

TAPAS

15:00 - 22:00

vegetarian & vegan

COLD DISHES

Bread & Dips – Spanish bread with fresh tomato dip and aioli (vegan option with truffle mayo instead of aioli)	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 vegan smoky chili mayo ●	6.5
Patatas Bravas – Spanish spicy bravas sauce and aioli	6.5

FROM THE STONE OVEN

Pizzetta Sunny Puttanesca – samphire, olives and capers on a base of tomato sauce and mozzarella (vegan option with vegan mozzarella)	9.5
Pizzetta Burrata – creamy burrata, fresh tomatoes and pesto on a base of tomato sauce and mozzarella	11.5
Melanzane alla Parmigiana – aubergine in a rich tomato sauce with mozzarella and Parmesan cheese	12.5

FROM THE OVEN

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	9.5
Camembert au Four – warm baked camembert with walnuts, honey and rosemary	12
Vegan “Albondigas” – Spanish spiced vegan meatballs in a rich tomato sauce ●	8.5

FROM THE PLANCHA

Vegan Steak Chimichurri – vegan steak with herby chimichurri dressing ●	13
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 (vegan option with chimichurri and smoky chili mayo)	8.5

FROM THE PAN

Green Asparagus Fricassée – with porcini mushrooms, stewed in white wine, cream and chervil (vegan option without cream)	8.5
Gnocchi – stuffed with ricotta in a butter sauce with capers, sage and Parmesan cheese	9.5

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 vegan chocolate ice cream ●	8.5
Chocolate Explosion – rich chocolate cake with dark chocolate ganache and warm chocolate sauce	9.5
Vegan Chocolate Brownie – with a scoop of vegan vanilla ice cream ●	8.5
Affogato – just as it should be... a scoop of vegan 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

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

SNACKS

15:00 - 22:00

vegetarian & vegan

TO START

Olives – marinated olives ●	4.5
Roasted Almonds – rosemary ●	4.5
Pimientos de Padrón – roasted Padrón peppers with sea salt ●	7.5
Croquetas Truffle (4 pcs) – with truffle mayo ●	6.5
Vegan Bitterballen (7 pcs) – with mustard ●	7.5
Pan con Tomate – Spanish bread with sieved tomato and olive oil ●	5.5
Nachos – crispy nachos with melted cheese, guacamole, jalapeño and fresh tomato salsa	9.5
Camembert au Four – warm baked camembert with walnuts, honey and rosemary	12

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
Cheese Board – 4 different cheeses served with membrillo and grapes:	14.5
<ul style="list-style-type: none"> • Robiola di Langa Tre Latti – creamy Spanish cheese made from goat, sheep and cow milk • Truffle Manchego- hard Spanish sheep's milk cheese with truffle • Rotterdam Matured Cheese – local, strong cow's milk cheese, nicely salty and sharp • Bleu de Alkmaar Cow's Milk Cheese – mildly spicy blue-veined cow's milk cheese from the Netherlands 	



PINCHOS & BRUSCHETTAS a piece

Bruschetta Pomodoro – classic with tomato, garlic and basil ●	3.5
Bruschetta Caponata e Burrata – sweet and spicy caponata with creamy smashed burrata	4.5
Bruschetta Caponata e Balsamico – sweet and spicy caponata with balsamic glaze and hazelnut crunch ●	3.5
Bruschetta Bleu de Alkmaar – sweet membrillo, bold blue cheese and a walnut crunch	4.5
Pincho Harissa & Grapes – spicy harissa with roasted blue grapes ●	4
Pincho Harissa Hummus & Roasted Zucchini – mildly spicy hummus with roasted zuchinni and pomegranate seeds ●	3.5



SCAN FOR ALLERGENS

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

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