

# Chambao

## PICA PICA

Selection of Oyster with shallot vinaigrette	7 p/pcs.
Baleaeric Cheese Platter variety of balearic cheeses	20
Mussels al Albariño with japanese spring onion, lime & chives	20
Artichoke alla Brace with idiazábal cheese cloud, summer truffle slices & pink pepper	24
Aparagus & Lobster Tempura with rōmesco sauce	28
Clams a la Marinera with fresh parsley, garlic & spring onion	26
Bellota Iberian Ham with crystal bread, fresh shredded tomato & extra virgin olive oil	42
Charcoal Cod & Citrus Fruit with cytrus mayonnaise & lemon jam	23
Classic Pil-pil Prawns with tomato, garlic slices, a spicy touch & paprika	24



# STARTERS

Andalusian Gazpacho	11
cucumber, seasonal tomatoes & pea sprouts	
Fresh Burrata Salad	21
with walnuts pesto, wild rocket & basil olive oil	
Green Salad with Avocado	21
with fresh buds, white vinegar vinaigrette	
Buckwheat, Mango & Red Quinoa Salad	20
with kale, asparagus & fresh blueberries	
Tuna Belly Salad	19
with kumato & oxheart tomatoes	
Amberjack Tartare	28
with crispy black shingle, dill cream & fried quail egg	
Grilled Octopus	26
potatoes with squid ink mayo & cayenne pepper oil	
Grilled Goat Cheese Salad	22
with walnuts, figs & sun-dried tomato vinaigrette	
Grilled Squid	21
GF DF DD LVE DF JD DF PP H HJ H	

## CATCH OF THE DAY

PM

Sea Bream · Sea Bass

flavoured salt-crusted, with homemade chips,  
cherry tomatoes & fried Padrón peppers

Sea Bream · Sea Bass · John Dory

baked, with roasted Spanish potatoes,  
fried Padrón peppers & roasted onion



## ROASTED

Beef Tenderloin	39
Beef Entrecôte	39
matured 30 days with chimichurri sauce	
Local Payes Chicken	23
served with roasted seasonal vegetable	

---

## PASTA + PIZZA

Spaghetti Vongole	29
Tagliatelle with Lobster	49
Gnocchi	25
with mushroom, truffle oil, parmesan & parmesan shavings	
Truffle, Mushroom & Spinach Pizza	22
Iberian Ham Pizza	38
Burratina Pizza	26
with dry tomatoes & fresh basil	

---

## GRILL

Grilled Sea Bass	35
Grilled Sea Bream	35
served with root vegetables, gremolata, kaffir lime & honey butter	



## PAELLA

(minimum 2 person)

Blind Paella with monkfish, prawns, mussels & prawn carpaccio	29 p.p
Lobster Paella with monkfish, cuttlefish, prawns & half a lobster per person	49 p.p
Valencian Paella with chicken, flat beans & rosemary	27 p.p
Vegetable Paella with truffle shavings	27 p.p
Formentera Lobster Paella with monkfish, cuttlefis & prawns	PM

## SIDES

Fried Country Potatoes	5
Sweet Potatoes Fries	5
Oven Roasted Potato Wedges	6
Grilled Seasonal Vegetables with fresh gremolata	8
Padron Peppers with romesco sauce and black salt flakes	11



## CHAMBAO [tʃamˈba o], Sustantivo m.

*“An improvised beach shack providing spontaneous shelter & respite from the sun to be enjoyed in the company of family & friends”.*

If you have any dietary requirements or food allergies  
please inform your waiter.

We have an allergens menu available upon request.