



MENU

BAR

Olives anchoa	4
Olives with garlic-herbs	5
Roasted almonds	6
Artichokes · olive-citrus vinaigrette	7
Manchego · hazelnuts · truffle honey	8
Portuguese canned fish “Jose Gourmet” (bio)	15
Spicy mackerel · balsamico onions · focaccia	
Sardines tomato · balsamico onions · focaccia	

OYSTERBAR

Yellow pepper vinaigrette	
Oysters “of the season” ½ dozen	26
Can also be ordered by piece	

SNACKS

Focaccia · grissini · seasonal aioli	7
Calamari Fritti · jalopeña-lemongras aioli	10
Jamon Iberico, Campo de Cebo (50gr.)	10
Cheese platter - selection of 5 cheeses	15

CROQUETTAS

Bitterballen of lamb 3p. · mojo verde	8.5
Croquettas of white asparagus 3p. · truffle aioli	8.5

GOURMET TAPAS

PESCE

Swordfish · tuna tartar · pepper cream	13
Grilled squid · fried tentacles · cauliflower	14
Mussels · razor clams · Pernod · tarragon cream	15
Plaice filet · sea-lavender · saffron foam	17

VEGA

Little gem salad · mushrooms · Parmesan mayo	12
Grilled bell pepper · mint · ricotta · eggplant cream	12
Green asparagus · morille foam · egg salad	14
Bimi · tempura cauliflower · Harissa · white beans	14

CARNE

Tenderloin carpaccio · radicchio salad · pecorino	13
Terrine foie gras · fig cream · truffle brioche	24
Dutch lamb breast · green peas cream · lamb gravy	16

MIBRASA LOVERS

Wild prawns 5 pieces. · black lemon aioli	25
B.A. Entrecôte U.S.A. · Beurre Noisette Hollandaise	25

DESSERT

Panna cotta · white chocolate · rhubarb	9.5
Passionfruit tart · Italian merengue	9.5
Coffee-tea (several) with chocolates “Cacao”	9

All our tapas dishes are fresh and homemade and are prepared in our Spanish charcoal oven, the Mibrasa. With the southern European idea of sharing tapas with each other! We recommend 4 tapas each. If you have allergies or dietary requirements, please let us know.