

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.

SIGNATURE COCKTAILS

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

MIXOLOGIST CREATIONS

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

BEER

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)

APPETIZERS

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 -

TACOS & TOSTADAS

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 -

CARPACCIOS

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

COLD BAR

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

SALADS

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

SOUPS

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

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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 · chipotle 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.
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