

PICA PICA

Albarino Mussels	20
with japanese spring onion, lime & chives	
Artichoke alla Brace with clouds of idiazabal goat cheese, truffle slices, pink pepper & thyme	24
"Pil-pil" Prawns garlic slices, spicy oil flavoured with paprika, white wine (Albariño) emulsified with Mallorcan agli oli	24
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 of	42 il
Selection of Oyster kaffir lime air, honey & shallots	7 p/pcs.
Black Cod Tempura with Citric Sauce with cytrus mayonnaise & lemon jam	23
Lobster and Green Asparagus Tempura romesco sauce with the aroma of roasted peppers & Majorcan almond, together with Ibicencan olive oil	21

STARTERS

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

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 matured 30 days with chimichurri sauce	39
Local Payes Chicken served with roasted seasonal vegetable	23

GRILL

Grilled Sea Bass	35
Grilled Sea Bream	35
served with root vegetables, gremolata,	
kafir lime& honey butter	

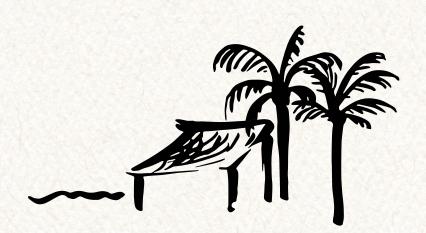
PASTA + PIZZA

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

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	27 p.p
Vegetable Paella with truffle shavings	27 p.p
Formentera Lobster Paella with monkfish, cuttlefis & prawns	PM

SIDES

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



CHAMBAO [tʃam'bao], 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.