

BAMBÙ

CLUB

Menu

FOOD



APPETIZER

Patanegra croquettas with parmesan sauce and gazpacho (1,3,7,9)	€12.00
Crostone, rainbow dates, stracciatella cheese, sardines in oil and oregano (1,4,7)	€12.00
Bambúgiana: aubergine and plantain parmigiana, creamy parmesan and basil drops (1,3,7,9)	€12.00
Veal tonnato with molho vinaigrette (3,4,6,7,9,12)	€14.00
Corn-breaded chicken with homemade barbecue sauce and mango curry mayonnaise (3,6,7,8,9,10,12)	€14.00
Tartare of fassona, carta musica, smoked burrata and caper blossom (1,7,9,12)	€18.00
Pata negra 100% iberico bellota (1,7,9,12)	€39.00
Fried catch* with vegetable sheets and lime mayonnaise (1,2,3,4,9,12,14)	€28.00

SALADS

Classic: misticanza, tomatoes, corn, carrots and cucumbers (1,9)	€ 12,00
Mediterranean: misticanza, tomatoes, farro, olives and parmesan (1,7,9,12)	€ 12,00
Exotic: misticanza, chickpeas, avocado, mango and Brazil nuts (1,8,9,12)	€ 14,00



MAIN COURSE

Paccheri with lobster, its essence, datterino confit and curly parsley panfritto min 2p (1,2,4,7,9,12)	€38.00 p.p.
Pappardella stuffed with porcini mushrooms, white duck ragout and fermented garlic sauce (1,3,7,9,12)	€18.00
Fusillotto with three tomatoes, burrata cheese, olive powder and basil sauce (1,7)	€16.00
Maccheroni cacio e pepe with fresh truffle (1,7)	€18.00
Milan in the golden age: Milanese risotto, 24kt gold and beef reduction min 2p (7,9,12)	€22.00 p.p.
Paella de marisco: red prawns, scampi, squid, mussels, clams min 2p (2,4,6,9,12,14)	€24.00 p.p.

SECOND COURSE

Brazilian Fish & Chips: crispy cod, peas, purple potato and maracuja gel (3,4,7,12)	€26.00
Seared octopus*, lemon potato cream and sour cream (4,7,12)	€26.00
Swordfish, aubergine compote, crusco pepper and marinated onion (4,7,9,12)	€26.00
Cream of peas, 62° egg, Parmesan cheese drops and fresh truffle (1,3,7)	€18.00
Beef fillet, jus sauce, smoked mashed potatoes and cinnamon chard (7,9,10)	€28.00
Lamb chops, Jerusalem artichoke cream sauce, pistachio and mushrooms (7,9,12)	€26.00



CHILDREN'S MENU

Penne with tomato sauce (1,9)	€ 12,00
Chicken cutlet with fries (1,3,7)	€ 14,00
Hamburger with side dish (1,3,7)	€ 14,00

DESSERT

Mango, raspberry and banana parfait (1,3,7,12)	€8.00
Carrot cake with almond sauce and milk chocolate chips (1,3,7,12)	€8.00
Hazelnut parfait, Brazilian chocolate, salted caramel biscuit and whiskey sauce (1,3,7,12)	€8.00
Vodka and lemon sorbet (7,12)	€6.00

CRUDITÉ (SPECIAL REQUESTS)

Oyster "Fine de claire" (4,9,12,14)	€ 6,00
Oyster "Gillardeau" (4,9,12,14)	€ 8,00
Grand crudo imperial* (2,4,9,12,14)	€ 38,00 p.p.



ALLERGENS

- 1 - **GLUTEN** (cereals, wheat, rye, barley, oats, spelt, kamut, including hybrid derivatives)
- 2 - **CRUSTACEANS AND DERIVATIVES** (marine and freshwater: shrimps, prawns, crabs and the like)
- 3 - **EGGS** (eggs and products containing them: mayonnaise, emulsifiers, egg pasta)
- 4 - **FISH AND DERIVATES** (food products in which fish is present, even in small percentages)
- 5 - **ARACHIDS AND DERIVATIVES** (creams and condiments in which there is even in small amounts)
- 6 - **SOYA AND DERIVATIVES** (derived products such as soy milk, tofu, soy noodles and the like)
- 7 - **MILK AND DERIVATIVES** (any product in which milk is used: yogurt, cookies, cakes, ice cream and various creams)
- 8 - **NUTS AND DERIVATIVES** (almonds, hazelnuts, walnuts, cashews, pecans, cashews, pistachios)
- 9 - **SEDAR AND DERIVATES** (both in pieces and within preparations for soups, sauces and vegetable concentrates)
- 10 - **SENAPE AND DERIVATES** (can be found in sauces and condiments, especially in mustard)
- 11 - **SESAME SEEDS AND DERIVATIVES** (whole seeds used for bread, flours that contain it in small percentages)
- 12 - **SULFUR ANHYDROSIDE AND SULPHITES** (sulfur dioxide and sulfites in concentrations greater than 10 mg/kg or 10 mg/l ex-pressed as SO₂ - used as preservatives, we can find them in: canned fish products, in foods pickled in vinegar, oil and brine, in jams, vinegar, dried mushrooms and soft drinks and fruit juices)
- 13 - **LUPIN AND DERIVATIVES** (found in vegan foods in the form of: roasts, sausages, flours and similar)
- 14 - **MOLLUSCS AND DERIVATIVES** (canestrello, cannolicchio, scallop, mussel, oyster, limpet, clam, tellina, etc.)

**Dishes are prepared with raw material frozen or deep - frozen at origin.*

*In the absence of finding fresh product, some products may be frozen or from blast freezing.
Fishery products administered raw, in order to ensure quality and safety, are heat-treated in accordance with Reg.CE 853/04 Annex III, Section VIII, Chapter 3, letter D, point 1.*



