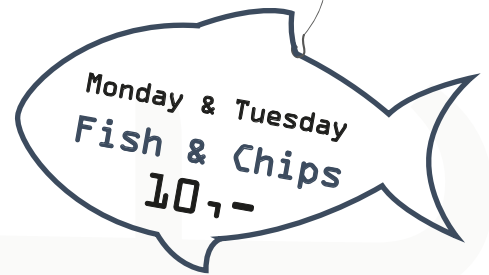
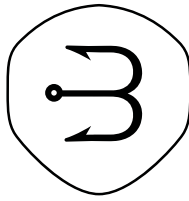


Tip
Try our
Chef's
surprise menu for
30 euros
per person!



Oysters - from 2.50
Per piece

Razor Clams 8.50
With garlic beurre noisette

Cockles 8.50
With gremoulata

Argentinian Shrimps 7.25
With lemon

Tempura Gamba 8.50
With teriyakisauce

Fish Cakes 7.75
With mango chilisauce

Brandade 7.50
With saffronmayonaise

Calamares 8.25
With aioli

Fish 'n Chips 14.50
With Vita's fries from the Dappermarkt
and remouladesauce

Half a lobster 17.50

Whole Seabass 26.50



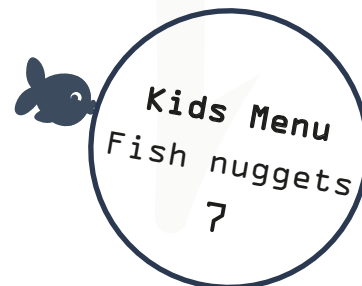
SIDE DISHES

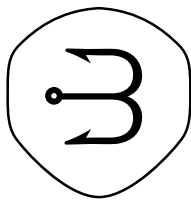
Green salad 4.50

Caponata 4.50

Bread with a trio of dips 6.75
Aioli · olive oil and
anchovy butter

Vita's Fries 4.50
from the Dappermarkt





COLD



Oysters 1 euro
Every first Sunday of the month
Between 16:00 and 18:00 hrs

Cured cod 11

White asparagus · egg · sea asparagus · cod
chips and asparagus buttersauce

Marinated sea bream 10

Broad bean crème · wasabi merengue · roasted
padron peper and sauce of shiso and sambai

Herring 9

Tarragon mayonaise · potato confit · Amsterdam
onion · sea asparagus and crispy chicken skin

Ceviche 11.50

Mango-aji · red onion · coriander · sweet potato
en seaweed tempura

WARM

Soft shell crab 12

Corn salsa · jalapeño · crème
fraîche · avocado and popcorn sauce

Pulpo & rendang 15

Rice · sweet and sour vegetables and
homemade seroendeng

Scallops 13.75

Parsleyrootcrème · hazelnut · leek ·
Jerusalem artichoke and sauce Albufeira

Baked mackerel 9.75

Spring onion · sweet and sour rettich · smoked
mackerel furikake and a 7 spice mayonnaise



SHARED FISHES (18:00 until 22:00)

