

# LUNCH

Lunch is served from 11.30 till 15.30/16:00 on Sunday and Monday

## SANDWICHES

<b>GEROOKTE PEPERMAKREEL</b> RADISJ, TUINKERS, BIET-MIERIKSWORTEL MAYO	<b>9.5</b>
Smoked pepper mackerel, radish, cress, beet- horseradish mayo	
<b>CHIPOTLE TUNA</b> KAPPERAPPELTJES, AMSTERDAMSE UI	<b>9</b>
Chipotle tuna, capers, pickled 'Amsterdam' onion	
<b>PULLED PORK</b> RODE KOOL RELISH, HOMEMADE BBQ SAUS	<b>9.5</b>
Pulled pork, red cabbage relish, homemade BBQ sauce	
<b>OOSTERSE KIP</b> ZOETZURE KOMKOMMER & RODE UI	<b>9.5</b>
Oriental chicken, sweet & sour cucumber, red onion	
<b>SHAWARMA DELIGHT</b> PADDESTOELEN, KNOFLOOK, GEROOKTE SHRIRACHA MAYO <b>VEGAN</b>	<b>9.5</b>
Shawarma delight, mushrooms, garlic, smoked sriracha mayo	
<b>MORBIER</b> "ASH" KAAS uit de Jura, PEER, HAZELNOOT, RODE PORT STROOP <b>VEGETARIAN</b>	<b>9</b>
"Ash" Morbier cheese from the Jura, pear, hazelnut, red port syrup	
<b>TOSTI KAAS</b> <b>VEGETARIAN</b> / <b>HAM &amp; KAAS</b>	<b>5 / 6</b>
Grilled cheese / grilled cheese & ham	

## SALADS & SOUPS

<b>GEITENKAAS SALADE</b> SPINAZIE, WITLOF, BIET, AMANDEL, APPEL-GEMBER DRESSING	<b>12.5</b>
Goat cheese salad, spinach, chicory, almond, apple-ginger dressing	
<b>SOEP VAN HET MOMENT</b> WISSELENDE SOEP, ZIE KRIJTBORD	<b>See Chalkboard</b>
Soup of the moment, see chalkboard	

GLUTEN FREE BREAD + €1.5 extra

## LUNCH SPECIALS

<b>OMA'S ANGUS BURGER</b> CHEF'S SAUS, TOMAAT, AUGURK - MEDIUM RARE (can be served otherwise)	<b>11.5</b>
Chef's sauce, tomato, pickle - Extra toppings: cheddar / bacon / jalapeño + €1 extra per item	
<b>BERLIN VEGAN BURGER</b> QUINOA, KARWIJ, LINZEN, RODE KOOL RELISH, CURRY KETCHUP <b>VEGAN</b>	<b>11.5</b>
Quinoa, caraway, lentils, red cabbage relish, curry-ketchup	

<b>BULGOGI</b> SPICY KOREAANS STOOFFULEES, GESERVEERD OVER FRITES	<b>11.5</b>
Loaded fries with spicy Korean beef stew	

<b>BALADO</b> STICKY INDONESIAISCHE AUBERGINE, GESERVEERD OVER FRITES <b>VEGAN</b>	<b>10.5</b>
Loaded fries with sticky Indonesian eggplant	

## SNACKS & SIDES

<b>OMA'S BORRELPLANKJE</b> Dried sausage, matured cheese, mixed olives	<b>10.5</b>
<b>FRITES UIT ZUYD</b> Regular Potato fries with (vegan) mayo <b>VEGAN</b>	<b>5</b>
<b>BITTERGARNITUUR</b> Cheesefingers, bitterballen, springrolls - 12 PIECES	<b>14.5</b>
<b>VEGAN BITTERBALLEN</b> - 6 PIECES <b>VEGAN</b>	<b>8</b>
<b>BITTERBALLEN</b> - 6 PIECES	<b>8</b>
<b>GEITENKAAS CROQUETTES</b> With beet-horseradish mayo - 6 PIECES <b>VEGETARIAN</b>	<b>8.5</b>
<b>CHICKENWINGS</b> With homemade sambal-lime mayo - 6 PIECES	<b>8.5</b>
<b>SPRINGROLLS</b> - 8 PIECES <b>VEGAN</b>	<b>7.5</b>
<b>BROOD MET AIOLI</b> Bread with Aioli <b>VEGETARIAN</b>	<b>5.5</b>
<b>OLIJVENMIK</b> Mixed olives <b>VEGAN</b>	<b>5.5</b>
<b>NOTENMIK</b> Mixed nuts <b>VEGAN</b>	<b>4.5</b>

## Sweets

<b>YELLOW VELVET CAKE</b> <b>VEGETARIAN</b>	<b>6</b>
<b>CARROT CAKE</b> <b>VEGETARIAN</b>	<b>6</b>
<b>HOME MADE COOKIE</b> <b>VEGETARIAN</b>	<b>3.5</b>

# DINNER

Dinner is served from 16.30 till 21.30 / 21.00 on Tuesday & Wednesday

## FOOD TO SHARE We recommend ± 3 dishes per person

<b>GEBAKKEN ZEEBAARS</b> PASTINAAK PUREE, HAZELNOOT, CITROEN BEURRE BLANC	<b>12.5</b>
Pan-fried seabass, parsnip puree, hazelnut, lemon beurre blanc	

<b>OPA'S ESTOFADO</b> SPAANSE STOOF, CHORIZO, PAPRIKA, SHERRY, KRIELTJES	<b>12.5</b>
Spanish beef stew, chorizo, paprika, sherry, baby potatoes	

<b>LIBANESE LAMS BALLETTJES</b> TOMATEN-MINT SAUS	<b>10</b>
Lebanese lamb balls, tomato-mint sauce	

<b>POLENTA</b> HALOUMI, RODE BIET CAPONATA, PIJNBOOMPITTEN, MINT <b>VEGETARIAN</b>	<b>9.5</b>
Polenta, haloumi, beet caponata, pine nuts, mint	

<b>BIETEN TARTE TATIN</b> WITLOFSALADE, BALSAMICODRESSING <b>VEGETARIAN</b>	<b>12.5</b>
Beet tarte tatin, chicory salad, balsamic dressing	

<b>BALADO</b> STICKY INDONESIAISCHE AUBERGINE, GESERVEERD OVER FRITES <b>VEGAN</b>	<b>10.5</b>
Loaded fries with sticky Indonesian eggplant	

<b>BULGOGI</b> SPICY KOREAANS STOOFFULEES, GESERVEERD OVER FRITES	<b>11.5</b>
Loaded fries with spicy Korean beef stew	

<b>BULGURSALADE</b> LINZEN, BOERENKOOL, CITROEN-KURKUMA DRESSING <b>VEGAN</b>	<b>6</b>
Bulgur salad, lentils, kale, lemon-kurkuma dressing	

<b>KRIELTJES IN SCHIL</b> GEPOFTE KNOFLOOKOLIE <b>VEGAN</b>	<b>5.5</b>
Baby potatoes, roasted garlic oil	

<b>WITLOF SPINAZIE SALADE</b> BIET, APPEL-GEMBER DRESSING <b>VEGAN</b>	<b>6</b>
Chicory spinach salad, beetroot, apple-ginger dressing	

<b>GEROOSTERDE GROENTEN</b> HERFSTGROENTEN, TIJM, GEPOFTE KNOFLOOKOLIE <b>VEGAN</b>	<b>6</b>
Roasted vegetables, thyme, roasted garlic oil	

<b>FRITES UIT ZUYD</b> MET (VEGAN) MAYO <b>VEGAN</b>	<b>5</b>
Fresh potato fries with (vegan) mayo	

<b>OMA'S ANGUS BURGER*</b> CHEF'S SAUS, TOMAAT, AUGURK - MEDIUM RARE (can be served otherwise)	<b>11.5</b>
Chef's sauce, tomato, pickle - Extra toppings: cheddar / bacon / jalapeño + €1 extra per item	

<b>VEGAN MARRAKESH BURGER</b> QUINOA, KARWIJ, LINZEN, WORTELSALADE, HARISSA MAYO <b>VEGAN</b>	<b>11.5</b>
Quinoa, caraway, lentils, carrot salad, harissa mayo	

\* The burgers are quite a bit bigger than the rest of the dishes, yumm.

## SWEETS Served till 21.00

<b>WENTELTEEFJE</b> KANDIJKOEK, CARAMEL-PECAN IJS, KLETSKOEK <b>VEGETARIAN</b>	<b>8.5</b>
French "gingerbread" toast, caramel pecan ice cream, 'kletskep' cookie	

<b>OMA'S KLIEDERZOOI</b> MANGO, BOSBES, OREO CRUMBLE, MERINGUE, PECAN NOTEN, SLAGROOM <b>VEGETARIAN</b>	<b>8.5</b>
Oma's mess, mango, blueberry, oreo crumble, meringue, pecan nuts, whipped cream	

<b>YELLOW VELVET CAKE</b> <b>VEGETARIAN</b>	<b>6</b>
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<b>CARROT CAKE</b> <b>VEGETARIAN</b>	<b>6</b>
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## SNACKS & SIDES

<b>OMA'S BORRELPLANKJE</b> Dried sausage, matured cheese, mixed olives	<b>10.5</b>
<b>FRITES UIT ZUYD</b> Regular Potato fries with (vegan) mayo <b>VEGAN</b>	<b>5</b>
<b>BITTERGARNITUUR</b> Cheesefingers, bitterballen, springrolls - 12 PIECES	<b>14.5</b>
<b>VEGAN BITTERBALLEN</b> - 6 PIECES <b>VEGAN</b>	<b>8</b>
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<b>CHICKENWINGS</b> With homemade sambal-lime mayo - 6 PIECES	<b>8.5</b>
<b>SPRINGROLLS</b> - 8 PIECES <b>VEGAN</b>	<b>7.5</b>
<b>BROOD MET AIOLI</b> Bread with Aioli <b>VEGETARIAN</b>	<b>5.5</b>
<b>OLIJVENMIK</b> Mixed olives <b>VEGAN</b>	<b>5.5</b>
<b>NOTENMIK</b> Mixed nuts <b>VEGAN</b>	<b>5.5</b>

# TAKE AWAY

Lunch is served from 11.30 till 15.30/16:00 on Sunday and Monday

## SANDWICHES

<b>GEITENKAAS UIT DE OVEN</b> CIPOLLINI CHUTNEY, WALNOTEN <b>VEGETARIAN</b>	<b>8.7</b>
Goat cheese from the oven, cipollini chutney, walnuts	
<b>CHIPOTLE TUNA</b> KAPPERAPPELTJES, AMSTERDAMSE UI	<b>9.2</b>
Chipotle tuna, capers, pickled 'Amsterdam' onion	
<b>OMA'S REUBEN</b> HOMEMADE ZUURKOOL, PASTRAMI, EMMENTALER, AUGURK	<b>9.7</b>
Grannie's Reuben, homemade sauerkraut, pastrami, emmentaler cheese, pickles	
<b>OOSTERSE KIP</b> ZOETZURE KOMKOMMER & RODE UI	<b>9.7</b>
Oriental chicken, sweet & sour cucumber, red onion	
<b>FAKING DUCK</b> TEMPEH, HOISIN, RETTICH ZOETZUUR <b>VEGAN</b>	<b>9.2</b>
Faking Duck, tempeh, hoisin, sweet & sour rettich	
<b>CHERMOULA PADDENSTOEL</b> BABA GANOUSCH <b>VEGAN</b>	<b>9.2</b>
Chermoula mushrooms, baba ganoush	
<b>TOSTI KAAS</b> <b>VEGETARIAN</b> / <b>HAM &amp; KAAS</b>	<b>5.2 / 6.2</b>
Grilled cheese / grilled cheese & ham	

## LUNCH SPECIALS

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Chef's sauce, tomato, pickle - Extra toppings: cheddar / bacon / jalapeño + €1 extra per item	
<b>VEGAN MARRAKESH BURGER</b> QUINOA, KARWIJ, LINZEN, WORTELSALADE, HARISSA MAYO <b>VEGAN</b>	<b>11.5</b>
Quinoa, caraway, lentils, carrot salad, harissa mayo	

<b>BULGOGI</b> SPICY KOREAANS STOOFFULEES, GESERVEERD OVER FRITES	<b>11.5</b>
Loaded fries with spicy Korean beef stew	

<b>BALADO</b> STICKY INDONESIAISCHE AUBERGINE, GESERVEERD OVER FRITES <b>VEGAN</b>	<b>10.5</b>
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## Sweets

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<b>HOME MADE COOKIE</b> <b>VEGETARIAN</b>	<b>3.5</b>

Cards only - no cash. Please pay at the bar ☺

WiFi network: Oma letje Guests

Password: Ayecaramba!