bar Picar
ETEN & DRINKEN

TO START

Olives PB 4.5
marinated olives

Roasted Almonds PB 4.5
with rosemary

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

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

OYSTERS

"Classique" (per piece / half dozen) 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 tigermilk with a subtle tang

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

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 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 V (PB option) 8.5
fresh salad of mixed tomatoes, orange, walnuts and feta crumble, finished with a rich orange-balsamic dressing

Burrata & Pumpkin V 9.5
creamy burrata with roasted Hokkaido pumpkin and red onion, finished with caramelised walnuts

Tuna Tartare & Avocado 12.5
hand-cut tuna tartare with creamy avocado purée, trout caviar, crispy rice paper and furikake

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

Salmon Crudo 11.5
lightly seared salmon with a sweet and tangy passion fruit tiger's milk, canchita, pickled red chilli and chive oil

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

FROM THE FRYER

Crispy Chicken 8.5
boneless chicken thighs with smoky chili mayo

Patatas Bravas V (PB option) 6.5
Spanish spicy bravas sauce and aioli

Croquetas Iberico (4 pieces) 7.5
with aioli

Croquetas Truffle (4 pieces) PB 7.5
with truffle mayonnaise

Calamari 8.5
fried squid with fresh garlic-yoghurt dip

Fried Aubergine V 9
crispy aubergine with creamy beetroot tzatziki and pomegranate seeds

FROM THE STONE OVEN

Pizzetta Salami & Nduja 11.5
small pizza with creamy ricotta nduja crème, fennel and spicy salami on a base of tomato sauce and mozzarella

Pizzetta Burrata V 11.5
small pizza with smashed burrata, fresh tomatoes and pesto on a base of tomato sauce and mozzarella
with Iberico ham +4.5

Pizzetta Truffled Mushrooms V (PB option) 11.5
small pizza with roasted mushrooms and truffle oil on a base of truffle sauce and mozzarella

Cheesy Garlic Bread V (PB option) 7.5
made from our homemade pizza dough with garlic butter, mozzarella and Parmesan

Camembert au Four V 12.5
oven-baked Camembert with walnuts, honey and thyme

FROM THE OVEN

Nachos V 11
topped with melted cheese, guacamole, sour cream, jalapeño and fresh pico de gallo

Gamba Pil Pil 9.5
peeled prawns in a spicy oil with garlic and lemon

Miso Aubergine V 9.5
fried aubergine with miso and homemade smoky baba ganoush

Spanish Pollo 9
tender chicken thigh slow-cooked in a mildly spicy, aromatic tomato sauce

Sticky Ribs 11
glazed with a sweet soy marinade, served with spicy mayonnaise, pickled red chilli and cucumber

FROM THE PLANCHA

Steak Béarnaise 14.5
tender steak with classic béarnaise sauce of tarragon and butter

PB option: Steak Chimichurri
vegan steak with a spicy chimichurri dressing

Sea Bass 11
pan-seared sea bass with crispy skin, served with a tangy lemon, caper and parsley sauce

Leek & Carbonara Foam 10
slow-cooked leek with a light and airy carbonara foam and crispy pancetta

PB option: Roasted hazelnut crumble instead of pancetta

Chicken in Mojo Rojo 9.5
pan-fried chicken thigh in a spicy Spanish bell pepper sauce, served with pickled red chilli

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FROM THE PAN

Gnocchi V 9.5
filled with ricotta in a butter sauce with capers, sage and Parmesan cheese

Shellfish 11
mussels and cockles steamed in white wine with salsa verde

Rainbow Carrots & Whipped Feta V 9.5
honey-glazed rainbow carrots with whipped feta, sumac and pistachio crumble

Celeriac & Truffle V 8.5
baked and roasted celeriac served with creamy hazelnut hollandaise, mushroom duxelles and parmesan

SWEET

Tiramisu V 8.5
airy tiramisu, traditionally made with Marsala

Crema Catalana à La Picar V 8.5
homemade crema catalana with vanilla ice cream and toasted meringue

Orange Cake & Vanilla Mascarpone V 8.5
served with tangy orange gel, dark chocolate and creamy vanilla mascarpone

Mokka Martini V 8.5
with vanilla ice cream, crumble and Baileys foam

Chocolate Cookie V 6.5
served warm, with vanilla ice cream

Affogato V (PB option) 4.5
with vegan vanilla ice cream and espresso

SCAN FOR ALLERGENS

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