

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.

MOCKTAILS

MIXOLOGY

The Virgin Queen's Pearls

Grape and orange jam · Cranberry juice
Topped with tonic water

Sparkling Night

Johnnie Walker green label · Fernet branca
Lemon · Mint · Spice sharbat

Kraken Mint

Whisky Chivas Regal 12 · Fernet Branca · Lemon Juice
Mint · Sharbat Chai

Fantasy Negroni

Malfy Gin · Campari · Port · Raspberry Syrup · Prosecco

Kingdom Sour

Zacapa 23 rum · Corn liqueur · Citrus oleo
saccharum · Aquafaba · Eureka lemon juice

Golden Passion

Ketel One vodka · Midori · Turmeric and passion fruit cordial
Lemon · Gold dust

Moai Island

Havana Club 7 Rum · Grand Marnier · Yellow Chartreuse · Oleo
Saccharum · Chamomile · Lime · Mint

Habano Gold

Zacapa amber rum · Tío Pepe liqueur · Roasted pineapple
with tobacco and cinnamon · Lemon juice · Tangerine bitters

Chambao

Unión Mezcal infused with habanero · Ancho Reyes · Hibiscus
sharbat Basil · Worm salt

Espresso Chambao

Absolut Elyx Vodka · Frangelico · Hazelnut Syrup · Espresso
Coffee · Grated Nutmeg

Minted Rita

Don Julio Blanco Tequila infused with hibiscus and chili
Grand Marnier · Agave honey · Lemon · Mint · Jamaican salt

Sauco Sour

Johnnie Walker Green Label · Absinthe · Grapefruit juice
Aquafaba · Citrus Oleo Saccharum · Peychaud's bitters

Exotic Perdition

Ginebra Tanqueray Ten · licor de arándanos · frambuesa
pepino · oleo saccharum de cítricos · bitters de cardamomo

Life Elixir

Havana Club 7 Rum · Elderflower Liqueur · Berrys Compote ·
Cardamom Pear Infused

Kobe Beer

Negra Modelo · Mezcal · meat juice · lime juice
Worcestershire sauce · Tabasco sauce

Derby Apple

Jack Daniels apple · ginger honey with spices · citrus juice
ginger beer

Red Scarlet

Tequila volcán de mi tierra blanco · grand marnier cherry
forest fruits · salt from the volcano · agave honey

Xitle

Tequila volcán de mi tierra cristalino · coffee liqueur
espresso coffee · coconut cream

Herencia Cucapá Border

Stella Artois

Negra Modelo

Modelo Especial

Pacifico Clara

Pacifico Suave

Corona Extra

Corona Light

Victoria

León

Montejo

Michelob Ultra Hard Seltzer

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

BEER

APPETIZERS

Empanadas - 2 pcs -

Humita
Criolla
Four cheeses
Bogavante lobster

Aubergine Mille-feuille

Crispy aubergine tower · creamy feta cheese
pomodoro sauce

Italian Burrata

Warm tomato salad · baby spinach · oregano
vinaigrette

Crab Cake

Blue crab · remoulade

Spicy Maine Lobster Croquettes

Fresh bell peppers · chipotle aioli and goat cheese

Black Label Spanish Jabugo

100% acorn-fed · tumaca sauce · artisan loaf bread ·
hand-cut table-side

Sea Tartare

Three level tartare: salmon · seabass · tuna · avocado
mousse · edamame

Wagyu Tartare

Hand-cut · secret recipe

Hamachi Tiradito

Passion fruit sauce with lime · apple · hot pepper

Hiramasa Tiradito

Truffled citrus soy sauce

Abalone Tiradito

Shaved abalone · avocado · serrano chili · olive oil

Cigala Tacos

Scottish Norway lobster · spicy vizcaina-style sauce

Surf & Turf Tacos

USDA Prime steak · Bogavante lobster
avocado · spicy mayonnaise · 2 pcs

Mediterranean Baby Octopus

Grilled · paprika · olive oil · avocado salad
with coriander

Jabugo Style Wagyu Ham

Wagyu cured and aged as Spanish Iberico

Alaskan King Crab On The Grill

Garlic · dill · 450 g - To share -

CEVICHE

Seabass Black Ceviche

Burnt peppers · bell peppers · cherry tomato
coriander

Red Snapper Ceviche

Roasted güero pepper · red onion · avocado
cubes · lime

Roasted Octopus Ceviche

Roasted red pepper · cucumber · tomato · dried
chilli peppers

Hamachi Yellow Ceviche

Yellow bell pepper · Amazonian rocoto pepper
jicama · coriander

COLD BAR

Accompanied by cocktail sauce · mignonette sauce and tartar sauce.

Maine Lobster - 250 g

Oysters Royale - 5 pcs

Alaskan King Crab - 450 g

U4 Shrimp Cocktail - 2 pcs

Snow Crab Claws - 250 g

SOUPS

Andalusian Gazpacho with Alaskan King Crab

Cold tomato soup with pepper and spicy notes
basil oil · King Crab leg

Onion Soup a la Lyonnaise

Gruyere puff pastry and Grana Padano cheese

SALADS

Pear Salad

Lettuce mix · red pear · goat cheese · blueberries
caramelized walnut · beet dressing with peppermint

Chopped Salad

Lettuce mix · avocado · portobello · tomato
asparagus · brie cheese · pink peach dressing

Caesar Salad

House recipe dressing · croutons · anchovies · Grana Padano cheese

Champagne Artichoke Salad

Camembert cheese · spinach · cherry tomato · fig
champagne-berry dressing

Iceberg Salad

Fresh lettuce · blue cheese dressing · tomato
crispy prosciutto and blue cheese

**VERY
RARE AND
EXCLUSIVE
FISH &
SEAFOOD**

LOBSTER

Salmon Ora King Tyee

From New Zealand, highly exotic, only 16 specimens a month are exported worldwide, up to 20 kg per piece.

Thick cut sashimi · olive oil and cherry tomato salad · 120 g

Mediterranean Cuttlefish

From Spain, soft texture, highly valued gourmet product for its flavor.

Grilled · roasted garlic · confit potato medallion · 300 g

Senegal Shrimp

From Africa, Hand-picked, The largest shrimp in the world, due to its enormous size it doesn't fit in any category

On the grill · Moroccan oil · coriander · 500 g

Alaskan king Crab Cluster 3L

From Alaska, impressive super colossal red crab in its shell.

- To share -

Grilled · marinated with garlic and fennel dressing
with coriander · 1.2 kg

Tasmanian Salmon

From Australia. Sustainable catch in pure waters, organic, high nutritional value, rich in omega 3

Grilled · Parsley · lime · 270 g

Super Colosal Maine Lobster

From Nova Scotia · great consistency · intense flavor · 2.7 kg

- To share -

Australian Lobster Tail

From Australia · very fine texture · mild semi sweet flavor · 200 g

Caribbean Lobster Tail

From Mexico · sustainable fishing · firm texture and meat · 350 g

STEAKS AND CHOPS

CREEKSTONE FARMS U.S.D.A PRIME BEEF

Petit Filet · 220 g

Filet · 280 g

Cowboy · 550 g

New York · 400 g

Kansas · 500 g

Rib Eye · 400 g

CHAMBAO SIGNATURE - TO SHARE -

Lucifer

Tomahawk on fire flambeéd table-side · 2,100 g

Mamut

Double bone Rib eye · 1,100 g

Porterhouse

990 g

28 DAY IN HOUSE DRY - AGED BEEF

Limited production

Rib Eye · 400 g

New York · 400 g

AUSTRALIAN WAGYU - JACK'S CREEK FARM

New York · 400 g

Rib Eye · 400 g

MELT IN YOUR MOUTH

Braised for 16 hours

Short Rib

in stout black beer · 900 g

Brisket

with "Chambao Rub" · 300 g

JAPANESE BEEF RESERVE

Selection of the most exclusive Wagyu meats · limited production

Takamori

New York · 200 g

Filet · 200 g

Omi

Rib Eye · 200 g

Filet · 200 g

Kobe

New York · 200 g

Rib Eye · 200 g

JAPANESE RESERVE TASTING

Takamori · Omi · Kobe · 70 g each

HOUSE SPECIALS

Super Colossal Octopus from the Canary Islands

Grilled · shermula oil · roasted potato · serrano aioli · 300 g

The FCK Burger

Dry aged & Creekstone Prime meat mix · Swiss cheddar and manchego cheeses · 300 g

The FCK Kobe Burger

Double patty · american aged cheese · arugula · tomato onion · brioche bun · 350 g

King Crab Mac & Cheese

Cheddar cheese sauce and Grana Padano

Four Cheese Risotto

Mantecato risotto with 4 cheeses & truffle oil: goat · Grana Padano · Camembert · blue cheese

Black Cod

Wood fired black cod · sweet and sour chipotle sauce

French Cut Rack of Lamb

Marinated in yogurt · za'atar and lime mint jelly Greek yoghurt

Tarantine Style Fish

Broiled · eggplant · capers · olives · Grana Padano cheese dried peppers - to share-

Fried Chicken & Waffles

Organic chicken · maple syrup · 450 g

SIDES

Spinach Parmigiana

Truffle Creamed Corn

Crispy Brussels Sprouts

Roasted Mushrooms

Maine Lobster Coleslaw

Rosemary French Fries

Loaded Baked Potato

Crispy Hasselback

Millionaire Potatoes

Fresh truffle · truffle oil · 24k gold leaf

Chambao Potatoes

Potato mille-feuille, truffled-Grana Padano cheese sauce

POTATOES

MASHED

Four Cheese

Sweet potato

Truffle

Jalapeño

DESSERTS

Tiramisu Cheesecake

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

Apple Cake

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

Flan Frangelico

Creamy flan with hazelnut liqueur diplomatic cream · tulip of nuts · berries

Brownie Cheesecake

Brownie cheesecake · white chocolate mousse and peanut butter · burnt marshmallows bitter chocolate · pistachios

Three Chocolate Mousse

Oreo cookie base · three chocolate mousse berries · toasted almonds

Pear Crisp

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

Parisian Tart

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

Red Fruits Pavlova

Meringue base · diplomatic cream filling berries · dried grapefruit · mint leaves

Apple Crumble

- To share -
Puff pastry base · apple · cinnamon vanilla crumble

Carrot Roll

Carrot cake · nuts · blueberries · raisins grated coconut · cream cheese bitumen with white chocolate · 24k Gold Flakes

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

CHOCOLATE DECADENCE

- To share -

- Chocolate cake filled with chocolate mousse · fruit red · dark chocolate sauce
- Dark chocolate mousse · chocolate chips
- Mousse cake with two 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.

SHISHA EXPERIENCE



Kit includes: tobacco
with charcoal and 3 nozzles
Khalil Maamoon handmade
Egyptian Hookahs

Shisha refill 950

CIGARS

Relax and indulge in an original shisha experience. Choose among the special Mazaya Tobacco blends and observe the shisha preparation ritual. Shisha comes to you in a variety of vivid flavors to choose from, ensuring a pure taste.

CLASSIC

Peach
Cherry
Mint
Blueberry
Blueberry - Mint
Watermelon
Watermelon - Mint
Grape - Berry
Double Apple

PREMIUM

Orange Blossom
Tobacco: mint . watermelon . cherry
Gin Tanqueray . orange . cucumber

Pitahaya Mix
Tobacco: blueberry . mint . watermelon
Mezcal Union . lemongrass . basil

EXCLUSIVE

Tropical Pineapple
Tobacco: double apple . peach
Cognac Hennessy . peach . pineapple

Black Forest
Tobacco: cherry . watermelon . grape-berry
Chambord . vanilla essence . cinnamon

HOUSE SPECIALITY

RosaNegra
Tobacco: Love 66 . passion fruit . melon
mint and watermelon . rose petals
Tanqueray flor de Sevilla

Carajillo Chambao
Tobacco: Blue orange . orange with mint
Chocolate covered coffee beans . cinnamon
liqueur 43 coffee liqueur . espresso

Hoyo de Monterrey Epicure No. 2
Montecristo No. 2
Partagas Serie D No. 4
Romeo y Julieta / Coronitas en Cedro
Romeo y Julieta No. 2
Cohiba Panetelas
Cohiba Siglo I
Cohiba Sigo II