

Starters

also nice to share

FOCACCIA (V) with aioli	half 4,95 whole 6,95
RISSETTI SALAD (V)	10,95
za'atar, smoked eggplant, little gem velouté, pickled cucumber * Côte Du Rhône - Xavier Vignon, France 34,50	
BROAD BEAN TARTARE (V)	9,95
cucumber bouillon, pea flan * Sauvignon Blanc - Amalinda, Spain 5,25 23,50	
ZUCCHINI CARPACCIO (V)	11,95
poached egg, fried capers, rucola, parmesan * Silvaner - Weingut Rudolf May, Germany 7,50 37,50	
SOFTSHELL CRAB	13,95
plantain mash, yuzu dressing, fennel salad * Viognier - Les Vignerons de Florensac, France 30	
PORK BELLY	12,95
avocado croquette, chimichurri, gochujang mayonnaise * Chardonnay - Domaine St. Hilaire, France 6,50 32,50	
PLANCHE BOTANIQUE (V) for 2 persons	22,95
Buffalo cauliflower, olives, pickles, padrón peppers with half sundried tomato, focaccia, baba ganoush * Verdejo - Hacienda De La Vega, Spain 29,50	
CHARCUTERIE for 2 persons	24,95
bresaola, goose sausage, smoked steak, pickles, mustard * Syrah/Grenache - Les Claus des Tourettes, France 6,50 32,50	

Soup & salad

MUSTARD-ORANGE SOUP (V)	8,95
oyster leaf, leek, croutons, atsina cress * Chardonnay - Domaine St. Hilaire, France 6,50 32,50	
PANZANELLA (V)	14,95
croutons, candied lemon, tarragon dressing, carnival tomatoes, fried okra * Pinot Grigio - Vini La Quercia, Italy 5,50 27,50	

Pizza

from the brick oven
supplement burrata +4,-

MARGHERITA (V)	12,95
tomato, mozzarella, basil	
VERDURE (V)	15,95
tomato, vegan mozzarella, green asparagus, spinach, olives, smoked almonds	
FRUTTI DI MARE	16,95
tomato, mozzarella, seafood, anchovies, capers, red pepper	
DIAVOLA	15,95
tomato, mozzarella, spicy salami, red pepper, basil	
TARTUFO	17,95
mozzarella, parmesan cheese, mushrooms, Parma ham, rocket salad, truffle oil	

Mains

BULGUR LENTILS M'JADARRA (V)	17,95
green tomato salsa, parsley oil, bimi, pine nuts * Spätburgunder - biodynamique - Weingut Raddeck, Germany 32,50	
RAVIOLI (V)	16,95
green asparagus, foam of parmesan, artichoke, smoked almond * Soave - La Formica, Italy 37,50	
CORVINA	21,95
green asparagus, wild rice, cherry tomatoes, samphire, edamame * Albariño - Terra de Asorei, Spain 32,50	
POUSSIN	21,95
cabbage salad, sweet potato mash * Viognier - Les Vignerons de Florensac, France 30	
LAMB STEAK	22,95
baharat red wine sauce, pistache crumble, fennel mousseline, baked corn * Rioja - Martinez Corta, Spain 7,50 37,50	

Burgers

SMOKEY BURGER	17,95
angus beef burger, smoked cheese, bacon, caramalized onion, barbecue sauce, Frites uit Zuyd * Lagunitas IPA 6,2% 5,25 25,95	
BEYOND BURGER (V)	17,95
Beyond Meat burger, little gem, tomato, red onion, harissa ketchup, ras el hanout mayo, sweet potato fries * Thai Thai spicy tripeL - Oedipus 4,3% 5,25	

Sides

complete your dish

SWEET POTATO FRIES (V)	6,95
with ras el hanout mayonnaise	
FRITES FROM ZUYD (V)	5,95
with mayonnaise	
GRILLED GREEN ASPARAGUS (V)	7,95
with parmesan	
PANZANELLA (V)	7,95
with croutons, candied lemon, dragon dressing, carnival tomatoes, fried okra	
GREEN SALAD (V)	5,95
mixed salad, nuts, parmesan, capers, fresh dressing	
HASSELBACK (V)	5,95
with rosemary and garlic oil	

Desserts

CHOCOLATE PARFAIT (V)	7,95
flamed pineapple, red fruit sauce, popcorn	
PASSIONFRUIT COCONUT PANNA COTTA (V)	8,95
açai jelly, watermelon peach sauce, quinoa cracker	
CRÈME BRÛLÉE (V)	7,95
met vanille	
FROMAGES (V)	12,95
cheeses from Fromagerie Kef, crackers, compote * Ruby port- Quinta do infantado, Portugal 5,50	
ESPRESSO MARTINI	11,95
vodka, Kahlua, espresso	

* wine suggestion

(V) vegan (V) vegetarian

Allergies? Let us know!

BAR BOTANIQUE

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