



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 18

(lettuce, tomato, carrot, red onion, avocado, cucumber, egg, tuna and olives)

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

Pil pil prawns 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) 14

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