

# SNACKS

15:00 - 23:00

## TO START

Olives – marinated olives	4.5
Roasted Almonds – with rosemary	4.5
Pan con Tomate – Spanish bread with sieved tomato and olive oil	5.5
With Jamon Serrano +4.5	
Bread & Dips – Spanish bread with fresh tomato dip and aioli	6.5
Pimientos de Padrón – roasted Padrón peppers with sea salt	6.5
Bitterballen (7 pcs) – with mustard	7.5
Croquetas Porcini (4 pcs) – with truffle mayonnaise	6.5
Croquetas Iberico Ham (4 pcs) – with aioli	6.5
Croquetas Truffle (4 pcs) – with truffle mayonnaise	6.5
Crispy Chicken – chicken thighs with smoky chili mayonnaise	9.5
Chicken Wings – spicy marinated and served with smoky chili mayonnaise	8.5
Calamari – fried squid rings with fresh garlic-yogurt dip	8.5
Nachos – topped with melted cheese, guacamole, jalapeño and fresh tomato salsa	8.5
Camembert au Four – warm baked camembert with walnuts, honey and rosemary	12

## PINCHOS & BRUSCHETTAS

Bruschetta Pomodoro – classic with tomato, garlic and basil	3.5
Bruschetta Taleggio – with Taleggio and grilled mushrooms	3.5
Bruschetta Caponata e Burrata – sweet-spicy caponata with creamy smashed burrata	4.5
Pincho Atún – fresh tuna tartare with a quail egg and salty herring roe	4.5
Pincho Chorizo y Aioli – spicy chorizo with creamy aioli	3.5
Pincho de Jamón y Manchego – aged Manchego and Serrano ham	3.5
Brioche Tartare – classic steak tartare with egg yolk cream and crispy capers	4.5
Brioche Gorgonzola – sweet quince paste, bold gorgonzola and walnut crunch	3.5

check our special vega/  
vegan menu

SCAN FOR ALLERGENS

Allergies? Let us know, we're happy to help!



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## CHARCUTERIE & CHEESE

Marinated Manchego – aged 4 months, with olive oil, garlic and fresh herbs	6
Cheese Selection – choose 3 or 5 varieties	9.5/15
El Esprimijo light and fresh red-rind goat's cheese from Spain	
Robiola di Langa Tre Latti creamy cheese made from goat, sheep and cow's milk	
Crementosos Torta de Oveja Asentada intense, slightly bitter Spanish sheep's cheese	
Oudwijker Fiore soft, earthy red-rind cow's milk cheese from the Netherlands	
Bleu de Alkmaar Dutch cow's milk blue cheese, mildly spicy	
Queso de Oveja Curado con Trufa Negra hard Spanish sheep's cheese with truffle	
Crementosos del Zujar Trufa bold, creamy Spanish sheep's truffle cheese	
Rotterdamse Overjarige Kaas local strong-flavored cow's milk cheese, salty and sharp	
Jamón Serrano, Reserva de Duroc – Spanish ham from 100% Duroc pork	7
Paleta Ibérico, Cebo de Campo – Spanish ham from 100% Ibérico pork, aged 20 mo	12.5
Cecina de León – Spanish smoked beef with olive oil and almond crunch	10
Fuet – Spanish dry sausage with truffle	5.5
Mortadella – Italian sausage with pistachios	6.5
Chorizo – mildly spicy and herby sausage from Pamplona, Spain	5

## OYSTERS (per piece / half dozen)

“Classique” – a little lemon and a touch of tabasco for the perfect kick	3.5/20
“Framboise” – a sweet and tangy raspberry vinaigrette for a refreshing twist	3.5/20
“Cava y Pomelo” – sparkling cava with grapefruit foam	4/22.5

*Speciales d'Hélie – a French oyster cultivated in the oldest oyster basin of Normandy. Crisp texture with a refined balance of salt and sweetness.*