

— STARTERS —		
RED SHRIMP CEVICHE 23,- green curry / habanero / crustacean fond		BEEF TARTARE 24,- pommes allumettes / aioli / red onion UPGRADE caviar 10g 19,-
SCALLOPS SEARED 24,- miso / cashew / pear	OYSTERS -Huitres Hervé- balsamic shallots / butter / rye bread Fine Nr. 2 5,5	HEART OF LETTUCE 17,-  yuzu vinaigrette / walnut / goat cream cheese
TEMPURA PRAWNS 25,- red cabbage kimchi / nuoc cham / kaffir lime		CAULIFLOWER 19,-   pomegranate / coriander / gochujang
GRATINATED spinach / hollandaise / truffle	OYSTER VARIATION two of each Fine No. 2 / 38,- NATUR balsamic shallots	POACHED buttermilk / chili
— PASTA —		
SPAGHETTI AL TARTUFO 23,- / 31,-  reblochon espuma / egg yolk caramel/ truffle		CRUSTACEAN RAVIOLI 23,- / 34,- sepia / fennel / champagne
FRIED RICE 23,-  galgant / spring onion / smoked tofu		SEAFOOD PASTA 38,- bouillabaisse / tomato / parsley
		LOBSTER PASTA 52,- curry cappuccino / yuzu / coriander
— FISH —		— MEAT —
BOUILLABAISSE 24,- / 38,- cod / prawns / pulpo / scallop rouille / sour dough croûtons / parmesan	SEAFOOD VARIATION from 2 / 79,- p.p. ½ LOBSTER KING CRAB OYSTERS BLACK TIGER PRAWNS SQUID Pimientos Aioli Salsa Verde + CAVIAR UPGRADE 30g 55,-	ENTRECÔTE 47,- dry aged from Uruguay 300g
SKREI POACHED 41,- truffled baby spinach / potato / horse radish		SURF & TURF for 2 46,- per person 350g Entrecôte dry aged from Uruguay & six black tiger prawns
PULPO FRIED 38,- chorizo / tomato / salsa verde		
TUNA TATAKI 42,- fried rice / pickled cucumber / passionfruit ponzu		
— 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		
RED SHRIMP CEVICHE green curry / habanero / crustacean fond		
BEEF TARTARE pommes allumettes / aioli / red onion		
HEART OF LETTUCE yuzu vinaigrette / walnut / goat cream cheese		
FRIED PULPO fried rice / galgant / spring onion / smoked tofu		
FRESHMAKER yuzu sherbet / champagne espuma		
SKREI POACHED truffled baby spinach / potato / horse radish		
BLUEBERRY CHEESECAKE Guanaja 70% / balsamic / basil		
— 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 7,- / 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	PEAR TARTE TATIN 14,- ginger / salted caramel / tonka bean

GLOSSAR

POMMES ALLUMETES
DEEP FRIED WAFER-THIN POTATO STICKS

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
