

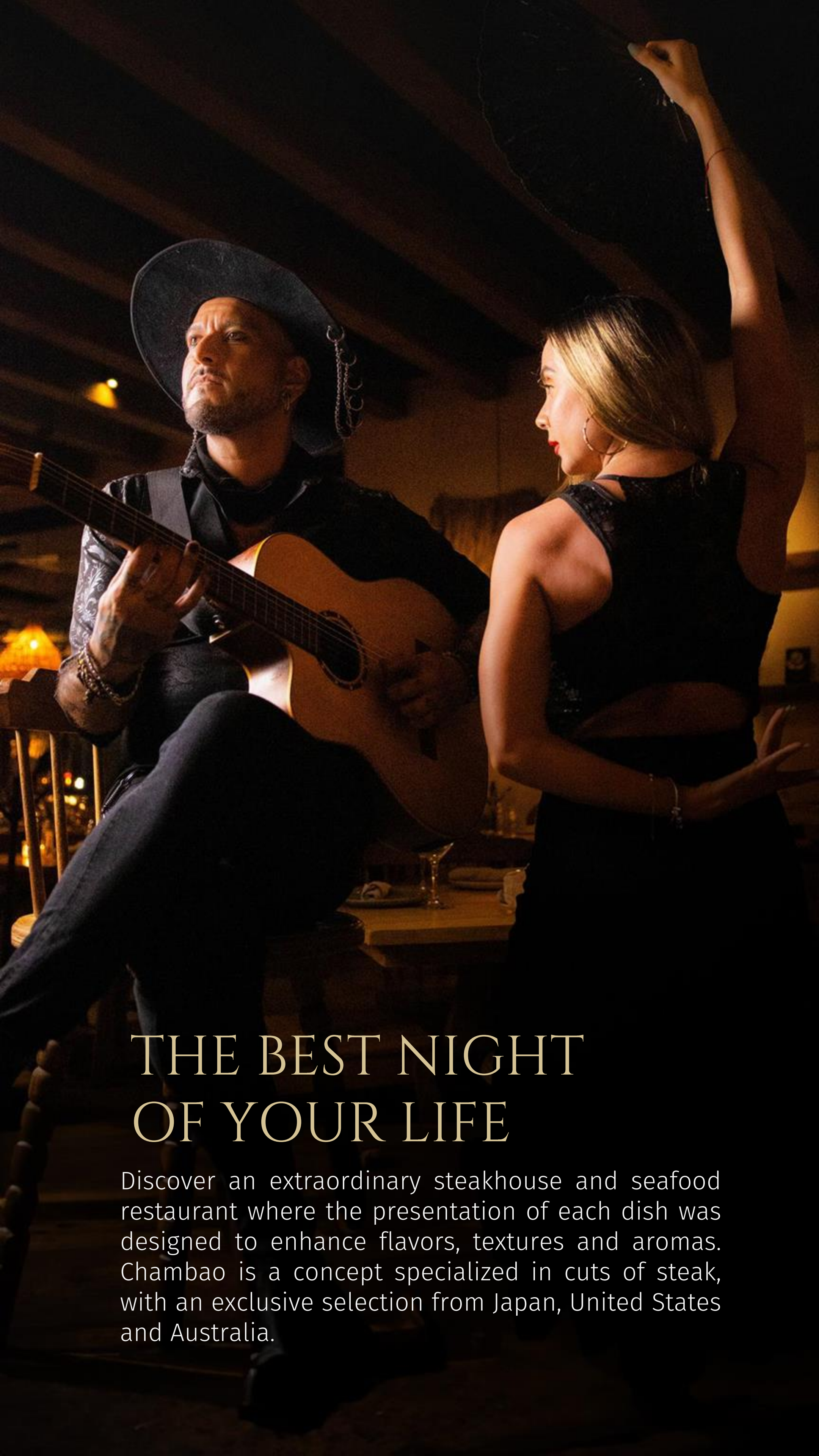
The image shows the interior of a restaurant with a warm, rustic aesthetic. Large, woven, conical pendant lights hang from the ceiling, casting a soft glow. In the foreground, a wooden table is set with several lit candles in glass holders, wine glasses, and plates with rolled-up napkins. The background is filled with more tables and chairs, some with patterned cushions, and lush green plants. The overall atmosphere is cozy and inviting.

CHAMBAO

FASHION GRILLHOUSE

BY GRUPO ROSANEGRA

CANCUN



THE BEST NIGHT OF YOUR LIFE

Discover an extraordinary steakhouse and seafood restaurant where the presentation of each dish was designed to enhance flavors, textures and aromas. Chambao is a concept specialized in cuts of steak, with an exclusive selection from Japan, United States and Australia.



THE EXPERIENCE
OF A LIFETIME

MENU 01

FIRST COURSE

To choose

CHAMBAO EMPANADAS

(2 pieces)
Humita
Criolla
Four cheese

CAESAR SALAD

House recipe dressing, croutons
anchovies, Grana Padano cheese

BEET TOSTADA

Wood-fired roasted beets · orange
vinaigrette · goat cheese

SECOND COURSE

To choose

NEW YORK

CREEKSTONE FARMS USDA PRIME
200 g

FOUR CHEESE RISOTTO

Mantecato risotto with 4 cheese &
truffle oil: goat cheese, Grana
Padano cheese, camembert cheese
and blue cheese

FISH WITH PROVENCAL HERB CRUST

Shellfish sauce served with
sautéed spinach, herbs, and
Eureka lemon

DESSERT

To choose

TIRAMISU CHEESECAKE

Mascarpone cheesecake,
mascarpone cream and sabayón,
lady fingers dipped in espresso
coffee and coffee liqueur cream,
grated chocolate

THREE CHOCOLATE MOUSSE

Oreo cookie base · three chocolate
mousse · berries · toasted
almonds

ICE CREAM

Vanilla · chocolate · dulce de leche

\$1,200 MXN

Taxes included , 15% gratuity not
included.



MENU 02

FIRST COURSE

To choose

MIXED SALAD

Lettuce mix · goat cheese · pomegranate · carrot sweet mustard dressing · figs

SPICY MAINE LOBSTER CROQUETTES

Brunoise bell peppers · chipotle and goat cheese alioli

SEABASS BLACK CEVICHE

Charbroiled bell peppers · bell peppers cherry tomato · cilantro

SECOND COURSE

To choose

RIB EYE

200 g

SUPER COLOSSAL OCTOPUS FROM THE CANARY ISLANDS

Grilled, red shermula paste roasted potato, serrano alioli

SPICY VODKA RIGATONI

Spicy pomodoro sauce · vodka basil cream · cherry tomatoes

DESSERT

To choose

THREE CHOCOLATE MOUSSE

Oreo cookie base, three chocolate mousse, berries, toasted almonds

BROWNIE CHEESECAKE

White chocolate mousse and peanut butter burnt marshmallows, dark chocolate

PEAR CRISP

Phyllo mille-feuille, frangipane cream, pear slices, vanilla ice cream caramelized pears

\$1,450 MXN

Taxes included , 15% gratuity not included.



GOURMET MENU

FIRST COURSE

To choose

ITALIAN BURRATA

Baby spinach salad, oregano vinaigrette sautéed warm tomatoes and garlic

PEAR SALAD

Lettuce mix · red pear · goat cheese cranberries · candied walnuts · beetroot emulsion with spearmint

SEA TARTARE

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

SECOND COURSE

To choose

NEW YORK

200 g

SHRIMP AND TRUFFLE RISOTTO

Asparagus · truffle oil

NORDIC SALMON

Grilled · parsley lime · asparagus

SIDES

To choose

SPINACH PARMIGIANA TRUFFLE CREAMED CORN FOUR CHEESE MASH POTATO

DESSERT

To choose

APPLE CRUMBLE

Apple · cinnamon · vanilla crumble
vanilla ice cream

THREE CHOCOLATE MOUSSE

Oreo cookie base · three chocolate
mousse · berries · toasted
almonds

CREAMY BASQUE CHEESECAKE

With berries compote almonds
crumble

\$1,900 MXN

Taxes included , 15% gratuity not included.



TERMS AND CONDITIONS

Prices include taxes , **15%** gratuity

Dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes for people who suffers from allergies or intolerances. | The assembly will be carried out at the request of the client, in tables of up to 15 people maximum. | The furniture and decoration of the restaurant cannot be modified. Screens, microphones or lighting that alter the atmosphere of the restaurant are not allowed.

Any request to enter decorative material must be requested in advance. By company policy we do not accept uncorks.

BUY OUTS are subject to authorizathion, the sales executive would be send a quotation.

PAYMENT:

To confirm the reservation a **50%** deposit is required.

The forms of payment if you are within the country (Mexico): It can be direct at the branch days before the event in cash, credit / debit card, wire transfer or PayPal.

International Payments (Outside Mexico): Credit / Debit Card or PayPal. | The 50% downpayment must be paid upon arrival at the branch on the day of the event. The extras will be paid at the end of the event.

No shows are charge 100%

Any cancellation or change of date with less than 4 days in advance, a **50%** charge will be made on the total service.

With less than 48 hours in advance of the event's start time, a 100% charge will be made on the total service.

GRUPO
ROSANEGRA

ULTRA HIGH END ENTERTAINMENT RESTAURANTS

CANCUN · TULUM · CDMX · CABOS · ISLA MUJERES · MADRID