

◇◇ **OESTERS** ◇◇

ZEEUWSE CREUSE — 22,5
6 stuks, citroen, vinaigrette

JAPANESE OESTER — 5
Teriyaki, tobiko, kumquat

MISO OESTER — 5
Gegratineerd, miso saus, bonito

CEVICHE OESTER — 5
Nikkei saus, salsa, krokante mais

◇◇ **BITES** ◇◇

GREEN BEAN TEMPURA (V) — 6,5
Curry mayonaise

ZUURDESEM BROOD (V) — 7,5
Van Bakhuis de Koophandel, miso-soja boter, aioli

SPICY EDAMAME (V) — 6
Sojabonen in de schil, pittige gochujang saus

PADRON PEPERS (V) — 6,5
Gefrituurde Spaanse pepers, kombu zout

GAMBA DUMPLINGS — 8
Gestoomd, chili olie, 6 stuks

THAI STYLE WONTONS — 9
Khao soi saus, kruiden olie, 6 stuks

TAKOYAKI — 7,5
Japanse hartige poffertjes gevuld met octopus, 4 stuks

KOREAN FRIED CHICKENWINGS — 9,5
Krokante kippenvleugels, pittige gochujang saus

GAMBA GYOZA — 8,5
Krokant gebakken dumpling, ponzu, kimchi mayonaise, 5 stuks

YAKITORI — 13
Kip spiesjes geserveerd op de konro grill, 4 stuks

PANI PURI STEAK TARTAAR — 12,5
Krokante Indiase snack, gevuld met tartaar, radijs, tobiko

PANI PURI TONIJN — 13,5
Krokante Indiase snack, gevuld met tonijn, avocado, kumquat

◇◇ **VOORGERECHT** ◇◇

BAO BUN BUIKSPEK — 9
Hoisin, zoetzure komkommer, pinda

BEEF TATAKI — 15
Teriyaki, rettich, koriander

KOREAN SPICY SPARERIBS — 15
Gochujang, pinda, furikake

BAO BUN SOFT SHELL CRAB — 11
kimchi, gochujang pittige lak, rettich

TAQUITOS PULLED BEEF — 15
Krokante taco, mole, salsa, chipotle

BURRATA (V) — 12,5
Gekarameliseerde ui-chili olie, flatbread

“CHEF’S SPECIAL”
BRIOCHE MET PALING EN IBERICO — 15
Gelakte gerookte paling, iberico ham, balsamico, gekarameliseerde appel

◇◇ **HOOFDGERECHT** ◇◇

ZALM — 26
Tikka masala, zeekraal tempura, paksoi, chutney

KABELJAUW — 28
Miso beurre blanc, zeekraal, tapioca cracker

BBQ BLOEMKOOL (V) — 18,5
Kimchi puree, dukkah, frisse salade

TRUFFEL BURGER — 23
Dryaged burger, truffel mayonaise, cheddar, uien compote, krokante uitjes, bacon

FLAT IRON STEAK 300GRAM — 31
Sesam miso dipsaus, bbq aubergine, seizoens puree

PIEPKUIKEN VAN DE BBQ — 29
Romesco saus van gerookte paprika en amandel

T-BONE STEAK 550GRAM — 42
Miso truffel saus, verse kruiden salade, friet

TXULETON 40 DAGEN DRYAGE RIB
— 8,75 PER 100 GRAM
Premium rijpt vlees uit de Baskenland, check ons bord voor de gewichten

◇◇ **BIJGERECHT** ◇◇

FRIET MET MAYONAISE (V) — 5

GEGRILDE MAISKOLF (V) — 6
Parmezaan, chipotle mayonaise

◇ OYSTERS ◇

ZEEUWSE CREUSE — 22,5
6 pieces, lemon, vinaigrette

JAPANESE OYSTER — 5
Teriyaki, tobiko, kumquat

MISO OYSTER — 5
Gratinated, miso sauce, bonito

CEVICHE OYSTER — 5
Nikkei sauce, salsa, crispy corn

◇ BITES ◇

GREEN BEAN TEMPURA (V) — 6,5
Curry mayonnaise

SOURDOUGH BREAD (V) — 7,5
From a local bakery, miso-soy butter, aioli

SPICY EDAMAME (V) — 6
Soybeans in pod, spicy gochujang sauce

PADRON PEPPERS (V) — 6,5
Fried Spanish peppers, kombu salt

PRAWN DUMPLINGS — 8
Steamed, chili olie, 6 pieces

THAI STYLE WONTONS — 9
Khao soi sauce, herb oil, 6 pieces

TAKOYAKI — 7,5
Japanese savoury doughnuts filled with octopus, 4 pieces

KOREAN FRIED CHICKENWINGS — 9,5
Spicy gochujang sauce

PRAWN GYOZA — 8,5
Crispy fried dumplings, ponzu, kimchi mayonnaise, 5 pieces

YAKITORI — 13
Chicken skewers served on the konro grill, 4 pieces

PANI PURI STEAK TARTARE — 12,5
Crispy Indian snack, filled with tartare, radish, tobiko

PANI PURI TUNA — 13,5
Crispy Indian snack, filled with tuna, avocado, kumquat

◇ STARTERS ◇

BAO BUN PORKBELLY — 9
Hoisin, pickled cucumber, peanut

BEEF TATAKI — 15
Teriyaki, rettich, coriander

KOREAN SPICY SPARERIBS — 15
Gochujang, peanut, furikake

BAO BUN SOFT SHELL CRAB — 11
kimchi, gochujang spicy glaze, rettich

TAQUITOS PULLED BEEF — 15
Crispy taco, mole, salsa, chipotle

BURRATA (V) — 12,5
Caramelised onion-chili oil, flatbread

“CHEF’S SPECIAL”
BRIOCHE SMOKED EEL & IBERICO — 15
Glazed smoked eel, iberico, balsamico, caramelised apple

◇ MAINS ◇

SALMON FILLET — 26
Indian curry sauce, samphire tempura, paksoi, chutney

COD FILLET — 28
Miso beurre blanc, samphire, tapioca cracker

BBQ CAULIFLOWER (V) — 18,5
Kimchi puree, dukkah, fresh salad

FLAT IRON STEAK 300GRAM — 31
Sesame miso dipsauce, bbq aubergine, seasonal puree

SPRING CHICKEN FROM THE BBQ — 29
Romesco sauce from smoked red peppers and almonds

TRUFFLE BURGER — 23
Dryage burger, truffel mayonnaise, cheddar, onion compote, crispy onions, bacon

T-BONE STEAK 550GRAMS — 42
Miso truffel sauce, fresh herb salad, fries

TXULETON 40 DAYS DRYAGE RIB BEEF
— 8,75 PER 100 GRAM
Premium aged meat from the Basque country, check our board for the weights

◇ SIDES ◇

FRIES WITH MAYONNAISE (V) — 5

GRILLED CORN (V) — 6
Parmesan, chipotle mayonnaise