

The image shows the interior of a restaurant named Chamba. The lighting is warm and ambient, primarily from large, woven, conical pendant lamps that hang from the ceiling. In the foreground, several tables are set with white tablecloths, wine glasses, and lit candles. The background is filled with more tables and chairs, some of which are occupied by patrons. The overall atmosphere is cozy and rustic.

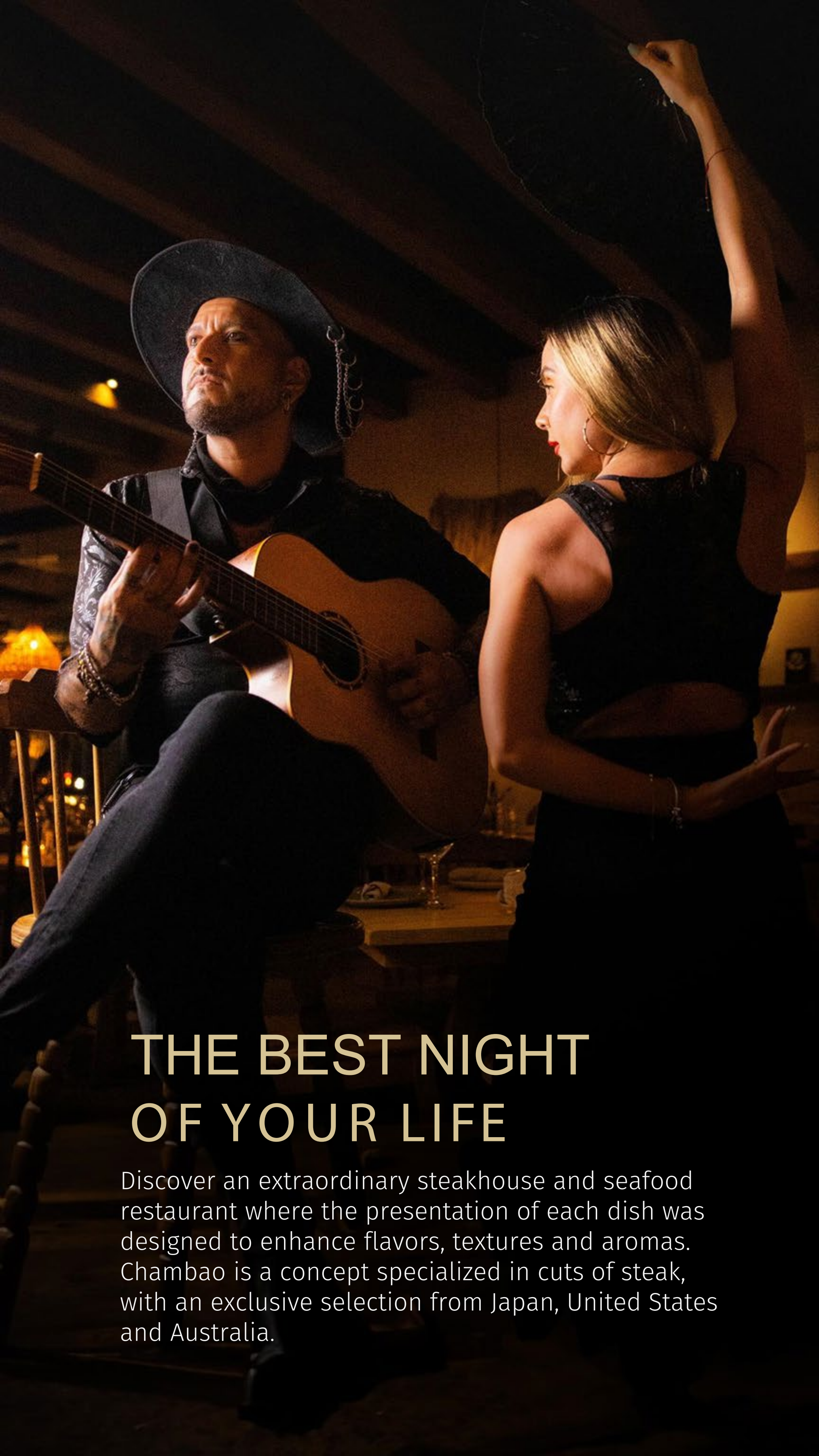
# CHAMBAO

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

Humita | Carne

- 2 pzs -

### CAESAR SALAD

Boquerones · queso Grana Padano  
· crouton de pumpernickel ·  
alcaparra · limón eureka

### BEET TOSTADA

Wood-roasted beet · orange  
vinaigrette · goat cheese - 2 pcs -

## SECOND COURSE

*To choose*

### FILET

With French fries · 225 g

### GNOCCHI

Rosemary sauce · Parmesan  
cheese

### HERB-CRUSTED PROVENCAL FISH

Crustacean sauce · served with  
sautéed spinach · herbs · Eureka  
lemon · 270 g

## DESSERT

*To choose*

### CREAMY BASQUE CHEESECAKE

Served with berry compote ·  
almond crumble

### THREE CHOCOLATE MOUSSE

Oreo cookie base · three chocolate  
mousse · forest fruits · almond  
crunch

### ARTISANAL ICE CREAM

Vanilla · chocolate · dulce de leche

## \$1,300 PESOS

**Taxes included , 15% gratuity not  
included.**





# menu 02

## FIRST COURSE

*To choose*

### CHAMBAO SALAD

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

### TUNA TOSTADA

Tuna · avocado · cucumber · chipotle aioli · salsa macha  
- 2 pcs -

### BLACK SEA BASS CEVICHE

Roasted chiles · bell peppers · cherry tomatoes · cilantro

## SECOND COURSE

*To choose*

### RIB EYE

With French fries · 300 g

### WILD MUSHROOM AND TRUFFLE RISOTTO

Porcini mushrooms · black trumpet mushrooms · button mushrooms · enoki · portobello · oyster mushrooms

### NORDIC SALMON

Grilled · parsley · lemon · asparagus · 220 g

## DESSERT

*To choose*

### THREE CHOCOLATE MOUSS

Oreo cookie base · three chocolate mousse · forest fruits · almond crunch

### BROWNIE CHEESECAKE

White chocolate mousse and peanut butter cream · toasted marshmallows · dark chocolate

### CRISPY PEAR DESSERT

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

## \$1,500 PESOS

**Taxes included , 15% gratuity not included.**





# menu 03

## FIRST COURSE

*To choose*

### ITALIAN BURRATA

Baby spinach salad · oregano vinaigrette · warm sautéed tomatoes with garlic  
-1 pc -

### PEAR SALAD

Lettuce mix · red pear · goat cheese · cranberries · caramelized walnuts · beet and mint emulsion

### LOBSTER CROQUETTES

Fresh bell pepper brunoise · chipotle aioli and goat cheese  
- 3 pcs -

## SECOND COURSE

*To choose*

### NEW YORK

With French fries · 300 g

### SHRIMP AND TRUFFLE RISOTTO

With asparagus · truffle oil

### SUPER COLOSSAL OCTOPUS WITH RUSTIC POTATOES

Grilled · mojo red shermula sauce · roasted potato · serrano aioli · 300 g

## sides

*To choose*

### PARMESAN SPINACH

### FOUR CHEESE PURÉE

### TRUFFLE CREAMED CORN

## DESSERT

*To choose*

### APPLE CRUMBLE

Apple · cinnamon · vanilla crumble · vanilla ice cream  
-For sharing -

### THREE CHOCOLATE MOUSSE

Base de galleta Oreo · mousse de tres chocolates · frutos del bosque · crocante de almendras

### TIRAMISU CHEESECAKE

Cheesecake with mascarpone cream · zabaglione · ladyfingers soaked in espresso coffee · coffee cream liqueur · grated chocolate

## \$1,900 PESOS

**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 authorization, 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% down payment 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