

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

Absolute Elyx & Zubrowska vodka, shiso syrup, lime juice, vanilla extract and a touch of apple juice. 17



EROTIC

Tito's vodka, lemon, sugarcane syrup, raspberry and passion fruit. 17



TANTRA

Mirabeau dry rosé gin, lychee juice, rose syrup, lemon and a hint of Noilly Prat dry vermouth. 17



BJ

Beefeater gin, St. Germain elderflower liquor, lime & fresh cucumber juice, gomme syrup and egg white. 17



FLIRTINI

Avión reposado tequila & Ojo de Tigre mezcal, Cointreau, hibiscus syrup, cranberry and lime juice. 17



RESPECT

Arette blanco tequila, pink grapefruit juice, lime, agave and a touch of ginger beer. 17



TOLERANCE

Havana 3 rum, yuzu & lime juice, Quaglia bergamotto liquor and plum bitter. 17



FULL MOON

Santiago de Cuba 8, Chartreuse green liquor, banana syrup, kiwi, lime juice and kiwi crisps. 17



FREEDOM

Bulleit bourbon whisky, apricot purée, lemon juice, maple syrup, egg white and angostura & orange bitters. 17



BAMBOOZLE

Michter's rye whisky, Barolo Chinato, Cynar, Pimiento Dram liquor, Aperol, smoked in a cognac glass. 17



ESOTERIC

Ojo de Dios coffee mezcal, Frangelico, Baileys, Mozart white chocolate, coffee espresso, vanilla syrup & touch of double cream. 17



WHITE CLOUD

Umeshu plum sake, goji berries, guava juice. 17




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. 21

LANSON ROSÉ LABEL BRUT

Chardonnay, Pinot Noir & Pinot Meunier. 26

SPARKLING WINE

(Glass)

CASTILLO PERELADA STARS BRUT RESERVA

Cava - Xarel·lo, Parellada & Macabeo | Catalonia, Spain. 10

DE NIT ROSÉ

Cava - Macabeo, Parellada, Xarel·lo & Monastrell | Conca del Río Anoia, Penedes, Catalonia, Spain. 14

SANTA MARGHERITA P EXTRA DRY

Prosecco DOC - Glera | Valdobbiadene, Italy. 12

TORRESSELLA ROSE

Prosecco DOC, Glera & Pinot Noir | Valdobbiadene, Italy. 15

WHITE WINE

(Glass)

ARGELIERES

Chardonnay | Languedoc-Roussillon, France. 11

CASA LUNARDI

Pinot Grigio | Delle Venezie, Italy. 12

JEAN LEON 3055 (ECO)

Chardonnay | Penedés, Spain. 13

MAR DE FRADES

Albariño | Rias Baixas, Spain. 17

MILMANDA

Chardonnay | Conca del Barbera, Spain. 29

MOULIN DE GASSAC

Sauvignon Blanc | Languedoc, France. 9

SAINT CLAIR

Sauvignon Blanc | Marlborough, New Zealand. 27

SANCERRE COMTE LAFOND

Sauvignon Blanc | Sancerre, Valle de Loira, France. 24

SANTA DIGNA

Sauvignon Blanc | Valle Central, Chile. 10

VERDEO

Verdejo | Rueda, Spain. 9

PICPOUL DE PINET DE MOULIN DE GASSAC

AOP Picpoul De Pinet | Languedoc-Roussillon, France. 11

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

ROSÉ WINE

(Glass)

CHATEAU MIRAVAL

Cinsault, Grenache, Rolle & Syrah |
Côtes de Provence, France. 17

SOURCE GABRIEL

Syrah, Grenache & Cinsault | Côtes de Provence, France. 10

LE ROSÉ DE ANTIDOTO

Tinto Fino & Albillo | Ribera del Duero, Spain. 29

RED WINE

(Glass)

ANTIDOTO

Tinto Fino | Ribera del Duero, Spain. 14

FINCA TORREA

Tempranillo | La Rioja, Spain. 19

JEAN LEON VIÑA LA SCALA

Cabernet Sauvignon | Penedés, Spain. 27

LES ARGELIERES

Pinot Noir | Pays D'oc, France. 9

MARIMAR

Pinot Noir | Russian River Valley, California, USA. 27

LA BELLE ENSEIGNE

Malbec | Pays D'Oc, France. 9

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

BEER

ALHAMBRA RESERVA

Spain. 6

IBZ SUMMER

Spain (craft beer). 8

KIRIN

Japan. 8

SEASONAL BEER. 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 - 130 per person.

YUZU HAMACHI

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

SPICY BEEF SALAD (N)

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

DIM SUM SELECTION

Beef gyoza, crispy truffle dumpling and seafood shumai.

KOWLOON KING CRAB

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

WAGYU BURGER

Organic mini beef patties, cherry tomatoes & red pepper marmelade, shiso leaf and Zhong sauce.

STICKY SPARE RIBS

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

MALAYSIAN TIGER PRAWN CURRY

Tiger prawns, coconut and tamarind curry sauce and papadums.

TOFFEE AND CEREAL PANACOTTA

Toffee panacotta with chocolate and miso ganache, caramelised cereals and butter sand.

KIETSU

Tonka cheesecake, cherry and yoghurt sponge.

WINE PAIRING

Additional 89.

LE ROSÉ DE ANTIDOTO

Tinto Fino & Albillo | Ribera del Duero, Spain

SAINT CLAIR

Sauvignon Blanc | Marlborough, New Zealand

MAS BORRAS

Pinot Noir | Penedés, Spain

AKASHI-TAI

Shiraume Ginjo 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

CAVIAR

Amur Beluga 130

OYSTER

Per unit. 7

JAPANESE WAGYU

Grade A12 Japanese Wagyu. 130

RAW

KOREAN TUNA TARTARE

Sustainably farmed tuna, homemade kimchi, macumara and walnuts sauce. 25

MEDITERRASIAN PRAWN CARPACCIO

Sustainably fished pink prawn, seasoned with mango dressing and wasabi mayonnaise. 28

NIKKEI BEEF CARPACCIO

Organic Iberian beef, passion fruit, smoked avocado, pomegranate, garlic & orange dressing, crispy taro root. 27

ORIENTAL CEVICHE

Sustainably farmed 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, chili and basil. 29

GREEN

BEETROOT & TOFU PETAL (V)

Beetroot miso smoked tofu, vegan truffle mayonnaise and red curry crumble. 22

GREEN PAPAYA SALAD (VV)

Shredded young papaya, crispy shallo, mint, peanuts, coriander and lime & chilli dressing. 19

MISO AUBERGINE (VV)

Roasted eggplant with caramelised miso, fresh leaf salad, tamarind dressing and balsamic pearls. 21

SPICY BEEF SALAD

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

SKEWERS

(2 per portion)

CHICKEN SATAY

Organic Iberian chicken skewers, marinated and served with peanuts and Thai red curry sauce. 19

MORROCCAN LAMB

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

TERIYAKI OTORO

Grilled sustainably farmed fatty tuna belly skewer served with teriyaki sauce. 24

DIM SUM

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

BEEF GYOZAS

Organic Iberian beef with nam prik marinade, pineapple, Thai basil and roasted chilli. 21

CRISPY SPRING ROLLS (VV)

Chinese wild mushrooms, bok choy, bean sprouts, glass noodles and sweet chilli sauce. 16

CRISPY TRUFFLE DUMPLINGS (V)

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

SEAFOOD SHUMAI

Prawn & cuttlefish, kaffir lime leaves, lemongrass, shaoxing wine and red tobiko. 21

DIM SUM SELECTION *(2 of each)*

Beef gyozas, crispy truffle dumplings and seafood shumai. 30

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

Organic mini beef patties, cherry tomatoes & red pepper marmelade, shiso leaf and Zhong sauce. 30

LAND

CRISPY DUCK

Roasted & deep-fried duck, cucumber, leek, Chinese pancakes, sweet chili, and plum & hoisin sauce. 38

FUSION BBQ WAGYU

Korean marinated organic beef short rib, slowly smoked in traditional American barrel style and served with baby local organic seasonal vegetables. 52

SPICED LAMB CHOPS

Grilled organic Iberian lamb chops marinated with Mediterranean herbs, served with Idiazábal naan, mango chutney and raita. 44

STICKY SPARE RIBS

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

VIETNAMESE CHICKEN

Deep fried organic Iberian chicken, red curry crumble and peanuts with jalapeño & mint marmelade. 25

SEA

MISO BLACK COD

Wild Alaskan black cod marinated and roasted with miso, king oyster mushroom and pickled ginger. 62

5 SPICES LOBSTER

Maine lobster wok-fried with five spices, bok choy, shimeji mushrooms, japanese onion, soy & orange sauce served with rice. 59

DOUCHI SEA BASS

Deep-fried sea bass with black bean sauce and bok choy. 40

MALAYSIAN SCALLOPS

Galician scallops in malaysian curry, prawns coulis, aji amarillo mayonnaise, aromatic panko and ito togarashi. 28

KOWLOON KING CRAB

Roasted wild Alaskan crab on the half shell, spicy toban-djan creamy sauce, chilli flakes and lime. 79

SALMON GINGER & HONEY

Salmon marinated in ginger, honey and lime, lamb's lettuce salad, watercress, and mustard dressing. 37

CURRY

(Served with jasmine rice)

INDONESIAN LAKSA (VV)

King mushrooms, rice noodles, tofu, pumpkin and Indonesian yellow curry sauce, topped with coriander. 28

MALAYSIAN TIGER PRAWN CURRY

Tiger prawns, coconut & tamarind curry sauce. 32

MASSAMAN LAMB CURRY

Slow cooked organic Iberian lamb shoulder, potatoes, peanut and coriander with cinnamon & star anise and coconut milk. 30

THAI GREEN CHICKEN CURRY

Organic Iberian chicken, seasonal vegetables and green coconut curry sauce, topped with coriander. 29

THAI RED DUCK CURRY

Crispy duck confit, seasonal vegetables, pineapple and red coconut curry sauce, topped with coriander. 31

SOUP

MISO SOUP

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

TOM KHA

(Tofu (v), chicken or prawns)

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

SIDES

STEAMED OR SPICY EDAMAME (VV)

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

JASMINE RICE WITH SESAME 6

SELECTION OF BREAD

Prawn crackers & bread selection, served with hummus and black olive tapenade. 5

PAD THAI

(Tofu (vv), chicken or prawns)

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

WOK FRIED AROMATIC RICE

(Tofu (vv), chicken or prawns)

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

WOK SEARED VEGETABLES (VV)

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

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 *(12 / 24 pcs)*

Sweet Shrimp. 19 / 37

NIGIRI *(2 pcs)*

Top with caviar. 7

AKAMI

Tuna. 15

CHUTORO

Medium fatty tuna belly. 16

EBI

Prawn. 15

HAMACHI

Yellowtail. 16

OTORO

Fatty tuna belly. 17

SAKE

Salmon. 15

UNAGI

Smoked Eel. 15

WAGYU

Seared beef. 21

HOSOMAKI *(6 pieces)*

EBI (Prawn). 17

SAKE (Salmon). 17

SPICY TEKA (Tuna). 18

AVOCADO. 14

KAPPA (Cucumber). 13

TEKA (Tuna). 18

PLATERS

BAMBUDDHA NIGIRI *(10 pieces)*

Torched salmon, tuna tataki, hamachi, seabass and seared wagyu beef. 68

Top with caviar. 35

BAMBUDDHA SASHIMI *(24 pieces)*

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

URAMAKI (8 pieces)

BAMBOO

Yellowtail, tuna, salmon, with avocado and crunchy squid ink. 26

CRISPY SOFT SHELL CRAB

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

EBI TEMPURA

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

FLOWERS & HERBS OF IBIZA (V)

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. 24

PHILLY

Salmon or tuna, cream cheese, avocado and sesame seeds. 24

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

(Please ask for our full list of sake)

Glass 300ml 720ml

JYUNMAI

HEAVENSAKE J12

79

JUNMAI GINGO

DEWA SAN SAN

24 47 86

Prices are in Euro and include VAT. | (V) Vegetarian, (VV) Vegan.
Please ask for a full list of allergens and please inform us of any dietary requirements.

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 Evolvemement
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.
- 2019: Bambuddha turns 20

4000 years of Testerial – Patriarchal corruption continues 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, Spirituality and Sexuality can be integrated

peaceandlove, johnmoon

For the Full Version of the History see
Black Sheep Tribe Tantra Bible on
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