vegetables</i>	GF LF	44
Fish and chips MC Beach · <i>Tartar sauce</i>	GF LF	40

RICE & PAELLAS

Minimum 2 people, price per person

Paella · <i>Chicken and vegetables</i> GF LF	34
Paella · <i>Iberian pork</i> GF LF	39
Paella · <i>Seasonal vegetable</i>	35
Paella · <i>Fish and seafood</i> GF LF	39
Paella · <i>'Del señorito' with fish and seafood</i> GF LF	41
Paella · <i>Red king prawn</i> GF LF	80
Black rice · <i>Baby squid, prawns and aioli</i> GF LF	38
Lobster brothy rice · <i>King prawns</i> GF LF	60

FROM OUR CHARCOAL GRILL

Dry-aged sirloin steak · <i>Grilled bone marrow · 300 gr.</i> GF LF	65
Grilled Châteaubriand · <i>Minimum 2 people</i> GF	70
Free-range chicken thighs · <i>Grilled</i> GF	41
Rack of lamb · <i>Mint sauce</i> GF	47
Iberian pork flank · <i>Chimichurri</i>	45

SIDE DISHES	Baked potatoes	12	Grilled vegetables	22
	Homemade French fries	12	Sautéed mixed vegetables	14
	Mashed potatoes	14	Vegetable stir-fry	15

YOUR CHOICE OF SPAGHETTI/PENNE

Sea bass · <i>Tomato</i> LF	36
Lobster · <i>American sauce</i>	55
Vongole · <i>Steamed clams, garlic and sherry</i> LF	37
Zucchini · <i>Tomatoes, pesto with pine nuts</i>	34

SUSHI

Edamame	12
Spicy edamame	15
Wakame salad	22
Spicy Almadraba tuna	40
Salmon tiradito · <i>Passion fruit sauce</i>	40
Hamachi tiradito · <i>Ponzu sauce</i>	32

PAN BAO

Soft shell crab	27
King prawns in tempura <i>Yuzu mayonnaise</i>	33

SASHIMI

Wild salmon	36
Young yellowtail	45
Tuna	38
Assorted	39
Tuna Toro	49

TEMAKI

Almadraba tuna	19
Spicy Almadraba tuna	21
Wild salmon	17
California	16

NIGIRI 2 UDS

Wild salmon	16
King prawn	17
Tuna	20
Eel	18
Fatty salmon	22
Tuna Toro	24
Wagyu	23
Hamachi	22

ROLLS

California · <i>Surimi, avocado</i>	30
Vegetable <i>Carrot, cucumber, avocado</i>	29
Tempura <i>Surimi, avocado</i>	32
California honshu	37
Spicy Toro tuna	38
Dragon · <i>Prawns, avocado</i>	34
Spider · <i>Soft shell crab, spicy mayonnaise</i>	37
Tiger · <i>Eel, salmon, tobico</i>	37
Wagyu · <i>Avocado, asparaguso</i>	57
Grilled Toro tuna <i>Spicy mayonnaise</i>	55

MAKI

Avocado · Cucumber · Tuna · Salmon	25
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DESSERTS

MC Chocolate mousse · <i>Crème Anglaise</i>	20
Pavlova · <i>Strawberry, red berries, strawberry coulis</i>	20
Ferrero cake · <i>Chocolate crisp, blackberries</i>	20
Cheesecake · <i>Passion fruit</i>	20
Assorted sorbets and ice creams	20
Seasonal fruit platter   	20
Vanilla flan · <i>Chantilly cream</i> 	20

  
Vegan Gluten free Lactose free