

ESCOBAR

Latin Bistro

Sourdough bread from Restaurant AS with black garlic butter*	4	Cabbage & sugar cane*/** Gebakken witte kool met crème van cashew	12
Tiradito de salmon** Tiradito van zalm met mierikswortel en rabarber	11	Leek & mole amarillo* Prei van de BBQ met mole van gele peper	10.5
Calamares with black sofrito Inktvis met mayonaise van gezouten citroen	10	Entrecote Dutch milkcow 230 grams ** Nederlandse entrecote met knolselderij	21
Red snapper ceviche** Ceviche van roodbaars met mandarijn, koollrabi	11	Lamb Rump Steak** Lam met avocado en poeder van zeewier	19
Crispy taco 'el pastor'*/** The classic taco with pork but we made it crispy!	8	Chicken breast with morilles Gerookte bakbanaan met sauce van morilles	15.5
Burrata & Cherries*/** Burrata, kersen, aarbeien en gebbqde komkomer	12	Mussels & chili oil ** Citroengras, lamsoren en venkel	13
Gambas al ajillo** Gamba's in knoflookolie met XO-saus	11	Fish a la plancha ** Saus van paling, snijbiet en krokante bakbanaan	18
Chicken yakitori (2) ** Gegrilde kip yakitori met chipotle mayonaise	10	Taco's to share with Venezuelan Pulled Beef** Zachte tacos met zacht geeraard rundvlees	25
Paletta Iberico** Spaanse ham van het Iberico varken	12	Special: Cote de boeuf** Tomahawk van Nederlands rund met chimichurri	50
Limited: Two Arepas with Chicken Avocado Salad	9		

PLEASE LET OUR STAFF KNOW YOUR ALLERGIES

* (possible to order this dish) vegetarian

** (possible) gluten-free

LUNCH – 12:00h – 16:00h

Cuban Sandwich	8
Eggs Benedict	8
Eggs Florentine	8
Salmon Avocado Bagel	8
Ceaser Salad	8

SIDES

Yucca frita	5.5
Cauliflower	6
Side salad	5.5
BBQ Corn & Smoked Butter	5

DESSERTS

Chantilly & Summer berries*	9
Sorbet van zwarte bes, passievrucht en framboos	
Rum infused pineapple & Coconut ice-cream	8
Rum ananas met kokos ijs	

Sparkling

Cava, Gramona Imperial	8.5/51
Champagne, Nicolas Feuillatte Brut	80

White

Verdejo — Tresolmos, Spain	4.5/24
Pinot Grigio — Gregoris, Italy	5/27
Chardonnay — Dom Doriac, France	6/33
Sauvignon Blanc Gran Reserva — Boschendal, SA	6.5/35
Chardonnay Reserva — Norton, Argentina	7.25/39

Txakoli de Birkaia NR 7 — Itsasmendi, Spain	45
Albarino Verde — Argo de Bazan, Spain	36
Pacherenc du Vicbilh — Laffitte, France	33
Rioja Bianco — Viura, Muga, Spain	34
Sancerre — Cherrier et Fils, France	49
Chablis Vieilles Vignes — Hamelin, France	59
Chardonnay Leyda Lot.5 — Leyda, Chile	53

Rose

Paquette — France	5.5/29
Lapostolle — Chile	46

Red

Monastrell — Sierra Salinas, Spain	4.25/24
Tempranillo — Ill Ciguenas, Spain	4.75/27
Zinfandel — Motto Wines, USA	7.5/41
Cabernet Sauvignon — Finca Constanca, Spain	6/35
Rioja Reserva — Beronia, Spain	8/45
Malbec Reserva — Norton, Argentina	7.25/39

Zweigelt — Estherhazy, Austria	36
Pinot Noir Cuvee Alexandre — Lapostolle, Chile	49
Bierzo Tinto — Bodegas La Senda, Spain	30
Barbera D'alba — Maria Gioanna, Italy	34
Chassagne Montrachet — Morey, Fr.	62
Finca Moncloa — Gonzales Byass, Spain	45
Carmenere Cuvee — Lapostolle, Chile	54
Barolo — Massolino, Italy	68

COCKTAILS

Moscow Mule with Fever Tree Gingerbeer	9.5
Mescal Mule with Fever Tree Gingerbeer	9.5
Dark & Stormy with Fever Tree Gingerbeer	9.5

Bello Tonic with Fever Tree Indian Tonic	9.5
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DRAFT BEERS

Heineken	3
Brouwerij t IJ — Zatte	4.75
Lagunitas IPA	5.2
Brand Weizen	3.75
Affligem Blond	4.5

Bottled Beers

San Miguel	5
Desperados	5
Brouwerij 't IJ — IJPA	4.75
Brouwerij 't IJ — Natte	4.75
Brouwerij 't IJ — Ijwit	4.75
Lagunitas Sumpin' Sumpin'	5.25
Apple Bandit	4
Heineken 0.0%	3.5

GT's

Tanqueray Gin & Royal Club	9
Hendricks & Fever Tree Indian Tonic	12
Gin Mare & Fever Tree Indian Tonic	12
Bobby's & Fever Tree Indian Tonic	10.5
Sloanes & Fever Tree Elderflower Tonic	10

SANGRIA TINTO (1L) 23

MAM TINTO DE VERANO	4.5
APEROL SPRITZ	6

WIFI: ESCOBAR_GUEST - Crispytaco