



BUDDHAMANN
MENU

Sprouting from our deep Mediterranean roots, blooms our concept of fusion gastronomy. The Buddhamann of today is the fruit of a three year long journey made up of adventure and pervaded with culinary creativity, aimed at building the experience we provide in our signature style.

NAMASTE TASTING DEGUSTATION MENU

“In our opinion this is the perfect dinner sharing experience”

FLAMED SEARED CUTS OF TUNA

Tamarind sauce, chilli caviar, wakame seaweed & guacamole

KATAIFI PRAWN AND AVOCADO ROULADE

Wrapped in crispy kataifi pastry with a touch of teriyaki and lime skin

CRISPY DUO:

BLUE TIGER PRAWNS TEMPURA

Served with Shichimi spicy mayo

AND

DUCK AND FOIE GRAS CRISPY WONTON

Served with a red currant and whole grain mustard emulsion

PISCONTO EDIBLE SPHERE

Lemon grass & Thai basil infused pisco twist

LOCAL BLACKBREAM

Marinated with “the great Indian secret spices” oak smoked in house

Side dish: Jasmine Rice

PEKING DUCK

Roasted and marinated with plum and ginger sauce, cucumber and spring onions

Side Dish: Garlic and Ginger Naan

CHOICE OF DESSERTS

Menu must be taken by all the guests on the table €55 per person

*If you have any food allergies or any special dietary requirements,
please inform your host.*

PREEDA TASTING DEGUSTATION MENU

“In our opinion this is the perfect dinner sharing experience”

OYSTER “THE CHOSEN ONE”

Nitro mist

SALMON AND TUNA TARTAR

*Salmon marinated in miso and kimchi on a crispy skin.
Tuna marinated in green chili and green apple on a crispy cone*

ALL ABOUT THE DUCK: WARM FOIE GRAS SUSHI

Served with Kabayaki sauce, lime zest and pistachio crumble

PEKING DUCK CRISPY WONTON

Roasted crispy and marinated with plum and ginger sauce, cucumber and spring onions

BLUE TIGER PRAWNS ‘ANCIENT RECIPE’ TEMPURA

Served with Shichimi spicy mayo & chili chutney

BONELESS QUAIL TANDOORI

Cooked in a tandoori oven. Served with a redcurrant, ginger and pomegranate glaze

PISCONITO EDIBLE SPHERE

Lemon grass & Thai basil infused pisco twist

HOISIN SALMON

Fennel and wasabi pure, Hoisin glaze, cauliflower, broccoli, lotus root chips & beetroot oil
Side Dish: Basmati Rice

LAMB TENDERLOIN

*Marinated with turmeric, nutmeg and ginger. Cooked in the traditional tandoori clay oven.
Glazed with lamb jus, tamarind and red beans paste, red cabbage velvet emulsion and goat cheese parcels*
Side Dish: Garlic and Ginger Naan

CHOICE OF DESSERTS

Menu must be taken by all the guests on the table €60 per person

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GEISHA TASTING DEGUSTATION MENU

“In our opinion this is the perfect dinner sharing experience”

STURGEON CAVIAR

Taste of the “Platinum caviar” & Japanese Premium Sake

OYSTER PONZU GRANITA AND ITS OWN PEARL

Nitro mist

SEA BASS CEVICHE

Sea bass “cold cooking” in a kumquat ceviche, green apple notes, pickled shallots, mango chutney and infused coriander oil

SMOKED KING OYSTER MUSHROOMS

House oak smoked, roasted pine nuts, chervil, a touch of our parmesan crisp and tender asparagus

TACO DUO: PORK CHOP SUEY

Pickled shallots, pork cracker, masala mayo, carrot and cumin salad

AND CRISPY CALAMARI

Garlic mayo, lime, guacamole, green chili & coriander

PEKING DUCK

Roasted and marinated with plum and ginger sauce, cucumber and spring onions

PISCONTO EDIBLE SPHERE

Lemon grass & Thai basil infused pisco twist

GAUC'S SIGNATURE “THE LOBSTER POPCORN”

*Chili chutney, spicy mayo, micro cress, black sesame seeds and the rest is history!”
(half lobster, 300gr approx.)*

VEAL FILLET

*Lightly marinated plated on a sous-vide pineapple and mash potato parfait. Drizzled with infused parsley oil. Glazed with veal jus & raspberries, aromatized with cardamom & fennel seed
Side Dish: Baby Potatoes & Garlic and Ginger Naan*

CHOICE OF DESSERTS

Menu must be taken by all the guests on the table €85 per person

*If you have any food allergies or any special dietary requirements,
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STARTER

PISCONTO EDIBLE SPHERE

(This dish is either a pre-starter or an intermediate)
Lemongrass & Thai basil infused Pisco twist (2psc)
€6

ROLLED ASIAN GARDEN

Pickled cucumber, cherry tomatoes, orange & grain mustard vinaigrette, cherry tomatoes, aged balsamic, strawberries and dry figs
€12

SMOKED KING OYSTER MUSHROOMS

House oak smoked, roasted pine nuts, chervil, a touch of our parmesan crisp and tender asparagus
€15

GOAT CHEESE BOUQUET

Asian salad on a sesame pastry basket, green asparagus, forest fruits, cherry tomatoes and basil, aged balsamic and dry figs vinaigrette
€14

SALMON AND TUNA TARTAR

Salmon marinated in miso and kimchi on a crispy skin.
Tuna marinated in green chili and green apple on a crispy cone
€12

PORK CHOP SUEY

Pickled shallots, pork cracker, masala mayo, carrot and cumin salad
AND

CRISPY CALAMARI

Garlic mayo, lime, guacamole, green chili & coriander
TACO DUO: €14

FLAMED SEARED CUTS OF TUNA

Tamarind sauce, chilli caviar, wakame seaweed and guacamole
€14

SEA BASS CEVICHE

Sea bass "cold cooking" in a kumquat ceviche, green apple notes, pickled shallots, mango chutney and infused coriander oil
€14

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please inform your host.*

STARTER

SASHIMI PLATTER

*Tuna, salmon, prawns, white fish and eel.
Served with Wakame seaweed, pickled ginger and wasabi*
€23

OYSTERS

Natural €4, Ponzu (soya and lime) €4.50, Chilli oil €4.50

DUCK AND FOIE GRAS CRISPY WONTON

Served with a red currant and mustard emulsion
€12

KATAIFI PRAWN AND AVOCADO ROULADE

Wrapped in crispy kataifi pastry with a touch of teriyaki and lime skin
€13

BONELESS QUAIL TANDOORI

Cooked in a tandoori oven. Served with redcurrant and ginger and pomegranate glaze
€14

BLUE TIGER PRAWNS TEMPURA

Served with Shichimi spicy mayo & chili chutney
€14

GAUCI'S SIGNATURE "THE LOBSTER POPCORN"

*Chili chutney, spicy mayo, micro cress, black sesame seeds and the rest is history!"
(half lobster, 300gr approx.)*
€28.75

OCTOPUS WITH BOK CHOY AND SPICY KIMCHI

*Mediterranean octopus impregnated in kimchi sauce, bok choy, purple potato and cherimoya pure with
white miso notes, Shimeji mushrooms, potato crumble, lime skin & fresh broths*
€15.50

WARM FOIE GRAS SUSHI

Served with Kabayaki sauce, lime zest and pistachio crumble
€13

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please inform your host.*

PREMIUM CAVIAR SELECTION

STURGEON CAVIAR

Taste of the "Platinum caviar" available with 5g spoon
€12

GOLDEN LABEL

"Baewrii" Siberian river sturgeon
€90 per 50 grams

PLATINUM

"Baewrii and osietra" hybrid
€115 per 50 grams

OSIETRA

"Gueldenstaedtii" Russian Caspian sturgeon
€140 per 50 grams

BELUGA

"Huso Huso" Caspian Sea sturgeon
€320 per 50 grams

WHITE PEARL

Albino sturgeon caviar
€100 per 30 grams

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MAINS

PEKING DUCK

Roasted crispy and marinated with plum and ginger sauce, pickle onions, cucumber and spring onions
€25

TANDOORI CHICKEN

Marinated with turmeric and nutmeg cooked in the traditional tandoori manner and baby crunchy salted potatoes, rich fresh herb sauce and crunchy Poppadom
€23

BLACK ANGUS BEEF FILLET

*Marinated and deep flamed seared in clay oven.
Together with a smoked sweet potato pure, baby zucchini, textures of beetroot and glazed with pink pepper, cognac and fresh coconut sauce*
€28

VEAL FILLET

Lightly marinated plated on a sous-vide pineapple and mash potato parfait. Drizzled with infused parsley oil. Glazed with veal jus & raspberries, aromatized with cardamom & fennel seed
€26

LAMB ON THE BONE

*Cooked in a clay oven. Marinated in ginger, garlic and tandoori masala.
Served with lime and coriander chutney, potatoes parfait and baby vegetables*
€25

LAMB TENDERLOIN

Marinated with turmeric, nutmeg and ginger. Cooked in the traditional tandoori clay oven. Glazed with lamb jus, tamarind and red beans paste, purple cabbage velvet emulsion and goat cheese parcels
€28

LOCAL FRESH BLACKBREAM SANDWICH

Marinated with 'the great Indian secret spices', house oak smoked notes
€26

SEA BASS DRAGON FISH

Chilli chutney, sautéed baby vegetables with Asian vinaigrette pine nut and basil emulsion
€26

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please inform your host.*

MAINS

KING PRAWNS

Naked King prawns on a bed of rose infused basmati rice, shiitake mushrooms, green asparagus, prawn velouté infused with lemongrass, ginger, chilli, galangal, fresh coriander and coconut milk
€28

GAUCI'S SIGNATURE "THE LOBSTER POPCORN"

(Full lobster, 600gr approx.)

Chilli chutney, spicy mayo, micro cress, black sesame seeds and the rest is history!
€55

HOISIN SALMON

Fennel and wasabi pure, Hoisin glaze, cauliflower, broccoli, lotus root chips & beetroot oil
€26

SIDE SERVINGS

BASMATI RICE

€3.50

BABY POTATOES

€3.50

PILAU RICE

€3.75

GARLIC AND GINGER NAAN

€5

MOZZARELLA NAAN

€5

CHILLI, ONION AND CORIANDER NAAN

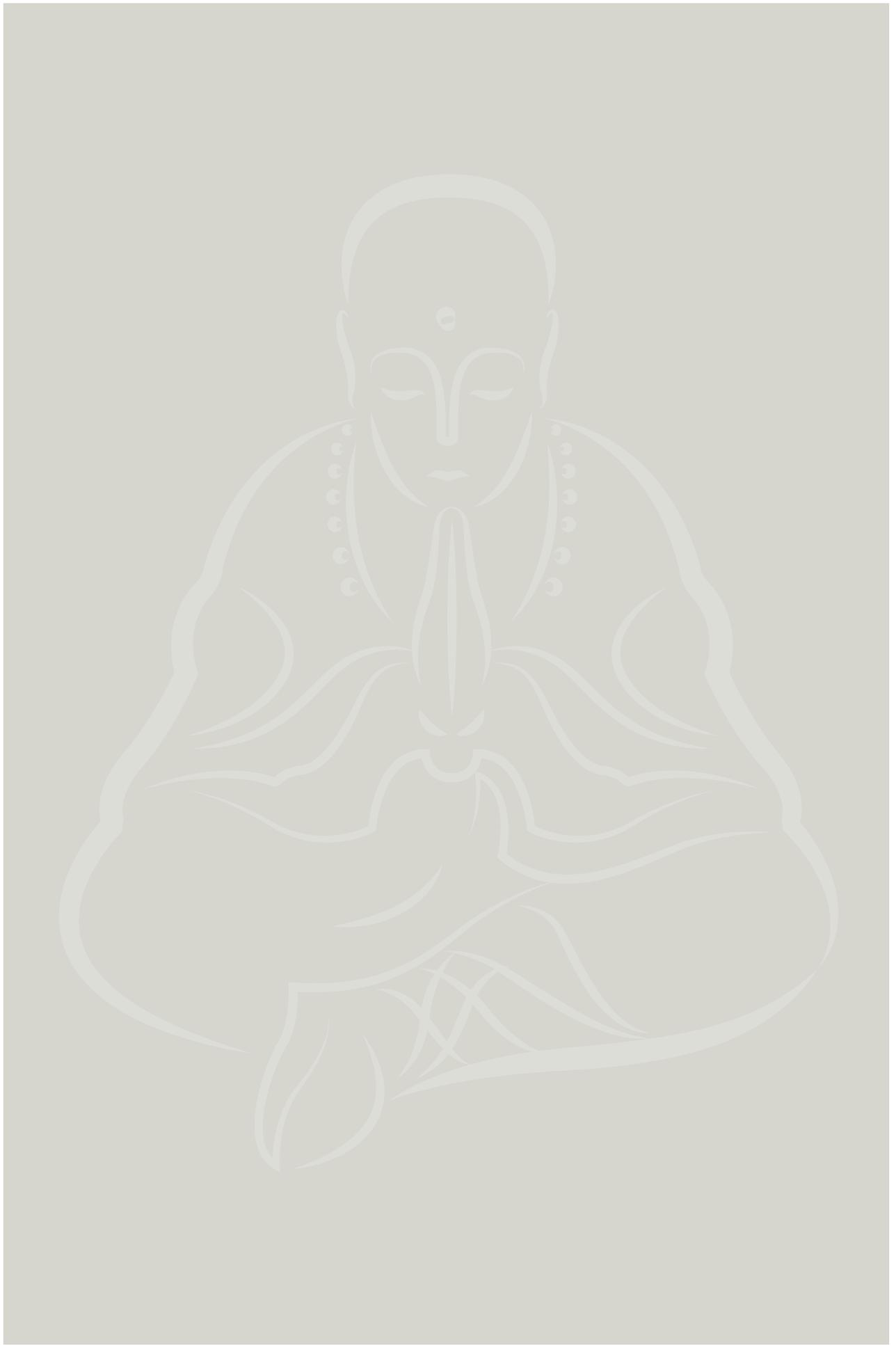
€5

KASHMIR NAAN

Sultana raisins, almond flakes & dehydrated coconut

€5

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www.buddhamann.com