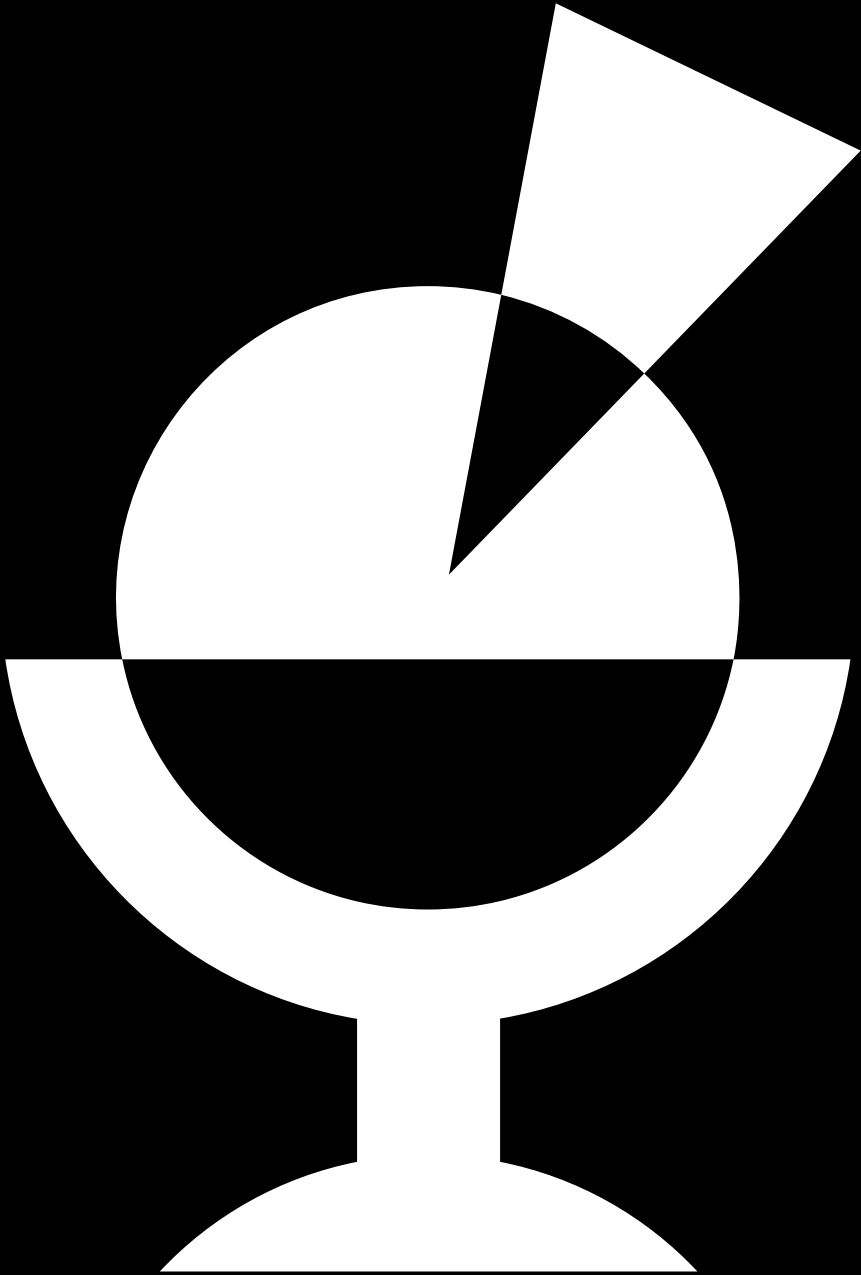


**EVENING**



**CEINTUURTHEATER**

# SNACKS

## FOCACCIA — 7

WHIPPED RICOTTA - OLIVE TAPENADE  
(V)(GFO)

## LABNEH — 9

OLIVE OIL - CHERRY TOMATOES - HONEY - LEMON -  
LATBREAD  
(V)

## SARDINES 3 PCS — 9

BRIOCHE TOAST - LIME MAYONNAISE

## CHARCUTERIE — 12.5

SMOKED ALMONDS  
(GF)(DF)

## PIMIENTOS DE PADRÓN — 7.5

MALDON SALT  
(VG)(GF)

## SHRIMP CROQUETTES 2 PCS — 9

TARTARE SAUCE - LIME

# SMALL PLATES

## BURRATA — 16

ROASTED GRAPES - WALNUTS - HONEY  
(V)(GF)

## AUBERGINE — 12

POMEGRANATE MOLASSES - ZA'ATAR -  
SMOKED CRÈME FRAÎCHE  
(V) (GF)

## CEVICHE — 16

SEA BASS - BURNT LIME - FENNEL - OLIVE OIL  
(GF)(DF)

## VITELLO TONNATO — 15

VEAL - TUNA - CAPERS - ANCHOVY  
(GF)(DF)

## BEEF TARTARE — 16

PIQUILLO PEPPER CREAM - AGED PARMESAN -  
PANE CARASAU

# ROTISSERIE

## CHICKEN — 27

1/2 FREE-RANGE BASQUE CHICKEN - JUS - PARSLEY (GF)(DF)

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

## PORCHETTA — 29.5

SLOW ROASTED PORK BELLY - ROSEMARY - FENNEL - GARLIC (GF)

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

## ROTISSERIE FOR TWO — 42

BOTH OF OUR ROTISSERIE CLASSICS TO SHARE (GF)

# LARGE PLATES

## RIB-EYE — 39

SAUCE BORDELAISE

## RAVIOLI — 19

RICOTTA - SAGE - LEMON ZEST  
(V)

## MONKFISH — 27

CHICKEN BUTTER SAUCE - CAPER BERRIES

## CAULIFLOWER — 21

HUMMUS - POMEGRANATE - PICKLED RAISINS -  
DUKKAH - OLIVE OIL  
(VG)(GF)

# SIDES

## FRENCH FRIES — 5

GREEN HERB MAYONNAISE  
(V)(GF)

## ROTISSERIE POTATOES — 5

GREEN HERB MAYONNAISE  
(GF)

## COURGETTE SALAD — 7

FETA - POMEGRANATE - FRESH MINT - SUMAC  
(V)(GF)

## GREEN SALAD — 5

CREAMY SHALLOT DRESSING - PARMESAN  
(V)

## ROASTED CARROTS — 8

YOGURT - GREEN HERB OIL - DUKKAH  
(V)(VGO)(GF)