



DELIVERY

Please order via one of our partners



FOOD

TAPAS

Bread Sourdough bol served with aioli	4
Olives Old school marinated	4
Pikoteo's borrel platter Mixed cold meat selection, ham croquetas (4x), manchego cheese, olives, bread, aioli, almonds	33
Spanish omelette ^{Large} 4/5 pax, Confit agría potatoes, onion and free range eggs	23
Cold cuts platter Jamon, chorizo and salchichon iberico from salamanca	19
Cheese platter ^{3x types} 135 grams of 3 different cheese types	15
Jamon croquetas Paprika coulis	8
Tuna croquetas Langoustine bechamel	12
Padron peppers Sea salt	9
Iberico ham pata negra ^{70Gr.} Cured for 35 months, Bellota	21

PIKOTEO CLASSICS

Cantonese pork belly ^{Add rice for €3} Slow cooked pork belly served with a puree of carrot with tonka bean and a honey soya glaze	16
Tender stem broccoli Sautéed with a spicy miso sauce, hazelnuts and white rice	15
Valencian paella Chicken and vegetable paella cooked in a homemade chicken broth. Served with aioli	18
Galician octopus Whole large octopus leg with potatoes, paprika powder and olive oil	22
Pikoteo's tuna in the clouds ^{Add rice for €3} Smoked tuna tartare with soya, yuzu and wasabi	20
Botanical salad Mixed greens, fresh herbs, courgette pappardelle, truffled vinaigrette and parmesan cheese	12
Hand cut steak tartare Caviar, bone marrow emulsion and croutons	18
Red label chicken leg Slow cooked and grilled, with a yuzu chicken demi glaze	21

DESSERT

Chocolate pannacotta Peruvian chocolate, pear gel, chocolate crumble, sea salt	7
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DRINKS

COCKTAILS

Pikoteo's Red Sangria Red wine, rye whiskey, orange liqueur, red fruits, citrus, apple, mint, cinnamon	9
Amsterdam Tinto The classic Spanish Tinto de Verano, by a local Amsterdam based company	8,5
Espresso Martini Vodka, coffee liqueur, espresso, vanilla, salt	11
Dark & Stormy Goslings Black Seal Rum, Fever-tree Ginger Beer, Angostura Bitters, Lime	11
Moscow Mule Vodka, Fever-tree Ginger Beer, Angostura Bitters, Lime	11
Aperol Spritz Aperol, Cava, Soda, Orange	8
The Rum & Coke Pampero Anejo Especial, Coca Cola, Orange, Angostura Bitters	8

WINES

WHITE WINES	
Bod. Hacienda Alcaraz 2018, Verdejo, Rueda, Spain	21
Bod. Laureatus 2018, Albariño, Rias Baixas, Spain	30
Dom. Le Garrigue Reserve 2017, Chardonnay, Limoux, France	35
RED WINES	
Montenero 2018, Primitivo, Puglia, Italy	21
Bod. Fantasia 2018, Malbec, Mendoza, Argentina	30
Bod. Ondalan Crianza 2016, Tempranillo-Graciano, Rioja, Spain	35
ROSE	
Mas de Lauriers 2018, Shiraz, Grenache, Cinsault, Languedoc-Roussillon, France	25
BUBBELS	
Cava: L'Arboc 'd'Arciac', Macabeo-Parellada-Xarel-Lo , Cataluna, Spain	30

BEER

San Miguel ^{5,4%} Lager, Spain	4,5
Gaia ^{7%} West Coast Style I.P.A., Holland	6
Inedit by Estrella damm ^{4,8%} Belgium white beer, Spain	6
Erdinger Hefe ^{< 0,5%} Non-alcoholic, Germany	4

SODA

Home-made ice tea Berry white tea, raspberry syrup, lime, mint	4,5
Home-made green ice tea Lemon & ginger green tea, lime, honey	4,5
Ting Grapefruit soda ^{0,33L}	3,5
Cola / Cola Zero ^{0,33L}	3
Earth Still / Sparkling ^{0,75L}	5