

٥٥ Picar

ETEN & DRINKEN

TO START

Olives **PB** 4.5
marinated olives

Roasted Almonds **PB** 4.5
with rosemary

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

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

Bitterballen (6 pcs) (**PB option**) 7.5
with mustard

OYSTERS (per piece / half dozen)

“Classique” 4/21.5
a touch of lemon and a dash of tabasco for the perfect kick

“Framboise” 4/21.5
a sweet-sour raspberry vinaigrette for a refreshing twist

“Passion” 4/22.5
a fresh, sweet passion fruit vinaigrette with a subtle tang

“Umami” 4/22.5
a savoury vinaigrette of fresh lime juice, soy and red chilli

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 **V** 6.5
hard sheep's cheese from Spain with a rich truffle flavour

Délice de Bourgogne **V** 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 **V** 14.5
4 different cheeses served with toasts and grapes

- Délice 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
- Rotterdam 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 grissini and pickles

V = Vegetarian
PB = Vegan (option)

PINCHOS & BRUSCHETTAS (per piece)

Bruschetta Pomodoro **PB** 3.5

Bruschetta Oeuf Mayonnaise **V** 3.5

Pincho Basil Mascarpone & Chili Tomatoes **V** 4

Pincho de Jamon y Manchego 4.5

Pincho Chorizo y Aioli 4.5

Pincho Sardine Salad & Roasted Pepper 4.5

COLD DISHES

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

Burrata & Grilled Peach **V** 9.5
creamy burrata with grilled peach, herby basil mascarpone and chili tomatoes

Tuna Crudo 11.5
thinly sliced tuna with jalapeño, sweet Spanish onion in a sweet-sour passionfruit vinaigrette

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

Watermelon & Feta (**PB option**) 9.5
marinated and grilled watermelon with a fresh basil-mint dressing and creamy feta crumble

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

FROM THE FRYER

Crispy Chicken boneless chicken thighs with smoky chili mayo	8.5
Patatas Bravas ✓ (PB option) Spanish spicy bravas sauce and aioli	6.5
Croquetas Iberico (4 pieces) with aioli	7.5
Croquetas Truffle (4 pieces) PB with truffle mayonnaise	7.5
Calamari fried squid with fresh garlic-yoghurt dip	8.5
Fried Aubergine ✓ crispy aubergine with creamy beetroot tzatziki and pomegranate seeds	9

FROM THE STONE OVEN

Pizzetta Salami & Nduja small pizza with creamy ricotta nduja crème, fennel and spicy salami on a base of tomato sauce and mozzarella	11.5
Pizzetta Burrata ✓ small pizza with smashed burrata, fresh tomatoes and pesto on a base of tomato sauce and mozzarella with Iberico ham +4.5	11.5
Pizzetta Truffled Mushrooms ✓ (PB option) small pizza with roasted mushrooms and truffle oil on a base of truffle sauce and mozzarella	11.5
Pizzetta Camembert ✓ small pizza with camembert en sweet-sour cranberry compote	11.5
Cheesy Garlic Bread ✓ (PB option) made from our homemade pizza dough with garlic butter, mozzarella and Parmesan	7.5

FROM THE OVEN

Nachos ✓ topped with melted cheese, guacamole, jalapeño and fresh pico de gallo	11
Gamba Pil Pil ✓ peeled prawns in a spicy oil with garlic and lemon	9.5
Albondigas (PB option) Spanish spiced meatballs in a rich tomato sauce	9.5
Miso Aubergine ✓ baked aubergine with miso and homemade smoky baba ganoush	9.5
Pollo Rojo tender chicken thigh stewed in a slightly spicy and herby tomato sauce	9

FROM THE PLANCHA

Pointed cabbage with Parmesan foam ✓ roasted pointed cabbage with a crunchy nut crumble and airy Parmesan foam	8.5
Steak Béarnaise tender steak with classic béarnaise sauce of tarragon and butter	13
PB option: Steak Chimichurri vegan steak with a spicy chimichurri dressing	
Redfish in Beurre Blanc skin-on cod in a rich dashi beurre blanc with trout eggs	13
Roasted bimi & salmon roasted bimi with miso-lacquered salmon and sesame seeds	13
Chicken in Pernod chicken thigh in a rich cream sauce based on Pernod and safran	9.5

FROM THE PAN

Gnocchi ✓ filled 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
Black Tiger Gambas shrimps fried in garlic, deglazed with sambuca	11.5
Rainbow Carrots & Labneh ✓ oven-caramelised carrots on creamy labneh with pickled mustard caviar	9.5
King Oyster Mushrooms ✓ crispy king oyster mushroom with silky pea puree and hazelnuts	8.5

SWEET

Tiramisu ✓ airy tiramisu, traditionally made with Marsala	8.5
Semolina Pudding ✓ served lukewarm with a fresh strawberry sauce	8.5
Splitje ✓ homemade vanilla quark with orange curd, almond shavings and meringue foam	8.5
Mokka Martini ✓ with vanilla ice cream, crumble and Baileys foam	8.5
Chocolate Brownie ✓ served warm, with 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!