



Thank you for your interest in Bambuddha.  
Below you will find our tasting menus for groups from **14** people up to **40** guests.

both options are sharing menus, where the dishes are placed in the center of the table as they are ready, with the intention to share.

This allows each guest to taste numerous of our fusion dishes, inspired by the ancient Spice Route from Cadiz, Spain to Osaka, Japan.

In addition, we have attached our merchandise package that you may be interested in.

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## TANTRA MENU

### **SPICY TUNA SMOKE FURIKAKE**

Spicy tuna roll with rocket salad and smoked furikake.

### **GREEN PAPAYA SALAD (V)**

Shredded young papaya, crispy shallot, coriander and lime & chilli dressing.

### **BEEF GYOZAS**

Organic Iberian beef with nam prik marinade, pineapple, Thai basil and roasted chilli.

### **SOFT SHELL CRAB (BAO)**

Crispy soft shell crab with Indian spices, shiso, "pico de gallo", pineapple, coriander and paharganj sauce.

### **PAD THAI (N)**

Rice noodles, bean sprouts, egg, roasted peanuts and coriander.

### **VIETNAMESE FRIED CHICKEN (N)**

Organic Iberian chicken, curry crumble, peanuts, jalapeño & mint jam.

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### **ANNI XIAN BING**

Mango and ginger creme brûlée with caramelized mango and fresh coconut.

**90€ Per person**  
(VAT Included)



## **EROTIC MENU**

### **AJIPANGA TIRADITO CHUTORO**

Sustainably fished wild tuna with plum sauce, chilly and basil vinaigrette.

### **SEAFOOD SHUMAI**

Red prawn & cod, kaffir lime leaves, red chili, shaoxing wine and red Tobiko

### **SALMON PHILLY URAMAKI**

Salmon, cream cheese, avocado and sesame seeds

### **DOUCHI SEA BASS**

Deep-fried wild sea Bass with black bean sauce, bak choy and onion sesame crumble

### **WAGYU BURGER (BAO)**

Organic mini beef patties, chili jam and Zhong sauce.

### **THAI RED DUCK CURRY**

Crispy duck confit, seasonal vegetables pineapple and coconut red curry sauce, topped with coriander

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### **TOFFEE & CEREALS PANACOTTA**

Chocolate and miso ganache, caramelised cereals and salty butter sand.

**110€ Per Person**  
(VAT Included)



# SILK ROAD BAMBUDDHA TASTING MENU

## **YUZU HAMACHI**

Sustainably farmed yellowtail sashimi, Japanese plum sauce, red chili, yuzu juice and fresh basil.

## **SPICY BEEF SALAD**

Organic Iberian beef marinated and seared, mango, green beans, mint, basil, peanuts with spicy Thai dressing.

## **DIM SUM SELECTION**

Beef Gyoza, Crispy Truffle Dumpling and Seafood Shumai.

## **KOWLOON KING CRAB**

Wild Alaskan crab, spicy tobanjan creamy sauce and chili flakes.

## **WAGYU BURGER**

Organic mini beef patties, chilli jam and Zhong sauce.

## **STICKY SPARE RIBS**

Organic Iberian pork, braised and marinated in five Chinese species, cooked in aromatic oyster sauce, red chili and kaffir lime leaves.

## **MALAYSIAN TIGER PRAWNS CURRY**

Wok seared tiger prawns, coconut and tamarind curry sauce and papadums.

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## **TOFFEE AND CEREALS PANACOTTA**

Chocolate and miso ganache, caramelised cereals, salty butter sand.

## **KISETSU**

Tonka cheesecake, cherry and yogurt sponge.

**130€ Per person**

(VAT Included)