

Bread

until 4:00 pm

Serrano & stracciatella 13.5

Serrano ham - stracciatella - arugula - pesto

Served on crispy sourdough flatbread

Caponata (v) 12

Stewed vegetables - pecorino - arugula

Served on crispy sourdough flatbread

Salmon 14

House-smoked salmon - samphire remoulade - vennel-herb salad

Served on sourdough bread from Fort Negen

Salsiccia 12

Home-made sausage - spicy piccalilli

Served on sourdough bread from Fort Negen

Croquettes 12

Beef croquettes - vadouvan mayonnaise - pickles

Served on sourdough bread from Fort Negen

Vegan option available

Croque monsieur 13.5

Gruyère - ham - béchamel sauce - brioche

Vegetarian option available

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	Cripsy 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
- Dorado** 19.5
Butterflied whole sea bream - antioise - 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

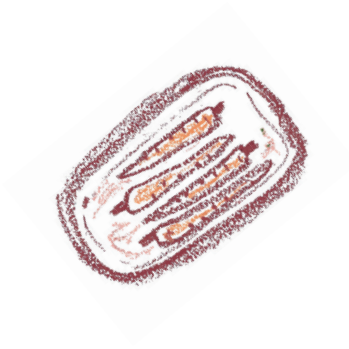
Meat

- 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

