

# Chambao

## PICA PICA

Albariño Mussels with japanese spring onion, lime & chives	21
Artichoke alla Brace with clouds of idiazabal goat cheese, truffle slices, pink pepper & thyme	25
“Pil-pil” Prawns garlic slices, spicy oil flavoured with paprika, white wine (albariño) emulsified with Mallorcan ali oli	25
Clams a la Marinera with Albariño, fresh garlic, parsley, Japanese spring onion, fresh tomato & lemon	26
Bellota Iberian Ham with crystal bread, fresh graded tomato & Ibicencan olive oil	48
Selection of Oyster honey & shallots	8 p/pcs.
Lobster, Cod and Asparagus tempura with citrus mayonnaise & homemade lemon jam	28



# STARTERS

Andalusian Gazpacho	12
pear tomato from the Mediterranean coast with seasonal cucumber & fresh sprouts	
Burrata Salad	27
mozzarella di bufala with variety of tomatoes & Genovese pesto	
Green Avocado Salad	26
dressed with classic vinaigrette, wine reduction, lemon & local olive oil	
Buckwheat and Red Quinoa Salad	21
with mango, green asparagus, blueberries & extra virgin olive oil	
Chambao Salad	32
Green lettuce salad with choice of shrimp, chicken or tuna belly	
Steak Tartare	26
flavored with truffle oil, dried tomato, fresh basil, orange wedge & kataifi paste with orange aroma	
Amberjack Ceviche	29
with tiger's milk, lime, kefir, mango, avocado, pickled onion & coriander	
Grilled Octopus	28
with potato foam, emulsified squid ink cream & paprika-flavoured oil	
Goat Cheese Salad	24
grilled goat's cheese with toasted bread, accompanied by walnuts, pomegranate & Ibiza figs, dressed with dried tomato vinaigrette	
Grilled Squid	24
accompanied by smoked escalivada with black garlic scent & kafir lime wedge	



## CATCH OF THE DAY

PM

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

Baked

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

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## ROASTED

Local Payes Chicken	26
with roasted seasonal vegetables: eggplant, tomato, potato, ceps & tender onion	
Iberian Prey	37
with "sobrasada" & honey sauce	
Rack of Lamb	38
confit with basil oil & star aniseed in a chive crust	

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## GRILL

Grilled Salmon	38
flavored with fresh thyme & served with sweet roots, gremolata and honey & kafir lime butter	
Cod Loin	37
Slow cooked & served with sweet roots, gremolata & honey & kafir lime butter	
Entrecôte	38
served with grilled seasonal vegetables	



## PASTA + PIZZA

Spaghetti with Vongole cherry tomatoes, parsley, garlic, chilli, white wine, fish fumé & Ibicencan olive oil	30
Tagliolini with Lobster cherry tomatoes, spring onion, garlic, parsley, white wine, brandy, fish fumé & Ibizan olive oil	49
Gnocchi with shrimps & truffle	29
Tortelloni ricotta stuffed pasta with spinach & tomato sauce	25
Tagliatelle with mussels, shrimps & tomato sauce	39
Truffle, Mushroom & Spinach Pizza	27
Iberian Ham Pizza	39
Burratina Pizza with dry tomatoes & fresh basil	28

## 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	30 p.p
Vegetable Paella with truffle shavings	28 p.p
Formentera Lobster Paella with monkfish, cuttlefish & prawns	PM



# SIDES

Fried Country Potatoes	7
Sweet Potatoes Fries	7
Oven Roasted Potato Wedges	7
Grilled Seasonal Vegetables with fresh gremolata	8
Padron Peppers with romesco sauce & black salt flakes	11



**CHAMBAO** [ tʃam 'ba 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.