


FOOD



Our three Pirate Buddhas, representing; Tolerance, Freedom and Respect, are a female, a transsexual and a male, showing the diversity of human sexuality. They are of different colours representing many spiritual beliefs. They are sitting at a bar, suggesting one of life's many possible journeys in our individual struggles towards peace and love. They are meditating on the White Light of Consciousness and the Buddha that each of us once was, when we were born, and could be again.



*If sitting facing her, you grasp her ankles and fasten them
like a chain behind your neck and she grips her toes
as you make love.*

This is The Delightful Padma - The Lotus

*Poems from the Kama Sutra 200 A.D. Illustrations of stone carving
from Khajuraho, India, 1.000 A.D.*

Our Silk Road tasting menu is inspired by the ancient spice route that existed for 1500 years around 200BC from China to as far as Spain and North Africa. The use of spices have always been crucial in fusing cultures and cuisines, and have granted us some amazing sensorial experiences throughout the years. This together with the Bambuddha Asian style of serving - Sharing and "As it's ready" - we aim to replace the traditional European "Starters" and "Mains" concept, allowing our guests to enjoy a closer connection with each other whilst tasting a wide selection of our dishes.

SILK ROAD MENU

For the whole table only - 130 per person.

YUZU HAMACHI

Sustainably farmed yellowtail sashimi with yuzu juice, Japanese plum sauce, chilli and basil.

SPICY BEEF SALAD (N)

Organic Iberian beef marinated and seared, mango, chilli, coriander, basil, peanuts and spicy Thai dressing.

DIM SUM SELECTION

Beef gyoza, crispy truffle dumpling and seafood shumai.

KOWLOON KING CRAB

Grilled wild Alaskan crab on the half shell with spicy tobanjan sauce and chilli flakes.

WAGYU BURGER

Organic mini beef patties, cherry tomatoes & red pepper marmelade, shiso leaf and Zhong sauce.

STICKY SPARE RIBS

Organic Iberian pork, slow cooked in a Chinese sauce, seared with soy aromatic sauce, ginger, garlic and japanese onion.

MALAYSIAN TIGER PRAWN CURRY

Tiger prawns, coconut and tamarind curry sauce and papadums.

TOFFEE AND CEREAL PANACOTTA

Toffee panacotta with chocolate and miso ganache, caramelised cereals and butter sand.

KIETSU

Tonka cheesecake, cherry and yoghurt sponge.

WINE OR SAKE PAIRING

Additional 95.

LE ROSÉ DE ANTIDOTO

Tinto Fino & Albillo | Ribera del Duero, Spain

SAINT CLAIR

Sauvignon Blanc | Marlborough, New Zealand

MARIMAR

Pinot Noir, Russian River Valley, California, USA

URAKASUMI JUNMAI UMESHU

Plum sake | Japan



*The involuntary shuddering of Orgasm is called
SAMPUTA or JEWEL CASE. No two women make love
quite the same way, so orchestrate your rhythms to
the mood and colours of her emotions.*

*Poems from the Kama Sutra 200 A.D.
Illustrations of stone carvings from Khajuraho, India 1.000 A.D.*

DELICACY

CAVIAR - AMUR BELULGA. 130

OYSTER. 7

A12 JAPANESE WAGYU. 85

RAW

“ANGEL WING” OTORO

Thinly sliced tuna belly with Japanese plum sauce, olive oil and salt. 49

Top with caviar +45

KOREAN TUNA TARTARE

Sustainably farmed tuna, homemade kimchi, muhammara and walnut sauce. 29

MEDITERRASIAN PRAWN CARPACCIO

Sustainably fished red prawn, seasoned with mango dressing and wasabi mayonnaise. 28

NIKKEI BEEF CARPACCIO

Organic Iberian beef, passion fruit, smoked avocado, pomegranate, garlic & orange dressing, crispy taro root. 27

ORIENTAL CEVICHE

Sustainably farmed corvina, marinated in Peruvian aji and lime, lemongrass, dragon fruit, passion fruit and coriander. 29

YUZU HAMACHI

Sustainably farmed yellowtail sashimi with yuzu juice, Japanese plum sauce, chilli and basil. 25

SOUP

MISO SOUP

Shiitake mushrooms, tofu, wakame seaweed and spring onion. 9

TOM KHA

(Tofu (v), chicken or prawns)

Coconut milk, lemongrass, kaffir lime, mushrooms and rice noodles. 13

BAOS

(Homemade steamed Chinese bread, 2 per portion)

SOFT SHELL CRAB

Crispy soft shell crab with Indian spices, shiso leaf, 'pico de gallo', pineapple, coriander and Paharganj sauce. 29

WAGYU BURGER

Organic mini beef patties, cherry tomatoes & red pepper marmelade, shiso leaf and Zhong sauce. 30

DIM SUM

(Bite size portions that 'Touch your Heart', 4 per portion)

BEEF GYOZAS

Organic Iberian beef with nam prik marinade, pineapple, Thai basil and roasted chilli. 21

CRISPY SPRING ROLLS (VV)

Chinese wild mushrooms, bok choy, bean sprouts, glass noodles and sweet chilli sauce. 16

CRISPY TRUFFLE DUMPLINGS (V)

Black truffle, tofu, shiitake and bok choy served with honey balsamic sauce. 19

KING CRAB CROQUETTES

Deep-fried croquettes filled with king crab, seafood bechamel and Kimchi, served with lime, Thai chilli and Gouchajan aioli. 28

SEAFOOD SHUMAI

Steamed Shumai with red prawn, cod, Thai chilli and Shaoxing wine with kaffir lime and red tobiko. 24

DIM SUM SELECTION *(2 of each)*

Beef gyozas, crispy truffle dumplings and seafood shumai. 31

SKEWERS

(2 per portion)

CHICKEN SATAY

Chicken skewers, marinated and served with peanuts and Thai red curry sauce. 19

MORROCCAN LAMB

Grilled organic Iberian lamb skewers, marinated with North African spices, raita and corn tortilla. 23

TERIYAKI OTORO

Grilled sustainably farmed fatty tuna belly skewer served with teriyaki sauce. 24

RICE AND NOODLES

JASMINE RICE WITH SESAME 6

SELECTION OF BREAD

Prawn crackers & bread selection, served with hummus and black olive tapenade. 5

PAD THAI *(Tofu (v), chicken or prawns)*

Stir fry rice noodles with bean sprouts, egg, roasted peanuts, coriander and sweet & salty tamarind sauce. 19

WOK FRIED AROMATIC RICE *(Tofu (v), chicken or prawns)*

Sautéed, spring onions, egg, seasonal vegetables, chives and chilli garlic oyster sauce. 19

GREEN

GREEN PAPAYA SALAD

Shredded young papaya, crispy shallots, mint, peanuts, coriander and lime & chilli dressing. 19

MISO AUBERGINE (VV)

Roasted eggplant with caramelised miso, fresh leaf salad, tamarind dressing and balsamic pearls. 25

SPICE ROUTE MUSHROOMS (VV)

Selection of mushrooms from the Mediterranean-Asian Spice Route sauteed with garam masala. 18

SPICY BEEF SALAD

Organic Iberian beef marinated and seared, mango, chili, coriander, basil, peanuts and spicy Thai dressing. 26

STEAMED OR SPICY EDAMAME (VV)

Steamed soybeans with salt or wok fried with shallots and Indonesian sambal oelek. 9

SUNOMONO (V)

Cucumber marinated in rice vinegar, daikon, seaweed, soy sprouts and sesame seeds with a Japanese Dashi. 17

WOK SEARED VEGETABLES

Asian & seasonal local vegetables with garlic, stir fried with oyster sauce. 19

CURRY

(Served with jasmine rice)

INDONESIAN LAKSA (VV)

King mushrooms, rice noodles, tofu, pumpkin and Indonesian yellow curry sauce, topped with coriander. 28

MALAYSIAN TIGER PRAWN CURRY

Tiger prawns, coconut & tamarind curry sauce. 32

MASSAMAN LAMB CURRY

Slow cooked organic Iberian lamb shoulder, potatoes, peanut and coriander with cinnamon & star anise and coconut milk. 30

THAI GREEN CHICKEN CURRY

Organic chicken, seasonal vegetables and green coconut curry sauce, topped with coriander. 29

THAI RED DUCK CURRY

Crispy duck confit, seasonal vegetables, pineapple and red coconut curry sauce, topped with coriander. 31

SEA

MISO BLACK COD

Wild Alaskan black cod marinated and roasted with miso, king oyster mushroom and pickled ginger. 58

5 SPICES LOBSTER

Maine lobster wok-fried with five spices, bok choy, shimeji mushrooms, japanese onion, soy & orange sauce served with rice. 67

DOUCHI SEA BASS

Deep-fried sea bass with black bean sauce and bok choy. 36

MALAYSIAN SCALLOPS

Galician scallops in malaysian curry, prawns coulis, aji amarillo mayonnaise, aromatic panco and ito togarashi. 24

KOWLOON KING CRAB

Roasted wild Alaskan crab on the half shell, spicy toban-djan creamy sauce, chilli flakes and lime. 69

SESAME AND GINGER SALMON

Salmon marinated in ginger sauce, sesame seeds and soy. 37

LAND

CRISPY DUCK

Roasted & deep-fried duck, cucumber, leek, Chinese pancakes, sweet chilli and plum & hoisin sauce. 42

FUSION BBQ WAGYU

Korean marinated organic beef short rib, slowly smoked in traditional American barrel style and served with baby local organic seasonal vegetables. 52

SPICED LAMB CHOPS

Grilled organic New Zealand lamb chops marinated with Mediterranean herbs, served with Idiazábal naan, mango chutney and raita. 44

STICKY SPARE RIBS

Organic Iberian pork, slow cooked in a Chinese sauce, seared with soy aromatic sauce, ginger, garlic and japanese onion. 29

VIETNAMESE CHICKEN

Deep fried organic Iberian chicken, red curry crumble with jalapeño & mint marmelade. 27

Here at Bambuddha we aim to act consciously by choosing sustainably caught and produced seafood. We acquire our seafood from well-managed wild fisheries & fish farms and choose locally wild caught whenever possible.

SASHIMI (6 / 12 pcs)

AKAMI

Tuna. 21 / 41

CHUTORO

Medium fatty tuna belly. 24 / 47

HAMACHI

Yellowtail. 22 / 43

HOTATE

Scallop. 19 / 37

OTORO

Fatty tuna belly. 25 / 49

SELECTION OF TUNA

Akami, Chutoro & Otoro. 24 / 47

SAKE

Salmon. 19 / 37

AMAEBI (12 / 24 pcs)

Sweet Shrimp. 19 / 37

NIGIRI (2 pcs)

Top with caviar. +12

AKAMI

Tuna. 15

CHUTORO

Medium fatty tuna belly. 16

EBI

Prawn. 15

HAMACHI

Yellowtail. 16

OTORO

Fatty tuna belly. 17

SAKE

Salmon. 15

UNAGI

Smoked Eel. 15

WAGYU

Seared beef. 21

HOSOMAKI (6 pieces)

EBI (Prawn). 17

SAKE (Salmon). 17

SPICY TEKA (Tuna). 18

AVOCADO. 14

KAPPA (Cucumber). 13

TEKA (Tuna). 18

PLATERS

BAMBUDDHA NIGIRI (10 pieces)

Torched salmon, tuna tataki, hamachi, scallops and seared wagyu beef. 68

With caviar or Bambuddha's own delicacy toppings. +60 / 75

BAMBUDDHA SASHIMI (24 pieces)

Akami tuna, chutoro tuna, otoro tuna, hamachi, salmon, scallop and sweet shrimp. 85

URAMAKI (8 pieces)

BAMBOO

Yellowtail, tuna, salmon, with avocado and crunchy squid ink. 26

CRISPY SOFT SHELL CRAB

Fried soft shell crab, kizami wasabi mayonnaise and covered with tuna and togarashi mirin honey. 34

EBI TEMPURA

Prawn tempura, green asparagus, avocado, spicy mayonnaise and onion marmalade. 28

FLOWERS & HERBS OF IBIZA (V)

Heart of palm, avocado, fresh tomato, basil, micro mesclun, flowers and beetroot powder. 26

KING CALIFORNIA

Alaskan king crab, avocado, Japanese mayonnaise, cucumber, jamaican pepper, sesame seeds and orange tobiko. 28

MEDITERASIAN (V)

Smoked tofu, sun-dried tomato, ibicencan rocket, avocado, toban-djan cream, wrapped in roasted eggplant and chives. 23

NEW YORK

Salmon or tuna with avocado and sesame seeds. 24

PHILLY

Salmon or tuna, cream cheese, avocado and sesame seeds. 24

SPICY SALMON

Salmon, mango chutney, green papaya, covered with apple and lime, marinated in mirin. 28

SPICY TUNA TATAKI

Tuna marinated in Korean chilli, rocket, tataki chutoro, aji panga and ito togarasi. 31

TORCHED SALMON

Salmon, broccolini, avocado, ikura roe, marinated in ponzu, covered with torched salmon, teriyaki sauce and spicy mayonnaise. 30

UNAGI AND MISO FOIE GRAS

Smoked eel, Alaskan king crab, miso foie, avocado and teriyaki sauce. 39

SAKE

Glass 300ml 720ml

(Please ask for our full list of sake)

JYUNMAI

HEAVENSAKE J12

79

JUNMAI GINGO

DEWA SAN SAN

25 47 96

His Tantra History

- 4,600 million years ago: Solar System is formed
- 3,900 million years ago: Life begins in Bacterial Cells
- 2,800 million years ago: Large Continents form
- 600 million years ago: Animals evolve in the Sea
- 495 million years ago: Land Plants appear
- 420 million years ago: The "Stonehaven Milipede" is the first Land Creature
- 230 million years ago: Dinosaurs evolve
- 150 million years ago: The first Flower opens
- 200,000 years ago: Homo Sapiens emerge, 'Mitochondrial Eve', a Sexual Animal
- 80,000 years ago: Humans, the only Animal to develop: Speech to Share Thoughts - Imagination Upright Eye to Eye Posture during Sex - Equality Permanently Protruding Female Breasts - Sexual Attraction The Female has Sex for Non - Reproductional reasons Less Body Hair - more Skin - more Sensuality Head hair with continuous growth
- 70,000 years ago: Last Ice Age begins A tribe of 300 Humans walk out of Africa toward Asia Psychedelic compounds in plants interact with Human Neuro Logical Evolvement
- 50,000 years ago: Asians arrive in Australia
- 45,000 years ago: Realization that babies are a result of Sex
- 40,000 years ago: Asians reach Europe Idea of 'Life after Death' forms in the Human Mind
- 35,000 years ago: Spirituality evolves - Pegan Deities Worshipped - Totems honoured - Matriarchal - 1st Shaman is Female - Psychotropics consumed ceremonially, the Soma
- 30,000 years ago: Mythos - Goddesses - Pornographic Art - Spirituality merges with Sexuality
- 20,000 years ago: Asians cross to America
- 10,000 years ago: Human invention of Agriculture, Domestication of dogs First notions of inheritance and ownership - 'Wolf to Wealth' Two Flowers of Spiritual thought; Kabbalah in Persia and Tantra in India
- 5,000 years ago: Bronze Age - Patriarchal - Man creates Conquest for Land and Women
- 4,000 years ago: Separation of Sexuality from Spirituality
- 3,000 years ago: Thought of the existence of a God lodges in the Human Mind
- 2,700 years ago: Enslaved Jews of Babylon write the Hebrew Bible, world's first book on Spirituality with a unique concept that there is only one God
- 2,500 years ago: Four new flowers bloom; Buddha in India, Confucius in China, Cyrus in Persia, Plato in Greece Beginning of the Jesus Legend
- 2,000 years ago: Spirituality and Sexuality reunite in India; Tantra-Buddhism

His Tantra History

- 300AD: Christian Crusades, Holy Wars and Inquisitions,
9 million Witches burnt
- 1100-1800: Logos replaces Mythos
- 1939: World War 2
- 1944: London, Born being Bombed,
His Greek-Irish/English parents name Him
Edward John
- 1963: Harvard University, Timothy Leary
engages a change of Consciousness
- 1964: 'Sex Drugs and Rock 'n' Roll' and
'The Pill' a dawning of a reunion of
Spirituality and Sexuality
The phrase 'Peace and Love' is written
for the first time
Psychotropics illegalized
- 1966: 'Hippies' discover India
- 1967: 'Ibiza Spirit' emerges from the shadow of Franco
- 1970: L.S.D. names Him Moon
- 1983: M.D.M.A. a realignment of Chakras,
less Fear, more Love
- 1984: A daughter, Sasha, is born to Him
- 1985: Johnmoon's 'Baga Beach Surf Club' in post colonial/
pre-touristic Goa, India
- 1987: A son, Jonjon, is born to Him
- 1990: Osho names Him Chetano,
'Blissful Consciousness'
- 1999: Birth of Bambuddha Grove – Ibiza,
a temple honouring Tantra-Budhism
Freedom, Tolerance and Respect
- 2000: Awareness of a 'Black Sheep Tribe'
- 2001: Age of Aquarius
- 2005: Witches are coming back
- 2014: Reincarnation of Bambuddha -
A massive re-unifying refit.
- 2015: Introduction of an Asian style of eating, where the food
is based on 'Sharing' - for friends and lovers to enjoy a
closer connection with each other.
- 2016: Black Sheep Angels have arrived to finally fulfill
His missing Sexual Liberation – first step towards Tantra
- 2017: John Moon hands over the reigns and care of the Temple
to his son Jonjon, allowing his retirement to Sailing.
- 2024: Bambuddha turns 25

4000 years of Testerial – Patriarchal corruption contin-
ues in all Political, Financial, Educational, Religious and
Power Establishments

7.000.000.000 Humans, the most powerful, intelligent
creatures on the Planet, still struggling with base Animal
instincts and increasing Ego

400,000,000 Killed in armed conflict since AD700

Psychotropics; the Soma, the Elixir, the Holy Grail

Values, Truth and Consciousness can be corrected, Spiri-
tuality and Sexuality can be integrated

peaceandlove, johnmoon

For the Full Version of the History see
Black Sheep Tribe Tantra Bible on
www.bambuddha.com



*Place your darling on a couch, set her feet on your
shoulders, clasp her waist, suck hard and let your tongue
stir her overflowing love temple.*

This is called Bahuchshita – Sucked hard

Poems from the Kama Sutra 200 A.D. Illustrations of stone carving