



PICA PICA

Ham and Red Prawn Croquettes	20
ham and red prawns	
Padron Peppers with Yuzu and Miso	14
fried Padrón peppers, yuzu miso sauce	
Traditional ‘Glass Bread’ with Tomato	12
glass bread, local tomatoes	
Acorn-fed Iberian ham	49
Variety of Oysters	8 c/u
mignonette · caviar · natural	
Cantabrian Anchovies	21
with island oil	
Andalusian Squid	22
with lime mayonnaise	

If you have any dietary requirements or food allergies please inform your waiter.
We have an allergens menu available upon request.

STARTERS

Salmorejo 16
chilled Ibiza tomato soup, eggs and ham

Lemon Fish Ceviche 24
with avocado, cucumber and onions

Avocado Salad 26
salad, avocado, honey mustard dressing and mustard

Goat Cheese Salad 27
with spinach, variety of lettuce and its sauce

Quinoa Salad 22
mango, green asparagus, fresh blueberries, grilled kale

Artichokes with Manchego Cheese 18
grilled with cheese foam

Marinera Clams 32
garlic, parsley, tomato

Shrimp Carpaccio 35
guacamole, lemon, olive oil, dehydrated caviar

Garlic Prawns 28
with garlic and oil

Beef Tartare 30
gherkin, fresh tomato, onion, capers, mustard, eggs

Broken Eggs with Ham 24
potatoes, eggs, ham

ISLAND CATCH OF THE DAY PM

The Med in its Purest Form (Peix nostrum)

More than a sea, it's a way of life—unhurried, sun-drenched, and deeply connected to the island. We've explored its shores, met (and fed) the locals who know its secrets, and brought the best of it to Chambao by the Beach—where the salt in the breeze, sun on your skin, and the rhythm of the waves set the tone.

Fried

with house chips, cherry tomatoes
& fried Padrón peppers

Baked

with roasted spanish potatoes, fried Padrón
peppers and roasted onion

Lobster

with potatoes and fried eggs

CHARGRILLED

Salmon	35
flavoured with fresh thyme, accompanied by sweet root vegetables, gremolata, kaffir lime butter and honey	
Turbot	38
white sauce, lemon, tomato confit	
Octopus	34
smoked mashed potatoes, paprika and rosemary oil	
Grilled Payés Chicken	26
Roasted Entrecôte	34
Roasted Tomahawk	PM

PASTA + PIZZA

Spaghetti Vongole	30
cherry tomatoes, parsley, garlic, chilli, white wine, fish fumé & Ibicencan olive oil	
Tagliolini with Lobster	39
cherry tomatoes, spring onion, garlic, parsley, white wine, brandy, fish fumé and Ibizan olive oil	
Rigatoni	18 / 26 / 22
garlic and oil · bolognese · tomato	
Truffle, Mushroom & Spinach Pizza	28
Iberian Ham Pizza & Rocket Pizza	39
Pizza with Burratina	26
with confit tomatoes & fresh basil	

PAELLA

(minimum 2 person)

Blind Paella	29 p.p
with monkfish, cuttlefish, prawns, mussels and clams	
Black Rice	32 p.p
crayfish, squid, squid ink	
Fideuá	29 p.p
Shrimp and vegetables	
Vegetable Paella	26 p.p
with seasonal vegetables	
Formentera Lobster Paella	PM

SIDES

Fried Country Potatoes	7
Sweet Potato Fries	7
Green Salad	7
Grilled Seasonal Vegetables with fresh gremolata	8
Andalucia-style oven roasted potato wedges with romesco sauce and black salt flakes	11



CHAMBAO [tʃam ˈba o], Sustantivo m.

“An improvised beach shack providing spontaneous shelter & respite from the sun to be enjoyed in the company of family & friends”.

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