

— STARTERS —

PRAWN CEVICHE 19,-
lemongrass / avocado / habanero

YELLOWFIN TUNA SASHIMI 21,-
red cabbage / pomegranate / daikon

GILTHEAD SMOKED 19,-
mushroom dashi / grape / kohlrabi

„FANGST“ SARDINES 17,-
smoked / focaccia / lemon

AUSTERN
-David Hervé-
balsamic shallots /
butter / rye bread

Fine Nr. 2 | 4,5

Boudeuse Nr. 4 | 4,5

ROCK LOBSTER BAKED 27,-
edamame / kimchi / iyokan

BEEF TARTARE TRUFFLED 23,-
focaccia / bone marrow / la ratte potatoes
UPGRADE caviar 10g 19,-

CAULIFLOWER 17,- 
pomegranate / coriander / gojujang

BURRATA & MANGO 18,- 
carrot / cashew / Piment d'Espelette

OYSTER VARIATION

six Fine No. 2 / 34,-

NATUR
balsamic shallots

GRATINATED
spinach / hollandaise / truffle

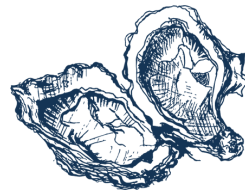
GRANITÉ
cherry / old balsamic vinegar

— PASTA —

PULPO RISOTTO 21,- / 29,- 
chorizo / salt lemons / tarragon

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

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
-from 2 persons in the Le Creuset-

TURBOT & MUSSEL 38,-
potato curst / puntarella / pecorino

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

DUET OF CATFISH & EEL 32,-
granny smith / topinambour / hazelnut

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 —

PORK BELLY & SCALLOPS 36,-
wasabi / plum / white cabbage / togarashi

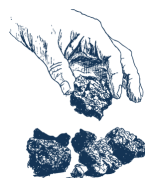
SHORT RIB 32,-
creamy polenta / mole / cole slaw

ENTRECÔTE 42,-
dry aged from Uruguay 300g

For 2 / SURF & TURF – 44,- per person
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

YELLOWFIN TUNA SASHIMI
red cabbage / pomegranate / daikon

BEEF TARTARE TRUFFLED
focaccia / bone marrow / la ratte potatoes

MANGO & BURRATA
carrot / cashew / Piment d'Espelette

PRAWN TEMPURA
edamame / kimchi / iyokan

PULPO RISOTTO
chorizo / salt lemons / tarragon

FRESHMAKER
yuzu sherbet / champagne espuma

SKREI STEAMED
baby spinach truffled / potato / horse radish

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

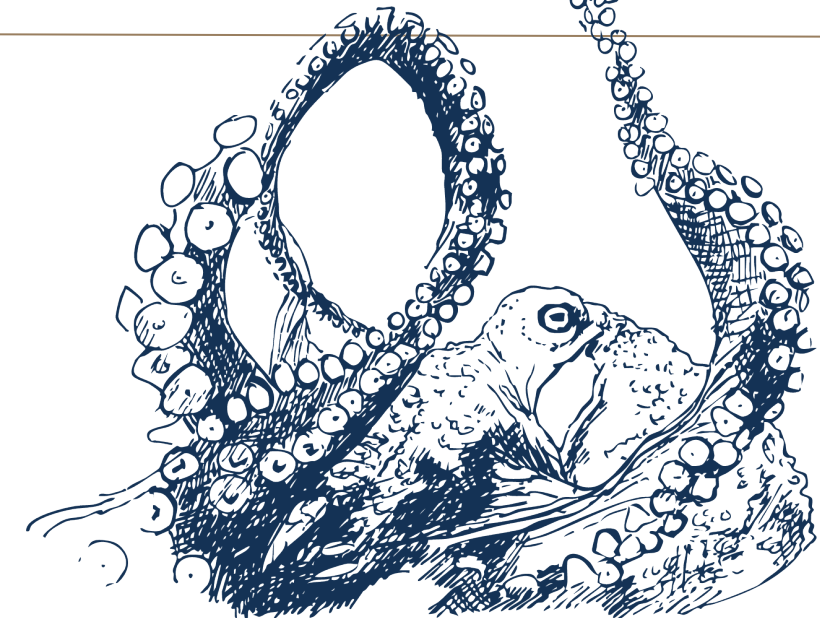
BLACK TIGER PRAWNS 7,50 / piece

NORWEGIAN SCALLOPS 8,- / piece

CARABINERO 23,- / piece

CANADIAN LOBSTER daily price

KING CRAB daily price



— DESSERT —

PAVÉ AU CHOCOLAT 12,-
pineapple / kumquat / long pepper

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

YUZU SHERBET 9,-
with vodka

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

GLOSSAR

HABANERO
HOT CHILI

YUZU
CITRUS FRUIT / SOUR, SLIGHTLY BITTER

KIMCHI
HOT MARINATED & FERMENTED CABBAGE

GOCHUJANG
FERMENTED KOREAN RED CHILI PASTE

PUNTARELLA
A VARIETY OF CHICORÉE

ROUILLE
GARLIC CREAM

SALSA VERDE
SAUCE WITH HERBS AND OLIVE OIL

TOGARASHI
JAPANESE SPICE MIX

DASHI
JAPANESE BROTH

MOLE
MEXICAN SAUCE

IYOKAN
JAPANESE CITRUS FRUIT

PIMENT D'ESPELETTE
CHILI

GRANITÉ
SIMILAR TO SHERBET

PAVÉ AU CHOCOLAT
CHOCOLATE CAKE

PAVLOVA
MERINGUE FILLED WITH BERRIES & CREAM

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
