



Starters

Almendras – 6

Smoked almonds. Don't need any more intro than that.

Calamata Olives – 6

How olives were meant to be.

Bread & Tomato Salsa – 5.5

The best sourdough bread from Levain et le Vin. And our unbeatable tomato salsa. All you need. Oh, and it pairs well with our Jamon Iberico de bellota. See below.

Pincho Serrano – 9 (4pcs)

A super nice pincho. For you guys who are looking in the headlights like Bambi: a delicious piece of bread, topped with serrano ham, mascarpone and figs.

Bruschettas Tomato y Albahaca – 9 (4pcs)

Classic bruschettas with tomato, basil and pesto oil, just the way we like it.

Bruschettas Champion y Trufa – 11 (4pcs)

The champion of all bruschettas! All jokes aside, this one tastes great! Mushrooms and truffle, topped with parmesan.

Pata Negra Red Label – 17.5

'De Bellota Ibérico'. These pigs eat acorns (the nuts, not the 'eekhoortjes') in the wild all.day.long, and they're good at it! Aged for 35 months.

Vitello Tonato – 15

Thin sliced veal, capers, anchovies & mayo: perfect!

Oyster Tasting – 10.5 per person

Vinegar || Spicy Maracuya Orange || Champagne Foam

These are obligatory when you're having champagne, on a date, with friends or if you're just being fancy. Dress code? Whatever! You'll get three oysters with our three different toppings.

Quesos

Burrata – 11

The best burrata cheese, topped with a balsamic and fig syrup, strawberries, and some almond flakes. You will be silent for this meal.

Manchego – 8

Don't overthink and eat Manchego.

Melted Saint Marcellin – 9.5

This is just a piece of heaven on your plate. Served with balsamic vinegar and candied walnuts. You can dip bread in it, or your fingers. We won't judge.

Veggies

Patatas Bravas – 7.5

Brave as we are, we are serving you this typical Spanish dish: patatas with aioli and bravas salsa. Combine with wine and friends, and you will be fine.

Green Asparagus – 11

It's not easy being green. But these green asparagus with parmesan & balsamic syrup are excellent.

Melanzane – 12

Our favourite ingredients all in one dish: traditional grilled eggplant with mozzarella and tomato. Need we say more. No. And we won't.

Truffle Pasta – 10

Pappardelle pasta with truffles, parmesan and champions. Sorry, mushrooms, my mistake. We think they are champions anyways.

Pimientos de Padron – 7

Gimme peppers, gimme padron! Green, non-hot peppers straight from the oven. With oil, sea salt and lots of love from the chef. Yum.

The Forgotten Veggies – 10

Let us surprise you with some unknown veggies: a cream of topinambur, topped with the more familiar parsnip, beetroot, and carrots. Glazed with miso-honey and topped with salsify crisps and pistachio nuts.

Seafood

Oyster Tasting – 10.5 per person

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Gambones – 13

Shrimps but without all the messiness. We have already peeled these big ones for you, no worries.

Pulpo a la Plancha – 15

This pulpo from the grill with smoky mashed potato, celeriac-truffle cream, and parsley will make your day.

Spicy Scallops – 14.5

Three citrus seared scallops with a orange lime shallot dressing with chilly flakes, cilantro, heavily sprinkled with sesame, with Bruxelles sprouts. And sorry, these three probably won't be enough.

Carne

Albóndigas – 9.5

Oh my, these balls are our Spanish fave, with tomato sauce, of course. You won't speak to your table guests from now on, you'll be fully focussed on these balls.

Tagliata di Manzo – 15

Sliced skirt steak, with parmesan & balsamic vinegar.

Pollo bites – 9

Tok tok tok. Be surprised and just love these little chicken bites served with aïoli.

Lamb Racks – 9.5 / 19 (2/4 pcs)

Just a great piece of meat. With sweet potato cream and roasted cauliflower.

Dolce

Tiramisu – 8

Made with lady fingers, amaretto, coffee and mascarpone. Bart didn't want this one on the menu, because he would just eat them ALL.

When Harry Met Sally – 9

Both crunchy chocolate pieces and cake, with tonka bean ganache and salted caramel. It will affect you intensely. Share with someone special or just be selfish and consume solo!

When Sally Met Someone Else – 9

We paired some "talking heads" (klets koppen – crunchy thin cookie) with white chocolate, raspberry and crushed pistachio. Delicious!

After dinner cocktails

Scroppino – 9

'You don't do desserts?' You will do a Scroppino, maybe two. A classic from Italy: lemon sorbet, vodka, sparkling wine. And just a little bit of our own limoncello.

The Clover Club – 15

If you have the feeling you won't be the lucky one tonight, just propose to finish the evening with this one. Might be a game changer... Made with the extraordinary Copperhead Black Batch gin, raspberry syrup, lime juice and egg white.

Amaretto Sour – 12.5

Made with the real amaretto, shaken up to perfection by our bartenders to create a nice foamy top. A sweet, nutty flavour from the amaretto, balanced by the freshness of lemon juice. I'll take two!

Cafe

Espresso – 2.5

Cafe Negro – 2.5

Cappuccino – 3

Cafe latte – 3.5