



PICA PICA

Albariño Mussels	21
with japanese spring onion, lime & chives	
Artichoke alla Brace	25
with clouds of idiazabal goat cheese, truffle slices, pink pepper & thyme	
“Pil-pil” Prawns	25
garlic slices, spicy oil flavoured with paprika, white wine (albariño) emulsified with Mallorcan ali oli	
Clams a la Marinera	26
with Albariño, fresh garlic, parsley, Japanese spring onion, fresh tomato & lemon	
Bellota Iberian Ham	48
with crystal bread, fresh graded tomato & Ibicencan olive oil	
Selection of Oyster	8 p/pcs.
kaffir lime air, honey & shallots	
Lobster, Cod and Asparagus tempura	28
with citrus mayonnaise & homemade lemon jam	



# STARTERS

Andalusian Gazpacho	12
pear tomato from the Mediterranean coast with seasonal cucumber & fresh sprouts	
Burrata Salad	23
mozzarella di bufala with variety of tomatoes, Genovese pesto, walnuts, strawberries, wild rocket & basil oil	
Green Avocado Salad	22
dressed with classic vinaigrette, wine reduction, lemon & local olive oil	
Buckwheat and Red Quinoa Salad	21
with mango, green asparagus, blueberries & extra virgin olive oil	
Chambao Salad	23
Green lettuce salad with choice of shrimp, chicken or tuna belly	
Steak Tartare	26
flavored with truffle oil, dried tomato, fresh basil, orange wedge & kataifi paste with orange aroma	
Amberjack Ceviche	29
with tiger's milk, lime, kefir, mango, avocado, pickled onion & coriander	
Grilled Octopus	28
with potato foam, emulsified squid ink cream & paprika-flavoured oil	
Goat Cheese Salad	24
grilled goat's cheese with toasted bread, accompanied by walnuts, pomegranate & Ibiza figs, dressed with dried tomato vinaigrette	
Grilled Squid	24
accompanied by smoked escalivada with black	



## CATCH OF THE DAY

PM

flavoured salt-crusted  
with homemade chips,  
cherry tomatoes & fried Padrón peppers

Baked

with roasted Spanish potatoes,  
fried Padrón peppers & roasted onion

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## ROASTED

Rack of Lamb	38
confit with basil oil and star aniseed in a chive crust	
Iberian Prey	37
with “sobrasada” & honey sauce	
Local Payes Chicken	26
served with roasted seasonal vegetables	

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## GRILL

Grilled Salmon	38
flavored with fresh thyme and served with sweet roots, gremolata and honey & kafir lime butter	
Cod Loin	37
Slow cooked and served with sweet roots, gremolata and honey & kafir lime butter	
Entrecot	38
served with grilled seasonal vegetables	



# PASTA + PIZZA

Spaghetti with Vongole	30
cherry tomatoes, parsley, garlic, chilli, white wine, fish fumé & Ibicencan olive oil	
Tagliolini with Lobster	49
cherry tomatoes, spring onion, garlic, parsley, white wine, brandy, fish fumé and Ibiza olive oil.	
Gnocchi with shrimps and truffle	29
Tortelloni	25
ricotta stuffed pasta with spinach and tomato sauce	
Paccheri with mussels, shrimps and tomato sauce	39
Truffle, Mushroom & Spinach Pizza	27
Iberian Ham Pizza	39
Burratina Pizza	28
with dry tomatoes & fresh basil	

## PAELLA

(minimum 2 person)

Blind Paella	29 p.p
with monkfish, prawns, mussels & prawn carpaccio	
Lobster Paella	49 p.p
with monkfish, cuttlefish, prawns & half a lobster per person	
Valencian Paella	30 p.p
with chicken, flat beans & rosemary	
Vegetable Paella	28 p.p
with truffle shavings	
Formentera Lobster Paella	PM
with monkfish, cuttlefish & prawns	



# SIDES

Fried Country Potatoes	7
Sweet Potatoes Fries	7
Oven Roasted Potato Wedges	7
Grilled Seasonal Vegetables with fresh gremolata	8
Padron Peppers 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”.

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