

GLUTEN FREE 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.

*Plates marked with * contains gluten
but can be made gluten free.*

Please inform your waiter/waitress.

DELICACY

CAVIAR

Iranian - Perle Imperial, 30g. 95

* OYSTERS

French - Fin de Claire n3. 7

RAW

NIKKEI BEEF CARPACCIO

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

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

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

LAND

* 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

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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

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)

MALAYSIAN TIGER PRAWN CURRY

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

SIDES

EDAMAME

Steamed soy beans with Maldon sea salt. 9

Or

Wok fried with shallots and Indonesian sambal oelek. 9

* **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

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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

OTORO

Fatty tuna belly. 25 / 47

CHUTORO

Medium fatty tuna belly. 25 / 47

SAKE

Salmon. 17 / 31

HAMACHI

Yellowtail. 20 / 38

SUZUKI

Sea Bass. 17 / 31

* **NIGIRI** (2 pcs)

AKAMI

Tuna. 13

OTORO

Fatty tuna belly. 14

CHUTORO

Medium fatty tuna belly. 14

SAKE

Salmon. 11

EBI

Prawn. 12

SUZUKI

Sea Bass. 11

HAMACHI

Yellowtail. 13

WAGYU

Seared beef. 16

HOSOMAKI (6 pieces)

EBI (Prawn). 14

AVOCADO. 11

SAKE (Salmon). 14

KAPPA (Cucumber).
11

SPICY TEKA (Tuna). 16

SHIITAKE. 12

TEKA (Tuna). 16

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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

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 panka sauce and fried ito togarashi. 29

TORCHED SALMON

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

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DESSERT

ANNIE XIAN BING

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

CREAMY LIME, YUZU, PINEAPPLE & RHUBARB

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

KIETSU

Tonka cheesecake, cherry and yoghurt sponge. 13

HOMEMADE ICE CREAM

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

HOMEMADE SORBET

Lime, Mango, Raspberry & Aperol. 4.50