

MC Beach

EL CHIRINGUITO

# STARTERS

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|  |         |        |
|--|---------|--------|
| Oysters · 6 units Gillardeau n°2   | GF LF   | 55     |
| Andalusian gazpacho · Traditional garnish  | GF LF V | 19     |
| Vegetable crudités · (To share) · Gorgonzola sauce, anchovy, black olives tapenade | GF V    | 38     |
| Melon with Iberian ham   | GF LF   | 38     |
| Iberian bellota ham · Grated tomato  | GF LF   | 50     |
| Sea bass ceviche · Coriander, fresh chili, avocado, corn                           | LF      | 42     |
| Red prawn carpaccio · Green apple, green sprouts, carbonate salt                   | LF      | 48     |
| “MC” almadraba tuna tartare  | LF      | 46     |
| Josper-grilled cauliflower · Hazelnut romesco                                      | V       | 31     |
| Padron peppers · 100% acorn-fed Iberian ham  | GF LF   | 30     |
| Steamed clams · Sherry wine sauce  | LF      | 38     |
| “Pil Pil” prawns   | LF      | 38     |
| Baby clams   | LF      | 36     |
| “Pil Pil” octopus · Chili sherry, kimchi   | LF      | 42     |
| Tiger prawn tempura · Sweet chili, kimchi mayo                                     | LF      | 37     |
| ‘Malagueña’ fried fish · Aioli · Minimum 2 people                                  | LF      | 33 pp. |
| Fried ‘calamari’   | LF      | 32     |
| Fried baby squid   | LF      | 29     |
| Fried baby red mullet  | LF      | 31     |
| Fried whitebait  | LF      | 28     |
| Fried crystal white prawns · Fried egg, roasted peppers                            | LF      | 38     |

## SALADS

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|  |    |
|--|----|
| Caprese salad · <i>Tomatoes, mozzarella, basil vinaigrette</i> GF  | 30 |
| “MC Beach” Summer salad GF LF V  | 28 |
| Quinoa salad · <i>Avocado, broccoli, rocket, pomegranate, citrus vinaigrette</i> GF LF V                                     | 29 |
| Spinach salad · <i>Organic Cherry tomatoes, avocado, parmesan cheese, crispy onion</i> GF                                    | 27 |
| Seasonal tomato · <i>Tuna belly, red onion</i> GF LF   | 33 |
| Caesar salad · <i>With grilled chicken breast</i>  | 36 |
| Mediterranean salad · <i>Tomato, Kalamata olives, rocket, dried tomato, pine nuts, feta cheese, mix herbs vinaigrette</i> GF | 31 |

## FIREWOOD AND SEA SALT SKEWERS

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|                                   |    |
|-----------------------------------|----|
| Sardines GF LF                    | 28 |
| Red mullet · 400 g. GF LF         | 42 |
| Sea bass · 500-600 g. GF LF       | 48 |
| Gilthead bream · 500-600 g. GF LF | 45 |

## FISH & SEAFOOD

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|  |     |
|--|-----|
| Grilled crayfish · 5 UDS GF LF   | 55  |
| Grilled red king prawn · 400 g. GF LF                                    | 145 |
| Grilled tiger prawns · 200 g. GF LF                                      | 44  |
| Grilled fresh lobster · 600 g. GF LF                                     | 90  |
| Almadraba tuna tataki · <i>Wok of vegetables</i> LF                      | 48  |
| Grilled octopus tentacle · <i>Vegetables, potatoes, romesco sauce</i> LF | 43  |
| Grilled turbot loin · <i>Sautéed vegetables</i> LF                       | 49  |
| Fish and chips MC Beach · <i>Tartar sauce</i> LF                         | 43  |

## RICE & PAELLAS

Minimum 2 people, price per person

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|---|----|
| Chicken and vegetables paella <span>GF LF</span>                    | 36 |
| Iberian pork paella <span>GF LF</span>                              | 39 |
| Seasonal vegetable paella   | 35 |
| Fish and seafood paella <span>GF LF</span>                          | 42 |
| “Del señorito” paella with fish and seafood <span>GF LF</span>      | 45 |
| Red king prawn paella <span>GF LF</span>                            | 82 |
| Black rice · <i>Baby squid, prawns and aioli</i> <span>GF LF</span> | 40 |
| Lobster brothy rice · <i>King prawns</i> <span>GF LF</span>         | 75 |

## FROM OUR CHARCOAL GRILL

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|---|----|
| Dry-aged ribeye steak · <i>Grilled bone marrow</i> · 300 gr. <span>GF LF</span> | 66 |
| Grilled Châteaubriand <span>GF LF</span>  | 72 |
| Free-range chicken thighs · <i>Grilled</i> <span>GF LF</span>                   | 44 |
| Lamb chops · <i>Mint sauce</i> <span>GF LF</span>                               | 49 |
| Iberian pork flank · <i>Chimichurri</i> <span>GF LF</span>                      | 45 |

|             |                       |    |                          |    |
|-------------|-----------------------|----|--------------------------|----|
| SIDE DISHES | Baked potatoes        | 12 | Grilled vegetables       | 22 |
|             | Homemade French fries | 15 | Sautéed mixed vegetables | 15 |
|             | Mashed potatoes       | 14 | Vegetable stir-fry       | 16 |

## YOUR CHOICE OF SPAGHETTI/PENNE

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|--|----|
| Sea bass · <i>Tomato</i> <span>LF</span>                           | 37 |
| Lobster · <i>American sauce</i>                                    | 60 |
| Vongole · <i>Steamed clams, garlic and sherry</i> <span>LF</span>  | 42 |
| Zucchini · <i>Tomatoes, pesto with pine nuts</i> <span>LF V</span> | 35 |

# SUSHI

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|   |    |  |    |
|---|----|--|----|
| Edamame   | 12 | MAKI   | 28 |
| Spicy edamame   | 13 | Avocado · Cucumber · Tuna · Salmon           |    |
| Wakame salad  | 23 | NIGIRI 2UDS                                  |    |
| Spicy almadraba tuna                                    | 43 | Wild salmon                                  | 18 |
| Salmon tiradito · <i>Passion fruit sauce</i>            | 42 | King prawn                                   | 19 |
| Young yellowtail tiradito · <i>Ponzu sauce</i>          | 41 | Tuna   | 22 |
| Almadraba tuna carpaccio                                | 47 | Eel  | 20 |
| Soft shell crab bao bun                                 | 35 | Fatty salmon                                 | 25 |
| King prawn in tempura bao bun<br><i>Mayonnaise yuzu</i> | 34 | Toro tuna                                    | 26 |
| SASHIMI   |    | Wagyu  | 25 |
| Wild salmon   | 38 | Hamachi                                      | 24 |
| Young yellowtail  | 44 | ROLLS  |    |
| Tuna  | 39 | California · <i>Surimi, avocado</i>          | 33 |
| Assorted  | 47 | Vegetable · <i>Carrot, cucumber, avocado</i> | 31 |
| Toro tuna   | 49 | Tempura · <i>Surimi, avocado</i>             | 34 |
| TEMAKI  |    | California honshu                            | 39 |
| Almadraba tuna  | 21 | Spicy Toro tuna                              | 39 |
| Spicy almadraba tuna                                    | 23 | Dragon · <i>Prawns, avocado</i>              | 38 |
| Wild salmon   | 19 | Spider                                       | 38 |
| California  | 18 | <i>Soft shell crab, spicy mayonnaise</i>     |    |
|   |    | Tiger · <i>Eel, salmon, tobiko</i>           | 38 |
|   |    | Wagyu · <i>Avocado, asparagus</i>            | 57 |
|   |    | Grilled Toro tuna · <i>Spicy mayonnaise</i>  | 55 |

# DESSERTS

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|--|----|
| “MC” Chocolate mousse · <i>Crème Anglaise</i>  | 22 |
| Pavlova · <i>Strawberry, red berries, strawberry coulis</i>  | 21 |
| Ferrero cake · <i>Chocolate crisp, blackberries</i>  | 20 |
| Cheesecake · <i>Passion fruit</i>  | 20 |
| Assorted sorbets and ice creams  | 20 |
| Seasonal fruit platter    | 24 |
| Vanilla flan · <i>Chantilly cream</i>    | 20 |

    
Vegan    Gluten free    Lactose free

MC Beach  
EL CHIRINGUITO

*Bread and appetiser: 6 euros*

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

*This establishment complies with the Royal Decree 1021/2022 regarding the prevention of parasitism by Anisakis.*

*All our fish comes from a sustainable fishing.*

*Most of our products are locally sourced.*

*The coffees and teas selection comes from our sustainable suppliers.*

*All our prices are VAT inclusive.*

*MC Beach*  
EL CHIRINGUITO