



HOUT

ALL DAY CAFÉ

SHARED DINING

BREAD WITH DIP	fresh bread from the oven with dips  	5
CHARCUTERIE	Serranoham (18-20m), chorizo Ibérico, Coppa di Parma, bread and olive oil	13.5
MANCHEGO	Manchego cheese aged for over 6 months 	6.5
SARDINES	sardines in olive oil with fresh bread	6.5
STEAK TARTARE	classic, served with crispy capers and crostini	10.5
IBERICO RIBS	slightly spicy Ibérico ribs	10
PORK BELLY	with pea mash and marinated mushrooms	9.5
CROQUETAS DE JAMÓN IBÉRICO	ibérico ham croquettes (3) with aioli	6.5
SHRIMP CROQUETTES	with lemon mayonnaise and crispy parsley	11.5
MARINATED SALMON	with fennel and horseradish-cream	9.5
CAULIFLOWER NUGGETS	with sriracha mayonnaise  	7
BEETROOT TARTARE	classic with crispy capers  	8.5
CRISPY HALLOUMI	with date-walnutmash, apple, dill and Isot 	7.5
BURRATA	cherry tomato, lemon á sel, crostini 	10.5
KING BOLEET	served with roasted tomato, Parmesan  	8.5
MINI BEYOND BURGER	mini vegaburger with Cheddar, Shiitake & 'HOUT' sauce 	6
PATATAS BRAVAS	crispy bravas with ranchero,  	6.5
PATATAS RENDANG	with Indonesian beef stew and sweet sour	7.5
CHEESE BOARD	several cheeses from 'De Kaaskamer van Amsterdam, quince and nut bread 	12.9
BROWNIE & ICE CREAM	'HOUT' made brownie with ice cream 	6.5
LEMON MERINGUE	Fresh lemon curd, meringue, fruit 	7

The 'HOUT kitchen' is inspired by the most beautiful trips to all corners of the world. Exotic dishes are interspersed with classics. There is no distinction between starters and main courses. **The dishes leave our kitchen when they are ready.** Dishes are for sharing. We recommend ordering 2 dishes per person.



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vegetarian



vegan or
vegan option