



— STARTERS —

SWORDFISH CEVICHE 18,-
Tom Kha Gai / Chipotle / Pineapple

SHRIMP TEMPURA 19,-
Yuzu Mayo / Kimchi / Nuoc Cham

CALAMARETTI & PIMIENTOS 19,-
Aioli / lemon

FINE DE CLAIRE NR.2 4,5
balsamic shallots / butter / rye bread

FLAMED MACKEREL 17,-
Jalapeno / Datterino tomatoes / Yuzu

VITELLO TONNATO 19,-
Caper blossom / salt lemon / anchovy

STEAK TATAR 80g 21,- / 150g 34,-
Potato chips / Cheddar / Mizuna

— VEGI & VEGAN —

CAULIFLOWER 16,-
Pomegranate / Coriander / Gochujang

am kai SALAD 14,-
Lamb's lettuce / truffle / walnut / fig

FENNEL BRAISED 16,-
Goat's cheese / buttermilk / blood orange

— PASTA —

FREGOLA SARDA 17,- / 24,-
Pumpkin / Smoked Scamorza / Chickweed

SPAGHETTI AL TARTUFO 18,- / 26,-
Reblochon espuma / egg yolk caramel / truffle

CRUSTACEAN RAVIOLI 23,- / 34,- Sepia / Fennel / Champagne

— FISH —

BOUILLABAISSE 21,- / 36,-
Cod / prawn / pulpo / razor clams / Scallops / Rouille / sour dough croûtons / parmesan

TRISTAN ROCK LOBSTER 42,-
Bisque / Papaya / Mousseline

CRISPY FRIED OCTOPUS 34,-
Carrot / Purple Curry / Potato Soufflé

MONKFISH CUTLET 36,-
Chervil bulb / beech mushrooms / Nashi pear

YELLOWFIN TUNA STEAK 38,-
Carrot / Purple Curry / Potato Soufflé

MIXED SEAFOOD 53,- p.P.
Cod
Shrimp
Scallops
Yellowfin tuna steak
Pulpo
Calamaretti

CORN POULARDE "CORDON BLEU" 27,-
Parma ham / Reblochon / pea / chanterelles

SECRETO FROM IBERICO 31,-
Sweet potato / wild cauliflower / Peanut / Piment d'Espelette

ENTRECÔTE 42,-
Dry Aged from Uruguay 300g

For 2 persons
SURF & TURF - 44,- per person
Entrecôte Dry Aged from Uruguay & 6 Black Tiger Garnelen

— MEAT —

— SHARING MENU —

Four courses to share in the middle of the table | 89,- per person | from 2 persons

SWORDFISH CEVICHE
Buttermilk / Chipotle / Yuzu

STEAK TATAR
Potato chips / Cheddar / Mizuna

FENNEL BRAISED
Goat's cheese / buttermilk / blood orange

FLAMED MACKEREL
Jalapeno / Datterino tomatoes / Yuzu

CAULIFLOWER
Pomegranate / Coriander / Gochujang

FRESHMAKER
Yuzu sorbet / Crémant

MONKFISH CUTLET & BLACK TIGER PRAWNS
Carrot / Purple Curry / Potato Soufflé

BABA AU RHUM BLACKBERRY

— CATCH OF THE DAY —

Depending on availability / Daily price

MEDITERRANEAN SEA BASS 8,- / 100g

SEA BREAM ROYAL 8,50 / 100g

NORTHSEA SOLE 11,- / 100g

NORTH SEA TURBOT 10,- / 100g

BLACK TIGER SHRIMP 7,50 / piece

NORWEGIAN SCALLOPS 8,- / piece

CARABINERO 23,- / piece

CANADIAN LOBSTER daily price

KING CRAB daily price

— DESSERT —

BLACKBERRY 12,-
Lime / Hazelnut / VIRUNGA 70%, Original beans

BABA AU RHUM 14,-
Plum / honey / almond

YUZUSORBET 9,-
with Vodka

ROQUEFORT 12,-
Pastis / rye bread / grapefruit

THREE TYPES OF SORBET 11,-
Changing varieties

— SIDE DISHES —

CRISPY POTATOES 5,-
TERIYAKI POINTED CABBAGE 7,-

TRUFFLED SPINACH 7,-
PIMIENTOS DE PADRON 7,-

CHANTERELLES 9,-

MISO HOLLANDAISE 5,-

PEPPER CREAM 5,-

SALSA VERDE 5,-

VEAL JUS 9,-

— GLOSSAR —

SCAMORZA AFFUMICATO
SMOKED MOZZARELLA

YUZU
CITRUS FRUIT / SOUR AROMATIC, SLIGHTLY BITTER

KIMCHI
HOT MARINATED & FERMENTED CHINA CABBAGE

GOCHUJANG
FERMENTED KROEAN RED CHILI PASTE

SECRETO
"SECRET FILLET" OF PORK

ROUILLE
CREAM BASED ON GARLIC & SAFFRON

SALSA VERDE
SAUCE MIT KRÄUTERN UND OLIVENÖL

GUANCIALE
AIR DRIED, UNSMOKED BACON FROM ITALY

CHIPOTLE
SMOKE DRIED RIPE JALAPEÑO CHILI PEPPER

NUOC CHAM
VIETNAMESE SAUCE

TAMARIND
FRUITS OF THE TAMARIND TREE

PIMENT D'ESPELETTE
CHILI VARIETY

VIRUNGA 70%
DARK CHOCOLATE / SUSTAINABLE CULTIVATION

ALL PRICES INCLUDING 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.

- AU QUAI BECOMES am kai -
EASIER, MORE FAMILIAR AND EVEN CLOSER TO THE HEART OF HAMBURG.
3 YEARS am kai, 23 YEARS HERE.

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