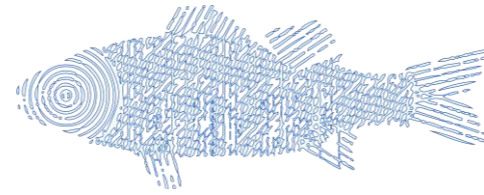


— STARTERS —



MONKFISH CEVICHE 18,-  
Buttermilch / Chipotle / Granny Smith

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

CALAMARETTI & PIMIENTOS 19,-  
Aioli, lemon

FINE DE CLAIRE  
NR.3 4,5  
balsamic shallots /  
butter / rye bread

SCALLOPS FLAMED 23,-  
Pineapple / mango / tom kha gai

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

BEEFTATAR 80g 21,- / 150g 34,-  
Truffle / chives / brioche

— VEGI & VEGAN —

CAULIFLOWER 16,-  
Pomegranate / Coriander / Gochujang

am kai SALAD 14,-  
lettuce heart / green asparagus / grapefruit rosé  
+ TRISTAN ROCK LOBSTER 26,-

WATERMELON 2.0 16,-  
Goat cream cheese / olive / mint

— PASTA —

GNOCCHIS 17,- / 24,-  
Chanterelles / Sage / Swiss chard

SPAGHETTI AL TARTUFO 18,- / 26,-  
Tallegio espuma / agg 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,-  
Eggplant / saffran / Bouillabaisse

BAKED MONKFISH CHEEKS 28,-  
Tomato / white bean / guanciale bacon

YELLOWFIN TUNA STEAK 38,-  
Eggplant / saffran / Bouillabaisse

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

— MEAT —

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

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

ENTRECÔTE 38,-  
Dry Aged from Uruguay 250g

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

— SIDE DISHES —

CRISPY POTATOES 5,-  
TERIYAKI POINTED CABBAGE 7,-  
TRUFFLED SPINACH 7,-  
PIMIENTOS DE PADRON 7,-  
CHANTERELLES 9,-

MISO HOLLANDAISE 5,-  
PEPPER CREAM 7,-  
SALSA VERDE 5,-  
VEAL JUICE 9,-

— SHARING MENU —

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

MONKFISH CEVICHE  
Buttermilch / Chipotle / Granny Smith

SHRIMP TEMPURA  
Yuzu Mayo / Kimchi / Nuoc Cham

WATERMELON 2.0  
Goat cream cheese / olive / mint

BEEFTATAR  
Truffle / chives / brioche

CALAMARETTI  
Aioli, lemon

SAGE GNOCCHIS & CRUSTACEAN RAVIOLI  
Chanterelles / sage / salted lemon

YELLOWFIN TUNA STEAK & PULPO  
Eggplant / saffran / Bouillabaisse

DESSERT VARIATION  
Chocolate / Strawberry / Champagne

— CATCH OF THE DAY —

Depending on availability / Daily price

MEDITERRANEAN SEA BASS

SEA BREAM ROYAL

NORTHSEA SOLE

NORTH SEA TURBOT

BLACK TIGER SHRIMP

NORWEGIAN SCALLOPS

CARABINERO

CANADIAN LOBSTER

KING CRAB



— DESSERT —

STRAWBERRY 12,-  
Coconut / Tamarind / Basil

CHOCOLAT BONHEUR 14,-  
Cru Virunga 70% / Aperol Spritz / Raspberry

YUZUSORBET 9,-  
with Vodka

ROQUEFORT 12,-  
Pastis / rye bread / pomelo  
THREE TYPES OF SORBET 11,-  
Changing varieties

— GLOSSAR —

TOM KHA GAI

THAI DISH MADE OF COCONUT MILK, GALGAL AND LEMONGRASS

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