

DINNER

MEZZE

SPICY MASALA HUMMUS grilled vegetables - salsa criolla - zhug - flatbread	9,50	LAMB MINCE WITH SMOKED LABNEH pickled peppers - pomegranate - zhug - flatbread	10,50
GRILLED PULPO dahl - shito (spicy shrimp sauce) - red onion - capers	11,50	OYSTERS N° 3 PER PIECE / HALF DOZEN lime - mignonette	3,— / 16,50
KEBAB OF ARTICHOKE & OYSTER MUSHROOM toum - harissa - salsa criolla	10,—	MEZZE / VEGETARIAN MEZZE selection of the chef for 2 people	p.p. 12,50 / 12,—

SALAD & PASTA

BURRATA WITH GRILLED GREEN ASPARAGUS zucchini - almonds - marmalade vinaigrette	11,50 / 16,50	RICOTTA & SPINACH RAVIOLI saffron butter - coeur de boeuf tomato - parmesan - basil	12,50 / 17,50
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MAINS

CORIANDER & CORN FRITTERS WITH GRILLED OKRA
fried chickpeas - chimichurri - smoked feta - radish salad
19,50

CATCH OF THE DAY (NORTH SEA) ROASTED IN BAHARAT & DILL
mussel majboos - grilled fennel - samphire & green chilli salsa verde
22,—

RIBEYE FROM DUTCH VEAL 180 GR
calvados butter - purslane - mashed potatoes with string beans, peas & broad beans - chermoula
21,50

SIDE

FRESH FRIES WITH MAYONNAISE
4,—

DESSERTS

CHOCOLATE CHEESECAKE WITH GANACHE
rhubarb sorbet - strawberries
7,—

AFFOGATO AL CAFFÈ
tonka bean ice cream
4,50

DUTCH CHEESE PLATTER WITH FIG BREAD & PEACH CHUTNEY
Tynjetaler - Petit Doruvaal - Bastiaanse Blauw
9,50