



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 16,50

Macaroni with homemade tomato sauce 16,50

Fried or grilled rosada (local white fish) 16,50

Homemade chicken fingers with chips 16,50

TO START WITH

OF COURSE! ← Traditional Andalusian gazpacho 7

Salmorejo with Iberian ham and quail eggs 14

Creamy Burratina with grated tomato and seeded crostini 18

The 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

Homemade ensaladilla 14

*PERFECT WITH OUR
SARDINE ESPETOS*

Spicy bluefin tuna tartare 24

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

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 HAVE A KICK.
SOME DON'T.*

← Fried Padrón peppers 11

Crispy sweet potato with chipotle mayonnaise 10

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

Boletus mushroom croquettes with truffle mayonnaise 12

Bluefin Tuna Belly Carpaccio with Ponzu Sauce, Wasabi Pearls and Coriander Cress 20

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

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 de 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 alioli 12

Fried calamari 23

Fried anchovies 18

Crispy fried cod with fresh tomato & cucumber salad, served with Tzatziki 28

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 alioli 25

"El Barquero" cod loin with fresh pico de gallo 28

FROM THE HEAT OF THE GRILL

Charcoal-grilled sardine skewers (espeto) 14 →

YOU SHOULD TRY IT

Large grilled king prawns (6 pcs) 22

Charcoal-grilled sea bream or sea bass 29

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

Angus sirloin entrecôte with homemade chimichurri 28

Pork ribs with barbecue sauce and chips 27

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

SIMPLY DELICIOUS! ← Our house burger (200 g) 22
(cheddar, crispy bacon, grilled onion, pickles and special sauce)

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*

Seasonal vegetables, shiitake mushrooms & confit artichokes 25 p/p*

Octopus and garlic prawn paella 29 p/p*

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

Black rice with cuttlefish and prawns, served with alioli sauce 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

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.



OUR RECOMMENDATION

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

COMPLEMENTOS

Sauces and extras 2,2€

- Alioli
- Tartar sauce
- Green herb sauce
- Burger sauce
- Spicy
- Lime mayonnaise
- Truffle mayonnaise
- Assorted sauces
- Extra vinaigrettes
- House herb butter

- Bread 1,7€
- Extra olives 1€

Side dishes* 6€

- Chips
- Mashed potatoes
- Basmati rice
- Sautéed vegetables
- 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