

# BAMI

## STARTER

**CANADIAN OYSTER** 8 for one / 42 for six  
Ponzu, Kimchi Puree

**JAMÓN IBERÍCO DE BELLOTA** 25  
Coca Bread, Cherry Tomato

**COLD CAPELLINI** 26 / 44 (with Uni)  
Sakura Ebi, Citron Confit

**FRENCH ONION SOUP** 14  
Scamorza Toast

**POTATO CAKE** 12  
Mentaiko Cream

**ANKIMO TOFU** 16  
Aioli, Avruga Caviar, Hanaho

**SAUTÉED VEGETABLES (v)** 9  
Broccolini or Garlic Shoot

**PADRON PEPPERS (v)** 9  
Sesame Sauce & Seeds, Katsuobushi

**BABY LEEK TEMPURA (v)** 10  
Balsamic Teriyaki Sauce

**TARABA KING CRAB CAKE** 15  
Japanese Curry Mayo

**BONELESS CHICKEN WING** 8  
Yuzu Kosho Mayo

**DUCK GYOZA** 12  
Sesame Sauce

**SPANISH OCTOPUS** 35  
Potato Puree, Orange, Rocket Salad

(v) - Vegetarian

# BAMI

## MAIN COURSE

### SEAFOOD FETTUCINE 32

Hokkaido Scallop, Sakura Ebi, Tobiko

### SPANISH SEABASS 38

Textures of Zucchini, Clams Emulsion, Marigold Oil

### NEW ZEALAND LAMB RACK 42

Baby Eggplant Tempura, Garlic Shoot, Tsukudani

### WAGYU BEEF SHORT RIBS 48

Broccolini, Potato Puree, Red Wine Sauce



## TO SHARE

### SEAFOOD PAELLA 45 / 90

Hokkaido Scallop, Prawn, Chorizo, Baby Squid Tempura, Cherry Tomato

### SUCKLING PIG 125

with 2 Side Dishes

### PYRENEES MILK-FED LAMB SHOULDER 125

with 3 Side Dishes

### AGED YAMAGUCHI WAGYU BEEF 135

with 2 Side Dishes

### MIYAZAKI A4 SIRLOIN 154

with 2 Side Dishes