

# 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

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

*Spéciales 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 **✓** 6.5  
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 24.5  
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 **✓** 9.5  
a colorful combination with pecan nuts and creamy beetroot tzatziki

### FROM THE FRYER

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

### FROM THE STONE OVEN

Pizzetta Spinaci e Cozze	11.5
small pizza with spinach and mussels, topped with salted lemon.	
PB option: with vegan tuna in stead of mussels	
Pizzetta Burrata ✓	11.5
small pizza with smashed burrata, fresh tomatoes and pesto on a base of tomato sauce and mozzarella	
add on Iberico ham +4.5	
Pizzetta Truffled Mushrooms ✓(PB optie)	11.5
small pizza with roasted mushrooms, truffle oil on a base of truffle sauce and mozzarella	
Cheesy Garlic Bread ✓(PB optie)	7.5
made from our homemade pizzadough with garlic butter, mozzarella and paremsan	
Gamba Pil Pil	9.5
peeled prawns in a spicy oil with garlic, lemon and fresh parsley	
Albondigas (PB optie)	9.5
Spanish spiced meatballs in a rich tomato sauce	

### FROM THE OVEN

Nachos ✓	9.5
topped with melted cheese, guacamole, jalapeño and fresh pico de gallo	
Camembert au Four ✓	11
warm baked camembert with walnuts, honey and thyme	
Iberico Ribs	9.5
slow-cooked and served with chimichurri and chili mayo	
Miso Aubergine ✓	9.5
baked eggplant with miso and homemade smokey baba ganoush	
Lukewarm Smoked Salmom	13.5
served lukewarm with red and yellow beetroot on beetroot tzatiki with pistachio	

### FROM THE PAN

Gnocchi ✓	9.5
stuffed with ricotta in a butter sauce with capers, sage and Parmesan cheese	
Shellfish	11
mussels and cockles steamed in white wine with salsa verde	
Black Tiger Gamba	11.5
in garlic fried shrimps deglazed with sambuca	
Garlic Mushrooms ✓	9.5
mix of mushrooms baked in butter, garlic and a pinch of miso	

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### FROM THE PLANCHA

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

### SWEETS

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



SCAN FOR ALLERGENS

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