



## PICA PICA

Selection of Oyster

with shallot vinaigrette

Baleaeric Cheese Platter

variety of balearic cheeses

Mussels al Albariño

with japanese spring onion, lime & chives

Artichoke alla Brace

with idiazábal cheese cloud,  
summer truffle slices & pink pepper

Aparagus & Lobster Tempura

with romesco sauce

Clams a la Marinera

with fresh parsley, garlic & spring onion

Bellota Iberian Ham

with crystal bread, fresh shredded tomato  
& extra virgin olive oil

Charcoal Cod & Citrus Fruit

with cytrus mayonnaise & lemon jam

Classic Pil-pil Prawns

with tomato, garlic slices,  
a spicy touch & paprika

# STARTERS

## Andalusian Gazpacho

cucumber, seasonal tomatoes, mini cobs & pea sprouts

## Fresh Burrata Salad

with pistachio pesto & wild rocket

## Green Salad with Avocado

with fresh buds, honey & mustard dressing

## Buckwheat, Mango & Red Quinoa Salad

with kale, asparagus & fresh blueberries

## Tuna Belly Salad

with kumato & oxheart tomatoes

## Amberjack Tartare

with crispy black shingle, dill cream & fried quail egg

## Grilled Octopus

with potatoes, piquillo pepper foam & Vera smoked paprika

## Grilled Goat Cheese Salad

with walnuts, figs & sun-dried tomato vinaigrette

## Grilled Squid

escalivada with black garlic & sweet potatoes

## CATCH OF THE DAY

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

Beef Entrecôte

matured 30 days with chimichurri sauce

Local Payes Chicken

served with roasted seasonal vegetable

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## PASTA + PIZZA

Spaghetti Vongole

Tagliatelle with Lobster

Gnocchi

with Genovese pesto, ibizan 'Granja Artina' ricotta  
& parmesan shavings

Truffle & Spinach Pizza

Iberian Ham Pizza

Burratina Pizza

with dry tomatoes & fresh basil

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## GRILL

Grilled Sea Bass

Grilled Sea Bream

served with root vegetables, gremolata, kafir lime  
& honey butter

# PAELLA

(minimum 2 person)

## Blind Paella

with monkfish, prawns, mussels & prawn carpaccio

## Lobster Paella

with monkfish, cuttlefish, prawns  
& half a lobster per person

## Valencian Paella

with chicken, flat beans & rosemary

## Vegetable Paella

with truffle shavings

## Formentera Lobster Paella

with monkfish, cuttlefis & prawns

# SIDES

Fried Country Potatoes

Sweet Potatoes Fries

Fried Potato Wedges

Grilled Seasonal Vegetables

with fresh gremolata

Padrón Peppers

with romesco sauce and black salt flakes



# CHAMBAO

[ tʃam 'ba 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.