

Bamboo Island Bar

A small family with a big dream,
and an enormous courage.

This is how our story began...

We were looking for a new place to call home and we decided on Florida. The weather is so similar to Brazil's climate that we felt right at home here. Then the decision to pick Anna Maria Island was simply passion, a place that exudes life, a real paradise!

It was right here in the beautiful island that we wanted to continue with our lifestyle. We had found it, so what would we do next?

Well, we will do what we do best! Welcome people to a friendly and special place, that was how Bamboo Island bar was born.

Bamboo is a family, a place where everything is done with love, and with the intention of welcoming everyone visiting Anna Maria Island.

We created our menu by keeping in mind our trips around the world. You can find flavors from several countries and cultures at Bamboo Island Bar.

Welcome to our family!!

 **Gluten-free**

 **Vegan**

 **Lactose-free**

Dishes marked with an "optional" can be prepared to be gluten-free, vegan, or lactose-free upon request. Please inform your server if you require these adjustments.

20% gratuity will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Bamboo Island

APPETIZERS

IPANEMA



Brazilian chicken croquettes (coxinhas) served with house green sauce. (10pcs)

DIAMANTINA



Brazilian cheese bread (pão de queijo) served with jam and sour cream. (8pcs)

MACHU PICCHU



Bacon, cream cheese loaded baked potatoes, topped with parsley. (5pcs)

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APPETIZERS

TOKYO



Cream cheese, smoked salmon, cucumber topped with fresh dill and sprinkled with sesame seeds. (10 pcs)

PATE BAMBOO



Option

Smoked salmon dip with onions and house sauce, served with mini toasts.

IBIZA



Sautéed octopus tentacles with a rose buttery sauce and soy sauce.

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APPETIZERS

HONOLULU



Shrimp cocktail with mango sauce.

BALI



Sautéed calamari with garlic and olive oil.

COZUMEL



Fresh tuna canapés, soy sauce with furikake seasoning. (8pcs)

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SALADS

BAMBOO'S SALAD

TOPPINGS

- \$4 • BACON
- \$5 • TUNA
- \$5 • SHRIMP
- \$4 • ANCHOVIES
- \$6 • PROSCIUTTO
- \$4 • STRAWBERRY & GORGONZOLA



Lettuce, tomatoes sliced cucumber, mushrooms

CASABLANCA



TOPPINGS

- CHICKEN
- TUNA
- SHRIMP
- SMOKED SALMON

Moroccan couscous, fresh mint, capers, lemon, tomatoes, garlic, and olive oil

CAPRI



Fresh mozzarella tomatoes basil, pesto with balsamic drizzle and burata cheese

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CHARCUTERIE

MONACO




Option

A curated daily mix of cheeses and cured meats paired with fresh fruits, nuts, crackers, pickles, jam, and house-made sauces.

SIDES

RICE

VEGETABLES

MASHED POTATOES

EXTRA SALAD

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FLAMMKUCHEN - PIZZA

MUNICH



Mushrooms, Parma ham, Tomatoes,
Fresh mozzarella.

CAPRESE



Tomatoes, Pesto, Basil, mozzarella and
burrata cheese and Artichoke,

MAUI



Mozzarella cheese, smoked pork
tenderloin and pineapple.

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FLAMMKUCHEN - PIZZA

CASCAIS



Mozzarella cheese, onions, olives, hard boiled egg, tomatoes, ham

CHEESE PIZZA



FLAMMKUCHEN - PIZZA

ROMA



Prosciutto, mozzarella, caramelized onions, feta cheese, arugula, fig jam, balsamic.

NORDEN



Mushrooms, fresh mozzarella, bacon, tomatoes and shrimp.

PEPERONI PIZZA



DESSERTS

ZURICH



Sweet Flammkuchen (crisp German pizza) with mozzarella, chocolate chips and strawberry.

ENTRÉE

VICENZA




Option


Option

Seafood fettuccine shrimp, octopus, calamari and scallops on a buttery sauce with cherry tomatoes

MADRID


Option


Option



With olive oil, garlic, vegetables and your choice of pasta. (Fettuccini, Vegan or Gluten free spaghetti.)

MOZAMBIQUE







Sautéed shrimp in a creamy yuca and coconut milk sauce with bell peppers, cilantro, and warm spices. Served with white rice.

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ENTRÉE

MARSEILLE





Filet mignon medallions topped with a rich four-cheese sauce, served with mashed potatoes and sautéed vegetables. (8 oz)

BARCELOS







Smoked pork tenderloin served with sautéed vegetables, mashed potatoes, and a sweet honey glaze.

RIO




Option


Option

Juicy sirloin cap (Picanha) with rice, salad, bread, house sauce, and crispy farofa. (10 oz)

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ENTRÉE

MOSCOW



Tender filet mignon stroganoff in a rich creamy sauce with bacon, onions, and mushrooms, served with rice and crispy potato sticks.

PIEMONTE



Creamy four-cheese rice with mushrooms and tender filet mignon strips, topped with bright lemon zest and parsley.

SIDNEY



Pan-seared lamb finished with butter and rosemary, paired with the chef's exclusive cheese and sun-dried tomato sauce, served with gnocchi or fettuccine.

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ENTRÉE

SALVADOR



Option



Option

Grouper and shrimp gently simmered with tomatoes, onions, peppers, and dende oil in a creamy Brazilian coconut milk sauce.

ANNA MARIA



Option



Grouper medallion topped with shrimp and capers, served with mashed potatoes and fresh salad.

HAWAII



Shrimp and pineapple simmered in the chef's special sauce, served with rice and salad in a half pineapple.

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KIDS MENU

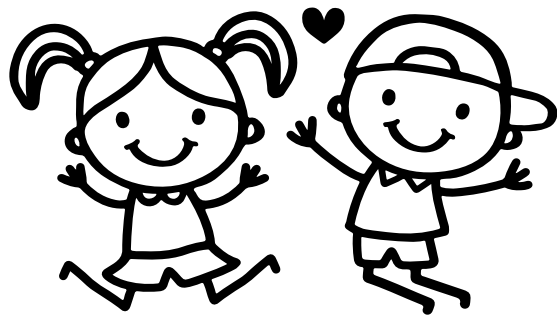
FRENCH FRIES

CHICKEN NUGGETS

BUTTER PASTA

MARINARA PASTA

FRUIT BOWL



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DESSERTS

CANCUN



Chocolate lava cake served with vanilla ice cream.

SAINT TROPEZ



Classic crème brûlée with a caramelized sugar top.

SINTRA



Option

Pear in red wine with cinnamon, cloves served with vanilla ice cream.

MANAUS



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