

— APERITIF —

SPICY 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



COLD & HOT STARTERS

— SPARKLING & WINE —

CREMANT DE LOIRE 9,-
MICHEL LAURENT
0,1 l BRUT

CHAMPAGNE VEUVE DUROY 13,5
0,1 l BRUT RESERVE

PRISECCO GEIGER 6,-
0,1 l ALCOHOL FREE, WHITE OR RED

ROBERT WEIL RIESLING 10,5
0,15 l RHEINGAU DE

SALENTO IGT NEGROAMARO 8,5
0,15 l PUGLIA IT

OYSTER GEAY SPECIAL No. 1 NATURAL
6 PCS. 34,- | 12 PCS. 66,-
BALSAMIC SHALLOTS / BUTTER / RYE BREAD

YELLOWFIN TUNA TATAR 23,-
FRÜHLAUCH / INGWER / KORIANDER / SESAM

TATAKI VON YELLOWFIN TUNA 23,-
TATAKI VOM ENTRECOTE DRY AGED 28,-
DAIKON RETTICH / PONZU / INGWER / SESAM

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

LAMB'S LETTUCE 16,-
CARROTS / PRAY / PEAR / POMEGRANATE

TRUFFLED TOPINAMBUR FOAM SOUP 12,-
CHIVE OIL
UPGRADE + SCALLOP 8,5
UPGRADE + FRESH TRUFFLE 8,-

FISH SOUP 15,-
SAUCE ROUILLE / SOURDOUGH CROUTONS / PARMESAN

SOFTSHELLCRAB TEMPURA 24,-
EDAMAME / GOCHUJANG / LEMON / WAKAME

VEGETABLE TEMPURA 16,-
EDAMAME / GOCHUJANG / LEMON / WAKAME

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

MAIN COURSES

FROM LE CREUSET ROASTERS—
FOR 2 AND MORE

BOUILLABAISSE 38,- per person
COD / WILD SHRIMP / PULPO / SCALLOPS / CALAMARETTI /
SAUCE ROUILLE / CROUTONS / PARMESAN

SEAFOOD PASTA 34,- per person
CASARECCIA / CRUSTACEAN TOMATO SUGO /
PRAWNS / PULPO / SCALLOP / CALAMARETTI

— VEGAN & VEGETARIAN —

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

MISO EGGPLANT 24,-
CAULIFLOWER / CANJUN SPICE /
CHICKPEA / CORIANDER

COD FRIES SOUFFLEE 34,-
POTATO / SPINACH / TRUFFLE / EGG YOLK

YELLOWFIN TUNA STEAK 32,-
SWEET POTATO / PAK CHOI / KIMCHI SESAME

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

HALF CANADIAN LOBSTER 65,-
MASH POTATO / PAK CHOI / MISO

FISH & CHIPS 29,-
BATTER / PEAS / TARTAR SAUCE

OX CHEEKS BOURGIGNON 32,-
MASH POTATOES / CARROTS / PEARL ONIONS / BACON



VEGAN



VEGETARIAN

5 COURSE TASTING MENU

79,-

ONLY AVAILABLE FOR THE WHOLE TABLE

AMUSE GUEULE
SEA BREAM CEVICHE
GRAPEFRUIT / EARLY LEEKS / YUZU
TATAKI BY YELLOWFIN TUNA
DAIKON RADISH / PONZU / GINGER / SESAME
BLOOD ORANGES SORBET
COINTREAU
COD FRIES SOUFFLEE
POTATO / SPINACH / TRUFFLE / EGG YOLK
BLACK FOREST CHERRY
SOUR CHERRY / VOLROHNA CHOCOLATE / YOGHURT

CATCH OF THE DAY
INCLUDING SIDE DISHES

FISH SIDE DISHES: POTATO MILLE-FEUILLE / CARROTS / SPINACH / UMAMI HOLLANDAISE

— FISH OF THE DAY —

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

NORTH SEA ZUNGE 79,- For 1 person or 2 people
FRIED IN NUT BUTTER & HERBS

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

— SEAFOOD OF THE DAY —

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

NORWEGIAN SCALLOPS 8,5 per piece
FRIED / NUT BUTTER / FLEUR DE SEL

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

FROM THE GRILLPLATE
INCLUDING SIDE DISHES

FROM 2 PERSONS
MIXED SEAFOOD – 59,- PER PERSON

WILD PRAWNS
SCALLOPS
SEA HAKE
YELLOWFIN TUNA STEAK
MEDITERRANEAN PULPO

For 1 person or 2 people
ENTRECOTE 68,-
350G ENTRECÔTE DRY AGED FROM AUSTRALIA

FOR 2 PEOPLE
VEAL CHOP – 54,- PER PERSON
800G VEAL CHOP DRY AGED FROM RICO SCHLEGEL
/ VEAL JUS / UMAMI HOLLANDAISE

FOR 2 PEOPLE
SURF & TURF – 69,- PER PERSON
VEAL CHOP & WILD PRAWNS
800G VEAL CHOP DRY AGED VON RICO SCHLEGEL /
4 WILD PRAWNS

MEAT SIDE DISHES: ROSMARY POTATOES / CARROTS / SPINACH / UMAMI HOLLANDAISE

DESSERT

VANILLA CRÈME BRÛLÉE 13,-
SORBET / PEAR

BLACK FOREST CHERRY 13,-
SOUR CHERRY / VOLROHNA CHOCOLATE / YOGHURT

CHEESE OF THE DAY 18,-
HOMEMADE FIG CASSIS MUSTARD / ROASTED NUTS / GRAPES / BREAD

BLOOD ORANGES SORBET 9,-
CANDIED / BUBBLES
UPGRADE +5,- GIN / VODKA / CRÉMANT

GLOSSAR

AJITSUKE TAMAGO:
RAMEN EGGS / LANDEI PICKLED IN SOY SAUCE & MIRIN

AJI AMARILLO:
BELL CHILI

CASARECCIA:
SICILIAN PASTA

DASHI:
JAPANESE BROTH

DULCE DE LECHE:
CREAM OF MILK, SUGAR, VANILLA

GOCHUJANG:
FERMENTED KOREAN SPICE PASTE

GYOZA:
JAPANESE DUMPLINGS

KIMCHI:
HOT MARINATED & FERMENTED CHINA CABBAGE

KOJI:
NOBLE MOLD MUSHROOM CULTURE GROWING ON RICE

MISO:
SPICY PASTE MADE FROM FERMENTED SOYBEANS

NORI:
DRIED, ROASTED & SEASONED SEAWEED

UNAGI:
GRILLED & MARINATED EEL

PONZU:
CITRUS FRUITS BASED SAUCE

TEMPURA:
FRYBAT MADE FROM TEMPURUM, EGG, ICE WATER

TOSAZU:
SAUCE OF DASHI, MIRIN, SOY SAUCE

YUZUKOSHO:
JAPANESE SPICE OF YUZU, SALT & CHILI PEPPERS

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
