

BAR FISK'S KITCHEN

*We bring the ever lively, no strings attached hospitality of
Tel Aviv to Amsterdam*

OYSTERS / <i>Limonana vinaigrette</i>	1P - 3 / 6P - 16 / 12P - 30
CORVINA TARTAR / <i>Tabbouleh salad / Labneh / Eggplant</i>	8.5
CURED MACKEREL / <i>Cauliflower / Rucola / Yogurt tahini</i>	8
CALAMARI / <i>Beetroot salad / Crème fraîche / Pecans</i>	9
FRIED SARDINES / <i>Roasted onion / Chili vinaigrette</i>	6.5
LAMB SWEETBREADS / <i>Potatoes & sweet potatoes / Rosemary</i>	8.5
JERUSALEM ARTICHOKE RAVIOLI / <i>Ricotta / Roots purée / Sage butter</i>	10
SEA BREAM PAN FRIED / <i>Spinach / Almonds / Hanged yogurt</i>	13.5
TIGER SHRIMP / <i>Eggplants / Amba mango sauce</i>	9
SHELLFISH MIX BOWL / <i>Mediterranean green curry</i>	11
SKATE WING / <i>Tomato paprika chutney / Chickpeas</i>	14
HANGER STEAK / <i>Green peas / Bahārāt veal stock</i>	14
WHOLE SEA BASS GRILLED / <i>Parsley / Garlic</i>	17.5
SIDE DISH:	5

FRIKEH (GREEN WHEAT) WARM SALAD / *Cured lemons*

GREEN SALAD / *Parmesan / Smoked almonds*

ROOTS CHIPS / *Capers / Paprika mayo*

