

— STARTERS —

SWORDFISH CEVICHE 19,-
tom kha gai / chipotle chili / pineapple

FLAMED MACKEREL 21,-
smoked paprika / walnut / orange / shiso

PRAWN CARPACCIO 19,-
green pepper / cantaloupe / crème fraiche

„FANGST“ SARDINES 17,-
focaccia / tomato / olive / parsley

OYSTERS
-Huitres Hervé-
balsamic shallots /
butter / rye bread

Fine Nr. 2 | 4,5

TEMPURA PRAWNS 21,-
kimchi / nuoc cham / maracuja

BEEF TARTARE 23,-
roasted onion espuma / focaccia / chives
UPGRADE caviar 10g 19,-

CAULIFLOWER 17,-  
pomegranate / coriander / gochujang

KOHLRABI 18,- 
young peas / mushrooms / nori

GRATINATED
spinach / hollandaise / truffle

OYSTER VARIATION

six Fine No. 2 / 34,-
NATUR
balsamic shallots

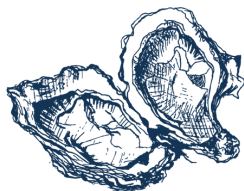
POACHED
buttermilk / chili

— PASTA —

RISOTTO NERO 21,- / 29,-
calamaretti / yuzu / salicorne

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

CURRY PASTA 23,- 
curry cappuccino / yuzu / coriander



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

SEAFOOD PASTA 36,-
bouillabaisse / tomato / parsley

LOBSTER PASTA 42,-
curry cappuccino / yuzu / coriander

— FISH —

BOUILLABAISSE 21,- / 36,-
cod / prawns / pulpo / scallop
rouille / sour dough croûtons / parmesan

STINGRAY CUTLET 36,-
tomato / spinach / white beans

SKREI STEAMED 34,-
baby spinach truffled / potato / horse radish

GRILLED PULPO 32,-
wild garlic polenta / green asparagus /
coriander

SEAFOOD
VARIATION
from 2 / 79,- p.p.

½ LOBSTER
KING CRAB
OYSTERS
BLACK TIGER PRAWNS
SQUID

Pimientos
Aioli
Salsa Verde

+ UPGRADE
caviar 30g 55,-

— MEAT —

FLANKSTEAK 200G 31,-
unagi / pointed cabbage / fried onions

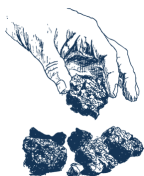
BRAISED LAMB 32,-
celeriac / feta / pistacchio / cherry flower

ENTRECÔTE 47,-
dry aged from Uruguay 300g

For 2 / SURF & TURF – 47,- per person
350g Entrecôte dry aged from Uruguay &
six black tiger prawns

— SIDES —

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



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

— SHARING MENU —

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

SWORDFISH CEVICHE
tom kha gai / chipotle chili / pineapple

BEEF TARTARE
roasted onion espuma / focaccia / chives

KOHLRABI
young peas / mushrooms / nori

PRAWN TEMPURA
kimchi / nuoc cham / maracuja

RISOTTO NERO
calamaretti / yuzu / salicorne

FRESHMAKER
yuzu sherbet / champagne espuma

PULPO & US SIRLOIN STEAK
wild garlic polenta / green asparagus / coriander

am kai TIRAMISU

— CATCH OF THE DAY —
DEPENDING ON AVAILABILITY

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

NORWEGIAN SCALLOPS 8,- / piece

CARABINERO 23,- / piece

CANADIAN LOBSTER daily price

KING CRAB daily price

RHUBARB 12,-
elder / almond / bergamot

SEA BUCKTHORN 12,-
hazelnut / dulcey

am kai TIRAMISU 14,- p.P.
from 2 people / prepared at the table

— DESSERT —

YUZU SHERBET 9,-
champagne espuma

ROQUEFORT 12,-
pastis / black bread / grapefruit
THREE KINDS OF SHERBET 11,-
changing varieties



GLOSSAR

YUZU
CITRUS FRUIT / SOUR, SLIGHTLY BITTER

KIMCHI
HOT MARINATED & FERMENTED CABBAGE

GOCHUJANG
FERMENTED KOREAN RED CHILI PASTE

SALICORNE
ROCK SAMPHIRE

ROUILLE
GARLIC CREAM

SALSA VERDE
SAUCE WITH HERBS AND OLIVE OIL

TOGARASHI
JAPANESE SPICE MIX

DASHI
JAPANESE BROTH

MOLE
MEXICAN SAUCE

DAIKON
RADISH

PIMENT D'ESPELETTE
CHILI

UNAGI
THICK, SWEET & TANGY SAUCE FROM JAPAN

DULCEY
CARAMEL CHOCOLATE

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
