

CHAMBAO

FASHION GRILLHOUSE

Chambao is an Andalusian word that refers to a rustic space, made with palm leaves and wooden sticks. This is the inspiration behind the creation of a concept that was born in Tulum, evoking magical and seductive sensations with the bohemian and relaxed style that characterizes the destination.

Now it arrives to San José del Cabo in a magical encounter between nature and sophistication and as a tribute to Tulum's spirit. A culinary paradise specialized in the most exclusive beef cuts and seafood. The place where food, passion, and creativity are the stars.

APPETIZERS

Chambao Empanadas - 2 pzs -

Humita	\$200
Criolla	\$220
Four cheeses	\$220
Maine Lobster	\$290

Italian Burrata

Baby spinach salad · oregano vinaigrette · sautéed warm tomatoes and garlic

\$490

Crab Cake

Blue crab · Remoulade sauce

\$650

Spicy Maine Lobster Croquettes

Brunoise bell peppers · chipotle and goat cheese alioli

\$750

Black Label Spanish Jabugo

Acorn-Fed 100% Iberico ham · hand-cut table-side · tumaca sauce · hand-crafted loaf bread

\$1,200

Aubergine Mille-feuille

Feta cheese cream · Roman style pomodoro

\$390

Sea Tartare

Three level tartare: salmon, sea bass and tuna avocado mousse · edamame

\$580

Wagyu Tartare

Hand-cut · secret recipe

\$650

Hamachi Tiradito

Passionfruit sauce with lime · apple · hot pepper

\$570

Hiramasa Tiradito

Truffled citrus soy sauce

\$450

Abalone Tiradito

Citrus salted black sauce abalone · avocado serrano chili · olive oil

\$1,100

Surf & Turf Tacos

USDA Prime fillet · Maine lobster avocado · spicy sauce · 2 pcs

\$790

Mediterranean Baby Octopus

Grill-sautéed and crispy · paprika · olive oil avocado salad with coriander

\$600

Cigala Tacos

Scottish Norway lobster · spicy Vizcaína-style sauce · 2 pcs

\$650

Jabugo Style Wagyu Ham

Wagyu cured and aged as Spanish Iberico

\$780

Grilled Alaskan King Crab

Garlic paste and dill 450 g
- To share -

\$3,600

CEVICHE

Sea bass Black Ceviche

Charbroiled bell peppers · bell peppers cherry tomato · coriander

\$520

Red Snapper Ceviche

Roasted guero (white chili pepper) · red onion avocado cubes · lime

\$520

Roasted Octopus Ceviche

Roasted red pepper · cucumber · tomato · dried chilli peppers

\$550

Hamachi Yellow Ceviche

Yellow bell pepper · Amazonian rocoto paste coriander

\$550

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Accepted payment methods: cash, debit and credit card (0% on commission).

COLD BAR

*Accompanied by cocktail sauce · mignonette sauce
and remoulade dressing*

Oysters Royale	5 pcs	\$550
U5 Shrimp Cocktail	2 pcs	\$650
Snow Crab Claws	200 g	\$650
Maine Lobster	250 g	\$1,100
Alaskan King Crab	450 g	\$3,300

SOUPS

Onion Soup a la Lyonnaise	\$290
<i>Gruyère puff pastry and Grana Padano cheese</i>	
Andalusian Gazpacho with Alaskan King Crab	\$720
<i>Cold tomato soup with pepper and spicy notes avocado tartare · King Crab leg</i>	

SALADS

Caesar Salad	\$450
<i>House recipe dressing · croutons · anchovies · Grana Padano cheese</i>	
Champagne Artichoke Salad	\$420
<i>Camembert cheese · spinach · cherry tomato champagne-berry dressing</i>	
Pear Salad	\$390
<i>Lettuce mix · red pear · goat cheese · cranberries caramelized pecan · beet emulsion with peppermint</i>	
Chopped Salad	\$390
<i>Lettuce mix · portobello · tomato · camembert cheese asparagus · roasted peach emulsion</i>	
Iceberg Salad	\$550
<i>Fresh lettuce · blue cheese dressing · tomato crispy prosciutto · blue cheese chunks · scallions</i>	

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VERY RARE AND EXCLUSIVE FISH & SEAFOOD

LOBSTER

GO BIG OR GO HOME

Colossal shellfish sold by weight

The prices shown in this section are per kilo

- To share -

Ora King Tyee Salmon \$1,690
From New Zealand, highly exotic, only 16 specimens per month are exported worldwide, up to 20 kg per piece
Thick cut sashimi · olive oil · coriander sprouts
cherry tomato 120 g

Mediterranean Cuttlefish \$690
From Spain, soft texture, highly valued gourmet product for its flavor
Grilled · marinated in roasted garlic and lime · white wine paste · confit potato medallion 300 g

Tasmanian Salmon \$850
From Australia. Sustainable catch in pure waters, organic, high nutritional value, rich in omega 3
Grilled · parsley · lime 270 g

Senegal Shrimp \$1,450
From Africa, the largest shrimp in the world, due to its enormous size it doesn't fit in any category
Grilled · Moroccan mojo · coriander 500 g

Alaskan King Crab Cluster 3L \$8,500
From Alaska, impressive super colossal red crab in its shell - To share -
Grilled · marinated with garlic and fennel dressing
with coriander 1.2 kg

Caribbean Lobster Tail \$2,100
From Mexico · sustainable fishing · firm texture and meat
500 g

Australian Lobster Tail \$1,950
From Australia · very fine texture · mild semi sweet flavor
200 g

Super Colossal Maine Lobster \$4,900
From Nova Scotia · great consistency · intense flavor 2.7 kg
- To share -

Alaskan King Crab Cluster \$6,200
Alaska · from 800 g to 2 Kg per piece

Tiger Shrimp U0 \$3,520
Nigeria · from 450 g per piece

Caribbean Monster Lobster Tail \$4,180
Mexico · from 1 kg per piece

Monster Maine Lobster \$3,740
Boston · from 1 kg per piece

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STEAKS AND CHOPS

CREEKSTONE FARMS USDA PRIME BEEF

Petit Fillet	225 g	\$1,200	Fillet	280 g	\$1,400
Cowboy	550 g	\$1,450	New York	400 g	\$1,210
Kansas	500 g	\$1,300	Rib Eye	400 g	\$1,400

CHAMBAO SIGNATURE - TO SHARE -

Lucifer

Tomahawk on fire · flambeéd table-side 2.1 kg \$5,900

Mamut

Rib Eye double bone in 1.1 kg \$3,900

Porterhouse

990 g \$2,500

28 DAY IN HOUSE DRY - AGED BEEF

Limited production

New York	400 g	\$1,400	Rib Eye	400 g	\$1,500
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AUSTRALIAN WAGYU - JACK'S CREEK FARM

New York	400 g	\$3,100	Rib Eye	400 g	\$3,100
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MELT IN YOUR MOUTH

Braised for 16 hours

Short Rib

In stout black beer 900 g \$1,750

Brisket

With "Chambao Rub" 300 g \$900

JAPANESE BEEF RESERVE

Selection of the most exclusive Wagyu meats · limited production

Takamori

New York	200 g	\$3,900	Fillet	200 g	\$4,500
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Omi

Rib Eye	200 g	\$3,900	Fillet	200 g	\$4,300
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Kobe

New York	200 g	\$5,200	Rib Eye	200 g	\$5,200
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JAPANESE RESERVE TASTING

Takamori · Omi · Kobe 70 g each \$3,900

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HOUSE SPECIALS

Super Colossal Octopus from the Canary Islands	\$950
Grilled · red shermula paste · roasted potato · serrano alioli 300 g	
The FCK Burger	\$650
Dry aged & Creekstone Prime meat mix · Swiss cheese, cheddar cheese and manchego cheese 300 g	
The FCK Kobe Burger	\$1,100
Double patty · cheddar aged cheese · arugula · tomato onion · brioche bun 350 g	
King Crab Mac & Cheese	\$1,350
Cheddar cheese and Grana Padano cheese sauce 320 g	
Four Cheese Risotto	\$490
Mantecato risotto with 4 cheeses & truffle oil: goat cheese · Grana Padano cheese camembert cheese · blue cheese 250 g	
Black Cod	\$850
Wood fired black cod · sweet and sour chipotle sauce 220 g	
French Cut Lamb Rack	\$925
Marinated in yogurt · za'atar and lime Greek yogurt sauce 450 g	
Tarantine Style Fish	\$850
Broiled · eggplant stew · capers · olives · Grana Padano cheese dried peppers - to share - 1 kg	

SIDES

Spinach Parmigiana	\$280
Truffle Creamed Corn	\$230
Crispy Brussels Sprouts	\$290
Roasted Mushrooms	\$340
Maine Lobster Coleslaw	\$540
Grilled Asparagus	\$290

POTATOES

Rosemary French Fries	\$220
Loaded Baked Potato	\$180
Crispy Hasselback	\$160

Millionaire Potatoes	\$950
Fresh truffle · truffle oil · 24k gold leaf	
Chambao Potatoes	\$250
Potato mille-feuille · truffled-Grana Padano cheese sauce	

MASHED

Four Cheese	\$290
Sweet potato	\$200
Truffle	\$290
Jalapeño	\$220

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