

MC Beach

EL CHIRINGUITO

RICE & PAELLAS

Minimum 2 people, price per person

Chicken and vegetables paella <small>GF LF</small>	35
Iberian pork paella <small>GF LF</small>	39
Seasonal vegetable paella	34
Fish and seafood paella <small>GF LF</small>	40
“Del señorito” paella with fish and seafood <small>GF LF</small>	45
Red king prawn paella <small>GF LF</small>	80
Black rice · <i>Baby squid, prawns and aioli</i> <small>GF LF</small>	39
Lobster brothy rice · <i>King prawns</i> <small>GF LF</small>	62

FROM OUR CHARCOAL GRILL

Dry-aged ribeye steak · <i>Grilled bone marrow · 300 gr.</i> <small>GF LF</small>	66
Grilled Châteaubriand <small>GF LF</small>	72
Free-range chicken thighs · <i>Grilled</i> <small>GF LF</small>	45
Lamb chops · <i>Mint sauce</i> <small>GF LF</small>	49
Iberian pork flank · <i>Chimichurri</i> <small>GF LF</small>	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> <small>LF</small>	37
Lobster · <i>American sauce</i>	57
Vongole · <i>Steamed clams, garlic and sherry</i> <small>LF</small>	38
Zucchini · <i>Tomatoes, pesto with pine nuts</i> <small>LF V</small>	35

SUSHI

Edamame	12
Spicy edamame	13
Wakame salad	23
Spicy almadraba tuna	41
Salmon tiradito · <i>Passion fruit sauce</i>	42
Young yellowtail tiradito · <i>Ponzu sauce</i>	34
Almadraba tuna carpaccio	45
Soft shell crab bao bun	27
King prawn in tempura bao bun <i>Mayonnaise yuzu</i>	33

SASHIMI

Wild salmon	37
Young yellowtail	43
Tuna	39
Assorted	46
Toro tuna	49

TEMAKI

Almadraba tuna	20
Spicy almadraba tuna	22
Wild salmon	18
California	17

MAKI

Avocado · Cucumber · Tuna · Salmon	27
------------------------------------	----

NIGIRI 2UDS

Wild salmon	17
King prawn	18
Tuna	21
Eel	19
Fatty salmon	23
Toro tuna	25
Wagyu	24
Hamachi	23

ROLLS

California · <i>Surimi, avocado</i>	31
Vegetable · <i>Carrot, cucumber, avocado</i>	29
Tempura · <i>Surimi, avocado</i>	32
California honshu	37
Spicy Toro tuna	39
Dragon · <i>Prawns, avocado</i>	35
Spider <i>Soft shell crab, spicy mayonnaise</i>	37
Tiger · <i>Eel, salmon, tobiko</i>	37
Wagyu · <i>Avocado, asparagus</i>	57
Grilled Toro tuna · <i>Spicy mayonnaise</i>	55

CHEF'S SELECTION

MORIAWASE

Tuna · <i>12 pcs</i>	90
Salmon · <i>12 pcs</i>	60
Assorted · <i>64 pcs</i>	285

DESSERTS

“MC” Chocolate mousse · <i>Crème Anglaise</i>	21
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

SALADS

Caprese salad · <i>Tomatoes, mozzarella, basil vinaigrette</i> GF	28
“MC Beach” Summer salad GF LF V	27
Quinoa salad · <i>Avocado, broccoli, rocket, pomegranate, citrus vinaigrette</i> GF LF V	28
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>	33
Mediterranean salad · <i>Tomato, Kalamata olives, rocket, dried tomato, pine nuts, feta cheese, mix herbs vinaigrette</i> GF	30

FIREWOOD AND SEA SALT SKEWERS

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	44

FISH & SEAFOOD

Grilled crayfish · 5 UDS GF LF	53
Grilled red king prawn · 400 g. GF LF	145
Grilled tiger prawns · 200 g. GF LF	42
Grilled fresh lobster · 600 g. GF LF	80
Almadraba tuna tataki · <i>Wok of vegetables</i> LF	46
Grilled octopus tentacle · <i>Vegetables, potatoes, romesco sauce</i> LF	40
Grilled turbot loin · <i>Sautéed vegetables</i> LF	46
Fish and chips MC Beach · <i>Tartar sauce</i> LF	41