

Bar Picar

ETEN & DRINKEN

TO START

Olijven **PB** 4.5
marinated olives

Roasted Almonds **PB** 4.5
with rosemary

Pan con Tomate **PB** 5.5
Spanish bread with sieved tomato and olive oil
add on Iberico ham +4.5

Bread & Dips **✓ (PB optie)** 6.5
Spanish bread with fresh tomato dip and aioli

Pimientos de Padrón **PB** 7.5
roasted padrón peppers with sea salt

Bitterballen (6 pcs) **(PB optie)** 7
with mustard

Conservas Sardinas 8.5
with fresh bread, butter and fleur de sel

OYSTERS (per piece / half dozen)

“Classique” 3.75/21.5
a touch of lemon and a dash of tabasco for the perfect kick

“Framboise” 3.75/21.5
a sweet-sour raspberry vinaigrette for a refreshing twist

“Yuzu Wasabi” 4/22.5
with a fresh, spicy topping of yuzu and stem of real wasabi root

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

Truffle Manchego **✓** 6
hard sheep's cheese from Spain with a rich truffle flavour

Delice de Bourgogne **✓** 8.5
refined triple cream cheese from France made from cow's milk served with apple syrup and toast

Paleta Iberico, Cebo de Campo 12.5
Spanish ham from 100% Iberico pig, matured for 20 months

Cheese Board **✓** 14.5
4 verschillende kazen geserveerd met toasts en druiven

- Delice de Bourgogne - refined triple cream cheese from France made from cow's milk
- Truffle Manchego - a robust, hard truffle cheese made from sheep's milk from Spain
- Rotterdamse Aged Cheese - a local, robust cow's milk cheese, deliciously salty and spicy
- Roquefort - a spicy French blue cheese made from sheep's milk

Charcuterie Board 13.5
mix of 3 different hams and/or sausages with grisini and pickles

Bar Picar Sharing Platter 22.5
mix of 3 different hams and/or sausages, truffle Manchego, Delice de Bourgogne, toasts, grisini, olives, almonds & pickles

✓ = Vegetarian
PB = Vegan (option)

PINCHOS & BRUSCHETTAS (per piece)

Bruschetta Pomodoro **PB** 3.5

Bruschetta Caponata e Burrata **✓ (PB optie)** 4.5

Bruschetta Roquefort with Fresh Fig **✓** 4.5

Pincho with Spanish Tetilla Cheese and Ansjovis 5.5

Pincho Chorizo y Aioli 4.5

Pincho de Jamon y Manchego 4.5

Pincho Harissa Hummus & Roasted Grapes **PB** 4

Pincho Baba Ganoush with King Oyster Bolete **✓** 4.5

COLD DISHES

Tomato Salad Coeur de Boeuf **PB** 8.5
fresh tomato salad with tarragon vinaigrette

Burrata con Uva **✓** 9.5
creamy burrata with roasted grapes and pistachio crumble

Tataki de Atún 11.5
shortly grilled sliced tuna with fresh ponzu and sesame wasabi furikake

Ceviche 12.5
of mackerel, lightly cooked in tiger's milk with sweet and sour vegetables

Vitello Tonnato 11.5
a classic preparation of veal and tuna with crunchy capers

Steak Tartare 11.5
traditional version of steak tartare with egg yolk cream and truffle mayonnaise

Fig & Beet **✓** 8.5
a colorful combination with pecan nuts and creamy beetroot tzatziki

FROM THE FRYER

Crispy Chicken from boneless chicken thighs with smoky chili mayo	7.5
Patatas Bravas ✓ (PB optie) Spanish spicy bravas sauce and aioli	6.5
Croquetas Ibericoham (4 pieces) with aioli	7.5
Croquetas Truffel (4 pieces) PB with truffle mayonnaise	7.5
Calamari fried squid rings with fresh garlic-yogurt dip	8.5

FROM THE STONE OVEN

Pizzetta Spinaci e Cozze small pizza with spinach and mussels, topped with salted lemon. PB option: with vegan tuna in stead of mussels	11.5
Pizzetta Burrata ✓ small pizza with smashed burrata, fresh tomatoes and pesto on a base of tomato sauce and mozzarella add on Iberico ham +4.5	11.5
Pizzetta Formaggio Roquefort & Fichi ✓ small pizza with Formaggio Roquefort, fig, balsamic vinegar, sweet and sour radish and rocket	10.5
Gamba Pil Pil peeled prawns in a spicy oil with garlic, lemon and fresh parsley	9.5
Albondigas (PB optie) Spanish spiced meatballs in a rich tomato sauce	8.5

FROM THE OVEN

Roasted Cauliflower PB with spicy vegan nduja, harissa hummus, dukkah and pomegranate seeds	9.5
Nachos ✓ topped with melted cheese, guacamole, jalapeño and fresh picco de gallo	11
Camembert au Four ✓ warm baked camembert with walnuts, honey and thyme	12
Iberico Ribs slow-cooked and served with chimichurri and chili mayo	9.5
Miso Aubergine ✓ baked eggplant with miso and homemade smokey baba ganoush	9.5
Warm Smoked Salmom served lukewarm with red and yellow beetroot on beetroot tzatiki with pistachio	13.5

FROM THE PAN

Gnocchi ✓ stuffed with ricotta in a butter sauce with capers, sage and Parmesan cheese	9.5
Shellfish mussels and cockles steamed in white wine with salsa verde	11
Sambuca Shrimps in garlic fried shrimps deglazed with sambuca	11.5

FROM THE PLANCHA

Leek & Slow Cooked Onion ✓ roasted leek with a rich, sweet cream of slow onion	8.5
Steak Béarnaise tender steak with classic béarnaise sauce of tarragon and butter PB optie: Steak Chimichurri vegan steak with a spicy chimichurri dressing	13
Sea Bass fried on the skin with Kalamata olives and a refreshing salsa verde	13
Roasted Zucchini zucchini from the plancha with tahini yoghurt, pistachios, feta and pomegranate seeds	9.5

SWEETS

Tiramisu ✓ airy tiramisu, traditionally made with Marsala	7.5
Crème Brûlée ✓ creamy vanilla crème brûlée with raspberries	7.5
Roomkwark met Bramen Compôte ✓ Homemade vanilla cream cheese with blackberry compôte and meringue foam	8.5
Mokka Martini ✓ with vanilla ice cream, crumble and Baileys foam	8.5
Chocolate Brownie PB with vegan vanilla ice cream	8.5
Affogato PB with vegan vanilla ice cream and espresso	4.5

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SCAN FOR ALLERGENS

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