

CHARCUTERIE

SOURDOUGH BREAD □	3
Extra Virgin Olive oil & olives	
Add biological butter ■	1.4
Add wild garlic butter ■	1.6
Add aioli	1
GLUTEN FREE BREAD	4
Extra Virgin Olive oil & olives	
MARINATED OLIVES	3
Old school	
PATA NEGRA 60GR.	17
Jamon Iberico Bellota from Salamanca	
IBERICO COLD CUTS	16
Pata negra, chorizo & salchichón	
MARCONA ALMONDS △	4
Roasted in Valencia	

CHEESE 40GR. Min. 3 cheeses

MANCHEGO ■	3.5
Sheep, pasteurized, Cuenca, Spain	
VALDEÓN ■○	4.5
Cow, blue flora, unpasteurized, Asturias, Spain	
BONDE DE LA GATINE ■○	5
Goat, unpasteurised, creamy, Poitou, France	
SOUMAINTRAIN FERMIER ■○	4
Cow, creamy, unpasteurised, red flora, Bourgogne, France	
OUDE WEESPERKAAS ■	4
Cow, pasteurized, biologic, Weesp, The Netherlands	
PAYOYO ■○	4.5
Payoyo – Mixed, unpasteurised, cured, Cádiz, Spain	

SMALL BITES WITH YOUR HANDS

TUNA CROQUETAS (4 PCS) □■●	10
Langoustine bechamel	
SMOKED SARDINE (1 PC) □■	4.5
On toast with aubergine, yoghurt and garam masala	
PIMIENTOS DE PADRON WITH SEA SALT	7
JOHNNY BRAVAS	6.5
Our classic with two sauces, like in Madrid	
CROQUETAS DE JAMON (4 PCS) □■	6.5
Paprika coulis	
BALINESE LAMB SATÉ (2 PCS) △■	15
Served in two vegetable tacos, with pineapple, tenderloin meat and peanut crumble	
MAÑANA MAÑANA RIBS (2 PCS) □■	9
Slow cooked and deboned Ibérico with teriyaki and tamarind	

□ gluten, ■ lactose, ■ soya, △ nuts, ▽ vegan, ● shellfish, ○ molluscs, ○ pregnant, ◆ nightshade

MEDITERRANEAN HERITAGE

BOTANICAL SALAD	11
Fresh herbs, courgette, truffle and celery sorbet	
HANDCUT STEAK TARTARE □○	14
Bone marrow emulsion, chives and haring caviar	
PLANCHA LEEKS △	10.5
Smoked el emulsion, spicy romesco & dill oil	
SEAFOOD RICE PAELLA STYLE ●●	17.5
Homemade fish broth, calamari, gambas and saffron	
SPANISH TORTILLA	7
Agrida potatoes, caramelized onions and ecological Kipster eggs*	

A WORLD TOUR

TUNA IN THE CLOUDS □■○	16
Tuna tartare from the south of Spain	
HOMEMADE BEEF MEATBALLS □■	12
Green curry, coconut milk, kaffir lime and pommes carrées	
MEXICAN GARDEN PEA TOSTADA (2 PCS) ■	10
Green tomatillo salsa & fresh cheese served on a blue corn taco	
CANTONESE PORK BELLY	12
Carrot-cardamom purée, crispy shallot, spicy soja glaze	
HOMEMADE POTATO GNOCCHI □■△	11
Japanese lovage pesto, aged cheese & sansho pepper	
WHOLE OCTOPUS LEG ■●	18
In confit, served with a tomato soja vinaigrette and roasted potatoes	

SWEET

FRESH STRAWBERRIES □■	9
White chocolate, wasabi, olive oil cake and lemongrass	
COCONUT MOUSSE □■	8.5
Lime, crumble & green tea ice cream	
CHOCOLATE BOMB △	6
Two scoops of vegan dark chocolate sorbet	



CHEFS MENU
MIN. 2 PAX 37.5

Don't look any further ...
We got this!

Please scan with your phone for the corona health check



*We have gone as far as Castenray to find the freshest, most sustainable eggs in the world. www.kipster.nl