

BAMBÙ

CLUB

Menù

TAPAS

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

INSALATE

Classic: misticanza, tomatoes, corn, carrots and cucumb (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

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 (RICHIESTE SPECIALI)

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.*

