

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

"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

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 crudités. <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)

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

“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 romescu 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.
Bacalao 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)

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)

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

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