



CHAMBAO

FASHION GRILLHOUSE

Cancún • Tulum • CDMX



Chambao, invites you to enjoy the best views and sunsets from its large terrace over the lagoon, where with natural candles and spacious lounge rooms, an ideal environment is created to live together and enjoy.



\$1,300

first course

ONION SOUP A LA LYONNAISE

Gruyere puff pastry and Grana Padano cheese.

CAESAR SALAD

House recipe dressing .
croutons . anchovies .
Grana Padano Cheese.

**CEVICHE DE RED
SNAPPER**

Roasted guero pepper .
red onion avocado.

main course

SALMÓN ORA KING TYGEE

From New Zealand, Highly exotic, only 16 specimens
a month are exported worldwide, up to 20 kg per
piece. Trick cut sashimi . olive oil and cherry tomato
salad.

NEW YORK

200g

FOUR CHEESE RISOTTO

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

side

SPINACH PARMESAN

FOUR CHEESE PURE

dessert

TIRAMISU CHEESECAKE

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

FLAN FRANGELICO

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

PEAR CRISP

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

first course

ANDALUSIAN GAZPACHO WITH ALASKAN KING CRAB

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

CHOPPED SALAD

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

HAMACHI TIRADITO

Passion fruit sauce
with lime apple . hot
pepper.

main course

RIB EYE CREEKSTONE FARMS PRIME

200g

SUPER COLOSSAL OCTOPUS FROM THE CANARY ISLAND

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

KING CRAB MAC & CHEESE

Cheddar cheese sauce
and Grana Padano

side

TRUFFLE CREAMED CORN PURE SWEET POTATO

dessert

APPLE CAKE

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

BROWNIE DE CHEESECAKE

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

CARROT ROLL

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

\$1,700



KIT MIXOLOGY

THREE ALCOHOLIC BEVERAGES AND
TWO NON ALCOHOLIC BEVERAGES PER PERSON

INCLUDES

Sodas

Juices & Water

National Beer

Wines Available by Glass

All our Mixology & Gins

Liquors

(Spirits: Appleton, Smirnoff, Bacardi Rum (White and solera), Matusalem, Chinchon, J&B, Centenario Tequila, Tradicional Reposado Tequila, Absolut, Sambuca, Herradura, Jagermeister, Ketel One, Don Julio white, Don Julio Reposado, Don Julio 70, J.W Red Label, Licor 43, Jack Daniel's, Baileys, Hendriks, Belvedere, 400 Conejos espadín mezcal).

\$800

NOT INCLUDED: J Walkers blue, black, Green or platinum label, Martell Brandy, Hennessy Brandy, Don Julio Real & 1942, Garrafas Xajuar Mezcal, Casa Dragones, Buchanans, Zacappa Centenario Rum, Angostura 1824, Macallan, Glendfidich, Monkey 47 Gin, Single Barrel, Elephant, Remy Martin, Angostura, Chivas Regal, Brandy Carlos I, Moet Chandon. Craft beer, imported beer.

WE HAVE ANTICIPATED SALE OF WINE AND SPIRIT BOTTLES



TERMS AND CONDITIONS

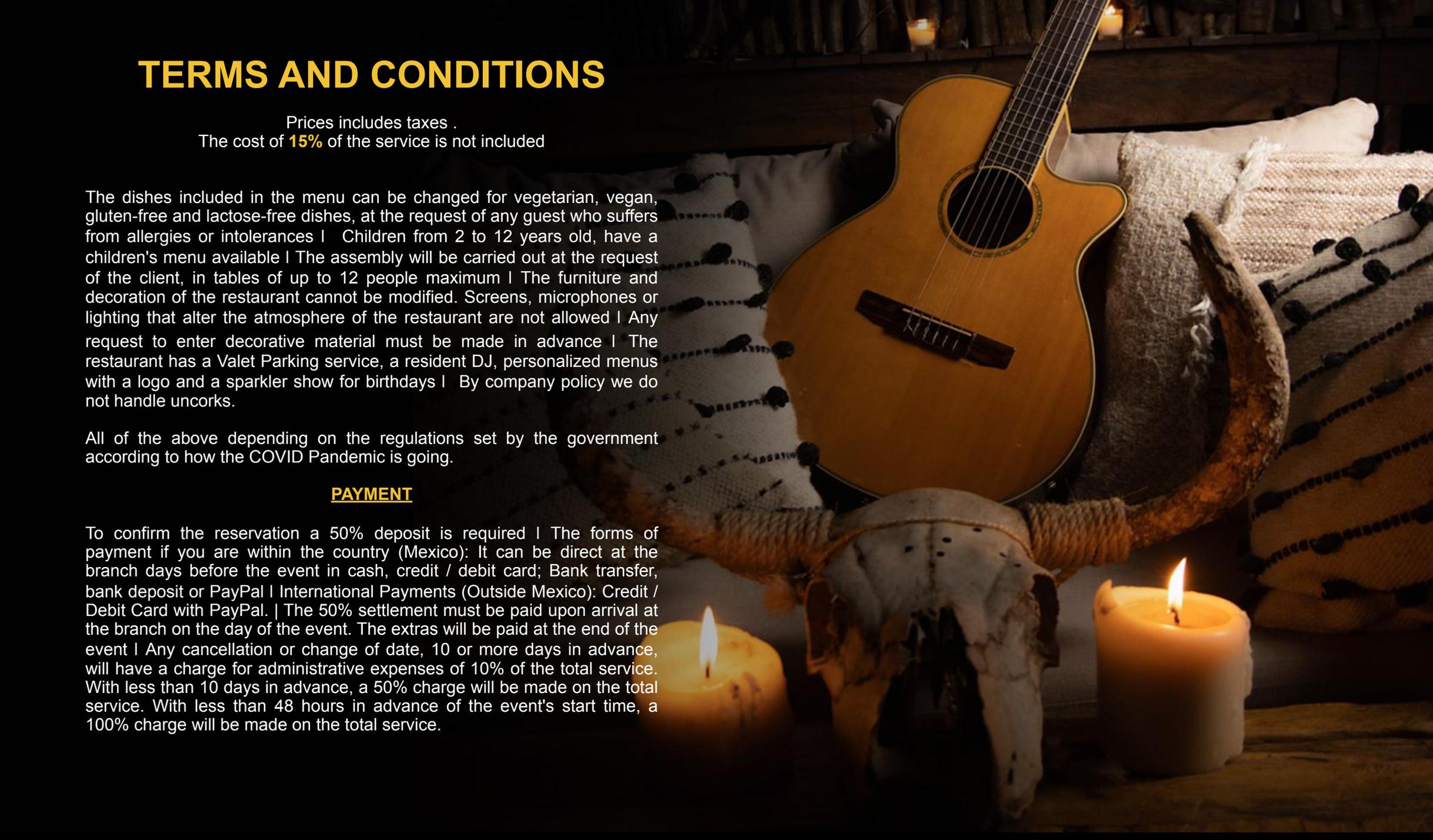
Prices includes taxes .
The cost of **15%** of the service is not included

The dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes, at the request of any guest who suffers from allergies or intolerances | Children from 2 to 12 years old, have a children's menu available | The assembly will be carried out at the request of the client, in tables of up to 12 people maximum | The furniture and decoration of the restaurant cannot be modified. Screens, microphones or lighting that alter the atmosphere of the restaurant are not allowed | Any request to enter decorative material must be made in advance | The restaurant has a Valet Parking service, a resident DJ, personalized menus with a logo and a sparkler show for birthdays | By company policy we do not handle uncorks.

All of the above depending on the regulations set by the government according to how the COVID Pandemic is going.

PAYMENT

To confirm the reservation a 50% deposit is required | The forms of payment if you are within the country (Mexico): It can be direct at the branch days before the event in cash, credit / debit card; Bank transfer, bank deposit or PayPal | International Payments (Outside Mexico): Credit / Debit Card with PayPal. | The 50% settlement must be paid upon arrival at the branch on the day of the event. The extras will be paid at the end of the event | Any cancellation or change of date, 10 or more days in advance, will have a charge for administrative expenses of 10% of the total service. With less than 10 days in advance, a 50% charge will be made on the total service. With less than 48 hours in advance of the event's start time, a 100% charge will be made on the total service.





FACADE



EXTERNAL LOUNGE ROOM



BAR



RESTAURANT















CHAMBAO

GRILLHOUSE

www.chambao.com.mx



OpenTable®

