



IBIZA

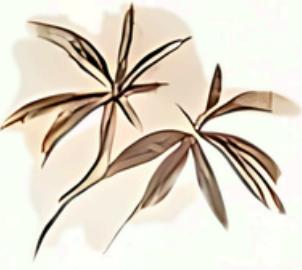
CHAMANA

ARGENTINIAN TAPAS & HERBAL COCKTAILS



4 Carrer Josep Lluís Sert
Platja Den Bossa





TAPAS



noun, f., Little plates, big flavors. Share if you dare!

3 TAPAS PER PERSON RECOMMENDED

Argentinian Meats

DUO OF EMPANADAS

11 €

Knife-cut beef criolla, spicy beef or capresse, served with homemade chimichurri sauce.

SHREDDED LOMITO

13 €

Shredded beef sandwich, simmered with aromatic herbs and spices. Served on sourdough bread, accompanied by chimichurri or criolla sauce.

GRILLED SWEETBREAD

17 €

Roasted calf sweetbread, carved and served with homemade chimichurri sauce and fresh parsley.

CHORIZO CASSEROLE

10 €

Argentinian chorizo criollo sautéed in artisanal red beer.

CHORIPÁN

12 €

Juicy Argentinian chorizo sandwich, served on sourdough bread and chimichurri or criolla sauce.

MILANESITAS WITH SAUCE

11 €

Duo of tender calf milanesas breaded with fresh herbs in homemade breadcrumbs. Topping of criolla sauce and chamana mayonnaise.

CARVED ANGUS SKIRT STEAK

16 €

Delicious typical Argentinian beef cut, carved, with red wine reduction.

MEAT PLATTER (600gr)

32 €

An exquisite selection of Argentinian meats: carved Argentinian Angus beef, grilled Sweetbread, Chorizo criollo and Secreto Ibérico. Served with chimichurri or criolla sauce.



Sea & Garden

SMOKED EGGPLANT CAVIAR

10 €

Smooth creamy preparation of roasted eggplant, garlic, lemon, dried tomatoes and extra virgin olive oil. Served with sourdough bread.

MARINATED ROASTED PEPPERS

8 €

Delicate mix of three roasted peppers marinated in white vinegar, garlic, and fresh herbs. Served cold, with sourdough bread.

FRESH GARLIC PRAWNS

17 €

Fresh prawns sautéed with extra virgin olive oil, garlic, dried chilli and fresh parsley. Served with sourdough bread.

RUSTIC POTATOES

7 €

Crispy homemade fries served with Chamana mayonnaise.

PROVOLONE WITH SPICY TOMATO CHUTNEY

14 €

Baked in a traditional clay dish, melted provolone cheese topped with a tangy, spicy tomato chutney and finished with a touch of fresh pesto. Served with sourdough bread.

SWEET TAPAS

HOMEMADE SUPER DULCE DE LECHE ICE CREAM

9 €

Homemade creamy dulce de leche ice cream, topped with pastry dulce de leche and nuts.

CHOCOTORTA

10 €

Homemade authentic no-bake Argentinian dessert combining chocolate biscuits soaked in coffee with a smooth mix of dulce de leche and cream.

DULCE DE LECHE PANCAKES

10 €

Crispy homemade pancakes filled with dulce de leche, flambéed with rum.





“CASA MATE” - RITUAL

FROM 6PM TO 8PM

Discover the first mate experience on the island with our exclusive artisanal blends made by Chamana with organic Argentinian yerba and mixes of herbs, flowers, fruits, and local spices. We invite you to immerse yourself in the Argentinian mate ritual, a tradition symbolizing friendship, connection, and community.

COMPLETE MATE KIT (2 PEOPLE)

10€

Gourd, stainless steel straw, a blend of your choice, thermos with hot water.



Artisanal Blends

ANDINA

Floral and perfumed. Ideal to awaken all your senses. Made with lemon verbena, Andean mint, lavender, pink pepper and fennel flowers.

SERRANA

Anti-stress, with the aroma and beauty of flowers, with an herbal touch. Made with chamomile, verbena, lemon balm, and rosemary flowers.

PAMPEANA

Citrusy and refreshing. Made with marigold petals, mint, lemon peel, and thyme flowers. Perfect as an energy stimulant.

