

# Bar Picar

## ETEN & DRINKEN

### TO START

Olives marinated olives	4.5
Roasted Almonds with rosemary	4.5
Pan con Tomato Spanish bread with sieved tomato and olive oil with Jamón Serrano +4.5	5.5
Bread & Dips Spanish bread with fresh tomato dip and aioli	6.5
Pimientos de Padrón roasted padrón peppers with sea salt	7.5
Bitterballen (7 pcs) with mustard	7.5

### OYSTERS (per piece / half dozen)

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

*Speciales d'Hélie, a French oyster  
cultivated in Normandy's oldest oyster basin.  
Crisp texture with a nice balance of  
salt and sweetness.*



### HAM & CHEESE

Marinated Manchego aged 4 months, with olive oil, garlic, and fresh herbs	6
Delicie De Bourgogne delicate, triple cream cheese from France made from cow milk	13
Paleta Ibérico, Cebo de Campo Spanish ham from 100% Ibérico pig, aged 20 months	12.5
Cheese Board 4 different cheeses served with membrillo (quince paste) and grapes <ul style="list-style-type: none"> <li>• Robiola di Langa Tre Latti – creamy Spanish cheese made from goat, sheep, and cow milk</li> <li>• Truffle Manchego- hard Spanish sheep milk cheese with truffle</li> <li>• Rotterdam Matured Cheese – local, strong cow's milk cheese, nicely salty and sharp</li> <li>• Bleu de Alkmaar Cow's Milk Cheese – mildly spicy blue-veined cow's milk cheese from the Netherlands</li> </ul>	14.5
Charcuterie Board mix of 4 different hams and/or cured sausages with grissini and pickled vegetables	15
Bar Picar Sharing Platter mix of 4 different hams and/or cured sausages, marinated manchego, truffle manchego, olives, roasted almonds, grissini, and pickled vegetables	21.5

### PINCHOS & BRUSCHETTAS (per piece)

Bruschetta Pomodoro classic with tomato, garlic, and basil	3.5
Bruschetta Caponata e Burrata sweet and tangy caponata with creamy smashed burrata	4.5
Bruschetta Bleu de Alkmaar sweet membrillo, bold blue cheese, and walnut crunch	4.5
Pincho Atún fresh tuna tartare with quail egg and herring roe	4.5
Pincho Chorizo y Aioli combination of spiced chorizo and creamy aioli	3.5
Pincho de Jamón y Manchego aged Manchego and Serrano ham	5.5

### COLD DISHES

Tomato Salad Coeur de Boeuf sweet, juicy tomatoes in a fresh vinaigrette	7.5
Burrata con Uva creamy burrata with roasted grapes and pistachio crumble	9.5
Tartar de Atún tuna tartare with smooth stracciatella and gremolata	12.5
Ceviche sea bass ceviche with prickly pear and watermelon	12.5
Vitello Tonnato classic preparation of veal and tuna with fresh caperberries	9.5
Steak Tartare traditional version of the steak tartare with eggyolk crème and truffle mayo	11.5

### FROM THE FRYER

Crispy Chicken boneless chicken thighs with smoky chili mayo	7.5
Patatas Bravas Spanish spicy bravas sauce and aioli	6.5
Croquetas Ibérico Ham (4 pcs) with aioli	6.5
Croquetas Truffle (4 pcs) with truffle mayo	6.5
Calamari fried squid rings with fresh garlic-yogurt dip	8.5
Crispy Cauliflower with vegan smoky chili mayo	6.5

### FROM THE STONE OVEN

Pizzetta Mortadella & Pistachio with ricotta and basil	9.5
Pizzetta Puttanesca salty anchovies and capers on a base of tomato sauce and mozzarella	9.5
Pizzetta Burrata creamy burrata, fresh tomatoes and pesto on a base of tomato sauce and mozzarella	11.5
Pizzetta Prosciutto Parma ham on a base of tomato sauce and mozzarella – with smashed burrata +3.5	10
Melanzane alla Parmigiana eggplant in a rich tomato sauce with mozzarella and Parmesan cheese	12.5
Gamba Pil Pil peeled prawns in a spicy oil with garlic, lemon and fresh parsley	9.5

### FROM THE OVEN

Roasted Cauliflower with spicy vegan nduja, harissa hummus, dukkah and pomegranate seeds	9.5
Nachos topped with melted cheese, guacamole, jalapeño and fresh tomato salsa	9.5
Camembert au Four warm baked camembert with walnuts, honey and rosemary	12
Ibérico Ribs slow-cooked and served with chimichurri and chili mayo	9.5
Albondigas Spanish spiced meatballs in a rich tomato sauce	8.5

### FROM THE PAN

Green Asparagus Fricassée with porcini mushrooms, stewed in white wine, cream and chervil	8.5
Sea Bass pan-seared sea bass with Kalamata olives and a refreshing salsa verde	13
Gnocchi stuffed with ricotta in a butter sauce with capers, sage and Parmesan cheese	9.5
Scallop served in the shell with roasted pepper, samphire and crispy pancetta	12.5
Shellfish mussels, cockles and vongole stewed in white wine with salsa verde	9.5

### FROM THE PLANCHA

Steak Chimichurri flat iron steak with a herby chimichurri dressing	13
Pulpo grilled octopus with fried potato and piperade, a sauce with pepper and saffron	12.5
Roasted Zucchini zucchini from the plancha with tahina-yohurt, pistachio, feta and pomegranate seeds	9.5
Roasted Artichoke with a fresh garlic-yogurt dip and chili oil	8.5

### SWEETS

Tiramisu airy tiramisu, traditionally made with Marsala	7.5
Crème Brûlée creamy vanilla crème brûlée with raspberries	7.5
Vegan Forest Fruit Cheesecake with a scoop of chocolate ice cream	8.5
Chocolate Explosion rich chocolate cake with dark chocolate ganache and warm chocolate sauce	9.5
Affogato just as it should be... a scoop of vanilla ice cream with a shot of espresso	4.5
Frozen Raspberry Margarita frozen cocktail based on tequila with a berry twist	11
Frozen Passion Fruit Margarita frozen cocktail based on tequila with a passion fruit twist	11



SCAN FOR ALLERGENS

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

