

# 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 a magical encounter between nature and sophistication. 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

### HABANO GOLD

Havana Club 7 Year Rum · Tío Pepe Sherry  
roasted pineapple with cinamon · lime juice

### MINTED RITA

Don Julio Blanco Tequila infused in morita bell pepper  
Grand Marnier · agave honey · lime · hibiscus salt

### FANTASY NEGRONI

Tanqueray Gin · Campari  
Vermouth Rosso · raspberry puree

### CHAMBAO

Union Mezcal infused with  
habanero · Ancho Reyes · hibiscus sharbat

### EXOTIC PERDITION

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

### GOLDEN PASSION

Ketel One Vodka · Midori · turmeric and  
passion fruit cordial · lime · gold dust

### ESPRESSO CHAMBAO

Ketel One Vodka · Frangelico · cinnamon  
syrup · espresso coffee

### 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

Volcan Blanco Tequila  
Grand Marnier · berries  
volcano salt · agave honey

### CARIBBEAN GOOSE

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

## MOCKTAILS

*Try any of our Signature Cocktails without alcohol*

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## BEER

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Mahou 00 Tostada  
Mahou Maestra  
Mahou Sin Gluten  
Alhambra Rsv

Corona Extra  
Pacífico  
Modelo Especial  
Negra Modelo

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## APPETIZERS

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### CHAMBAO EMPANADAS

Humita - 2 pzs -  
Criolla - 2 pzs -  
Four Cheese - 2 pzs -

### GUACAMOLE

Avocado · pico de  
gallo · coriander  
250 g

### ITALIAN BURRATA

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

### ROASTED EGGPLANT

Buffalo mozzarella · pesto · peppers  
- 1 pza -

### SEA TARTARE

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

### WAGYU TARTARE

Hand-cut · secret recipe  
150 g

### SPICY MAINE LOBSTER CROQUETTES

Peppers · chipotle  
and goat cheese aioli  
- 3 pzs -

### JOSELITO

5J ham · acorn-Fed 100%  
hand-cut table-side · tumaca sauce  
artisan loaf bread  
80 g

### GIANT SHRIMP QUESADILLA

Shrimp Quesadilla · chipotle  
Oaxaca cheese · bell pepper mix  
red onion · smoked sauce  
120g

### COLOSSAL ALASKAN KING CRAB LEG

Lime aioli · charbroiled  
fresno pepper · clarified butter  
300 g

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## TACOS & TOSTADITAS

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### SURF & TURF TACOS

USDA Prime fillet · lobster  
avocado · spicy mayonnaise  
- 2 pzas -

### SHRIMP TACOS

Spicy vizcaina sauce  
- 2 pzas -

### SKIRT TACOS

Pickled onion · avocado · coriander  
- 2 pzas -

### RIB TACOS

grilled · pickled onion  
guacamole · coriander  
- 2 pzas -

### RIB EYE TACOS

Avocado · serrano chile slices  
smoked sauce  
- 2 pzas -

### TUNA TOSTADITA

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

### BEEF TOSTADITA

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

### OCTOPUS TOSTADITA

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

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## COLD BAR

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### OYSTERS ROYALE

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

### SEABASS BLACK CEVICHE

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

### TUNA SASHIMI

Avocado · cucumber · spicy aioli  
100 g

### HAMACHI TIRADITO

Passion fruit sauce  
apple · spicy aji sauce  
120 g

### WHITE FISH CEVICHE

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

### GIANT SHRIMP SASHIMI

U3 shrimp · lime vinaigrette · cucumber  
onion · charbroiled fresno peppers  
300 g

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## SALADS

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### CAESAR

House recipe dressing · anchovies  
croutons · Grana Padano  
200 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  
150 g

### APPLE

Arugula · apple · pecans  
goat cheese  
150 g

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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).

## NATIONAL MEATS

Skirt  
360 g

Fillet  
225 g  
280 g

Chuleta  
1.2 kg

T-bone  
990 g

## IMPORTED MEATS

### AUSTRALIAN WAGYU JACK'S CREEK FARMS

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

### CREEKSTONE FARMS USDA Prime quality · from Nebraska USA

Solomillo Petit 225 g

Solomillo 280 g

Lomo Bajo 400 g

Lomo Alto 400 g

### CHAMBAO SIGNATURE

- To share -

LUCIFER 2.1 kg  
Tomahawk · flambeéd table-side

MAMUT 1.1 kg  
Double cut Rib Eye

COSTILLA HORNEADA 900 g  
Slow braised for 16 hrs

PORTERHOUSE 990 g

## GOURMET BURGERS

### CHAMBAO

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

### KOBE

Double burger · cheddar cheese  
arugula · tomato · onion · brioche bun  
350 g

### TRUFFLE WITH MUSHROOM

Thyme- infused mushroom · arugula  
striped truffle · white and yellow cheddar cheese  
300 g 30 €

## 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

### NORDIC SALMON

Grilled · parsley  
lime · asparagus  
220 g

### FISH ALLA TARANTINA

- To share -

Broiled · eggplant stew with capers and  
olives stew · Grana Padano · dried chili  
1 kg

### MEDITERRANEAN CUTTLEFLISH

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

### CARIBBEAN LOBSTER TAIL

Sustainable fishing · delicate  
texture · tender meat  
500 g

### GIANT SHRIMP FROM SENEGAL

U3 shrimp · chipotle cream · guajillo  
pepper vinaigrette  
350 g

## RICE & PASTA

### GNOCCHI

Rosemary sauce  
parmesan cheese  
19 €

### SPICY VODKA RIGATONI

Spicy pomodoro sauce · vodka  
basil cream · cherry tomatoes

### FOUR CHEESE RISOTTO

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

### SHRIMP AND TRUFFLE RISOTTO

Asparagus · truffle oil

## SIDES

Spinach parmigiana  
Roasted mushrooms  
Baked Asparagus  
Truffle Mac & Cheese  
Cheddar cheese sauce · Grana Padano

## POTATOES

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

## MASHED

Four cheese  
Sweet Potato  
Truffle

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## DESSERTS

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### CREAMY BASQUE CHEESECAKE

With berries compote  
almonds crumble

### BROWNIE CHEESECAKE

White chocolate mousse and peanut butter  
burnt marshmallows · dark chocolate

### TIRAMISU CHEESECAKE

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

### 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 and pansy flowers

### PEAR CRISP

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

### CARROT ROLL

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

### APPLE TART

Puff pastry base · apple · caramel sauce  
crumble · pecans · vanilla ice cream

### MAGMA CAKE

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

### FROZEN VOLCANO

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

### ICE CREAM

Vanilla · chocolate  
dulce de leche

### SORBETS

Tangerine · lemon · yellow  
lemon · green apple

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## CHOCOLATE DECADENCE

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

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## COFFEE

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Americano  
Cappuccino

Carajillo  
Espresso

Cortado Espresso  
Double Espresso

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## LA TETERA AZUL TEA

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Chamomile  
Mint

English Breakfast  
Green Tea  
Lila

Red Fruits  
Forest Fruits

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## DIGESTIFS

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Anís Castellana  
Amareto Disaronno  
Bailey's

Yellow Chartreuse  
Green Chartreuse  
Cointreau

Fernet Branca  
Frangelico  
Grand Marnier Cordon Rouge

Kahlua  
Licor 43  
Pacharan Zoco  
Sambuca Vaccari Bianco

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# GIN & TONIC MIXOLOGY

## FOREST

Brockmans Gin · Forest syrup · Fever Tree tonic

## MEDITERRANEO

Tanqueray Ten Gin · orange marmalade · passionfruit syrup · Fever Tree tonic

## LONDON PARK

Bombay Gin · lemongrass syrup · coriander · Fever Tree tonic

## DOLCE MALFY

Malfy Gin · citrus oil · cucumber · Fever Tree tonic water

## GALATA TOWER

Bombay Sapphire Gin · Chambord · hibiscus · roses syrup · lemongrass · lime juice

## KIZ KULESI

Bombay Sapphire Gin · tangerine syrup · fresh sage pink pepper · smoked rosemary

## TAKSIM BOTANIC

Bombay Sapphire Gin · kiwi · lemongrass · blue curaçao · lime juice · blueberries

## GINS

Beefeater 70 cl  
Beefeater 24 70 cl  
Bombay 75 cl  
Bombay Sapphire 70 cl  
Brockmans Premium 70 cl  
Bulldog 70 cl  
Citadelle 70 cl  
G Vine Floraison 70 cl  
Gin Mare 70 cl  
Hendrick's 70 cl  
Larios 12 años 70 cl  
Larios Rose 70 cl  
Malfy Gin 70 cl  
Martin Millers 70 cl  
Monkey 47 70 cl  
N3 London Dry 70 cl  
Puerto de Indias Fresa 70 cl  
Seagrams Extra Dry 70 cl  
Tanqueray 70 cl  
Tanqueray Rangpur 70 cl  
Tanqueray Ten 70 cl  
The London Nº 1 Original Blue 70 cl

## AGUA QUINA

Fever Tree Tonica  
Schweppes

## 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 prices include 10% on taxes.