

# DINNER

15:00 - 22:00

vegetarian & vegan

## COLD DISHES

Bread & Dips – Spanish bread with fresh tomato dip and aioli (● with vegan truffle mayo)	6.5
Coeur de Boeuf Salad – sweet, juicy tomatoes in a fresh vinaigrette ●	7.5
Burrata con Uva – creamy burrata with roasted grapes and pistachio crumble	9.5
Ceviche – vegan salmon ceviche with prickly pear and watermelon ●	12.5

## FROM THE FRYER

Crispy Cauliflower – with bravas sauce and vegan smoky chili mayo ●	6.5
Patatas Bravas – spicy Spanish bravas sauce and aioli	6.5

## FROM THE STONE OVEN

Pizzetta Sunny Puttanesca – sea asparagus, olives and capers on a tomato and mozzarella base (● with vegan mozzarella)	8.5
Pizzetta Burrata – creamy burrata, fresh tomatoes and pesto on a tomato and mozzarella base	11
Melanzane alla Parmigiana – eggplant in a rich tomato sauce with mozzarella and Parmesan	12.5
Eggplant & Harissa – roasted eggplant with harissa, tahini yogurt and pomegranate seeds ●	8.5

## FROM THE OVEN

Gratinated Mushrooms – with creamy béchamel, onion and gratinated Gruyère cheese	7.5
Roasted Cauliflower – with spicy vegan nduja, harissa hummus, dukkah and pomegranate seeds ●	9.5
Nachos – crispy nachos with melted cheese, guacamole, jalapeño and fresh tomato salsa	8.5
Camembert au Four – warm oven-baked camembert with walnuts, honey and rosemary	12

## FROM THE PLANCHA

Vegan Steak Chimichurri – vegan steak with herby chimichurri dressing ●	13
Pimientos de Padrón – roasted Padrón peppers with sea salt ●	6.5
Roasted Artichoke – with fresh garlic yogurt dip and chili oil (● with chimichurri and smoky chili mayo)	8.5

## FROM THE PAN

Green Asparagus Fricassée – with porcini, braised in white wine, cream and chervil (● without cream)	8.5
Gnocchi – stuffed with ricotta in a butter sauce with capers, sage and Parmesan	9.5
Vegan “Albondigas” – Spanish-style spiced vegan meatballs in a rich tomato sauce ●	7.5

## SWEETS

Tiramisu – fluffy tiramisu traditionally prepared with Marsala	7.5
Crème Brûlée – creamy vanilla crème brûlée with raspberries	7.5
Basque Cheesecake – based on a classic Basque recipe	7.5
Forest Fruit Cheesecake – with a scoop of vegan chocolate ice cream ●	8.5
Chocolate Explosion – rich chocolate cake with dark chocolate ganache and warm chocolate sauce	8.5
Vegan Chocolate Brownie – with a scoop of vegan vanilla ice cream ●	8.5
Affogato – the way it should be... a scoop of vegan vanilla ice cream with a shot of espresso ●	4.5
Frozen Raspberry Margarita – frozen cocktail with tequila and a berry twist ●	10
Frozen Passion Fruit Margarita – frozen cocktail with tequila and a passion fruit twist ●	10

All dishes are vegetarian. Dishes marked with ● are vegan.

# SNACKS

15:00 - 23:00

vegetarian & vegan

## TO START

Olives – marinated olives ●	4.5
Roasted Almonds – with rosemary ●	4.5
Pimientos de Padrón – roasted Padrón peppers with sea salt ●	6.5
Croquetas Porcini (4 pcs) – with truffle mayo	6.5
Croquetas Truffle (4 pcs) – with truffle mayo ●	6.5
Bitterballen (7 pcs) – with mustard ●	7.5
Pan con Tomate – Spanish bread with sieved tomato and olive oil ●	5.5

## CHEESE

Gemarineerde Manchego – 4 maanden gerijpt, met olijfolie, knoflook en verse kruiden	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	
Cremositos 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	
Cremositos del Zujar Trufa bold, creamy Spanish sheep's truffle cheese	
Rotterdamse Overjarige Kaas local strong-flavored cow's milk cheese, salty and sharp	



## 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
Bruschetta Caponata & Balsamico – sweet-spicy caponata with balsamic glaze and hazelnut crunch ●	3.5
Pincho Harissa & Grapes – spicy harissa with roasted blue grapes ●	3.5
Pincho Harissa Hummus & Roasted Aubergine – mildly spicy hummus with roasted aubergine and pomegranate seeds ●	4

SCAN FOR ALLERGENS

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

All dishes are vegetarian. Dishes marked with ● are vegan.

