

# CHAMBAO

FASHION GRILLHOUSE

Chambao is an Andalusian word that refers to a rustic space made with palm leaves and wooden sticks. We took this as inspiration to create this concept. Chambao was born in Tulum with that bohemian and relaxed style, so characteristic of this destination.

Now it arrives in Cancun in a magical encounter between nature and sophistication, as a tribute to the spirit you can breathe in Tulum. A culinary paradise specialized in the most exclusive cuts of meat and seafood. The place where food, passion, and creativity are the stars.

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## SIGNATURE COCKTAILS

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### KRAKEN MINT

Chivas Regal 12 Whisky · Fernet Branca  
lime juice · chai · sharbat

### FANTASY NEGRONI

Bombay Sapphire Gin · Campari  
Vermouth Rosso · raspberry puree

### GOLDEN PASSION

Absolut Vodka · Midori · turmeric and  
passion fruit cordial · lime · gold dust

### HABANO GOLD

Bacardí 8 year Rum · Tío Pepe Sherry  
roasted pineapple with cinamon · lime juice

### CHAMBAO

400 Conejos joven Mezcal infused with  
habanero · Ancho Reyes · hibiscus sharbat

### ESPRESSO CHAMBAO

Absolut Vodka · Frangelico · cinnamon  
syrup · espresso coffee

### MINTED RITA

Herradura Ultra Tequila · Grand Marnier  
agave honey · lime · hibiscus salt

### EXOTIC PERDITION

Bombay Sapphire Gin · La Pinta pomegranate Tequila  
cucumber puree · raspberry cordial · citrus oleo  
saccharum · cardamom bitters

### LIFE ELIXIR

Havana Club 7 Rum · elderflower liqueur  
pear and cardamom syrup · lime juice · blackberry puree

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## MIXOLOGIST CREATIONS

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### RED SCARLET

Patrón Cristalino Tequila  
Narano Orange Liqueur · red fruits  
volcano salt · agave honey

### CARIBBEAN GOOSE

Grey Goose Vodka  
Aperol · freeze-dried  
pineapple · ginger syrup

### FASHION REVIVER

Negra Modelo  
400 Conejos joven Mezcal · meat juice  
lime juice · worcestershire sauce · Tabasco

### KING MIDAS

Patrón Silver Tequila  
Vermouth Dry · yuzu · cinnamon  
syrup · pineapple juice

## MOCKTAILS

*Try any of our Signature Cocktails without alcohol*

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## BEER

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Herencia Cucapá Border 355ml

Budlight 355 ml

Stella Artois 330 ml

Michelob Ultra 355 ml

Victoria 355 ml

Negra Modelo 355 ml

Modelo Especial 355 ml

Pacífico (Clara/Suave) 355 ml

Corona (Extra/Light/Cero) 355 ml

León 355 ml

Montejo 355 ml

Tulum 355 ml

Michelob Ultra Hard Seltzer 355 ml

(Cucumber Lemon / Strawberry Watermelon / Mango Peach / Spicy Pineapple)

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## APPETIZERS

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### CHAMBAO EMPANADAS

- 2 pcs -  
Humita | Criolla  
Four cheese

### GUACAMOLE

Avocado · pico de gallo · cilantro  
250 g

### BURRATA ITALIANA

Spinach salad · oregano vinaigrette  
tomatoes sautéed with garlic  
- 1 piece -

### SPICY MAINE LOBSTER CROQUETTES

Brunoise peppers · chipotle  
and goat cheese aioli - 3 pcs -

### BLACK LABEL SPANISH JABUGO

Acorn-Fed 100% Iberico ham · hand-cut  
table-side · tumaca sauce · artisan loaf  
bread 80 g

### COLOSSAL ALASKAN KING CRAB LEG

Lime aioli · charbroiled  
fresno pepper · clarified butter  
300 g

### GIANT SHRIMP MACHETE

Shrimp Quesadilla · chipotle · Oaxaca  
cheese · bell pepper mix · red onion  
smoked sauce 150 g

### MEDITERRANEAN BABY OCTOPUS

Sautéed and crispy · paprika · olive oil  
avocado salad with cilantro  
150 g

### SEA TARTARE

Three level tartare: salmon, sea bass and tuna  
avocado mousse · edamame 90 g

### WAGYU TARTARE

Hand-cut · secret recipe  
150 g

### ROASTED EGGPLANT

Feta cheese · white balsamic reduction vinaigrette  
extra virgin olive oil - 1 piece -

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## TACOS & TOSTADAS

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### MINI RIB EYE TACOS

Avocado · serrano chile slices  
smoked sauce  
- 6 pcs -

### SHRIMP TACOS

Spicy vizcaina sauce  
- 3 pcs -

### BAKED SHORT RIB TACOS

pickled onion  
avocado · cilantro  
- 3 pcs -

### STEAK TACOS

Broiled · pickled onion  
guacamole · cilantro  
- 3 pcs -

### TUNA TOSTADA

Tuna · avocado · cucumber  
chipotle aioli · salsa macha  
- 2 pcs -

### BEEF TOSTADA

Wood-fired roasted beets  
orange vinaigrette · goat cheese  
- 2 pcs -

### OCTOPUS TOSTADA

Wood-fired octopus · spicy sweet  
and sour sauce · avocado  
- 2 pcs -

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## CARPACCIOS

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### OCTOPUS

Oximelli dressing · queen olives  
oregano · extra virgin olive oil  
120 g

### CORVINA AND SEA URCHIN

Eureka lemon vinaigrette  
olive oil · sea urchin roe  
130 g

### SEA BASS

Greek-style pico de gallo with habanero · fennel bulb  
Eureka lemon Eureka lemon vinaigrette  
110 g

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## COLD BAR

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### OYSTERS ROYALE

Accompanied with cocktail and mignonette  
sauce · remoulade dressing  
- 5 pcs -

### TUNA SASHIMI

Avocado · cucumber · spicy aioli  
100 g

### HAMACHI TIRADITO

Passion fruit sauce  
apple · spicy aji sauce  
120 g

### SEABASS BLACK CEVICHE

Charbroiled bell peppers · bell peppers · cherry tomato · cilantro  
120 g

### WHITE FISH CEVICHE

Avocado · cucumber · sweet · potato flakes · tiger milk  
150 g

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## SALADS

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#### ROSANEGRA SIGNATURE

### CAESAR

- Made at the table -  
Anchovies · Grana Padano cheese · pumpernickel  
crouton · capers · eureka lemon 250 g

### PEAR

Lettuce mix · red pear · goat cheese · cranberries · candied  
walnuts · beetroot emulsion with spearmint  
150 g

### MIXED

Lettuce mix · goat cheese · pomegranate · carrot  
sweet mustard dressing · figs · walnut  
150 g

### LOBSTER SALAD

Kiuri cucumber · fennel · cilantro · parsley · red serrano  
chili · lemon · spicy passionfruit dressing  
100 g

### TOMATO AND CHORIZO SALAD

Tomato · green tomato · crispy chorizo bits · white  
balsamic · reduction vinaigrette · red serrano chili · cilantro

### GREEN SALAD POT

Ginger dressing · dill · serrano chili  
lettuce hearts · radish · watermelon

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## SOUPS

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### ONION SOUP A LA LYONNAISE

Gruyère puff pastry and Grana Padano  
250 ml

### JUGO DE CARNE

Onion · chili · cilantro · lime · mini rib taco  
250 ml

Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking.  
Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos. Tips are not mandatory.  
Accepted payment methods: cash, debit and credit card (0% on commission).

C-R15/08/23

# STEAKS & CHOPS

## AUSTRALIAN WAGYU JACK'S CREEK FARM

New York 360 g  
Rib Eye 360 g

### KOBE BEEF

100% Tajima Beef · exotic and renowned for its exceptional quality · refined taste · delicate texture

New York 200 g

### 28 DAY IN HOUSE DRY-AGED

- Limited Production -

New York 400 g  
Rib Eye 400 g

## USDA PRIME

New York 400 g  
Petit Fillet 225 g  
Fillet 280 g  
Rib Eye 400 g  
Cowboy 550 g

Arrachera 350 g

## CHAMBAO SIGNATURE

- To share from 3 to 4 pax -

### LUCIFER 21 kg

Tomahawk · flambeed table-side

### MAMUT 11 kg

Double cut Rib Eye

### COSTILLA HORNEADA 900 g

Slow braised for 16 hrs

### PORTERHOUSE 990 g

# BARBECUE

A grilling experience at your table with the most exclusive seafood and cuts in the world - To share from 2 to 3 pax -

## SEAFOOD

Shrimp U10 3 pcs · calamari 60 g · octopus 300 g · oysters

## SURF & TURF

Filet 280 g · octopus 300 g · shrimp U10 2 pcs

# GOURMET BURGERS

## CHAMBAO

Dry Aged & Creekstone Prime Meat Blend Swiss, cheddar and manchego cheeses  
300 g

# SEAFOOD

## SUPER COLOSSAL OCTOPUS FROM CANARY ISLANDS

Grilled · Red shermula sauce  
roasted potatoes · serrano aioli  
300 g

## SHRIMP ON FIRE

U10 shrimp · olive oil  
lemon · chilis flakes  
- 8 pcs -

## MEDITERRANEAN CUTTLEFLISH

Grilled · Marinated with roasted garlic and lime infused with white wine aroma · Confit potato medallion  
300 g

## NORDIC SALMON

Grilled · parsley  
lime · asparagus  
220 g

## CARIBBEAN LOBSTER TAIL

Sustainable fishing · delicate  
texture · tender meat  
500 g

## GIANT SHRIMP FROM SENEGAL

U3 shrimp · chiplote cream · guajillo  
pepper vinaigrette  
350 g

## FISH WITH PROVENCAL HERB CRUST

Shellfish sauce served with sautéed  
spinach, herbs, and Eureka lemon  
270 g

# RICES & PASTAS

## SHRIMP AND TRUFFLE RISOTTO

Asparagus · truffle oil

## FOUR CHEESE RISOTTO

4 cheeses and truffle oil creamy risotto  
goat cheese · Grana Padano · camembert  
blue cheese

## VEGAN RISOTTO

Asparagus · eggplant · creamed  
with house-made almond cheese

## WILD MUSHROOM RISOTTO

Porcini · black trumpet · enoki  
portobello · wild mushrooms

## GNOCCHI

Rosemary sauce · parmesan cheese

## SPICY VODKA RIGATONI

Spicy pomodoro sauce · vodka · basil cream · cherry tomatoes

# SIDES

Spinach parmigiana  
Truffle cream corn  
Roasted mushrooms  
Baked Asparagus  
Truffle Mac & Cheese

Cheddar cheese sauce · Grana Padano

# POTATOES

Rosemary French Fries  
Loaded Baked Potato  
Chambao Potatoes  
Potato mille-feuille · truffled  
Grana Padano sauce

# MASHED

Four cheese  
Sweet Potato  
Truffle

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## DESSERTS

### CREAMY BASQUE CHEESECAKE

With berries compote  
almonds crumble  
180 g

### FROZEN VOLCANO

Dulce de leche & vanilla ice cream  
filled with original argentine dulce de leche  
covered in chocolate · toasted almonds  
280 g

### MAGMA CAKE

Cookie base · chocolate chips  
Oreo cookie filling · vanilla ice cream  
caramel syrup · pecan  
320 g

### APPLE CRUMBLE

Apple · cinnamon · vanilla crumble  
vanilla ice cream - To share -  
240 g

### TIRAMISU CHEESECAKE

Mascarpone cheesecake · mascarpone  
cream and sabayon · lady fingers dipped  
in espresso coffee and coffee liqueur  
cream · grated chocolate  
180 g

### BROWNIE CHEESECAKE

White chocolate mousse  
and peanut butter burnt  
marshmallows · dark chocolate  
280 g

### THREE CHOCOLATE MOUSSE

Oreo cookie base · three chocolate  
mousse · berries · toasted almonds  
360 g

### PEAR CRISP

Phyllo mille-feuille · frangipane  
cream · pear slices · vanilla ice cream  
caramelized pears  
400 g

### PARISIAN TART

Flan with a graham cracker crust  
berries · dulce de leche ice cream  
caramel sauce · vanilla crumble  
400 g

### CARROT ROLL

Carrot cake · nuts · cranberries · raisins  
grated coconut · cream cheese bitumen  
with white chocolate · 24k gold flakes  
400 g

### FLAMBÉED PINEAPPLE

Grilled pineapple · infused with piloncillo  
syrup and cinnamon · flambéed at the  
table with orange liqueur and cinnamon  
served with Madagascar vanilla ice cream  
1.3 k

### ICE CREAM

Vanilla · chocolate · dulce de leche  
180 g

### SORBETS

Tangerine · lemon  
yellow lemon · green apple  
180 g

## CHOCOLATE DECADENCE

- Chocolate cake filled with chocolate mousse · berries · dark chocolate sauce 1 piece
  - Dark chocolate mousse · chocolate chips 1 piece
- Mousse cake with three chocolates · Oreo cookie base · white and dark chocolate chips 1 piece
  - Cocoa tulip with a scoop of Belgian chocolate ice cream · chocolate chips 80 g
  - Lava cake · caramel sauce · vanilla ice cream 120 g
  - To share -

## COFFEE

Americano  
240 ml

Cappuccino  
240 ml

Espresso  
50 ml

Cortado Espresso  
40 ml

Double Espresso  
60 ml

## CARAJILLOS

### Classic

Chocolate covered coffee beans  
Licor 43 · strawberries  
120 ml

### Mazapán

Coffee · Licor 43 · Frangelico  
Ketel One vodka tres leches syrup  
120 ml

### Speculaas

Coffee · Licor 43  
Ketel One vodka · Speculaas syrup  
120 ml

### De Olla

De olla cold brew · Licor 43  
Ketel One vodka · piloncillo syrup  
120 ml

### De Rosas

Coffee · Ketel One vodka  
roses and cinnamon syrup  
120 ml

### Irish

Coffee · Kahlua · Licor 43  
Jameson whiskey · cream  
120 ml

## TEA

### Ronnefeldt Tea

Almond Dreams · Fruity Camomile · Golden Milk · Masala Chai  
Morgentau · Refreshing Mint · Rooibos Vanilla  
240 ml

### Ronnefeldt Tea

Earl Grey · Fancy Sencha · Green Dragon  
Pai Mu Tan & Melon · Red Fruit  
240 ml

## DIGESTIFS

Anís Las Cadenas  
Amareto Disaronno  
Bailey's  
Chartreuse Amarillo  
Chartreuse Verde

Chinchon Dulce  
Chinchon Seco  
Cointreau  
Fernet Branca

Frangelico  
Grand Marnier Cordon Rouge  
Kahlua  
Licor 43

Pacharan Zoco  
Sambuca Vaccari Bianco  
Sambuca Vaccari Nero  
Strega

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# GIN & TONIC MIXOLOGY

## FOREST

Brockmans Gin Intensely Smooth · Forest syrup  
premium tonic water

## MEDITERRANEO

Bombay Sapphire Gin · orange jam · passion fruit  
syrup · premium tonic water

## LONDON PARK

Bombay Sapphire Gin · lemongrass syrup · coriander  
premium tonic water

## DOLCE MALFY

Malfy Gin · citrus oleo saccharum · cucumber  
premium tonic water

## GIN

Beefeater 750 ml  
Beefeater Blackberry 700 ml  
Beefeater Pink 700 ml  
Bombay SapPhire 750 ml  
Brockmans Intensely Smooth 700 ml  
Bulldog 750 ml  
Hendrick's 750 ml  
Malfy Originale 750 ml  
Mom 700 ml  
Monkey 47 500 ml  
Tanqueray 750 ml  
Tanqueray Flor de Sevilla 750 ml  
Tanqueray Rangpur 750 ml  
Tanqueray Ten 700 ml  
The Botanist 700 ml  
The London Nº 1 700 ml  
Elephant 500 ml

## TONIC WATER

Fever Tree 200ml  
Fever Tree Ligth 200ml  
Seventeen 200ml  
Fentimans 200ml  
Schweppes 355ml

## SPICES AND ESSENCES

Basil · Star Anise · Cardamom · Clove · Dill · Rosemary  
Peppermint · Lemongrass · Black Pepper · Pink Pepper

## FRUIT

Berries · Eureka Lemon · Orange · Cucumber · Pineapple ·  
Grapefruit

Our distillates include one mixer (235 ml soda or juice) per glass.  
The bottle service includes 5 mixers of 355 ml or 2 Red Bull 250 ml or 1 Lt of juice.  
Prices include tax and are in Mexican pesos. Tips are not mandatory.