

# SNACKS

<b>Oyster (a piece) *</b>	2.5
<b>Oysters (6 pieces) *</b>	12.5
<b>Charcuterie *</b> Selection of Spanish meat	15
<b>Wicked Platter *</b> Selection of Spanish meat and a variety of cheese	19.5
<b>Veggi platter *</b>	14.5
<b>Cheese platter *</b>	13.5
<b>Fish platter *</b> a variety of fish	15.5
<b>Olives platter *</b>	7.5
<b>Mixed nuts</b>	2
<b>Wasabi nuts</b>	3
<b>Shrimps pil pil *</b>	6.5
<b>Gyoza 4 pieces *</b> Gamba   chicken   veggi	6.5
<b>Gyoza mix 6 pieces</b>	8

<b>Bread with olive oil and butter *</b>	5.5
<b>Dish of olives</b>	4.5
<b>Edamame soy beans *</b>	5
<b>Vegetable croquettes</b>	5.5
<b>Serrano croquettes</b>	7
<b>'Dutch croquettes'</b>	5.5
<b>Cheese sticks</b>	5.5
<b>Vegetarian spring rolls</b>	5.5
<b>Crispy chicken bites</b>	7.5
<b>Wicked mix S   L</b>	10   20



\*Available till 22.00 p.m



BAR KITCHEN

## WICKED WINES

# SUSHI

<b>Sashimi tempura roll</b>	15
Salmon   tuna   seaweed salad   shiitake   tempura wasabi nuts crunch   miso-mayonaise	
<b>California roll</b>	15
Crab   avocado   masago	
<b>Veggi roll</b>	15
Japanese omelet   avocado   shiitake	
<b>Spicy tuna roll</b>	15
Tuna tartar   seaweed salad   chili flakes	
<b>Salmon roll</b>	15
Salmon   masago   miso mayonaise sesame seeds   flamed salmon on top	
<b>Surf en turf</b>	15
Crispy shrimps   avocado beef teriyaki on top	
<b>Sashimi</b>	
Small   large	14.5   21.5
<b>Sushi</b>	15.5   26.5   34.5
Small   medium   large	
<b>Seaweed salad</b>	4



# GYOZA

<b>Gyoza veggi</b>	4 pieces	6.5
<b>Gyoza shrimps</b>	4 pieces	6.5
<b>Gyoza chicken</b>	4 pieces	6.5
<b>Gyoza mix</b>	6 pieces	8

# SPECIALS

<b>Lunch special</b>	9.5
2 till 5 p.m. (ask crew)	
<b>Diner special</b>	
Surprise menu 2 courses	29.5
Surprise menu 3 courses	35.5
<b>High wine</b>	27.5
<b>Wine and food tasting</b>	39.5
<b>Wicked experience</b>	75
4 course menu incl. carefully selected wines tablewater and coffee or tea (* to order only on reservation 24 hours in advance)	

*We are happy to tell you about our specials, feel free to ask us*

# STARTERS

<b>Bread with olive oil and butter</b>	5.5
<b>Soup of the day</b>	6.5
<b>Miso-mackerel</b> flamed mackerel fillet with miso   tomato antiboise avocado cream   nori and Thai basil	11
<b>Pickled salmon</b> Marinated salmon with cucumber   dill and dashi	11.5
<b>Steamed savoy</b> savoy cabbage packages stuffed with vegetarian minced 'meat' pulled mushrooms and hoisin sauce	11.5
<b>Classic steak tartare</b> Served with toast and quail's egg	9.5
<b>Beef tataki</b> Thin sliced beef with seaweed salad   onion-salsa and spicy peanuts	10.5
<b>Guinea fowl rilette</b> With an east Indonesian spice mix crispy chicken skin and smoked creme fraiche	10.5
<b>Chinese pancakes</b> <i>*also available as a vegetarian option</i> Crispy chicken with teriyaki   spring onions cucumber and bean sprouts	10.5   15.5

**\*Ask for our wine arrangement**

# SALADS

<b>Caesar classic</b> Little gem   chicken filet   bacon   croutons boiled egg   Parmesan and anchovies dressing	13
<b>Caesar gamba</b> Little gem   shrimps   croutons   boiled egg Parmesan and anchovies dressing	14
<b>Smokes pumpkin</b> Arugula   red chicory   roasted pumpkin blue cheese   figs   pomegranate and molasses	13



# MAIN

<b>North Sea fish</b> In banana leaf served steamed fish fillet with sambal   baked longton rice and papaya-mango salad	19.5
<b>Codfish</b> Pan-fried codfish with zucchini   cauliflower and beurre rouge	21.5
<b>Braised veal</b> With parsnip cream   Brussel sprouts   chanterelles and a sauce of porcini mushrooms	19.5
<b>Game dish of the day *</b>	daily price
<b>'Wicked' rice table</b> with coconut-rice   vegetables   atjar Served with your favourite choice: meat, fish or veggie	19.5
<b>Steak Bistro</b> Grilled steak with roasted vegetables and homemade fries Served with Madeira butter or port-balsamic sauce	21.5
<b>Wicked burger</b> <i>*also available as a vegetarian option</i> Beef burger with romaine lettuce   cheddar cheese   bacon   tomato crispy onions   BBQ sauce   served with homemade fries	17.5



\* ask crew

# EXTRA

<b>French or homemade fries</b>	4
<b>Roasted vegetables</b>	4
<b>Coconut-rice</b>	4
<b>Side salad</b>	3.5

# DESSERT

<b>Chocolat garden (2p)</b> A selection of different kinds of chocolate	16
<b>Wicked pancakes</b> Puffed pineapple from the Big Green Egg with an American pancake   coffee-caramel and pumpkin ice	7.5
<b>Crème brûlée</b> Brulee of rice pudding with rum and raisins served with Malaga ice cream	7
<b>Wicked ice-cream</b> 3 scoops of icecream with an oublie horn	6
<b>Cheese platter</b> A variety of 4 kinds of cheese	13.5
<b>A matching dessert wine?</b> (We would like tot inform you about the choises!)	v.a 6