



Chiringuito EL MADERO

LIFE HERE FLOWS TO THE RHYTHM OF THE SEA

A place to switch off and enjoy what truly matters:
good company, fresh cuisine and the authentic
flavours of the Mediterranean.

Our approach is rooted in respect for locally sourced
ingredients, the tradition of the classic seaside
chiringuitos, and a passion for taking
care of every detail.

We have prepared this menu so that
every dish can accompany a special moment:
a relaxed conversation, a perfectly chilled drink,
or simply the pleasure of eating well with
the sound of the sea in the background.

Thank you for choosing us and
for being part of our table.



TAKE A SEAT, RELAX AND ENJOY THE MOMENT

Aperol Spritz 9,5
Aperol, prosecco and soda

Campari Spritz 9,5
Campari, prosecco and soda

Tom Collins 10
Gin, soda, lemon and sugar

Negroni 12
Gin, vermouth and Campari

Rebujito 7
Manzanilla sherry, 7UP and fresh mint

Short Gin tonic 7

Martini 7
(White and Rosso)

Artisanal vermouth 8

FOR OUR YOUNGER GUESTS

(UP TO 10 YEARS OLD)

Beef burger (150 g) with cheese and chips 16

Macaroni with homemade tomato sauce 16

Fried or grilled rosada (local white fish) 16

Homemade chicken fingers with chips 16

TO START WITH

OF COURSE!

← Traditional Andalusian gazpacho 7

Salmorejo with Iberian ham and quail eggs 14

Creamy burratina with grated tomato and garlic toasted brown bread 18

House salad 23

(lettuce, prawns, salmon, orange, strawberries, avocado, carrot, blueberries, red cabbage and mango vinaigrette)

Traditional dressed tomatoes with red onion,
black olives and herb dressing 12,5

*PERFECT TO GO WITH
OUR SARDINE ESPETOS*

Homemade ensaladilla 14

Our fully loaded mixed salad with lettuce, tomato,
carrot, red onion, avocado, cucumber, egg, tuna and olives 18

Crispy fried aubergines with cane honey 12

*SOME ARE SPICY.
SOME ARE NOT*

← Fried Padrón peppers 11

Patatas bravas – crispy on the outside, fluffy on the inside, with brava sauce and aioli 12,9

Fried sweet potato with chipotle mayonnaise 10

Boletus mushroom croquettes with truffle mayonnaise 12

Vegetable lasagne gratin with courgette sheets, soy bolognese and béchamel 22

Tropical açai bowl with granola, banana, blueberries, mango and seeds 20

Red curry with seasonal vegetables, artichokes and coconut jasmine rice 26

Prices in euros • VAT Included

WINE PAIRING

White and rosé wines — such as Sauvignon Blanc, Verdejo or Garnacha — pair especially well with salads. For warm dishes like croquettes, a cold beer is always a great choice.



OUR RECOMMENDATION

Botani, Moscatel from Alejandría
Chivite, Garnacha Tempranillo
José Pariente, Verdejo
Alhambra Reserva 1925, Beer

FROM THE SEA TO YOUR TABLE

King prawns in garlic chilli oil 18

→ SCENTS YOU'LL NEVER FORGET

Garlic clams 22

← SUPER FRESH! Mussels with mango pipirrana salad 17

Traditional shrimp fritters with lime and jalapeño mayonnaise (2 pcs) 9

Fish and prawn croquettes with saffron aioli 12

Fried calamari 23

Fried anchovies 18

Andalusian-style marinated fried rosada with tartar sauce 20

Malaga-style fried seafood platter for two 40 → A TIMELESS CLASSIC

Grilled squid with tomato, onion and herb dressing 27

Fried rosada fillets with potatoes and aioli 25

Cod loin 'El Barquero' on strawberry salmorejo 28

Grilled sea bass loin with sliced baked potatoes and cava sauce 29

FROM THE STRAIT OF GIBRALTAR

Our bluefin tuna

(Herpac -60°)

Spicy bluefin tuna tartare 24

(bluefin tuna, red onion, ginger, soy sauce, oysters, and sesame seeds)

Grilled bluefin tuna tarantelo with foie cream and boletus and truffle powder 28

FROM THE HEAT OF THE GRILL

YOU SHOULD TRY IT

Charcoal-grilled sardine skewers (espeto) 12

Large grilled king prawns (6 u.) 21

Charcoal-grilled sea bream or sea bass 27

Charcoal-grilled local squid with tomato, onion and herb dressing 27

Octopus leg on paprika potato cream with confit tomatoes 29

Prices in euros • VAT Included

WINE PAIRING

Fried dishes pair beautifully with Manzanilla sherry or Albariño.

Tuna with boletus works well with a young Malbec or a full-bodied Navarra rosé.

Sardine espetos and king prawns pair nicely with Verdejo from Rueda.

Tuna tartare and squid suit Sauvignon Blanc, while cod works perfectly with Chardonnay.



OUR RECOMMENDATION

Santiago Ruiz, Albariño
Terrazas de los Andes, Malbec
Chivite, Garnacha Tempranillo
José Pariente, Sauvignon Blanc and Verdejo
Cloe, Chardonnay

AND FROM THE LAND

Breaded sirloin steak gratinated with mozzarella and mashed potatoes 24

Angus sirloin entrecôte with homemade chimichurri 28

Iberian pork tomahawk with orange and thyme sauce 27

Crispy tandoori chicken with chips, sweet chilli sauce and yoghurt 24

SIMPLY DELICIOUS! ← Our house burger (200 g) 20
(cheddar, crispy bacon, grilled onion, pickles and special sauce)

Green curry with panko chicken bites and coconut jasmine rice 26

WINE PAIRING

For entrecôte or milanesa, we recommend Malbec or Toro wines with good structure and tannins. Rioja or Ribera del Duero Crianza or Reserva also work very well.

For pork dishes, Garnacha or a red from the Sierra de Málaga is a great choice.

Green curry pairs nicely with a Brut rosé Cava, which refreshes the palate and balances the spice.



OUR RECOMMENDATION

Terrazas, Malbec
Tritón, Tinta de toro
Matarromera Crianza, Tempranillo
Marqués de Riscal, Reserva
Sumarroca, rosé

OUR RICE DISHES AND FIDEUÁ

(MINIMUM 2 PEOPLE · *PRICE PER PERSON)

THE CHOICE IS YOURS

Seafood 22 p/p*

Mixed (meat and seafood) 22 p/p*

Chicken 22 p/p*

Vegetable 22 p/p*

Octopus and garlic prawn paella 29 p/p*

Iberian pork cheek paella with boletus and caramelised onion 29 p/p*

Black cuttlefish rice 27 p/p*

Prices in euros • VAT Included

WINE PAIRING

Seafood or mixed paella pairs well with Godello or a fresh rosé.

Garlic octopus works beautifully with Fino or Manzanilla, also with a Navarra rosé.

Iberian pork cheek rice pairs perfectly with Ribera del Duero Crianza or Reserva.

Black rice works well with sparkling wine or Cava, whose bubbles balance the richness of the dish.



OUR RECOMMENDATION

Polvorete, Godello
Matarromera, Tempranillo
Chivite, Garnacha Tempranillo
Sumarroca Brut Nature, Cava
Finca Resalso, Ribera del Duero

TO FINISH ON A SWEET NOTE

- Cheesecake with blueberry jam 10
- Pear sabayon mousse with vanilla ice cream and pear centre 12,5
- Our special fresh strawberries with whipped cream 12
- Carrot cake with cream cheese frosting 9
- Chocolate cones with orange cream 9
- Fruit of the day (pineapple, watermelon, melon) 8

THE ULTIMATE
STRAWBERRIES
AND CREAM



OUR RECOMMENDATION

Vino dulce de Málaga
Sumarroca Brut Nature, Cava
Pedro Ximénez
Chivite, Garnacha Tempranillo

WINE PAIRING

Moscatel from Málaga is a classic pairing for cheesecake or carrot cake.
For the pear sabayon, a glass of Cava keeps the dessert light and elegant.
The chocolate cones pair perfectly with coffee, Pedro Ximénez or sparkling wine.
For fruit or strawberries and cream, we recommend a well-chilled rosé.

ADD-ONS

Sauces and extras 2€

- Aioli
- Tartar sauce
- Green herb sauce
- Burger sauce
- Assorted sauces
- Extra vinaigrettes
- House herb butter

- Extra de pan 1,5€
- Extra de aceitunas 1€

Side dishes* 6€

- Chips
- Mashed potatoes
- Roasted vegetables
- Gratinated broccoli
- Basmati rice
- Mixed salad
- Tomato salad

**Side dishes are served only as an accompaniment to a main course*



If you have any food allergies or intolerances, please ask our staff for the allergen information sheet.

BOOK YOUR TABLE ONLINE

www.chiringuitoelmadero.com

or calling to
660 81 82 86

WINES



RED

- Finca Resalso. **RIBERA DEL DUERO** 30
Tempranillo · Bodega Emilio Moro · 91 puntos Peñín
- Valduero Dos Cotas Reserva. **RIBERA DEL DUERO** 55
Tempranillo · 96 puntos Wine Enthusiast
- Matarromera Crianza. **RIBERA DEL DUERO** 50
Tempranillo
- Arienzo (de Marqués de Riscal). **RIOJA** 24
Tempranillo
- Azpilicueta Crianza. **RIOJA** 26
Tempranillo, Graciano, Mazuelo
- Marqués de Riscal Reserva. **RIOJA** 43
Tempranillo, Graciano y Mazuelo
- Tritón. **TORO** 49
Tinta de Toro · Bodegas Ordóñez
- La Farola del Puerto. **RONDA** 29
Syrah, Graciano, Malbec
- Botani Garnacha. **SIERRAS DE MÁLAGA** 42
Garnacha · Bodegas Ordóñez
- El Enemigo. **MENDOZA (ARGENTINA)** 49
Malbec, Cabernet Franc · Familia Catena Zapata
- Terrazas de los Andes. **MENDOZA (ARGENTINA)** 45
Malbec

ROSÉ

- Cloe Rosé. **SIERRAS DE MÁLAGA** 32
Garnacha
- Victoria Pariente. **CASTILLA Y LEÓN** 32
Tempranillo, Garnacha, Viognier
- Chivite. **NAVARRA** 34
Garnacha, Tempranillo
- AIX Rosé. **COTEAUX D'AIX-EN-PROVENCE** 45
Garnacha, Cinsault, Syrah
- Whispering Angel. **CÔTES DE PROVENCE** 49
Grenache, Cinsault, Vermentino · 92 Suckling

WHITE

- José Pariente. **RUEDA** 31
Verdejo
- José Pariente. **RUEDA** 31
Sauvignon Blanc
- Polvorete. **BIERZO** 32
Godello. Bodega Emilio Moro
- Alsocayo. **RUEDA** 29
Sauvignon Blanc
- Santiago Ruiz. **RÍAS BAIXAS** 40
Albariño · 92 Decanter · 91 Suckling · 90 Peñín
- Finca A Pedreira. **RÍAS BAIXAS** 40
Albariño · 93 Parker
- A Vilerma (José Pariente). **RIBEIRO** 32
Treixadura y variedades autóctonas
- Botani. **SIERRAS DE MÁLAGA** 38
Moscatel de Alejandría · Bodegas Ordóñez
- La Farola del Puerto. **RONDA** 29
Pedro Ximénez, Viognier
- Viognier de Prieto Pariente. **CASTILLA Y LEÓN** 36
Viognier · Ecológico
- Cloe. **SIERRAS DE MÁLAGA** 33
Chardonnay

PROSECCO, CAVAS & CHAMPAGNES

- Sumarroca Brut Nature Gran Reserva. **CAVA** 40
Xarel·lo, Macabeo, Parellada
- Col de' Salici Brut. **VALDOBBIADENE SUPERIORE** 38
- Sumarroca Reserva Brut Rosé. **CAVA** 38
Xarel·lo, Macabeo, Parellada
- Moët & Chandon Brut Impérial. **CHAMPAGNE** 85
Pinot Noir, Pinot Meunier, Chardonnay
- Moët & Chandon Ice Impérial. **CHAMPAGNE** 95
Pinot Noir, Pinot Meunier, Chardonnay
- Laurent-Perrier Rosé. **CHAMPAGNE** 120
Pinot Noir

WINE BY THE GLASS

- Glass of wine (*white, red or rosé*) 4,5
Rioja / Ribera del Duero wine (*oak-aged*) 5
Verdejo / Albariño 5
Manzanilla sherry / Málaga wine / Fino 5

DRINKS

- Pepsi soft drinks 2
Coca-Cola 2,5
Still water (*500 ml.*) 2,6
Sparkling water (*330 ml.*) 3,5
Schweppes tonic water / zero tonic 3,5
Ginger beer 4,5
Aquarade lemon / orange 3
Iced tea lemon / mango–passion fruit 3
Fruit juice: apple, pineapple, peach 3,5
Kombucha 5,5

TINTO DE VERANO

- Cider glass (*400 ml.*) 4,8
Jug (*1l*) 11,5
Prepared in a cider glass 5
Prepared in a jug (*1l*) 13
La Casera (*33ml*) 4,5

SANGRÍA

- Red wine sangría (*1l*) 25
Red wine sangría – balloon glass 11
White wine sangría (*1l*) 25
White wine sangría – balloon glass 11
Cava sangría (*1l*) 29
Cava sangría – balloon glass 12

CIDER

- The Good Cider 5

BEER

BOTTLED BEER (33 CL.)

- Alhambra Reserva 5
Coronita 4,5
Cruzcampo 4,5
Estrella Galicia 4,5
San Miguel 0,0% TOASTED 4,5
Heineken 4,5
Mahou 4,5
San Miguel Gluten Free 4,5

DRAFT BEER, SAN MIGUEL AND SAN MIGUEL 0,0%

- Small beer (caña) 3,5
Half pint 4
Cider glass 5
PINT (*500 ml.*) 6

SMOOTHIES & FRESH JUICES

- Dragón 9
Dragon fruit, mango, and strawberry
Viento y marea 9
*Banana, mango, peach, pineapple, coconut milk,
and blue spirulina*
Rubí 9
Strawberry and Banana
Pasión 9
Banana, pineapple, and coconut
Freshly squeezed orange juice 6
Frozen lemonade 7
*Mineral water, fresh-squeezed lemon juice, sugar,
mint, and plenty of ice*
Natural lemonade 6
Mineral water, freshly squeezed lemon juice, and sugar

COCKTAILS



Classic Mojito 11

White rum, mint, lime, sugar and 7UP

Red Mojito 11

White rum, mixed berry purée, mint, lime and 7UP

Mango Mojito 11

White rum, mango purée, mint, lime and 7UP

Passion Fruit Mojito 11

White rum, passion fruit purée, mint, lime and 7UP

Piña colada 11,5

White rum, pineapple juice and coconut purée

San Francisco 8,5

Orange, pineapple and peach juice, blackberry liqueur and grenadine

Classic Daiquiri (frozen) 11

White rum, triple sec, lime and sugar

Strawberry Daiquiri (frozen) 12

White rum, triple sec, strawberries and lime

Passion Fruit Daiquiri 12

White rum, triple sec and passion fruit

Margarita 11,5 → TRY IT FROZEN

Tequila, triple sec, lime and sugar

Amaretto / Whisky / Pisco Sour 14

Amaretto, whisky or pisco, lime, sugar and fee foam

Aperol Spritz 9,5

Aperol, cava and soda

Moscow Mule 14

Vodka, lime, sugar and ginger beer

Espresso Martini 12

Vodka, coffee liqueur and espresso

Negroni 12

Campari, gin and red vermouth

Bloody Mary 12,5

Vodka, tomato juice, lime, Worcestershire sauce, Tabasco, celery salt and pepper

Porn Star Martini 14

Vodka, lime and pineapple juice, passion fruit liqueur and a shot of cava

Blue Lagoon 11

Vodka, blue curaçao, lime and 7UP

Caipirinha 11

Cachaça, sugar and lime