

# FOOD



*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.*

# COCKTAILS

All classic cocktails available on request. Upgrade your signature or classic cocktail by adding your favourite premium spirits.



## PASSION

Ketel One & Zubrowska vodka, shiso syrup, lime juice, vanilla extract, mint leaves with a touch of apple juice. 18



## EROTIC

Ketel One vodka, lemon juice, sugarcane syrup, raspberry and passion fruit. 18



## TANTRA

Malfy pink gin, lychee juice, rose syrup, lemon juice and a hint of Noilly Prat dry vermouth. 18



## BJ

Bes Gin, St. Germain elderflower liquor, lime & fresh cucumber juice, gomme syrup and egg white. 18



## FOREPLAY

Citadelle gin infused with lemongrass and kaffir lime leaves, lavender syrup, lemon juice with a splash of soda water. 18



## FLIRTINI

Tequila Sū & Dos Hombres Mezcal, Cointreau, hibiscus syrup, cranberry and lime juice. 18



## RESPECT

Tequila Sū, homemade aji amarillo, coriander leaves, mango, cinnamon syrup, agave and a touch of ginger beer. 18



## TOLERANCE

Havana 3 rum, yuzu & lime juice, Quaglia bergamotto liquor and plum bitters. 18



## FULL MOON

Havana 7 dark rum, homemade almond syrup infused with rosemary, Giffard caribbean pineapple liquor, lime juice and pineapple. 18



## FREEDOM

Bulleit Bourbon whiskey, chinese kumquat & banana, Fair kumquat liquor, lemon juice, egg white and Perdido chocolate bitters. 18



## SHAMANIC (NON-ALCOHOLIC)

Passion fruit, guava, cinnamon and lime juice. 12



## MEDITATION (NON-ALCOHOLIC)

Strawberry, raspberry, blackberry, cranberry & apple juice with a touch of coconut syrup. 12



*If sitting facing her, you grasp her ankles and fasten them  
like a chain behind your neck and she grips her toes  
as you make love.*

*This is The Delightful Padma - The Lotus*

*Poems from the Kama Sutra 200 A.D. Illustrations of stone carving  
from Khajuraho, India, 1.000 A.D.*

## CHAMPAGNE

(Glass)

### LANSON BLACK LABEL BRUT

Chardonnay, Pinot Noir & Pinot Meunier. 26

### LANSON ROSÉ LABEL BRUT

Chardonnay, Pinot Noir & Pinot Meunier. 31

## SPARKLING WINE

(Glass)

### TERRER DE LA CREU BRUT NATURE

Cava - Xarel·lo, Macabeo & Parellada |  
Catalonia, Spain. 12

### SANTA DIGNA ESTELADO

Sparkling rosé - País | D.O. Valle Central, Chile. 14

### ASTORIA CASA VITTORINO BRUT

Prosecco DOG - Glera | Valdobbiadene, Italy. 14

### FALCERI EXTRA DRY ROSÉ

Prosecco DOG, Glera & Pinot Grigio | Valdobbiadene, Italy. 16

## WHITE WINE

(Glass)

### CASA LUNARDI

Pinot Grigio | Delle Venezie, Italy. 11

### JEAN LEON 3055 (ECO)

Chardonnay | Penedés, Spain. 11

### PAZO DA BRUXAS

Albariño | Rias Baixas, Spain. 11

### MILMANDA

Chardonnay | Conca del Barbera, Spain. 32

### CAMINO DOS FAROS

Palomino, Torrontes & Treixadura | DO Ribeiro, Spain. 14

### QUINTALUNA DE OSSIAN

Verdejo | Rueda, Spain. 16

### CHABLIS DOMAINE FEVRE

Chardonnay | Chablis, Bourgogne, France. 21

### MAGNETIC

Sauvignon Blanc Garnacha blanca | D.O. Catalonia, Spain. 9

### SANCERRE PASCAL JOLIVET

Sauvignon Blanc | Sancerre, Val de Loire, France. 25

### SAINT CLAIR

Sauvignon Blanc | Marlborough, New Zealand. 28

### SAUMUR BERTHIER

Chenin Blanc | Saumur, Val de Loire, France. 12

*Please ask for the full wine menu to a member of our team*

*Prices are in Euros and include VAT*

## ROSÉ WINE

*(Glass)*

### MIRAVAL

Cinsault, Grenache, Rolle, Syrah | Côte de Provence, France. 16

### LE ROSÉ D'AZUR

Syrah, Grenache & Cinsault | Côtes De Provence, France. 12

### LE ROSÉ DE ANTIDOTO

Tinto Fino & Albillo | Ribera del Duero, Spain. 36

### LE ROSÉ DI ANNA

Pinot Grigio, Merlot | Abruzzo, Italy. 15

### RADIX

Syrah | Penedés, Spain. 17

## RED WINE

*(Glass)*

### ANTIDOTO

Tinto Fino | Ribera del Duero, Spain. 14

### FINCA TORREA

Tempranillo | La Rioja, Spain. 19

### VIÑA LA SCALA

Cabernet Sauvignon | Penedés, Spain. 27

### LE TROUPEAU

Malbec | Pays D'Oc, France. 11

### MALPASTOR

Tempranillo | La Rioja, Spain. 9

### MARIMAR

Pinot Noir | Russian River Valley, California, USA. 29

## BEER

### ALHAMBRA RESERVA

Full-bodied pilsner beer, intense flavour, Spain. 8

### KIRIN ICHIBAN

Golden Lager, crisp, delicate and slightly bitter, Japan. 8

### HITACHINO

White ale, pale golden color with a citrusy and spicy aroma, Japan. 12

### 55° REAL BEER

Craft American amber ale, local, tropicals fruits, Spain. 8

### LA SAGRA.

Gluten free, floreal hint with fruity flavour, Spain. 8

### AMSTEL 0,0 ROASTED GOLD

Lager no alcohol, dark gold color, very soft in body, Holland. 8

## NON ALCOHOLIC

**STILL OR SPARKLING WATER** (750 ml). 9

**SOFT DRINKS.** 5

Our Silk Road tasting menu is inspired by the ancient spice route that existed for 1500 years around 200BC from China to as far as Spain and North Africa. The use of spices have always been crucial in fusing cultures and cuisines, and have granted us some amazing sensorial experiences throughout the years. This together with the Bambuddha Asian style of serving - Sharing and "As it's ready" - we aim to replace the traditional European "Starters" and "Mains" concept, allowing our guests to enjoy a closer connection with each other whilst tasting a wide selection of our dishes.

## SILK ROAD MENU

*For the whole table only - 145 per person.*

### YUZU HAMACHI

Sustainably farmed yellowtail sashimi with yuzu juice, Japanese plum sauce, chilli and basil.

### SPICY BEEF SALAD

Iberian beef marinated and seared, mango, chilli, coriander, basil, peanuts and spicy Thai dressing.

### DIM SUM SELECTION

Beef gyoza, crispy truffle dumpling and crispy spring rolls.

### KOWLOON KING CRAB

Grilled wild Alaskan crab on the half shell with spicy tobanjan sauce and chilli flakes.

### WAGYU BURGER

Mini wagyu beef patties, cherry tomatoes & red pepper marmalade, shiso leaf and Zhong sauce.

### STICKY SPARE RIBS

Iberian pork, slow cooked in a Chinese sauce, seared with soy aromatic sauce, ginger, garlic and japanese onion.

### MALAYSIAN PRAWN CURRY

Prawns, coconut and tamarind curry sauce and papadums.

### DESSERT BY CHEF SUGGESTION

## WINE OR SAKE PAIRING

*Additional 80.*

### LE ROSÉ DE ANTIDOTO

Tinto Fino & Albillo | Ribera del Duero, Spain

### SAINT CLAIR

Sauvignon Blanc | Marlborough, New Zealand

### MARIMAR

Pinot Noir, Russian River Valley, California, USA

### URAKASUMI JUNMAI UMESHU

Plum sake | Japan



*The involuntary shuddering of Orgasm is called  
SAMPUTA or JEWEL CASE. No two women make love  
quite the same way, so orchestrate your rhythms to  
the mood and colours of her emotions.*

*Poems from the Kama Sutra 200 A.D.  
Illustrations of stone carvings from Khajuraho, India 1.000 A.D.*

## DELICACY

**A5 JAPANESE WAGYU.** 95

**CAVIAR - AMUR BELUGA.** 130

**OYSTER.** 7

## RAW

### **“ANGEL WING” OTORO**

Thinly sliced tuna belly with Japanese plum sauce, olive oil and salt. 35  
Top with caviar +45

### **KOREAN TUNA TARTARE**

Sustainably farmed tuna, homemade kimchi, muhammara sauce with walnut.. 32

### **MEDITERRASIAN PRAWN CARPACCIO**

Red prawn, seasoned with mango dressing and wasabi mayonnaise. 32

### **NIKKEI BEEF CARPACCIO**

Iberian beef, passion fruit, smoked avocado, pomegranate, crispy taro root. 27

### **ORIENTAL CEVICHE**

Corvina marinated in Peruvian aji and lime, lemongrass, dragon fruit, passion fruit and coriander. 29

### **YUZU HAMACHI**

Sustainably farmed yellowtail sashimi with yuzu juice, Japanese plum sauce, chilli and basil. 25

## SOUP

### **MISO SOUP**

Shiitake mushrooms, tofu, wakame seaweed and spring onion. 9

### **TOM KHA**

*(Choice of Tofu, chicken or prawns)*

Coconut milk, lemongrass, kaffir lime, mushrooms and rice noodles. 13

## BAOS

*(Homemade steamed Chinese bread, 2 per portion)*

### **SOFT SHELL CRAB**

Crispy soft shell crab with Indian spices, shiso leaf, 'pico de gallo', pineapple, coriander and Paharganj sauce. 29

### **WAGYU BURGER**

Mini wagyu beef patties, cherry tomatoes & red pepper marmalade, shiso leaf and Zhong sauce. 30

## **DIM SUM**

*(Bite size portions that 'Touch your Heart', 4 per portion)*

### **BEEF GYOZAS**

Angus beef with nam prik marinade, pineapple, basil and chilli. 21

### **CRISPY SPRING ROLLS (VV)**

Seasonal vegetables and chinese mushrooms, bean sprouts, glass noodles and sweet chilli sauce. 16

### **CRISPY TRUFFLE DUMPLINGS (VV)**

Black truffle, tofu, shiitake, pumpkin and bok choy served with agave balsamic sauce. 19

### **DIM SUM SELECTION** *(2 of each)*

Beef gyozas, crispy truffle dumplings and crispy spring rolls. 31

## **YAKITORI**

*(Skewers - 2 per portion)*

### **CHICKEN SATAY**

Chicken skewers, marinated and served with peanuts and Thai red curry sauce. 19

### **MOROCCAN LAMB**

Grilled Iberian lamb skewers, marinated with North African spices, raita and corn tortilla. 23

## **SIDES**

**JASMINE RICE WITH SESAME** 6

**KALE SALAD** 12

**FRENCH FRIES** 8

**AJOBLANCO BEANS** 12

**NAAN BREAD** 5

**PRAWN CRACKERS** 5

**PAD THAI** *(Choice of Tofu (v), chicken or prawns)*

Stir fry rice noodles with bean sprouts, egg, peanuts, coriander and sweet & salty tamarind sauce. 19

**WOK FRIED AROMATIC RICE**

*(Choice of Tofu (v), chicken or prawns)*

Sautéed, spring onions, egg, seasonal vegetables, chives and chilli garlic oyster sauce. 19

# GREEN

## **GREEN PAPAYA SALAD (V OR VV)**

Young papaya, mint, peanuts, coriander and lime & Thai dressing. 19

## **MISO AUBERGINE (VV)**

Roasted eggplant with caramelised miso, micro mesclun, tamarind dressing and balsamic pearls. 25

## **SPICE ROUTE MUSHROOMS (VV)**

Selection of mushrooms from the Mediterranean-Asian Spice Route sauteed with garam masala. 18

## **SPICY BEEF SALAD**

Iberian beef marinated and seared, mango, chili, coriander, basil, peanuts and spicy Thai dressing. 26

## **STEAMED OR SPICY EDAMAME (VV)**

Steamed soybeans with salt or wok fried with shallots and Indonesian sambal oelek. 9

## **WOK SEARED VEGETABLES (V OR VV)**

Asian & seasonal local vegetables with garlic, stir fried with oyster sauce. 19

# CURRY

*(Served with jasmine rice)*

## **INDONESIAN LAKSA (VV)**

King mushrooms, tofu, pumpkin and Indonesian yellow curry sauce, topped with coriander. 31

## **MALAYSIAN PRAWN CURRY**

Prawns, coconut & tamarind curry sauce. 37

## **MASSAMAN LAMB CURRY**

Slow cooked organic Iberian lamb shoulder, potatoes, peanut and coriander with cinnamon & star anise and coconut milk. 35

## **THAI GREEN CHICKEN CURRY**

Chicken, seasonal vegetables and green coconut curry sauce, topped with coriander. 33

## **THAI RED DUCK CURRY**

Crispy duck confit, seasonal vegetables, pineapple and red coconut curry sauce, topped with coriander. 36

## SEA

### **MISO BLACK COD**

Wild Alaskan black cod marinated and roasted with miso, king oyster mushroom and pickled ginger. 58

### **CATALAN LOBSTER**

Fresh lobster salad with extra virgin olive oil, lemon zest, Tropea red onion, and cherry tomatoes. 52

### **DOUCHI SEA BASS**

Sea bass fillet served in small bites on its own spine, with black bean sauce and jalapeño jam. 38

### **MALAYSIAN SCALLOPS** *(4 per portion)*

Scallops in malaysian curry sauce, aji amarillo mayonnaise, aromatic pancos and ito togarashi. 24

### **KOWLOON KING CRAB**

Roasted wild Alaskan crab on the half shell, spicy toban-djan creamy sauce, chilli flakes and lime. 69

### **SALMON KYŪBU TERIYAKI**

Glazed salmon with homemade teriyaki sauce, accompanied by a bouquet of seasonal vegetables. 37

## LAND

### **CRISPY DUCK**

Roasted & deep-fried duck, cucumber, leek, Chinese pancakes, sweet chilli and plum & hoisin sauce. 42

### **FUSION BBQ WAGYU**

Korean marinated Australian Wagyu short rib, served with baby local organic seasonal vegetables. 56

### **SPICED LAMB CHOPS**

Grilled New Zealand lamb chops marinated with Mediterranean herbs, served with Idiazábal naan, mango chutney and raita. 48

### **STICKY SPARE RIBS**

Iberian pork, slow cooked in a Chinese sauce, seared with soy aromatic sauce, ginger, garlic and japanese onion. 29

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. 21 / 41

### **CHUTORO**

Medium fatty tuna belly. 24 / 47

### **HAMACHI**

Yellowtail. 22 / 43

### **HOTATE**

Scallop. 19 / 37

### **OTORO**

Fatty tuna belly. 25 / 49

### **SELECTION OF TUNA**

Akami, Chutoro & Otoro. 24 / 47

### **SAKE**

Salmon. 19 / 37

### **AMAEBI**

Ibizan red shrimp. 19 / 37

## **NIGIRI** (2 pcs)

Top with caviar. +12

### **AKAMI**

Tuna. 15

### **CHUTORO**

Medium fatty tuna belly. 16

### **EBI**

Red shrimps "al ajillo". 15

### **HAMACHI**

Yellowtail. 16

### **OTORO**

Fatty tuna belly. 17

### **SAKE**

Salmon. 15

### **UNAGI**

Smoked Eel. 15

### **WAGYU**

Seared. 21

## **HOSOMAKI** (6 pieces)

**EBI** (Prawn). 17

**SAKE** (Salmon). 17

**SPICY TEKA** (Tuna). 18

**AVOCADO**. 14

**KAPPA** (Cucumber). 13

## **PLATTERS**

### **BAMBUDDHA NIGIRI** (10 pieces)

Torched salmon, tuna, hamachi, scallops and seared wagyu beef. 68

With caviar or Bambuddha's own delicacy toppings. +60 / 75

### **BAMBUDDHA SASHIMI** (24 pieces)

Akami tuna, chutoro tuna, otoro tuna, hamachi, salmon, scallop and red shrimp. 85

## URAMAKI (8 pieces)

### BAMBOO

Yellowtail, tuna, salmon, with avocado and crunchy squid ink. 27

### CRISPY SOFT SHELL CRAB

Fried soft shell crab, kizami wasabi mayonnaise and covered with tuna and ito togarashi mirin honey. 34

### EBI TEMPURA

Prawn tempura, green asparagus, avocado, spicy mayonnaise and onion marmalade. 28

### FLOWERS & HERBS OF IBIZA (VV)

Heart of palm, avocado, fresh tomato, basil, micro mesclun, flowers and beetroot powder. 26

### KING CALIFORNIA

Alaskan king crab, avocado, Japanese mayonnaise, cucumber, jamaican pepper, sesame seeds and orange tobiko. 28

### MEDITERASIAN (V)

Smoked tofu, sun-dried tomato, ibicencan rocket, avocado, toban-djan cream, wrapped in roasted eggplant and chives. 23

### NEW YORK

Salmon or tuna with avocado and sesame seeds. 25

### SPICY SALMON

Salmon, mango chutney, green papaya, covered with apple and lime, marinated in mirin. 28

### SPICY TUNA TATAKI

Tuna marinated in Korean chilli, rocket, tataki chutoro, aji panga and ito togarasi. 31

### TORCHED SALMON

Salmon, broccolini, avocado, ikura roe, marinated in ponzu, covered with torched salmon, teriyaki sauce and spicy mayonnaise. 30

### UNAGI AND MISO FOIE GRAS

Smoked eel, Alaskan king crab, miso foie, avocado and teriyaki sauce. 39

## SAKE

Glass 300ml 720ml

*(Please ask for our full list of sake)*

## JYUNMAI

### HEAVENSAKE J12

79

## JUNMAI GINGO

### DEWA SAN SAN

25 47 96

## His Tantra History

- 4,600 million years ago: Solar System is formed
- 3,900 million years ago: Life begins in Bacterial Cells
- 2,800 million years ago: Large Continents form
- 600 million years ago: Animals evolve in the Sea
- 495 million years ago: Land Plants appear
- 420 million years ago: The "Stonehaven Milipede" is the first Land Creature
- 230 million years ago: Dinosaurs evolve
- 150 million years ago: The first Flower opens
- 200,000 years ago: Homo Sapiens emerge, 'Mitochondrial Eve', a Sexual Animal
- 80,000 years ago: Humans, the only Animal to develop: Speech to Share Thoughts - Imagination Upright Eye to Eye Posture during Sex - Equality Permanently Protruding Female Breasts - Sexual Attraction The Female has Sex for Non - Reproductional reasons Less Body Hair - more Skin - more Sensuality Head hair with continuous growth
- 70,000 years ago: Last Ice Age begins A tribe of 300 Humans walk out of Africa toward Asia Psychedelic compounds in plants interact with Human Neuro Logical Evolvement
- 50,000 years ago: Asians arrive in Australia
- 45,000 years ago: Realization that babies are a result of Sex
- 40,000 years ago: Asians reach Europe Idea of 'Life after Death' forms in the Human Mind
- 35,000 years ago: Spirituality evolves - Pegan Deities Worshipped - Totems honoured - Matriarchal - 1st Shaman is Female - Psychotropics consumed ceremonially, the Soma
- 30,000 years ago: Mythos - Goddesses - Pornographic Art - Spirituality merges with Sexuality
- 20,000 years ago: Asians cross to America
- 10,000 years ago: Human invention of Agriculture, Domestication of dogs First notions of inheritance and ownership - 'Wolf to Wealth' Two Flowers of Spiritual thought; Kabbalah in Persia and Tantra in India
- 5,000 years ago: Bronze Age - Patriarchal - Man creates Conquest for Land and Women
- 4,000 years ago: Separation of Sexuality from Spirituality
- 3,000 years ago: Thought of the existence of a God lodges in the Human Mind
- 2,700 years ago: Enslaved Jews of Babylon write the Hebrew Bible, world's first book on Spirituality with a unique concept that there is only one God
- 2,500 years ago: Four new flowers bloom; Buddha in India, Confucius in China, Cyrus in Persia, Plato in Greece Beginning of the Jesus Legend
- 2,000 years ago: Spirituality and Sexuality reunite in India; Tantra-Buddhism

## His Tantra History

- 300AD: Christian Crusades, Holy Wars and Inquisitions,  
9 million Witches burnt
- 1100-1800: Logos replaces Mythos
- 1939: World War 2
- 1944: London, Born being Bombed,  
His Greek-Irish/English parents name Him  
Edward John
- 1963: Harvard University, Timothy Leary  
engages a change of Consciousness
- 1964: 'Sex Drugs and Rock 'n' Roll' and  
'The Pill' a dawning of a reunion of  
Spirituality and Sexuality  
The phrase 'Peace and Love' is written  
for the first time  
Psychotropics illegalized
- 1966: 'Hippies' discover India
- 1967: 'Ibiza Spirit' emerges from the shadow of Franco
- 1970: L.S.D. names Him Moon
- 1983: M.D.M.A. a realignment of Chakras,  
less Fear, more Love
- 1984: A daughter, Sasha, is born to Him
- 1985: Johnmoon's 'Baga Beach Surf Club' in post colonial/  
pre-touristic Goa, India
- 1987: A son, Jonjon, is born to Him
- 1990: Osho names Him Chetano,  
'Blissful Consciousness'
- 1999: Birth of Bambuddha Grove – Ibiza,  
a temple honouring Tantra-Budhism  
Freedom, Tolerance and Respect
- 2000: Awareness of a 'Black Sheep Tribe'
- 2001: Age of Aquarius
- 2005: Witches are coming back
- 2014: Reincarnation of Bambuddha -  
A massive re-unifying refit.
- 2015: Introduction of an Asian style of eating, where the food  
is based on 'Sharing' - for friends and lovers to enjoy a  
closer connection with each other.
- 2016: Black Sheep Angels have arrived to finally fulfill  
His missing Sexual Liberation – first step towards Tantra
- 2017: John Moon hands over the reigns and care of the Temple  
to his son Jonjon, allowing his retirement to Sailing.
- 2024: Bambuddha turns 25

4000 years of Testerial – Patriarchal corruption contin-  
ues in all Political, Financial, Educational, Religious and  
Power Establishments

7.000.000.000 Humans, the most powerful, intelligent  
creatures on the Planet, still struggling with base Animal  
instincts and increasing Ego

400,000,000 Killed in armed conflict since AD700

Psychotropics; the Soma, the Elixir, the Holy Grail

Values, Truth and Consciousness can be corrected, Spiri-  
tuality and Sexuality can be integrated

**peaceandlove, johnmoon**

For the Full Version of the History see  
**Black Sheep Tribe Tantra Bible** on  
[www.bambuddha.com](http://www.bambuddha.com)



*Place your darling on a couch, set her feet on your  
shoulders, clasp her waist, suck hard and let your tongue  
stir her overflowing love temple.*

*This is called Bahuchshita – Sucked hard*

*Poems from the Kama Sutra 200 A.D. Illustrations of stone carving*