

— RAW & SEAFOOD BAR —

RAW VARIATION

from 2 / 39,- p.p.

SCALLOP CAVICHE | OYSTERS | TUNA TATAR | CHAR SASHIMI
UPGRADE CAVIAR 30g 55,-

SCALLOP CEVICHE 26,-
granny smith / cellery / walnut

TRISTAN LANGUSTE "BUN" 29,-
brioche / pointed cabbage salad /
passionfruit

WHITE ASPARAGUS & CHAR 23,-
rhubarb / miso / macadamia

OYSTER
-Huitres Hervé-
balsamic shallots /
butter
Fine Nr. 2 | 5,5

PRAWN TEMPURA 25,-
red cabbage kimchi / nuoc cham /
kaffir lime

VEAL TATAR 25,-
chorizo / radish / potato chips
UPGRADE CAVIAR 10g 19,-

CAULIFLOWER 21,-
pomegranate / coriander / gochujang

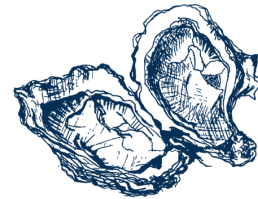
GRATINATED
spinach / hollandaise / truffle

NATUR
grapefruit granité / mezcal / tajin

POACHED
buttermilk / chili

OYSTER VARIATION
two of each Fine Nr. 2 / 38,-

— PASTA —



CRUSTACEAN RAVIOLI 23,- / 34,-
sepia / fennel / champagne

SPAGHETTI AL TARTUFO 24,- / 34,-
reblochon espuma /
egg yolk caramel / truffle

SEAFOOD PASTA 38,-
bouillabaisse / tomato / parsley

LOBSTER PASTA 52,-
curry cappuccino / yuzu / coriander

— FISH —

BOUILLABAISSE 24,- / 38,-
cod / prawns / pulpo / scallop
rouille / sour dough croûtons / parmesan

CHAR FILET "PAPILLOTE" 36,-
yellow curry / venus clam /
spring vegetables

GURNARD & PULPO GRILLED 42,-
pommes fondant / green asparagus /
Saffron

CRISPY TUNA 44,-
black garlic / wild broccoli / yuzu

SEAFOOD
VARIATION
from 2 / 85,- p.p.

½ LOBSTER
KING CRAB
BLACK TIGER PRAWNS
CALAMARETTI
SCALLOPS

Pimientos
Aioli
Salsa Verde

+ CAVIAR UPGRADE
30g 55,-


— MEAT —

SUCKLING PIG BELLY 34,-
white asparagus / brown butter /
bergamot

ENTRECÔTE 47,-
dry aged from Uruguay 350g

SURF & TURF
for 2 / 46,- per person
350g entrecôte dry aged Uruguay
six black tiger prawns

— SIDES —

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



MISO HOLLANDAISE 5,-
SALSA VERDE 5,-
VEAL JUS 9,-

— SHARING MENU —

Four courses to share in the middle of the table |
89,- per person | from 2 persons
bookable until 9pm

SCALLOP CEVICHE
granny smith / cellery / walnut

VEAL TATAR
chorizo / radish / potato chips

CAULIFLOWER
pomegranate / coriander / gochujang

WHITE ASPARAGUS & JAKOBSMUSCHEL
brown butter / bergamot

FRESHMAKER
yuzu sherbet / champagne espuma

CRISPY TUNA
black garlic / wild broccoli / yuzu

am kai TIRAMISU
amarena cherry / pistachio / hazelnut



— CATCH OF THE DAY —

DEPENDING ON AVAILABILITY
incl. salsa verde

MEDITERRANEAN SEA BASS 8,- / 100g

SEA BREAM ROYAL 8,50 / 100g

NORTHSEA SOLE 11,- / 100g

NORTH SEA TURBOT 10,- / 100g

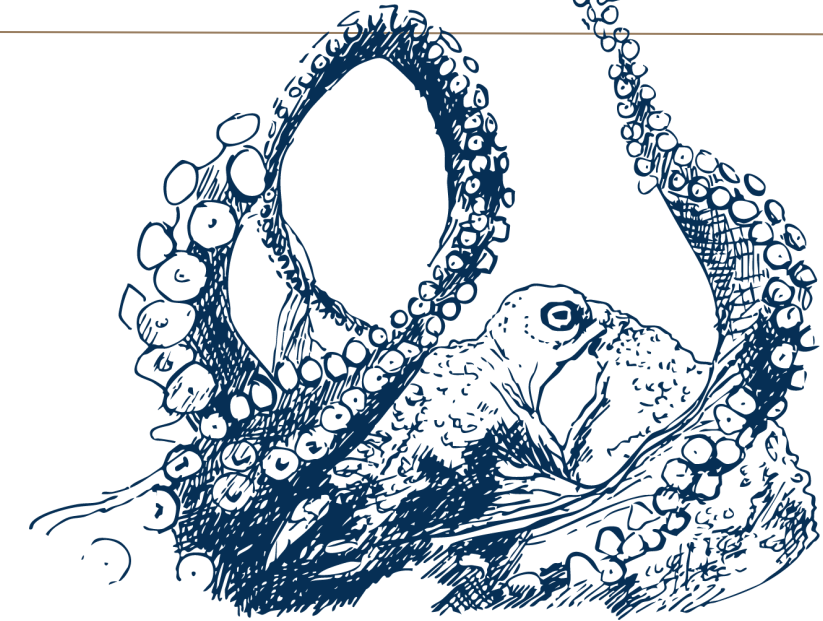
BLACK TIGER PRAWNS 7,50 / piece

CANADIAN SCALLOPS 8,5 / piece

CARABINERO 23,- / piece

½ CANADIAN LOBSTER 48,-

140g KING CRAB 32,50



— DESSERT —

am kai TIRAMISU 14,-
amarena cherry / pistachio / hazelnut

YUZU SHERBET 9,-
champagne espuma

RHUBARB 14,-
Caraibe 66% / hazelnut / praliné

GLOSSAR

POMMES FONDANT
CRISPY POTATO, BRAISED IN BUTTER

YUZU
CITRUS FRUIT / SOUR, SLIGHTLY BITTER

KIMCHI
HOT MARINATED & FERMENTED CABBAGE

GOCHUJANG
FERMENTED KOREAN RED CHILI PASTE

ROUILLE
GARLIC CREAM

SALSA VERDE
SAUCE WITH HERBS AND OLIVE OIL

DASHI
JAPANESE BROTH

PIMENT D'ESPELETTE
CHILI

HABANERO
CHILI

CARAIBE 66%
VALRHONA CHOCOLATE COATING

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.
4 YEARS am kai, 24 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
