

CHAMAKO

10,5

GUACAMOLE SHOW ^{SHOW SHOW} TROLLEY

genuine Chamako style, a recipe from his ancestors.
Served in a molcajete.

SAUCES SHOW

3 sauces from ⊖ HOT to ⊕ EXTRA SPICY
served with corn totopos.

1 sauce

COLD BAR

OYSTERS

from Normandy

leche de tigre / Pacific green aguachile /
michelada cevichada.

PACIFIC AGUACHILE

Pacific green aguachile with sea bass.

CHAMAKO CEVICHE

prawn in passion fruit leche de tigre
with creamy avocado.

NIKKEI SALMON TIRADITO

with Japanese onion and oriental
ceviche.

HOT BITES

PATO GUACKBAO

bao bun with duck and vegetables,
all in hoisin sauce.

CHANCHO BAO

bao bun with pork belly, kimchi and
Korean BBQ sauce.

GYOZA JALISCO

birria gyoza with mole (4 pieces).

VEGGYOZA

gyoza with fake chicken made from dry
tofu, bamboo and mushrooms (4 pieces).

LANGOS CHINO

shrimp hakao with soy mayo (4 pieces).

EDAMAMES WEEYYYYY

sautéed edamame with kimchi and sriracha.

That my mom
taught me

NACHOS COMPA

NACHO MACHO

15

giant crispy tortilla with chicken,
yellow chili, jalapeños and homemade
truffle cheddar sauce.

NACHO CARNALITO

15/9

beef flank, homemade truffle cheddar
sauce, chimichurri and pico de gallo.

CHINO CHIDO

15/9

roasted duck meat, homemade truffle
cheddar sauce and milagros sauce.

TACOS OR TORTILLAS (2 units)

CHANCHO PANZA

7,5

pork ribs with bourbon BBQ sauce
and caramelized onions.

MORRITA LINDA

8,5

beef flank, caramelized onions
and demi-glace.

CAMARÓN KARATEKA

8

sautéed prawns with kimchi
and Thai vegetables.

DISHES TO SHARE

PULPO PANGHO

23

octopus with oriental pork belly, creamy
potato with sour cream, coriander and
jalapeño emulsion.

TNT

24

beef marrowbone with tuna tartar
and totopos.

TATAKI CARNAL

18

beef tataki with creamy beans and
oriental chimichurri.

HARAKIRI

15

steak tartar in molcajete with corn totopos.

DUO SU-MISO

12

couple of toasts with salmon and tuna su-miso.

CHINESE BALLS

11

with tamarind sauce, crispy pork and creamy
sweet potato (4 meatballs).

DRINKS + BREWS



TAMALINDO

traditional tequila, mezcal, tamarind, lime and agave.

MARACOCO

traditional tequila, mezcal, passion fruit, chamomile and coconut syrups, sour and lime.

CHAPO MULE

vodka, mango, lime juice, basil and ginger beer.

NO HAY MAÑANA

white rum, aged rum, spiced rum, ginger syrup, passion fruit, pineapple juice, orange juice, curry and mint.

MOLTEZUMO

mezcal infused with orange and rosemary, Montenegro, rosemary syrup, lemon juice and topped with grapefruit soda.

MARGARITA MANGÓMEZ

traditional reposado tequila, ginger liqueur mango puree and fresh lime juice.

CHUPAY
MAMA
QUE SE
DERRAMA



OUR FUCKING CLASSIC ANCESTRAL DRINKS

MARGARITA

Traditional tequila, triple sec, lime and salt. 8
• Tequila 1800 +2
• Tequila Patrón +3
• Mezcal 400 conejos +2
• Passion fruit/mango +1

PALOMA

traditional tequila, lime and grapefruit soda. 8
• Tequila 1800 +2
• Tequila Patrón +3

MICHELADA

homemade milagros sauce, lemon juice and beer. 7

PISCO SOUR

flavoured 8 +1

PORN STAR MARTINI

vodka, passion fruit, lemon juice, vanilla, sour and cava. 8

NON ALCOHOLIC COCKTAILS

MANDA FLOR

floreale martini, lemon juice, tangerine, thyme syrup and sour 7

EL CHAPULÍN

HYK (vibrant vermouth), lemon juice, chili lime syrup, mango and hibiscus foam 7
• Mezcal 400 conejos +1

TRADITIONAL CHINGONA LEMONADE

• mango/passion fruit 4 +1

* C/Margarit, 18. Barcelona
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