

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 Polanco 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
210ml

FANTASY NEGRONI

Bombay Sapphire Gin · Campari
Vermouth Rosso · raspberry puree
210 ml

GOLDEN PASSION

Absolut Vodka · Midori · turmeric and
passion fruit cordial · lime · gold dust
240 ml

HABANO GOLD

Bacardí 8 year Rum · Tío Pepe Sherry
roasted pineapple with cinamon · lime juice
300 ml

CHAMBAO

400 Conejos joven Mezcal infused with
habanero · Ancho Reyes · hibiscus sharbat
280 ml

ESPRESSO CHAMBAO

Absolut Vodka · Frangelico · cinnamon
syrup · espresso coffee
210 ml

MINTED RITA

Herradura Ultra Tequila · Grand Marnier
agave honey · lime · hibiscus salt
280 ml

EXOTIC PERDITION

Bombay Sapphire Gin · La Pinta pomegranate Tequila
cucumber puree · raspberry cordial · citrus oleo
saccharum cardamom bitters
260 ml

LIFE ELIXIR

Havana Club 7 Rum · elderflower liqueur
pear and cardamom syrup · lime juice · blackberry puree
260 ml

MIXOLOGIST CREATIONS

RED SCARLET

Patrón Silver Tequila
Grand Marnier · berries
volcano salt · agave honey
230 ml

CARIBBEAN GOOSE

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

FASHION REVIVER

Negra Modelo
400 Conejos joven Mezcal · meat juice
lime juice · worcestershire sauce · Tabasco
460 ml

KING MIDAS

Patrón Silver Tequila
Vermouth Dry · yuzu · cinnamon
syrup · pineapple juice
230 ml

MOCKTAILS

Try any of our Signature Cocktails without alcohol 250 ml

BEER

Herencia Cucapá Border 355ml
Budlight 355 ml
Stella Artois 330 ml
Michelob Ultra 355 ml

Negra Modelo 355 ml
Modelo Especial 355 ml
Pacífico (Clara/Suave) 355 ml
Corona (Extra/Light/Cero) 355 ml
Victoria 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

AUBERGINE MILLE-FEUILLE

Buffalo mozzarella · pesto · peppers
- 1 piece -

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

TACOS & TOSTADAS

SURF & TURF TACOS

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

MINI RIB EYE TACOS

Avocado · serrano chile slices
smoked sauce
- 6 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 -

COLD BAR

OYSTERS ROYALE

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

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

SALADS

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

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

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).

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
Filet Petit 225 g
Filet 280 g
Rib Eye 400 g
Cowboy 550 g

CREEKSTONE FARM

New York 400 g
Filet Petit 225 g
Filet 280 g
Rib Eye 400 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

KOBE

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

TRUFFLE WITH MUSHROOM

Thyme- infused mushroom
arugula · truffle oil · truffle · white
and yellow cheddar cheese
300 g

TUNA

Thyme- infused mushroom · arugula
truffle oil · truffle · white cheddar cheese
150 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 -

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

SPICY VODKA RIGATONI

Spicy pomodoro sauce · vodka
basil cream · cherry tomatoes

SHRIMP AND TRUFFLE RISOTTO

Asparagus · truffle oil

VEGAN RISOTTO

Asparagus · eggplant · creamed
with house-made almond cheese

FOUR CHEESE RISOTTO

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

SEAFOOD RICE

Seasoned seafood (tumbado style) · spicy

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

Crispy Hasselback

Chambao Potatoes

Potato mille-feuille · truffled

Grana Padano sauce

MASHED

Four cheese

Sweet Potato

Truffle

Jalapeño

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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 60 ml
Amareto Disaronno 60 ml
Bailey's 60 ml
Chartreuse Amarillo 60 ml
Chartreuse Verde 60 ml

Chinchon Dulce 60 ml
Chinchon Seco 60 ml
Cointreau 60 ml
Fernet Branca 60 ml

Frangelico 60 ml
Grand Marnier Cordon Rouge 60 ml
Kahlua 60 ml
Licor 43 60 ml

Pacharan Zoco 60 ml
Sambuca Vaccari Bianco 60 ml
Sambuca Vaccari Nero 60 ml
Strega 60 ml

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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

GINEBRAS

Beefeater 750 ml

Beefeater Blackberry 700 ml

Beefeater Pink 700 ml

Bombay Sapphire 750 ml

Brockmans Intensely Smooth 700 ml

Bulldog 750 ml

Elephant 500 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

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.
The Classic Cocktails are elaborated with specific distillates and/or liquors, in case you prefer another label,
this will be charged as an extra. Prices include tax and are in Mexican pesos. Tips are not mandatory.