

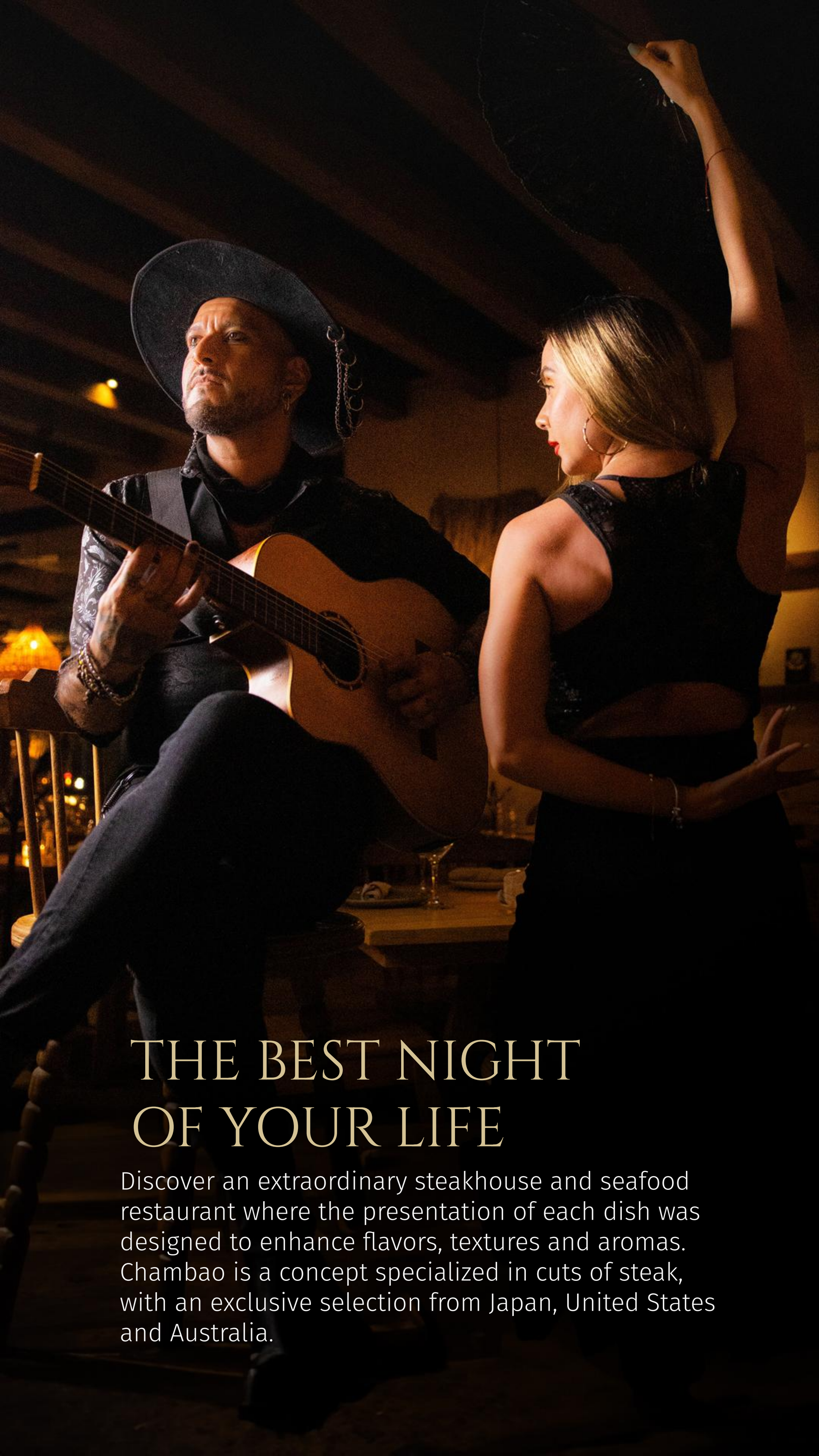
The image shows the interior of a restaurant with a warm, rustic aesthetic. Large, woven, bell-shaped pendant lights hang from the ceiling, casting a soft glow. In the foreground, a wooden table is set with several lit candles in glass holders, wine glasses, and plates with folded napkins. The background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

CHAMBAO

FASHION GRILLHOUSE

BY GRUPO ROSANEGRA

CDMX POLANCO



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 PROVENÇAL 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

\$1,200 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

\$1,400 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

RIB EYE

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

\$1,700 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