

SNACKS

FOCACCIA - 7

WHIPPED RICOTTA - OLIVE TAPENADE

LABNEH - 9

OLIVE OIL - CHERRY TOMATOES - LEMON -
FLATBREAD

SARDINES - 12

FOCACCIA

CHARCUTERIE - 12.5

SMOKED ALMONDS

PIMIENTOS DE PADRÓN - 7.5

MALDON SALT

SHRIMP CROQUETTES 2 PCS - 9

TARTARE SAUCE - LIME

SMALL PLATES

BURRATA - 16

ROASTED GRAPES - WALNUTS - HONEY

AUBERGINE - 12

POMEGRANATE MOLASSES - ZA'ATAR -
SMOKED CRÈME FRAÎCHE

CEVICHE - 16

SEA BASS - BURNT LIME - FENNEL - OLIVE OIL

VITELLO TONNATO - 15

VEAL - TUNA - CAPERS - ANCHOVY

BEEF TARTARE - 16

PIQUILLO PEPPER CREAM - AGED PARMESAN -
PANE CARASAU

ROTISSERIE

FREE-RANGE CHICKEN FROM THE BASQUE COUNTRY, RAISED ON OPEN PASTURES AND AN ALL-NATURAL DIET. BRINED IN-HOUSE FOR 12 HOURS.

CHICKEN - 27

1/2 BASQUE CHICKEN - JUS - PARSLEY

PORCHETTA - 29.5

SLOW ROASTED PORK - ROSEMARY - FENNEL SEEDS - PARSLEY - BLACK PEPPER

PORCHETTA FROM LINDENHOFF'S HERITAGE 'BAAMBRUGSE BIG'. RAISED SLOWLY ON A NATURAL DIET JUST OUTSIDE AMSTERDAM, THEN ROLLED AND ROASTED IN-HOUSE.

LARGE PLATES

RIB EYE - 39

SAUCE BORDELAISE

RAVIOLI - 19

RICOTTA - SAGE - LEMON ZEST

MONKFISH - 27

CHICKEN BUTTER SAUCE - CAPER BERRIES

CAULIFLOWER - 21

HUMMUS - POMEGRANATE - PICKLED RAISINS
- DUKKAH - OLIVE OIL

SIDES

FRENCH FRIES - 5

GREEN HERB MAYO

ROTISSERIE POTATOES - 5

GREEN HERB MAYO

COURGETTE SALAD - 7

FETA - POMEGRANATE - FRESH MINT - SUMAC

GREEN SALAD - 5

CREAMY SHALLOT DRESSING - PARMESAN

ROASTED CARROTS - 8

YOGHURT - GREEN HERB OIL - DUKKAH