

RAW BAR

Färsk fisk, skaldjur & kött i mindre serveringar
Fresh fish, shellfish & meat in small servings

AMA OYSTER 45 /ST

Handplockade Gigas Ostron från Lotta Klemming i Grebbestad. Serveras med AMA hot sauce, korianderolja, salladslök, yuzugurka
Pacific oysters from Lotta Klemming in Grebbestad
Served with AMA hot sauce, coriander oil, spring onion, yuzu cucumber

TUNA CEVICHE 175

Tonfisk, leche de tigre aji amarillo, chulpe majs, grillad ananas, chili, koriander
Tuna ceviche, leche de tigre, aji amarillo, chulpe corn, grilled pineapple, chili, coriander

MIXED CEVICHE 185

Gambas, lax, leche de tigre tradicional, pulpo, chulpe, goakrasse
Mixed ceviche of gambas and salmon, leche de tigre traditional, squid, chulpe corn, micro cilantro

AVOCADO CEVICHE 165 (vegan)

Avocado, sesam, togarashi, yuzu, puffat ris, sparris
Avocado, sesame, togarashi chili, puffed rice, asparagus

SIGNATURE TIRADITO PLATTER

Rätter att dela, för 2 personer eller mer
Dishes to share, for 2 persones or more

145 / PERSON

Sashimi på Peruanskt vis, kökets val av fisk serveras på is med ponzusås, laxrom och riven pepparrot
Peruvian style sashimi platter, chefs choice of fish served on ice with ponzu sauce, salmon roe, horseradish

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES

SMALL SERVINGS

Smårätter
Small servings

JAPANESE YELLOWTAIL SASHIMI 175

Japansk Hamachi, daikonkrasse, tryffelponzu, shiso, krysanthemum
Japanese Yellowtail, truffled ponzu sauce, shiso, chrysanthemum

GRILLED EDAMAME 75

Edamamebönor, brynt smör, sake, sesam
Edamame beans, brown butter, sake, sesame

TOKYO BEEF TARTAR 165

Tartar, picklad senap, sojagravad äggula, vitlökskrisp, forellrom, gräslök, rättika
Beef tartar, pickled mustard, soy cured egg yolk, garlic crisp, trout roe, chives, radish

CHILLED LITTLE GEM SALAD 95

Hjärtsallad, karamelliserad lökdressing, goma dare, inlagd daikon
Little gem salad, caramelized onion dressing, goma dare, pickled radish

SHIMEJI MUSHROOM 135

Stekt Shimeji svamp, lagrad soja, citron, bonito flakes, salladslök
Sauteed Shimeji mushrooms, aged soy sauce, lemon, bonito flakes, spring onion

FRIED SCALLOP 185

Friterad pilgrimsmussla, gurka, rättika, lagrad ponzu, wasabi olja, limepärlor, salladslök, chili- & vitlöksmaonnäs
Scallop, aged ponzu, wasabi oil, lime, spring onion, chilli-garlic mayonnaise

MISO GRILLED COD 165

Torskrygg, syltad ingefära- & citron dressing, ingefärspickles, mizuna
Miso grilled cod, pickled ginger and lemon dressing, ginger pickles, mizuna lettuce

LAMB RACKS 195

Lammkotlett, syrlig gurksallad, peppriga skott, taré, lime
Lamb racks, sour cucumber salad, peppery sprouts, taré, lime

WILD SHRIMPS 155

Rödräkor, japansk majonnäs, yuzu kosho, lime
Wild shrimps, japanese mayonnaise, yuzu kosho, lime

ANTICUCHOS

Peruanska grillspett
Skewers from the Robata Grill

SWEDISH ASPARAGUS 135

Sparris från Gotland, wasabimajonnäs, forellrom, matcha
Asparagus from Gotland, wasabi mayonnaise, trout roe, matcha

SHORT RIB 145

Togarashi rubbed short rib, anticuchera, puffat ris
Togarashi chilli rubbed short rib, anticuchera, puffed rice

SQUID 145

Bläckfisk från Danmark, aji amarillo emulsion, krasse, chimichurri
Squid from Denmark, aji amarillo emulsion, cress and chimichurri

DESSERTS

AMA SOFT SERVE ICE CREAM 95

Mjukglass, fråga oss om dagens smak
Ask us about the daily flavors

TRES LECHES 135

Krämig sockerkaka toppad med vaniljmousse och salt kolasås, serveras med yuzu/passionskräm, mandelcrumble, mango/passionsorbet
Creamy sponge cake topped with vanilla mousse and salted caramel sauce, served with yuzu/passionfruit creme, almond crumble and mango/passionfruit sorbet

ALFAJORES 135

Choklad/chilimousse med crunch. serveras med karamelliserade popcorn, mango/chili salsa, popcornglass samt mango/passionskräm
Chocolate/chili mousse with crunch, served with caramelized popcorn, mango/chili salsa, popcorn ice cream and mango/passionfruit creme

AMA EXPERIENCE MENU

7 Rätter att dela för hela bordet, minst två personer
Dishes to share for the whole table, minimum 2 people

695 / PERSON

Njut av en unik middagsupplevelse där våra kockar bjuder på det bästa AMA har att erbjuda. En spännande meny med sju rätter i fyra serveringar.
A unique dining experience where our chefs create a menu of their favorite dishes. An exciting menu with seven dishes in four servings.

WINE PAIRING

495 / PERSON

Låt våra sommelierer kombinera din meny med noggrant utvalda viner eller cocktails.
Let our sommeliers combine your menu with selected wines or cocktails and take your taste buds for a ride!

COCKTAIL PAIRING

495 / PERSON

Komplettera upplevelsen med en cocktailmeny för hela sällskapet
Complete your experience with a cocktail pairing ceremony for the whole table

SIDES

STEAMED JAPANESE RICE 55

Ångat japanskt ris, furikake & nori
Steamed japanese rice with furikake and nori

SWEET POTATO FRIES 55

Sötpotatispommes
Sweet potato fries

AMA'S SAUCES 35

A Selection