

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 TAGLIATELLE 32

Hokkaido Scallop, Sakura Ebi, Tobiko

SPANISH SEABASS 38

Textures of Cauliflower, Scallop Emulsion, Arbois vin Jaune Sauce

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

MIYAZAKI A4 SIRLOIN 154

with 2 Side Dishes