

— APERITIF —

MANGO MARGHERITA 14,-
TEQUILA, MEZCAL, MANGO,
LIME, TAJIN

TOCCO ROSSO 12,-
CAMPARI / ELDER / CREMANT / MINT

NEGRONI 12,5
GIN, VERMOUTH, CAMPARI

SOHO GIN 12,5
GIN, APPLE, LIME, GINGER, THYME

SPICY RASPBERRY 9,5
RASPBERRY, MINT, LIME, PINEAPPLE, GINGER,
ALCOHOL FREE



BREAD 5,5

NORI BUTTER /
EXTRA VERGINE OLIVE OIL /
SEA SALT



— SPARKLING & WINE —

CREMANT DE LOIRE 9,-
MICHEL LAURENT
0,11 BRUT

CHAMPAGNE VEUVE DUROY 13,5
0,11 BRUT RESERVE

PRISECCO GEIGER 6,-
0,11 ALCOHOL FREE, WHITE OR RED

ROBERT WEIL RIESLING 10,5
0,151 RHEINGAU DE

SALENTO IGT NEGROAMARO 8,5
0,151 PUGLIA IT

— MAIN COURSES —

DUO OF MONKFISH & OX CHEEK 46,-
CELERY CREAM / LEEKS

YELLOWFIN TUNA STEAK 36,-
YOUNG PEAS / HERB TAILINGS / MANIOC / WASABI

CRISPY BAKED SPICY PULPO 42,-
SWEET POTATO / PAK CHOI / YUZU SESAME

HALF CANADIAN LOBSTER 65,-
GRILLED ASPARAGUS / MISO

SEAFOOD COCONUT CHILI RISOTTO 48,-
MONKFISH / WILD SHRIMP / PULPO / SCALLOPS / CALAMARETTI /
KAFFIR LIME / THAI CURRY FOAM

PINK DUCK BREAST 32,-
CHARD / POTATO FONDANT / DUCK JUS

5 COURSE TASTING MENU

ONLY AVAILABLE FOR THE WHOLE TABLE

89,-

AMUSE BOUCHE

SEA BREAM CEVICHE
GRAPEFRUIT / EARLY LEEKS / YUZU

ASPARAGUS FOAM SOUP
BLACK TRUFFLE

BASIL SMASH SORBET
BASIL / LEMON / GIN

DUO OF MONKFISH & OX
CHEEKS
CELERY CREAM / LEEKS

RHUBARBCURD
BUTTERCRUMBLE / MERINGUE

OYSTERS

GEAY SPECIAL No.1 6 ST. 34,- / 12 pcs. 66,-
BALSAMIC SHALLOTS / BUTTER / RYE BREAD

TRIPLE GEAY OYSTER SPECIAL No.1 21,-
TOMATO CHILI SALSA / PONZU / BALSAMIC

FINE DE CLAIRE No.3 6 ST. 24,- / 12 pcs. 46,-
BALSAMIC SHALLOTS / BUTTER / RYE BREAD

3 WARM OYSTERS GEAY SPECIAL No.1 21,-
SPINACH / HOLLANDAISE / TRUFFLE

From 2 people
AM KAI VARIATION
34,- per person

YELLOWFIN TUNA TATAR
SPRING LEEKS / GINGER / CORIANDER / SESAME

BEEF TATAR
AVOCADO / LIME / TORTILLA

DORADEN CEVICHE
GRAPEFRUIT / EARLY LEEKS / YUZU

STARTERS

SEA BREAM CEVICHE 22,-
GRAPEFRUIT / EARLY LEEKS / YUZU

FISH SOUP 18,-
SAUCE ROUILLE / SOURDOUGH CROUTONS / PARMESAN

BEEF TARTARE 24,-
AVOCADO / LIME / TORTILLA

SHRIMP TEMPURA 24,-
CARROTS / RADISH / SESAME CREAM

YELLOWFIN TUNA TATAR 23,-
SPRING LEEKS / GINGER / CORIANDER / SESAME

FRIED SCALLOPS 28,-
CELERY CREAM / MANGO / MISO

VEGAN & VEGETARIAN

STARTERS

COCONUT CHILI RISOTTO 22,-
KAFFIR LIME / THAI CURRY FOAM

SPAGHETTI AL TARTUFO 22,-
TALEGGIO ESPUMA / EGG YOLK CARAMEL / TRUFFLE /
PARMESAN EMULSION

TWO KINDS OF ASPARAGUS SALAD 19,-
RHUBARB / PURSULAC / GENMAI

ASPARAGUS FOAM SOUP 14,-
CHIVE OIL
UPGRADE + FRESH TRUFFLE 8,-

MAIN COURSES

COCONUT CHILI RISOTTO 28,-
KAFFIR LIME / THAI CURRY FOAM

SPAGHETTI AL TARTUFO 32,-
TALEGGIO ESPUMA / EGG YOLK CARAMEL / TRUFFLE / PARMESAN EMULSION

CARAMELIZED CHICORY 24,-
celery / SUGAR PEAS / ORANGE SAUCE / WILD RICE CRUNCH

CATCH OF THE DAY
INCLUDING SIDE DISHES

MEDITERRANEAN SEA BASS 8,8 / 100g
WITH ROSEMARY & THYME FROM THE OVEN

ARGENTINE WILD PRAWNS 9,- per piece.
FRIED & BAKED / YOUNG GARLIC

SOLE 79,- For 1 person or 2 people
FRIED IN NUT BUTTER & HERBS

NORWEGIAN SCALLOPS 10,- per piece
FRIED / NUT BUTTER / FLEUR DE SEL

NORTH SEA TURBOT 9,5 / 100g
NUT BUTTER / PARSLEY

CARABINERO approx. 100g 23,- per piece
FRIED / YOUNG GARLIC

ATLANTIC MONKFISH 14,5 / 100g
SUNFLOWER SEED CRUST

RED SNAPPER 11,5 / 100g
FRIED & BAKED / HERBS

TO SHARE
INCLUDING SIDE DISHES

From 2 people
MIXED SEAFOOD - 59,- per person
GROUPER / WILD SHRIMP / SCALLOPS
YELLOWFIN TUNA STEAK / MEDITERRANEAN PULPO

For 1 person or 2 people
ENTRECOTE 68,-
350g DRY AGED FROM BRAZIL

For 1 person or 2 people
BOUILLABaisse 42,- per person
MONKFISH / WILD SHRIMP / PULPO / OBERA CLAMS /
SCALLOPS / CALAMARETTI /
ROUILLES / CROUTONS / PARMESAN

For 2 people
SURF & TURF - 59,- per person
ENTRECÔTE DRY AGED
FROM BRAZIL / 6 WILD PRAWNS

SIDE DISHES: CRISPY POTATOES / TWO KINDS OF ASPARAGUS & SPINACH / UMAMI HOLLANDAISE

DESSERT

STRAWBERRIES & WHITE CHOCOLATE 13,-
GRANOLA / YOGHURT

SORBET VARIATION 12,-
RASPBERRY / BLOOD ORANGE / YUZU
UPGRADE +5,- GIN OR CRÉMANT

RHUBARB CURD 15,-
BUTTERCRUMBLE / MERINGUE / VANILLA ICECREAM

BASIL SMASH SORBET 14,-
BASIL / LEMON / GIN

CHEESE OF THE DAY 21,-
HOMEMADE FIG CASSIS MUSTARD / ROASTED NUTS / GRAPES / BREAD

GLOSSAR

UMAMI:
TASTY, SPICY, ESSENCE

CASARECCIA:
SICILIAN PASTA

BOUILLABAISSÉ:
FISH SOUP WITH MEDITERRANEAN FISH

KIMCHI:
HOT MARINATED & FERMENTED CHINA CABBAGE

MISO:
SPICY PASTE MADE FROM FERMENTED SOYBEANS

NORI:
DRIED, ROASTED & SEASONED SEAWEED

PONZU:
CITRUS FRUITS BASED SAUCE

TATAKI:
MARINATED MEAT SHORT AND SEA-FRIED

TEMPURA:
FRYBAT MADE FROM TEMPURUM, EGG, ICE WATER

CEVICHE:
FISH DISH FROM PERUVIAN CUISINE

TOPINAMBUR:
ROOT VEGETABLE

YUZU:
CITRUS FRUIT

ALL PRICES IN €|FOOD INCL. 7% VAT. |DRINKS INCL. 19% VAT.
EC CARD/VISA/MASTERCARD/AMEX WELCOME
ALLERGY CARD ON REQUEST



AT AM KAI, FREEDOM, EXPANSION AND OPENNESS MEETS TO THAT VERY SPECIAL, INTIMATE HAMBURG FEELING.

DIRECTLY ON THE BANK OF THE ELBE, WITH AN OPEN VIEW OF THE HARBOUR, YOU REFLECT OR UNDERSTAND, WHAT MAKES HAMBURG SO LOVABLE AND UNIQUE.

THE PROXIMITY TO HAMBURG, THE WATER AND ALSO THE SEA, ARE FOUND IN EVERY ELEMENT OF AM KAI. BECAUSE JUST LIKE THE PORT, WE ARE ALWAYS ON THE MOVE. THIS RECENTLY BROUGHT A NEW INTERIOR ALSO A NEW NAME WITH IT:

- AU QUAI BECOMES AM KAI -
EASIER, MORE FAMILIAR AND EVEN CLOSER TO THE HEART OF HAMBURG.

WHAT HAS REMAINED IS OUR LONG-TERM EXPERIENCE, WHICH TODAY, COUPLED WITH BOLD CREATIVITY, OFFERS A HOLISTIC EXPERIENCE. FROM THE COSMOPOLITAN BUT INTIMATE ATMOSPHERE, ABOUT EXCELLENT, EXCITING SEAFOOD CREATIONS, TO ATTENTIVE AND WARM SERVICE, WHO ACCOMPANY OUR GUESTS THROUGH THE EVENING UNTIL THE LAST DRINK.

WELCOME TO AM KAI.

ENZO CARESSA & TEAM
