

— APERITIF—

SPICY MANGO MARGHERITA 14,-  
TEQUILA, MEZCAL, MANGO,  
LIME, TAJIN

LILLET WILD BERRY 11,5  
LILLET BLANC, CRÉMANT, BEERIES

NEGRONI 12,5  
GIN, VERMOUTH, CAMPARI

DARK & STORMY 12,5  
DARK RUM, LIME, SPICY GINGER

ROSEMARYS PASSION 8,-  
PASSION FRUIT, ROSMARY SIRUP, LIME,  
SODA, ALCOHOLFREE



BREAD FROM  
SØREN KORTE  
BROTMANUFAKTUR

5,5

LABNEH / HUMMUS /  
FRIED ONIONS /  
POMEGRANATE

— SPARKLING & WINE —

CREMANT DE LOIRE 8,-  
MICHEL LAURENT  
0,1 l BRUT

CHAMPAGNE VEUVE DUROY 12,5,-  
0,1 l BRUT RESERVE

PRISECCO GEIGER 6,-  
0,1 l, ALCOHOL FREE, WHITE OR RED

SAUVIGNON BLANC SILENI 9,-  
0,15 l NEW ZEALAND

MARQUES DE ALVAREZ „RESERVA“ 9,-  
0,15 l CALATAYUD, SPAIN

CATCH OF THE DAY  
DEPENDING ON AVAILABILITY

— FISH OF THE DAY —

MEDITERRANEAN SEA BASS 76,- For 2 people  
WITH ROSEMARY & THYME FROM THE OVEN

BALTIC TURBOT WHOLE Price on request  
FROM LAVA STONE GRILL / CHIVES / PEPPERONCINI

SOLE 79,- For 1 person  
FRIED IN NUT BUTTER & HERBS

1 KG NORTH SEA MUSSELS 36,-  
WHITE WINE / GARLIC / PARSLEY / SOURDOUGH CRUMBLE

CHOPS FROM MONKFISH Price on request  
FROM KONRO GRILL / MALDON SEA SALT

WHITE HALIBUT Price on request  
FRIED ON THE SKIN



—SEAFOOD DES TAGES—

ARGENTINE WILD PRAWNS 9,- per piece.  
FRIED & BAKED / YOUNG GARLIC

NORWEGIAN SCALLOPS 9,- per piece  
FRIED / NUT BUTTER / FLEUR DE SEL

CANADIAN LOBSTER 55,-/110,- Half / Whole  
WITH HERBS / FROM THE OVEN OR GRATINE

CARABINERO / DEEP SEA SHRIMP 20,- per piece

COLD AND HOT STARTERS

OYSTER GEAY SPECIAL No.1  
GRILLED OR NATURAL  
6 PCS. 34,- | 12 PCS. 66,-  
GRILLED / YUZUKOSHO CUCUMBER SALSA / TOSAZU VINAIGRETTE  
NATURAL / BALSAMIC SHALLOTS / BUTTER / RYE BREAD

YELLOWFIN TUNA TATAR 20,-  
XO SAUCE / PANI PURI / YUZU / LETTUCE

BURRATA 19,-  
VIERLÄNDER TOMATO / BALSAMIC 15 YEARS / TAGGIASCHE OLIVES / BASIL / PANCETTA

SCALLOP CEVICHE 22,-  
MANGO / CORIANDER / EARLY LEEK / THAI CURRY KIMCHI SESAME / ARARE PEARLS

SPAGHETTI AL TARTUFO 22,- | 32,- |  
TALLEGIO ESPUMA / EIGELB KARAMELL /  
PERIGORD TRÜFFEL / PARMESAN EMULSION

MAINDISHES

FROM LE CREUSET BRÄTER—  
FOR 2 AND MORE

—PLATE—

BOUILLABAISSE - 38,- PER PERSON  
SEA BASS / WILD PRAWNS / PULPO /  
RAZOR CLAMS / MUSSELS / SCALLOPS /  
SAUCE ROUILLE / SOUR DOUGH CROUTONS / PARMESAN

MEDITERRANEAN PULPO 42,-  
CRISPY FRIED / TAGGIASCHE OLIVES / FRENCH FRIES  
DAUPHINE / WILD BROCCOLI FROM KELTENHOF / UMAMI  
HOLLANDAISE

SEAFOOD PASTA - 34,- PER PERSON  
CASARECCIA / CRUSTACEAN.TOMATO-SUGO /  
LANGOUSTINE / WILD PRAWN / PULPO /  
SCALLOPS MUSSELS / RAZOR CLAMS

YELLOWFIN TUNA STEAK 32,-  
SESAME / WILD BROCCOLI / MISO SALSA OF MELTED  
TOMATOES & NORI

CAULIFLOWER 24,-  
JAPANESE AUBERGINE / CANJUN SPICE / KIMCHI CHICKPEA /  
CORIANDER

FROM THE CHARCOAL  
GRILL

FROM 2 PERSONS  
MIXED SEAFOOD - 56,- PER PERSON  
2 CHOPS OF SEA BASS  
2 GRILLED WILD PRAWNS  
4 RAOSTED SCALLOPS  
200G GRILLED YELLOWFIN TUNA STEAK  
150G BAKED PULPO

FOR 2 PEOPLE  
VEAL CHOP - 54,- PER PERSON  
800G VEAL CHOP DRY AGED FROM RICO SCHLEGEL  
/ VEAL JUS / UMAMI HOLLANDAISE

FOR 2 PEOPLE  
SURF & TURF - 64,- PER PERSON  
VEAL CHOP & WILD PRAWNS  
800G VEAL CHOP DRY AGED VON RICO SCHLEGEL /  
2 WILD PRAWNS

SIDE DISHES: FRENCH FRIES DAUPHINE / WILD BROCCOLI FROM THE CELTIC COURT / UMAMI HOLLANDAISE

DESSERT

CRÈME BRULEE 13,-  
ELDERBERRY FLOWERS & BERRIES / VALRHONA CAMELIA

PAVLOVA 15,-  
PEACH / MADAGASCAR VANILLA / RASPBERRY / CARAMELIZED BRIOCHE

CHEESE OF THE DAY / DAILY PRICE  
HOMEMADE FIG-CASSIS-MUSTARD / ROASTED NUTS / GRAPES / BREAD

LYCHEE 9,-  
SHERBET / CANDIED / CAVIAR / BUBBLES

UPGRADE +6,-  
GIN / VODKA / CRÉMANT



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GLOSSAR

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AJITSUKE TAMAGO:  
RAMEN EGGS / LANDEI PICKLED IN SOY SAUCE & MIRIN

AJI AMARILLO:  
BELL CHILI

CASARECCIA:  
SICILIAN PASTA

DASHI:  
JAPANESE BROTH

DULCE DE LECHE:  
CREAM OF MILK, SUGAR, VANILLA

GOCHUJANG:  
FERMENTED KOREAN SPICE PASTE

GYOZA:  
JAPANESE DUMPLINGS

KIMCHI:  
HOT MARINATED & FERMENTED CHINA CABBAGE

KOJI:  
NOBLE MOLD MUSHROOM CULTURE GROWING ON RICE

MISO:  
SPICY PASTE MADE FROM FERMENTED SOYBEANS

NORI:  
DRIED, ROASTED & SEASONED SEAWEED

UNAGI:  
GRILLED & MARINATED EEL

PONZU:  
CITRUS FRUITS BASED SAUCE

TEMPURA:  
FRYBAT MADE FROM TEMPURUM, EGG, ICE WATER

TOSAZU:  
SAUCE OF DASHI, MIRIN, SOY SAUCE

YUZUKOSHO:  
JAPANESE SPICE OF YUZU, SALT & CHILI PEPPERS

YUZU:  
CITRUS FRUIT

ALL PRICES IN €|FOOD INCL. 7% VAT. |DRINKS INCL. 19% 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. THIS RECENTLY BROUGHT A NEW INTERIOR ALSO A NEW NAME WITH IT:

- AU QUAI BECOMES AM KAI -  
EASIER, MORE FAMILIAR AND EVEN CLOSER TO THE HEART OF HAMBURG.

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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