

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 Elix & 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

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



FLIRTINI

Tequila Sū & Ojo de Dios Mezcal, Cointreau, hibiscus syrup, cranberry and lime juice. 18



RESPECT

Ocho tequila plata, 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

Santiago de Cuba 8 dark rum, homemade almond syrup infused with rosemary, Giffard caribbean pineapple liquor, lime juice and pineapple. 18



FREEDOM

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



BAMBOOZLE

Michter's rye whiskey, Barolo Chinato, Cynar, Pimiento Dram liquor, Aperol, smoked in a cognac glass. 18



ESOTERIC

Ojo de Dios coffee mezcal, Frangelico, Baileys, Mozart white chocolate, coffee espresso, vanilla syrup and touch of double cream. 18



WHITE CLOUD

Umeshu plum sake, goji berries and guava juice. 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

MAR DE FRADES

Albariño | Rias Baixas, Spain. 17

MILMANDA

Chardonnay | Conca del Barbera, Spain. 36

CAMINO DOS FAROS

Palomino, Torrontes & Treixadura | DO Ribeiro, Spain. 17

QUINTALUNA DE OSSIAN

Verdejo | Rueda, Spain. 16

CHABLIS DOMAINE FEVRE

Chardonnay | Chablis, Bourgogne, France. 21

MAGNETIC

Garnacha blanca | D.O. Catalonia, Spain. 21

PIC POUL LES EQUILIBRISTES

Piquepoul | Languedoc-Rousillon, France. 15

SANCERRE PASCAL JOLIVET

Sauvignon Blanc | Sancerre, Valle de Loira, France. 25

SAINT CLAIR

Sauvignon Blanc | Marlborough, New Zealand. 28

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

Prices are in Euros and include VAT

ROSÉ WINE

(Glass)

CHÂTEAU SAINT MAUR CUVÉE “L’EXCELLENCE”

Grenache, Syrah, Rolle, Cinsault
Côtes De Provence, France. 19

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

BAEREN

Lager with a deep golden color, light 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 seafood shumai.

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 95.

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. 55

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

SEAFOOD SHUMAI

Steamed Shumai with red prawn, cod, Thai chilli and Shaoxing wine with kaffir lime and red tobiko. 24

DIM SUM SELECTION *(2 of each)*

Beef gyozas, crispy truffle dumplings and seafood shumai. 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

TERIYAKI OTORO

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

RICE AND NOODLES

JASMINE RICE WITH SESAME 6

NAAN BREAD 5

PRAWN CRACKERS 5

PAD THAI *(Choice of Tofu (w), 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 (w), 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. 21

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

SUNOMONO

Cucumber marinated in rice vinegar, daikon, seaweed, soy sprouts and sesame seeds with a Japanese Dashi. 17

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

5 SPICES LOBSTER

Maine lobster wok-fried with five spices, bok choy, shimeji mushrooms, japanese onion, soy & orange sauce served with rice. 75

DOUCHI SEA BASS

Deep-fried sea bass with black bean sauce and bok choy. 36

MALAYSIAN SCALLOPS *(4 per portion)*

Scallops in malaysian curry sauce, aji amarillo mayonnaise, aromatic pancake 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

VIETNAMESE CHICKEN

Deep fried Iberian chicken, red curry crumble with jalapeño & mint marmelade. 27

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 Evolvment
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
2,000 years ago:	Beginning of the Jesus Legend 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-Buddhism
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 Testicular – 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