

FOOD MENU



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.

Dining has long since been at the heart of family and social gatherings. The Bambuddha Asian style of serving – Sharing and ‘As it’s ready’ replaces the traditional European ‘Starters and Mains’, allowing guests to enjoy a closer connection with each other whilst tasting a wider selection of dishes.

BAMBUDDHA TASTING MENU

For the whole table only - 100€ per person.

UMEBOSHI CHUTORO

Thinly sliced Chutoro (Medium fatty tuna belly) with an umeboshi, yuzu & salt dressing, served with red chilli and fresh basil.

SPICY BEEF SALAD (N)

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

Grilled wild Alaskan crab with creamy spicy tobanjan sauce and chilli flakes.

WAGYU BURGER

Organic mini beef patties, chilli marmelade and Zhong sauce.

STICKY SPARE RIBS

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

MALAYSIAN TIGER PRAWN CURRY

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

KIETSU

Tonka cheesecake, cherry and yoghurt sponge.

TOFFEE AND CEREALS PANNA COTTA

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

WINE PAIRING

Additional 72€.

LE ROSÉ DE ANTIDOTO

Tinto Fino | Ribera del Duero, Spain

SAINT CLAIR

Sauvignon Blanc | Marlborough, New Zealand

MARIMAR

Pinot Noir | Russian River Valley, California, USA

SECRET DEL PRIORAT

Garnacha Tinta & Cariñena | Priorat, Spain

DELICACY

CAVIAR

Iranian - Perle Imperial, 30g. 95

OYSTERS

French - Fin de Claire n3. 7

RAW

KOREAN TUNA TARTARE

Sustainably fished wild tuna, homemade kimchi, walnuts and roasted red pepper sauce. 26

ORIENTAL CEVICHE

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

NIKKEI BEEF CARPACCIO

Organic Iberian beef, passion fruit, avocado, pomegranate, crispy taro root & extra virgin olive oil. 25

UMEBOSHI CHUTORO

Thinly sliced Chutoro (Medium fatty tuna belly) with an umeboshi, yuzu & salt dressing, served with red chilli and fresh basil. 29

GREEN

GREEN PAPAYA SALAD (V)

Shredded young papaya, crispy shallot, coriander and lime & chilli dressing. 18

MISO AUBERGINE (V)

Roasted eggplant with caramelised miso, fresh leaf salad, tamarind dressing and white balsamic pearls. 19

SPICY BEEF SALAD

Organic Iberian beef marinated and seared, mango, green beans, mint, basil, peanuts and spicy Thai dressing. 25

FAKE RAVIOLI (V)

Beetroot miso smoked tofu, vegan truffle mayonnaise and red curry crumble. 21

SOUP

(Individual portions)

MISO SOUP (V)

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. 12

KUSHI

CHICKEN SATAY

Grilled organic Iberian chicken on bamboo skewers, Thai peanut & red curry sauce. 18

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. 19

CRISPY SPRING ROLLS (V)

Chinese wild mushrooms, bok choy, bean sprouts, glass noodles and sweet chilli sauce. 15

CRISPY TRUFFLE DUMPLINGS (V)

Black truffle, tofu, shiitake and bok choy served with honey balsamic sauce. 18

SEAFOOD SHUMAI

Prawn & squid, kaffir lime leaves, lemongrass, shaoxing wine and tobiko. 19

DIM SUM SELECTION *(2 of each)*

Beef Gyoza, Crispy Truffle Dumpling and Seafood Shumai. 28

BAOS

(Homemade steamed Chinese bread, 2 per portion)

SOFT SHELL CRAB

Crispy soft shell crab with Indian spices, shiso, 'pico de gallo', pineapple, coriander and Paharganj sauce. 27

WAGYU BURGER

Organic mini beef patties, chilli marmelade and Zhong sauce. 26

LAND

BEEF JAW TACOS

Corn tortilla, slow cooked beef jaw, pico de gallo and yogurt sauce. 25

CRISPY DUCK

Aromatic Chinese style roasted duck, cucumber, leek, Chinese pancakes, sweet chilli and plum & hoisin sauce. 36

FUSION BBQ WAGYU

Korean marinated organic short rib of beef, slowly smoked in traditional American barrel style and served with local organic seasonal vegetables. 42

SPICED LAMB CHOPS

Free range grilled chops marinated with yoghurt & mediterranean herbs, Idiazábal naan bread, mango chutney and raita. 37

STICKY SPARE RIBS

Organic Iberian pork, marinated in five Chinese species, braised in aromatic oyster sauce, red chilli, coriander and kaffir lime leaves. 28

VIETNAMESE FRIED CHICKEN

Organic Iberian chicken, red curry crumble and peanuts with jalapeño & mint marmelade. 24

SEA

ALASKAN BLACK COD

Wild Alaskan black cod marinated and roasted with miso, king oyster mushroom and pickled ginger. 42

CANADIAN LOBSTER

Whole lobster wok-fried with five-spice, bok choy, shimeji mushrooms, honey & ginger sauce and jasmine rice. 48

DOUCHI SEA BASS

Deep-fried wild Sea-Bass with black bean sauce, bok choy and onion & sesame crumble. 34

KOWLOON KING CRAB

Roasted wild Alaskan crab, spicy Toban-djan creamy sauce, chilli flakes and lime. 56

SALMON PASSION

Grilled ecological salmon loin, stir fry rice noodles, crunchy snow peas, wild mushrooms and passion honey soy sauce. 32

CURRY

(Served with jasmine rice)

INDONESIAN LAKSA (V)

King mushrooms, rice noodles, tofu, pumpkin and Indonesian yellow curry sauce, topped with coriander. 26

MALAYSIAN TIGER PRAWN CURRY

Wok seared tiger prawns, coconut & tamarind curry sauce and papadums. 29

MASSAMAN LAMB CURRY

Organic Iberian lamb shoulder, potatoes, peanut and coriander cooked in cinnamon & star anise infused coconut milk. 27

THAI GREEN CHICKEN CURRY

Organic Iberian chicken, seasonal vegetables and green coconut curry sauce, topped with coriander. 27

THAI RED DUCK CURRY

Crispy duck confit, seasonal vegetables, pineapple and red coconut curry sauce, topped with coriander. 28

SIDES

EDAMAME

Steamed soy beans with Maldon sea salt. 9

Or

Wok fried with shallots and Indonesian sambal oelek. 9

JASMINE RICE

Steamed aromatic jasmine rice, topped with sesame seeds. 6

CHINESE PANCAKES, TORTILLAS OR NAAN BREAD

Per extra additional portion. 5

PRAWN CRACKERS & BREAD

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. 17

WOK FRIED AROMATIC RICE

(Tofu (v), chicken or prawns)

Sautéed with mango, spring onions, celery, egg, chives and chilli garlic oyster sauce. 17

WOK SEARED VEGETABLES

Bok choy, tofu, okra, asparagus, seasonal vegetables, garlic, ginger and oyster sauce. 17

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. 20 / 38

CHUTORO

Medium fatty tuna belly. 25 / 47

HAMACHI

Yellowtail. 20 / 38

OTORO

Fatty tuna belly. 25 / 47

SAKE

Salmon. 17 / 31

SUZUKI

Sea Bass. 17 / 31

NIGIRI (2 pcs)

AKAMI

Tuna. 13

CHUTORO

Medium fatty tuna belly. 14

EBI

Prawn. 12

HAMACHI

Yellowtail. 13

OTORO

Fatty tuna belly. 14

SAKE

Salmon. 11

SUZUKI

Sea Bass. 11

WAGYU

Seared beef. 16

HOSOMAKI (6 pieces)

EBI (Prawn). 14

SAKE (Salmon). 14

SPICY TEKA (Tuna). 16

TEKA (Tuna). 16

AVOCADO. 11

KAPPA (Cucumber).
11

SHIITAKE. 12

SELECCIONES

BAMBUDDHA NIGIRI (10 pieces)

Torched salmon, Tuna tataki, Sea Scallops, today's local catch and seared Wagyu beef. 55

BAMBUDDHA SASHIMI (24 pieces)

Akami tuna, Chutoro tuna, Otoro tuna, Hamachi, Salmon, Amaebi and today's wild local catch. 65

URAMAKI (8 pieces)

CRISPY SOFT SHELL CRAB

Fried soft shell crab, kizami wasabi mayonnaise and covered with tuna and togarashi mirin honey. 32

EBI TEMPURA

Prawn tempura, green asparagus, avocado, spicy mayonnaise and onion marmalade. 26

FLOWERS & HERBS OF IBIZA (V)

Heart of palm, avocado, fresh tomato, basil, micro mesclun and beetroot powder. 24

KING CALIFORNIA

Alaskan king crab, avocado, Japanese mayonnaise, cucumber, allspice, sesame seeds and orange tobiko. 26

MEDITERASIAN (V)

Smoked tofu, sun-dried tomato, ibicencan rocket, avocado, toban-djan cream, wrapped in roasted eggplant and chives. 21

NEW YORK

Salmon or tuna with avocado and sesame seeds. 22

PHILLY

Salmon or tuna, cream cheese, avocado and sesame seeds. 22

SPICY SALMON

Mango & lime marinated salmon with green papaya covered with mirin apple. 26

SPICY TUNA TATAKI

Rocket, cucumber covered with tuna tataki marinated in aji panaka sauce and fried ito togarashi. 29

TORCHED SALMON

Lightly seared salmon marinated in spicy miso sauce with teriyaki, broccolini, avocado and ikura roe. 28

DESSERT

ANNIE XIAN BING

Mango and ginger crème brûlée with caramelized mango and fresh coconut. 11

COCONUT MILK FOAM

“Dulce de leche” and fresh banana topped with a coconut milk foam, decorated with Oreo cookie powder served with peanuts and chocolate roots. 13

CREAMY LIME, YUZU, PINEAPPLE & RHUBARB

Creamy citrus, roasted pineapple, tropical yoghurt foam and rhubarb jam. 14

TOFFEE AND CEREALS PANNA COTTA

Chocolate and miso ganache, caramelised cereals, salty butter sand. 11

BLACK MOON ECLIPSE

Chocolate sphere, kasutera, ginger ice cream, peanuts, caramel and jamaican pepper soup. 16

KIETSU

Tonka cheesecake, cherry and yoghurt sponge. 13

GROUP ORGASM (*min. 2 persons*)

Erotic mixed delights. Let us surprise you! 26

HOMEMADE ICE CREAM

Vanilla, Chocolate, Vegan Chocolate, Strawberry, Coconut, Ginger & Green Tea. 4.50

HOMEMADE SORBET

Lime, Mango, Raspberry & Aperol. 4.50