

BOCAS ARE SMALL AND DELICIOUS CULINARY DISHES - SMALLER THAN AN ENTRÉE, LARGER THAN AN APPETIZER - READY TO SHARE!

NEDERLANDS MENU AAN DE ANDERE KANT



EVENING MENU 17-22

mea	t
STEAK TARTARE	8.00
Hand-cut steak tartare served with truffle mayonnaise and crispy Parmesa	nn'
TOURNEDOS	10,50
Tournedos with fried duck liver and crispy serrano ham BRESAOLA PINTXOS	6.00
Three pintxos served with thinly sliced bresaola	U, C
PORK BELLY	7,00
Fried pork belly with spicy gravy and parsnip chips	
NOODLE SALAD Cold-served noodle salad with marinated chicken	6,50
AMD .	10.50
LAI'ID Lamb chop with green asparagus and black bean sauce	IU,
VEAL CARPACCIO	8,00
Calf carpaccio with truffle mayonnaise and Parmesan	0.50
TENDERLOIN Portion of tenderloin pieces with soy sauce and wasabi foam	8,50
specia	als W
NIKITVNO ONFOINI	6,00
'INTXU3 3PEUIAL	
HOMEMADE FRENCH FRIES	400
Homemade fries served with Parmesan and wonderful mayo	
CHEF'S CHOICE - 4	14,50
Sasting of four half bocas from the menu CHEF'S CHOICE - 6	21 ,50
UΠΕΓ Ο UΠUIUE - U	21,00

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MACKEREL PINTXOS Three pintxos served with mackerel salad GAMBA PIL PIL	50		6, ⁰⁰
Prawns baked in red pepper-garlic oil served with bread	•	\$	
TUNA TARTARE Tuna tartare served with vadouvan mayonnaise and cand	died shallots		8, ⁵⁰
CEVICHE			7, 50
Cod ceviche with grapefruit and mango gel SEA BASS Baked sea bass with ratatouille	<u> </u>		8,00
SWORDFISH Fried swordfish with a tomato antiboise			9,00
SALMON Salmon pickled in vodka-Red Bull and blackcurrant juice	served with	cucumber and bell pepper	8 , ⁰⁰
PAELLA Homemade paella with different types of fish			
	veg	an S	
GOAT CHEESE PINTXOS Three pintxos: goat cheese mousse, bresaola, mackerel	6 , ⁰⁰	TEMPEH Fried tempeh with gel of soy sauce, sweet and sour carrot and wakame	
TAGLIATELLE ALL'ARRABBIATA Tagliatelle all'arrabbiata served with	6, ⁵⁰	CHOCIABIET Marinated chociab beet with couscous and nuts	
VEGETABLE SKEWER Various baked vegetables	5 , ⁵⁰	Baked potato served with sour cream and fresh coleslaw	5 , ⁵⁰
on a skewer with curry sauce CAZPACHO Cold Spanish tomato soup served with a basil foam	4 ,50	Burrata with smoked olive oil and puffed tomato marinated in garlic	8, ⁰⁰