

— STARTERS —

| | | |
|--|------|----|
| Pita bread | | 3 |
| Grilled aubergine, matbucha, salsa verde | GF V | 9 |
| Warm chickpeas, tahini, grated tomato, turmeric | GF V | 9 |
| Russian potato and pea salad with octopus carpaccio and smoked paprika | | 10 |
| 'Joselito' ham croquettes | | 16 |
| Acorn-fed Iberian "Joselito" jamon | | 36 |
| Cantabrian anchovy fillets | | 21 |

— SHARING —

| | | |
|--|----|----|
| Grilled pumpkin, Strachiatella, caramelised pistachio | | 19 |
| Yellowtail sashimi, tomato seeds, lemon, olive oil and coriander | GF | 24 |
| Red shrimps carpaccio from Arenys de mar | GF | 32 |
| Langoustine carpaccio from Arenys de mar with jalapeño salsa | GF | 32 |
| Andalusian crispy calamari | | 25 |
| Josper scallops | GF | 26 |
| Chargrilled leek, Ibiza goat ricotta cheese, tomato and almond | GF | 19 |
| Eggs sunny side up with crispy potato rösti and caviar | | 36 |
| Shakshuka 2 sunny side up eggs in slow cooked tomato stew, served with pita bread and tahini | | 21 |
| Arais Chargrilled pita bread stuffed with lamb and fresh herbs | | 24 |
| Clams in salsa verde | | 24 |
| Josper razor clam with herb oil | | 24 |
| Josper jumbo king prawns from Huelva | | 39 |

— SALADS —

| | | |
|---|------|----|
| Cherry tomato gazpacho with toasted almonds | V | 14 |
| Raff tomato salad, avocado, summer vegetables and fresh oregano | GF V | 16 |
| Chiringuito Blue Niçoise fresh tuna tartar, parmesan and croutons | | 23 |
| Wakame seaweed salad with slow cooked fennel, avocado, chargrilled pear and green Leche de Tigre | | 19 |

— MAINS —

| | | |
|---|----|--------------------------|
| Mezzi paccheri pasta, calamari, Sicilian cherry tomato | | 28 |
| Linguine with garlic, chilli, olive oil <i>(gluten free option available)</i> | V | 19 |
| Chargrilled sea bream with Ibicenco lemon | GF | 36 |
| Pan fried John Dori fillet, smoked butter with spinach and leeks | GF | 36 |
| Grilled seasonal vegetables | GF | 17 |
| Chargrilled free range whole chicken with sage and Ibiza lemons | | 23pp <i>(Min 2 pers)</i> |
| Blue Burger 100% Galician beef, iceberg lettuce, tomato and cheddar cheese served with french fries | | 26 |
| Galician 35 day dry aged entrecôte 280g | | 34 |
| Grilled marinated skirt steak | | 22pp <i>(Min 2 pers)</i> |
| Seabass shawarma, josper roasted aubergine, tomato, radish | | 36 |

— CATCH OF THE DAY —

Grilled fish of the day
Served with green salad and french fries

10€ per 100g

— SIDES —

| | | |
|--|------|---|
| French fries and truffle cream | | 8 |
| Padrón peppers | V | 8 |
| Grilled curried cauliflower | GF V | 8 |
| Sautéed spinach, leeks and lemon | GF V | 8 |
| Crispy Ibiza potatoes with caramelised carrots | V | 8 |
| Mixed green salad, mustard and honey dressing | GF | 8 |



A discretionary 1€ donation will be added to your bill to support the work of Ibiza & Formentera Preservation. Your contribution will support much needed environmental projects to preserve Ibiza and Formentera's land and sea. Please ask your waiter if you wish to opt-out. Discover more at ibizapreservation.org

GF = Gluten free
V = Vegan
Allergen information available on request.
Please inform your waiter of any allergies or food intolerances.

www.chiringuitoblueibiza.com
[@chiringuitoblue](https://www.instagram.com/chiringuitoblue)

— TAPITAS —

| | | |
|--|------|----|
| Pan de pita | | 3 |
| Berenjena asada, matbucha, salsa verde | SG V | 9 |
| Garbanzos templados con tahini, tomate rallado y cúrcuma | SG V | 9 |
| Ensaladilla rusa con carpaccio de pulpo y pimentón ahumado | | 10 |
| Croquetas cremosas de jamón 'Joselito' | | 16 |
| Jamón ibérico de bellota 'Joselito' | | 36 |
| Filetes de anchoa del Cantábrico | | 21 |

— PARA COMPARTIR —

| | | |
|--|----|----|
| Calabaza a la parrilla, Strachiatella, pistacho caramelizado | | 19 |
| Sashimi de Hamachi, semillas de tomate, limón, aceite de oliva y cilantro | SG | 24 |
| Carpaccio de gamba roja de Arenys | SG | 32 |
| Carpaccio de cigala de Arenys con salsa de jalapeño | SG | 32 |
| Calamares a la andaluza | | 25 |
| Zamburiñas al josper | SG | 26 |
| Puerro a la parrilla, queso ricota ibicenco de cabra, tomate y almendra | SG | 19 |
| Huevos con rösti de patata crujiente y caviar | | 36 |
| Shakshuka 2 huevos cocinados en un guiso de tomate, servido con pan de pita y tahini | | 21 |
| Arais | | 24 |
| Pan de pita a la parrilla relleno de cordero picado y hierbas frescas | | 24 |
| Almejas en salsa verde | | 24 |
| Navajas al josper con aciete de hierbas | | 24 |
| Carabineros de Huelva al josper | | 39 |

— ENSALADAS —

| | | |
|---|------|----|
| Gazpacho de tomate cherry con almendras tostadas | V | 14 |
| Ensalada de tomate raff, aguacate, verduras de verano y orégano fresco | SG V | 16 |
| Niçoise Chiringuito Blue con tartar de atún fresco, parmesano y picatostes | | 23 |
| Ensalada de alga wakame con hinojo a fuego lento, aguacate, pera asada y leche de tigre verde | | 19 |

— PLATOS PRINCIPALES —

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|---|----|--------------------------|
| Pasta mezzi paccheri con calamares, tomate cherry siciliano | | 28 |
| Linguine al aglio, olio e peperoncino <i>(opcional sin gluten)</i> | V | 19 |
| Dorada al carbón con limón ibicenco | SG | 36 |
| Filete de Gallo San Pedro, mantequilla ahumada con espinacas y puerro | SG | 36 |
| Verduras de temporada a la parrilla | SG | 17 |
| Pollo payés entero al carbón, con salvia y limón ibicenco | | 23pp <i>(Min 2 pers)</i> |
| Blue Burger 100% ternera gallega, lechuga iceberg, tomate y queso cheddar, con patatas fritas | | 26 |
| Entrecot gallego de 35 días de maduración, 280gr | | 34 |
| Entraña marinada al carbón | | 22pp <i>(Min 2 pers)</i> |
| Shawarma de lubina, berenjena asada al josper, tomate, rabanito | | 36 |

— PESCADO DEL DÍA —

Pescado del día a la parrilla
Servido con ensalada verde y patatas fritas

10€ por 100g

— GUARNICIÓN —

| | | |
|---|------|---|
| Patatas fritas con emulsión de trufa | | 8 |
| Pimientos del Padrón | V | 8 |
| Coliflor a la parrilla marinada con curry | SG V | 8 |
| Espinacas salteadas, puerro y limón | SG V | 8 |
| Patatón ibicenco crujiente con zanahoria caramelizada | V | 8 |
| Ensalada verde con aliño de mostaza y miel | SG V | 8 |



En su cuenta se cobrará 1€ adicional por mesa para apoyar el trabajo de la fundación para la Ibiza & Formentera Preservation, salvo que usted exprese lo contrario a su camarero. Su contribución estará destinada a financiar proyectos medioambientales muy necesarios para proteger el mar y el territorio de Ibiza y Formentera. Descubra más en: ibizapreservation.org

SG = Sin gluten

V = Vegano

Información de alérgenos disponible bajo petición.

Por favor, informe a su camarero de cualquier alergia intolerancia a los alimentos.

www.chiringuitoblueibiza.com

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