

— RAW & SEAFOOD BAR —

SEAFOOD VARIATION

from 2 / 79,- p.p.

OYSTER | ½ LOBSTER | KING CRAB | BLACK TIGER PRAWNS | CALAMARETTI  
Pimientos | Aioli | Salsa Verde || UPGRADE CAVIAR 30g 55,-

SCALLOP CEVICHE 26,-  
Granny Smith / cellery / walnut

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

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

CARABINERO CARPACCIO 28,-  
coriander / grapefruit / licorice

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

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

GRATINATED  
spinach / hollandaise / truffle

NATUR  
grapefruit granité / Mezcal / Tajin

POACHED  
buttermilk / chili

— VEGGI —

HEART OF LETTUCE ,-  
yuzu vinaigrette / walnut / goat cream cheese

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

CAULIFLOWER 21,-  
pomegranate / coriander / gochujang

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

POINTED CABBAGE 19,- / 25,-  
mint yoghurt / rhubarb / pistachio

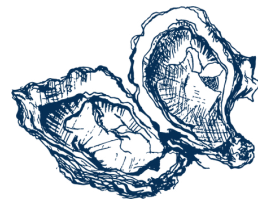
SEAFODD PASTA 38,-  
bouillabaisse / tomato / parsley

LOBSTER PASTA 52,-  
curry cappuccino / yuzu / coriander

— FISH —

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

GURNARD & PULPO GRILLED 38,-  
Pommes Fondant / green asparagus / Saffron



FILET OF SEA SOLE STEAMED 42,-  
gnocchi / pumpkin / dashi

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


— MEAT —

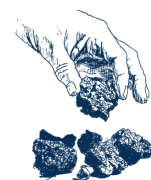
SADDLE OF LAMB BRAISED 38,-  
polenta / taggiasca olives / wild garlic

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

CRUSTACEAN RAVIOLI  
sepia / fennel / champagne

FRESHMAKER  
yuzu sherbet / champagne espuma

CRISPY TUNA  
black garlic / widl brokkoli / 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

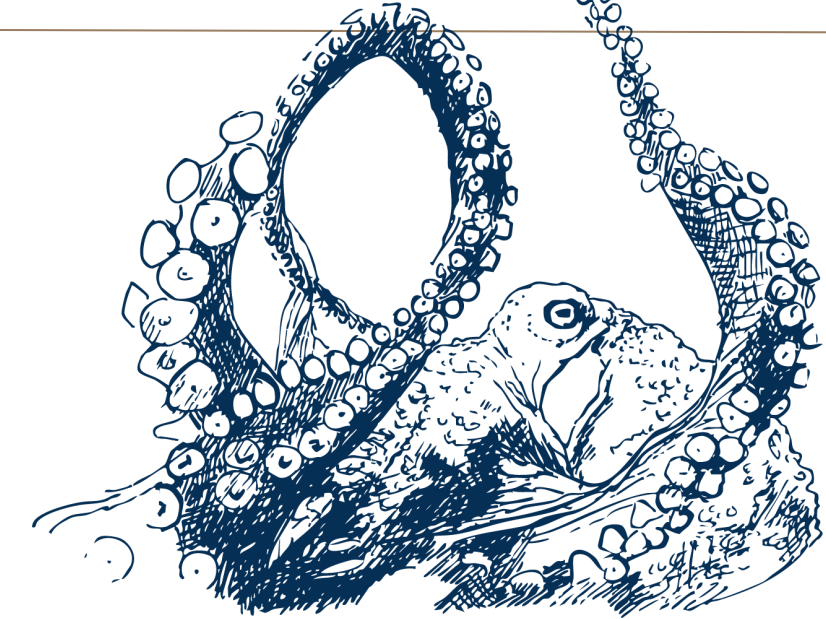
BLACK TIGER PRAWNS 7,50 / piece

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

MOUSSE AU CHOCOLAT 14,-  
rhubarb / hazelnut / praliné

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## 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

GALGANT  
MILD KIND OF GINGER

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

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