



PICA PICA

|  |          |
|--|----------|
| Albariño Mussels   | 20       |
| with japanese spring onion, lime & chives  |          |
| Artichoke alla Brace   | 24       |
| with clouds of idiazabal goat cheese, truffle slices,<br>pink pepper & thyme                                 |          |
| “Pil-pil” Prawns   | 24       |
| garlic slices, spicy oil flavoured with paprika,<br>white wine (Albariño) emulsified with Mallorcan agli oli |          |
| Clams a la Marinera  | 26       |
| with Albariño, fresh garlic, parsley, Japanese spring onion,<br>fresh tomato & lemon                         |          |
| Bellota Iberian Ham  | 42       |
| with crystal bread, fresh graded tomato & Ibicencan olive oil  |          |
| Selection of Oyster  | 7 p/pcs. |
| kaffir lime air, honey & shallots  |          |
| Black Cod Tempura with Citric Sauce  | 23       |
| with cytrus mayonnaise & lemon jam   |          |
| Lobster and Green Asparagus Tempura  | 21       |
| romesco sauce with the aroma of roasted peppers<br>& Majorcan almond, together with Ibicencan olive oil      |          |



# STARTERS

|   |    |
|---|----|
| Andalusian Gazpacho   | 11 |
| pear tomato from the Mediterranean coast<br>with seasonal cucumber & fresh sprouts  |    |
| Burrata Salad   | 21 |
| mozzarella di bufala with Genovese pesto, walnuts,<br>strawberries, wild rocket & basil oil   |    |
| Green Avocado Salad   | 21 |
| dressed with classic vinaigrette, wine reduction,<br>lemon & local olive oil  |    |
| Buckwheat and Red Quinoa Salad  | 20 |
| with mango, green asparagus, blueberries<br>& extra virgin olive oil  |    |
| Tomato and Tuna Belly Salad   | 19 |
| selection of five types of tomato, local olive oil<br>& tuna belly slices.  |    |
| Steak Tartare   | 24 |
| flavored with truffle oil, dried tomato, fresh basil,<br>orange wedge & kataifi paste with orange aroma                                 |    |
| Amberjack Ceviche   | 28 |
| with tiger's milk, lime, kefir, mango, avocado, pickled<br>onion & coriander  |    |
| Grilled Octopus   | 26 |
| with potato wedges, emulsified squid ink cream &<br>paprika-flavoured oil   |    |
| Goat Cheese Salad   | 22 |
| grilled goat's cheese with toasted bread,<br>accompanied by walnuts, pomegranate & Ibiza figs,<br>dressed with dried tomato vinaigrette |    |
| Grilled Squid   | 21 |
| accompanied by smoked escalivada with black   |    |



CATCH OF THE DAY

PM

Sea Bream · Sea Bass  
flavoured salt-crusted, with homemade chips,  
cherry tomatoes & fried Padrón peppers

Sea Bream · Sea Bass · John Dory  
baked, with roasted Spanish potatoes,  
fried Padrón peppers & roasted onion

ROASTED

|  |    |
|--|----|
| Beef Tenderloin                        | 39 |
| Beef Entrecôte                         | 39 |
| matured 30 days with chimichurri sauce |    |
| Local Payes Chicken                    | 23 |
| served with roasted seasonal vegetable |    |

GRILL

|   |    |
|---|----|
| Grilled Sea Bass  | 35 |
| Grilled Sea Bream   | 35 |
| served with root vegetables, gremolata,<br>kafir lime& honey butter |    |



# PASTA + PIZZA

|   |    |
|---|----|
| Spaghetti with Vongole  | 29 |
| cherry tomatoes, parsley, garlic, chilli,<br>white wine, fish fumé & Ibicencan olive oil                |    |
| Tagliatelle with Lobster  | 49 |
| cherry tomatoes, spring onion, garlic, parsley,<br>white wine, brandy, fish fumé & Ibicencan olive oil. |    |
| Gnocchi   | 25 |
| with Genovese pesto, Ibizan 'Granja Artina' ricotta<br>& Parmesan shavings                              |    |
| Truffle, Mushroom & Spinach Pizza   | 22 |
| Iberian Ham Pizza   | 38 |
| Burratina Pizza   | 26 |
| with dry tomatoes & fresh basil   |    |

## PAELLA

(minimum 2 person)

|  |        |
|--|--------|
| Blind Paella   | 29 p.p |
| with monkfish, prawns, mussels<br>& prawn carpaccio              |        |
| Lobster Paella   | 49 p.p |
| with monkfish, cuttlefish, prawns<br>& half a lobster per person |        |
| Valencian Paella   | 27 p.p |
| with chicken, flat beans & rosemary                              |        |
| Vegetable Paella   | 27 p.p |
| with truffle shavings  |        |
| Formentera Lobster Paella  | PM     |
| with monkfish, cuttlefis & prawns                                |        |



# SIDES

|  |    |
|--|----|
| Fried Country Potatoes                                     | 5  |
| Sweet Potatoes Fries                                       | 5  |
| Oven Roasted Potato Wedges                                 | 6  |
| Grilled Seasonal Vegetables<br>with fresh gremolata        | 8  |
| Padron Peppers<br>with romesco sauce and black salt flakes | 11 |



# CHAMBAO [ tʃamˈba 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.