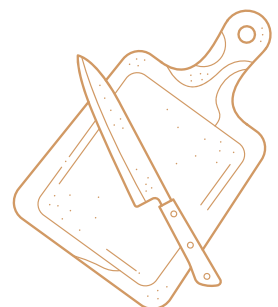
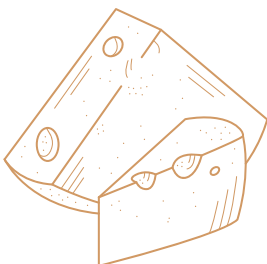
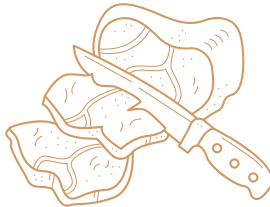
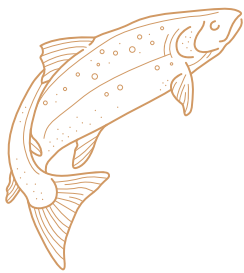


MENU



- AT DE BODEGA -



Our Options

At De Bodega, we let you enjoy your experience just the way you like it.

In the mood for our shared dining dishes or would you rather be surprised?

Just looking to enjoy some drinks and bites, or prefer à la carte dining?

Check out our options, anything is possible at De Bodega!

Are you with more than six people and choosing one of our set menus or sharing boards? Please note: these can only be ordered per table.

SURPRISE MENU



THREE COURSES

Starter – Main – Dessert

FOUR COURSES

*Starter – Intermediate –
Main – Dessert*

FIVE COURSES

*Starter – Soup – Intermediate –
Main – Dessert*

TAPAS MENU



SOUP

3 TAPAS OF YOUR CHOICE

*incl. patatas bravas
and seasonal salad*

CHEF'S DESSERT

WINE



*We would be happy to select a
matching wine for you, please
ask about the possibilities.*

FOR THE DD



*For the DD we have also
a wide variety of delicious
drinks available.*

We're happy to advise you.

À LA CARTE DINING



*Our menu offers a wide
selection of dishes that are
easy to combine, allowing
you to create your ideal
Bodega evening.*

*Need help deciding?
We're happy to assist!*

- BE SURPRISED -



Chef's Surprise Menu

Let our chef surprise you with a menu full of passion. This monthly-changing menu includes unique dishes not found on the regular menu, making every visit a new experience.

Drink Pairing

Let our chef surprise you with a menu full of passion. This monthly-changing menu includes unique dishes not found on the regular menu, making every visit a new experience.

SURPRISE MENU



THREE COURSES
Starter – Main – Dessert

FOUR COURSES
Starter – Intermediate – Main – Dessert

FIVE COURSES
Starter – Soup - Intermediate – Main – Dessert

SURPRISE MENU

THREE COURSES..... 40

STARTER / MAIN / DESSERT

FOUR COURSES..... 48

STARTER / INTERMEDIATE / MAIN / DESSERT

favorite

FIVE COURSES..... 55

STARTER / SOUP / INTERMEDIATE / MAIN / DESSERT



- TO START WITH -

BREAD

BREAD BOARD..... 11

FOCACCIA / SUNDRIED TOMATO / TRUFFLE TAPENADE / CRÈME FRAÎCHE / OLIVE OIL
→ *favorite*

DELUXE BREAD BOARD..... 15.5

FOCACCIA / CURED MEAT / SUNDRIED TOMATO / CRÈME FRAÎCHE /
OLIVE OIL / TRUFFLE TAPENADE

CURED MEATS

SALAME VENTRICINA..... 6.5

TRUFFLE SALAMI..... 8

JAMON IBÉRICO..... 14.5

OYSTERS

CLASSIC OR CHEF'S SPECIAL..... 9.75

TWO PIECES / MANGO & PASSIONFRUIT OR CLASSIC

TO BE ORDERED: 2, 6 OR 12 PIECES



- TAPAS -




Shared dining

Perfect for sharing. Start with a few tapas, then choose a sharing board or main course.

For the full experience, we recommend our tapas menu.

TAPAS-MENU

40,-



SOUP

3 TAPAS OF YOUR CHOICE
incl. patatas bravas and seasonal salad

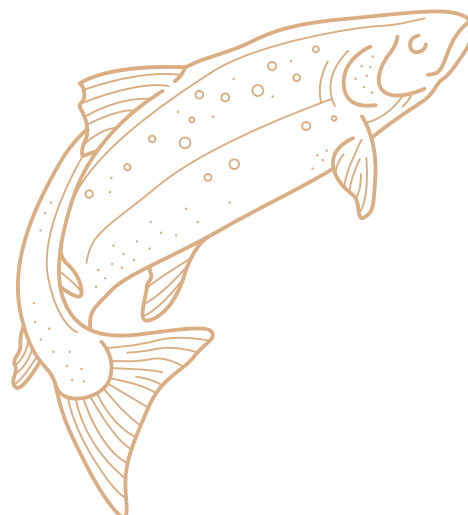
CHEF'S DESSERT

SOUPS

LANGOUSTINE.....	9
COGNAC / GARLIC BREAD	
<i>favorite</i>	
POMODORI.....	9
CHORIZO / GARLIC BREAD	
SOUP OF THE SEASON.....	9
ASK YOUR HOST	

FISH & SEAFOOD

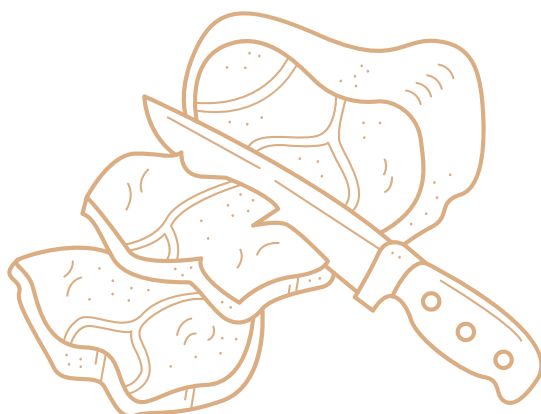
CALAMARIS	9
DIP SAUCE	
CROSTINI SMOKED SALMON.....	10
CREAM CHEESE / CUCUMBER	
GAMBA TARTARE	12
WAKAME / BUDDHA'S HAND / CRISPY / LOBSTER JUS	
SPICY GAMBA	12
GARLIC BREAD / CHEF'S SAUCE	
GRILLED SALMON.....	12
LEEK / CHEF'S SAUCE	
SCALLOPS	14
ASPARAGUS / LOBSTER JUS	
<i>favorite</i>	



- TAPAS -

MEAT

ALBONDIGAS	10
MEATBALLS IN TOMATO SAUCE / CRISPY ONION	
STEAK	11.5
CHIMICHURRI	
PICANHA	12
CHIMICHURRI / POTATO CREAM	
IBÉRICO PORK CHEEK	12.5
CHICORY / JUS	
IBÉRICO RIB FINGERS	12.5
SPICY DIP	
<i>favorite</i>	
STEAK TARTARE	13
EGG YOLK / MUSTARD SEED / CAPERS / TRUFFLE / CROSTINI	
CARPACCIO	13
TRUFFLE CREAM / CAPERS / OLIVE / ARUGULA / PARMESAN	



- TAPAS -

VEGETARIAN

GREEN ASPARAGUS7.5

CROSTINI

DATES7.5

HONEY / FETA / CROUTON

TOMATO TARTARE7.5

BURRATA / ACETO / BASIL / CROSTINI

PIMIENTOS DÉ PADRÓN8

SEA SALT / CREAMY DIP

→ *favorite*

SIDE DISHES



Side Dishes

*Our side dishes are generous enough to share
and pair well with our tapas dishes.*

PATATAS BRAVAS..... 5

SPICY SAUCE / SPRING ONION

SEASONAL SALAD 5



- MAIN COURSES -



Bij uw hoofdgerecht

All mains come with vegetable garnish and patatas bravas.

Would you like a salad? Please ask your server.

Dry-aged

Ask your server about the current selection. A true treat for meat lovers, aged to perfection for optimal flavor and texture.

DRY-AGED MEATS



Only by reservation!

*Available to order
from 2 persons*

*Also available as dry-aged.
This gives the meat an extra
beautiful texture and flavor.*

FISH

SALMON STEAK 27

GREEN ASPARAGUS / SAMPHIRE / HERB SAUCE

GAMBA DELUXE 37.5

GARLIC BREAD / CHEF'S SAUCE / SEASONAL VEGETABLES

MEAT

PICANHA STEAK 30

GRASS FED / CHIMICHURRI / CORN / SWEET POTATO CREAM / SEASONAL VEGETABLES

IBÉRICO PORK CHEEK 25

CHICORY / VEAL JUS / SEASONAL VEGETABLES

favorite

TOURNEDOS 38

150 GRAMS / PARSNIP / CARROT / SWEET POTATO CREAM /

PEPPER SAUCE / SEASONAL VEGETABLES

OPTIONAL: UPGRADE TO SURF & TURF (2 PRAWNS) + 7.5

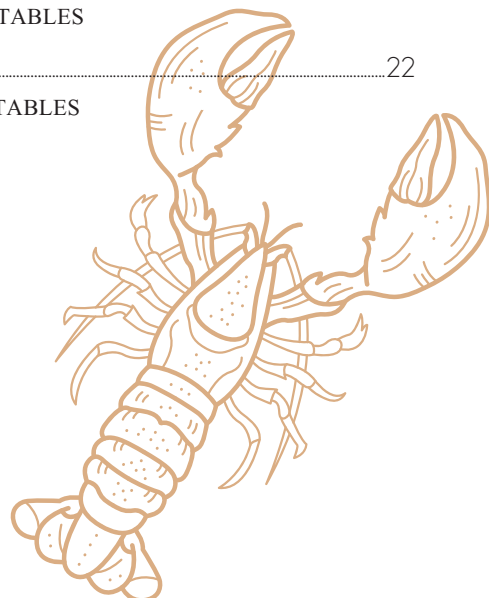
VEGETARIAN

TRUFFLE PASTA 20

MUSHROOMS / ARUGULA / PARMESAN / SEASONAL VEGETABLES

GREEN ASPARAGUS 22

MACADAMIA / BURRATA / PARMESAN / SEASONAL VEGETABLES



- DESSERTS -

SWEET

COFFEE / TEA 8

FRIANDISES

LEMON CURD 9

TARTELETTE / YUZU ICE CREAM

favorite

PASSION SCROPPINO 9

JUS D'ORANGE / PASSIONFRUIT / VODKA / PROSECCO

CRÈME CATALANA 9

ORANGE

CHEF'S DESSERT 10

VARIES

CHEESE

KAASPLANK 16

SELECTION OF CHEESES / GRAPES / BREAD

