

DINNER

TUE-SAT | 18.00 - 22.00

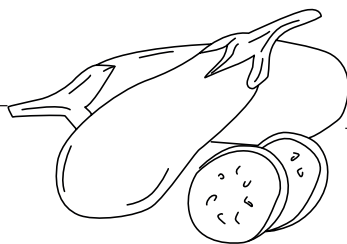


Bites

Harissa marinated olives	Ⓥ Ⓜ	4,5	Za'atar fries Mayo	Ⓥ Ⓜ	6,5
Hummus plate Chickpeas Tahina	Ⓥ	9	Fried chicken Red miso Sesame		14,5
Baba ghanoush Pomegranate Parsley	Ⓥ	9	Crispy mushroom wings	Ⓥ Ⓜ	12
Padrón peppers Black lime salt	Ⓥ Ⓜ	9	Vegan bitterballen	Ⓥ	9

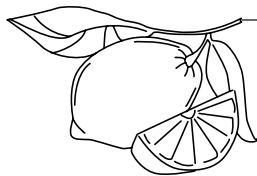
Sharing Plates

Sourdough Sage butter	Ⓢ	6,5
Burnt eggplant Zhug Tahina Pomegranate Sumac	Ⓥ Ⓜ	14
Grilled asparagus Yogurt Fava bean Pea shoot	Ⓢ Ⓜ	13
Batata harra Ras el hanout	Ⓢ Ⓜ	13
Carrot Yogurt Chermoula	Ⓢ Ⓜ	13
Chick'n tagine Chickpea Courgette Apricot	Ⓥ	16
Mangal chicken Onion Rhubarb ketchup	Ⓜ	16



Sweet

Cardamom & orange tart Clotted cream	Ⓢ	10
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THE LIVING KITCHEN

Any allergies? Please let a Sidekick know.
Allergieën? Laat het een van onze Sidekicks weten!



Vegetarian
Vegetarisch



Vegan
Vegan



Contains nuts
Noten



Gluten free
Glutenvrij



SHARED DINING ZOKU STYLE

18.00 - 21.00



Vegetarian

42 p.p.

Hummus plate | marinated chickpeas | tahina (V)

Baba ghanoush | pomegranate | parsley (V)

Burnt eggplant | Zhug | Tahina | Pomegranate | Sumac (V) (N)

Grilled asparagus | Yogurt | Fava bean | Pea shoot (V) (N)

Batata harra | Ras el hanout (V) (N)

Carrot | Yogurt | Chermoula (V) (N)

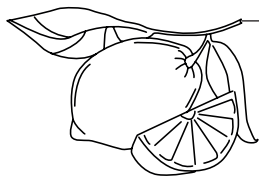
Chick'n Tagine | Chickpea | Courgette | Apricot (V)

Dessert of the Day (V)

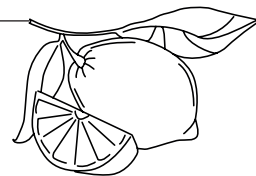
Fish & Meat

Just like our Vegetarian menu, but with a twist – you can swap out the Chick'n Tagine and Burnt Eggplant dishes for:

Mangal chicken | Onion | Rhubarb ketchup (N)



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