

Bread

until 4:00 pm

Serrano & stracciatella Serrano ham - stracciatella - arugula - pesto <i>Served on crispy sourdough flatbread</i>	13.5
Caponata (v) Stewed vegetables - pecorino - arugula <i>Served on crispy sourdough flatbread</i>	12
Salmon House-smoked salmon - samphire remoulade - vennel-herb salad <i>Served on sourdough bread from Fort Negen</i>	14
Salsiccia Home-made sausage - spicy piccalilli <i>Served on sourdough bread from Fort Negen</i>	12
Croquettes Beef croquettes - vadouvan mayonnaise - pickles <i>Served on sourdough bread from Fort Negen</i> <i>Vegan option available</i>	12
Croque monsieur Gruyère - ham - béchamel sauce - brioche <i>Vegetarian option available</i>	13.5
Gepocheerde eieren	
Eggs Arlington - smoked salmon - hollandaise sauce - brioche	15
Eggs Benedict - ham - hollandaise sauce - brioche	14
Eggs Florentine - spinach - hollandaise sauce - brioche (v)	13



v =vegetarian

vg = vegan

Glutenfree is possible +1

Bites

all day

Snack platter royal (2p) Mediterranean snack platter, royal filled with our favorites	32.5	Loaded olijfolie (v) Sun-dried tomato - olive herbs - Parmesan <i>Served with home-made focaccia</i>	8.5
Paleta mediterránea (v) Labneh - olive tapenade - sumac - beetroot hummes - olive oil <i>Served with home-made focaccia</i>	12.5	Padron & corn ribs (v) Padronpepers - cornribs - labneh	12
Kebab Milefeuille of minced beef and tortilla - BBQ sauce - chipotle mayonnaise	9	Creposito (v) Baked sheep's cheese, served with bread	13
Stracciatella Stracciatella - anchovies - olive oil - bread <i>Vegetarian option available</i>	12.5	Crispy chicken Crispy fried chicken - chipotle mayo	9
Salsiccia Home-made sausage - spicy piccalilli	9	Olijven Green Manzanilla olives (anchovies)	6
Sardines Sardines Espinaler - bread	12.5	Bitterballs Beef bitterballs (8 pcs) - vadouvan mayonnaise <i>Vegan option available</i>	9.5
		Bread (v) Home-made focaccia - spiced butter	5.75



For questions about allergies and/or dietary requirements, please ask our team.

Plates

all day

Fish and seafood

Pulpo 15

Crispy fried pulpo - potato - saffron aioli

Zarzuela 19.5

Fish & seafood - Catalan tomato stew sauce - saffron - bread

Dorade 19.5

Butterflied whole sea bream - antiboise - carrot- lemon cream

Ceviche 16

Fresh ceviche of fish or seafood - ají amarillo - sweet potato cream - corn cracker

Vegetarian

Crispy aubergine (v) 11.5

Roasted eggplant - miso-tahini - sumac onions - romesco

Italian blue cheese salad (v) 18.5

Smoked blue cheese - green asparagus - Italian lettuces - walnuts - tarragon dressing

Green gazpacho (vg) 9.5

Made with summer vegetables

Meat

Corn-fed chicken 14.5

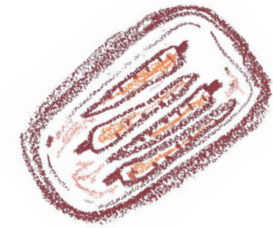
Corn-fed chicken suprême- chermoula - creamy tomato sauce - fennel herb salad

Picanha 17.5

Simmental picanha (200gr) - ají verde

Home-made pasta of the day

Ask about today's flavors



Sides

Carrots 8

Slow-cooked at low temperature

'Nduja cream - carrot powder

Green asparagus (vg) 12.5

Grilled asparagus - caramelized radishes - tarragon

Tabbouleh (vg) 8.5

Cauliflower tabbouleh - dried apricot - tomato - olive oil

Potatoes (v) 6.5

Confit potatoes - romesco - saffron aioli

Fresh salad (vg) 7.5

Italian salad leaved - radish - vannel - tomato - sunflower seeds - mustard vinaigrette

Fries with mayonnaise (v) 6

Fries from Friethoes - mayonnaise

Vegan option available

Dessert

Pot au crème 9

Dark chocolate - chocolate crumble - crème fraîche ice cream - orange zest

Burnt cheesecake 9

Basque-style - red fruit coulis

Ice cream 6

Home-made ice cream - two scoops

Extra scoop? +3

Ask our team about the surprising flavors

