



IBIZA

CHAMANA

ARGENTINIAN TAPAS & HERBAL COCKTAILS



4 Carrer Josep Lluís Sert
Platja Den Bossa



SAVORY TAPAS



Argentinian Meats

DUO OF ARGENTINIAN EMPANADAS

10 €

Knife-cut meat criolla, spicy meat, or caprese.

ARGENTINIAN CHORIZO CASSEROLE

9 €

Chorizos sautéed in artisanal red beer, mixed with fresh herbs and local spices.

GRILLED SWEETBREAD

13 €

Delicate grilled sweetbread, finely sliced and served with homemade chimichurri sauce and aromatic herbs.

SHREDDED ARGENTINIAN LOMITO

14 €

Shredded beef sandwich cooked slowly with aromatic herbs and spices. Accompanied by chimichurri or criolla sauce

ARGENTINIAN CHORIPÁN

12 €

Juicy gourmet choripán with Argentinian chorizo, served on artisanal bread. Accompanied by chimichurri or criolla sauce.

ARGENTINIAN MILANESITAS WITH SAUCE

11 €

Duo of tender breaded veal milanesas with fresh herbs in homemade breadcrumbs. Topped with criolla sauce and homemade mayonnaise.

SLICED ARGENTINIAN ANGUS SKIRT STEAK

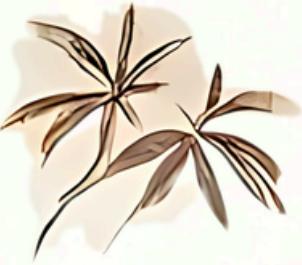
15 €

Delicious cut of typical Argentinian beef, sliced, cooked to perfection, with red wine reduction.

MEAT PLATTER FOR TWO

28 €

A delicious selection of Argentinian meats to share: sliced Argentinian Angus skirt steak, grilled sweetbread, criolla chorizo, and matambre. Accompanied by traditional sauces.



Sea & Garden

SMOKED EGGPLANT CAVIAR

10 €

Smooth creamy preparation of roasted eggplant, garlic, lemon, 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 with sourdough bread.

FRESH GARLIC SHRIMP

17 €

Fresh shrimp cooked in a clay pot with extra virgin olive oil, garlic, dried chili, and fresh parsley.

RUSTIC POTATOES

6 €

Crispy homemade fries served with house mayonnaise.

SWEET TAPAS

HOMEMADE SUPER DULCE DE LECHE ICE CREAM

7 €

Creamy artisanal dulce de leche ice cream, topped with pastry dulce de leche and nuts.

ARGENTINIAN ARTISANAL CHOCOTORTA

8 €

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

7 €

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.



DRINKS



CLUB MATE

6 €

SOFT DRINKS

4 €

WATER WITH OR WITHOUT GAS

3 €

ESPRESSO

2 €