

ARCA RESTAURANT
SAMPLE MENUS

ARCA
AMSTERDAM

ARCA'S CHEF'S SELECTION

€78pp, served family-style, to share

SELECTION OF BREAD

Duo of butter

PEIXE MARINADO

Yellow tail, coriander and citrus marinade, sweet potato purée, dried mulberries

ATUM TATAKI

Tuna tataki, vegetable escabeche, chili and basil

ARROZ DE MARISCO

Rice, shellfish, tomato, coriander

LOMBINHO DE PORCO IBERICO

Roasted Iberian pork loin, bacon, migas, roasted spring onion, pepper jus

"CALDEIRADA"

Raspberry cremeux, olive oil cake, red bell pepper mousse, "caldeirada" granita

PÃO DE LÓ

Warm sponge cake, goat's cheese ice cream

PETIT FOURS

If you have any allergies or intolerances please inform your server.

ARCA'S CHEF'S SELECTION

€89pp, served family-style, to share

SELECTION OF BREAD

Duo of butter

PEIXE MARINADO

Yellow tail, coriander and citrus marinade, sweet potato purée, dried mulberries

VIEIRA PIL-PIL

Seared scallops, green pea purée, bacon, cumin pil-pil

POLVO A LAGAREIRO

Roasted octopus, mashed sweet potatoes, piquillo peppers

POSTA MIRANDESA

Roasted grass-fed Dutch beef fillet, seasonal vegetables, potatoes with garlic and caramelised onions, black pepper jus

"CALDEIRADA"

Raspberry cremeux, olive oil cake, red bell pepper mousse, "caldeirada" granita

CAFÉ COM CHEIRINHO

Barley parfait, Whisky caramel sauce, chocolate air bubbles, coffee foam

PETIT FOURS

If you have any allergies or intolerances please inform your server.

***ART'OTEL GALLERY
SAMPLE MENUS***

art'otel
AMSTERDAM

ARCA
AMSTERDAM

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LOMBINHO DE PORCO IBERICO

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Raspberry cremeux, olive oil cake, red bell pepper mousse, "caldeirada" granita

PÃO DE LÓ

Warm sponge cake, goat's cheese ice cream

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Roasted grass-fed Dutch beef fillet, seasonal vegetables, potatoes with garlic and caramelised onions, black pepper jus

"CALDEIRADA"

Raspberry cremeux, olive oil cake, red bell pepper mousse, "caldeirada" granita

CAFÉ COM CHEIRINHO

Barley parfait, Whisky caramel sauce, chocolate air bubbles, coffee foam

PETIT FOURS

If you have any allergies or intolerances please inform your server.

ARCA 3-COURSE MENU

€69pp, only for lunch

SELECTION OF BREAD

Duo of butter

ATUM TATAKI

Tuna tataki, vegetable escabeche, chili and basil

LOMBINHO DE PORCO IBERICO

Roasted Iberian pork loin, bacon, migas, roasted
spring onion, pepper jus

JASMINE INFUSED LEITE CRÈME

or vegetarian option

SELECTION OF BREAD

Duo of butter

COGUMELOS PICA-PAU (V)

Mushrooms, pickled vegetables, sweet and spicy jus

ARROZ DE COGUMELOS (V)

Rice, Wild mushrooms, Azores Island cheese

JASMINE INFUSED LEITE CRÈME

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ARCA 4-COURSE MENU

€82.5pp

SELECTION OF BREAD

Duo of butter

ATUM TATAKI

Tuna tataki, vegetable escabeche, chili and basil

LOMBINHO DE PORCO IBERICO

Roasted Iberian pork loin, bacon, migas, roasted
spring onion, pepper jus

ROBALO

Seabass, cauliflower pureé, roasted mushroom, fricassé sauce

CREAM TART WITH BURNT CINNAMON ICE CREAM

or vegetarian option

SELECTION OF BREAD

Duo of butter

ESCABECHE DE COGUMELOS (V)

Shiitake mushrooms, egg yolk confit, panko, parsley

COGUMELOS PICA-PAU (V)

Mushrooms, pickled vegetables, sweet and spicy jus

ARROZ DE VERDURAS (V)

Rice, Seasonal Vegetables, Azores Island cheese

CREAM TART WITH BURNT CINNAMON ICE CREAM

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ARCA 5-COURSE MENU

€92.5pp

SELECTION OF BREAD

Duo of butter

PEIXE MARINADO

Yellowtail, coriander and citrus marinade, sweet potato puree, dried mulberry

ATUM TATAKI

Tuna tataki, vegetable escabeche, chili and basil

ARROZ DE MARISCO

Rice, shellfish, tomato, coriander

LOMBINHO DE PORCO IBERICO

Roasted Iberian pork loin, bacon, migas, roasted spring onion, pepper jus

CAFÉ COM CHEIRINHO

Barley parfait, Whisky caramel sauce, chocolate air bubbles, coffee foam

or vegetarian option

SELECTION OF BREAD

Duo of butter

ESCABECHE DE COGUMELOS (V)

Shiitake mushrooms, egg yolk confit, panko, parsley

SALADA DE VEGETAIS (V)

Asparagus, pickled vegetables, pica pau sauce

ARROZ DE VERDURAS (V)

Rice, Seasonal Vegetables, Azores Island cheese

PAVE DE BATATA (V)

Potato terrine, cabbage, red bell pepper coulis

CAFÉ COM CHEIRINHO

Barley parfait, Whisky caramel sauce, chocolate air bubbles, coffee foam

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CANAPÉS
SAMPLE MENU FOR GALLERY,
RESTAURANT & BAR

art'otel
AMSTERDAM

ARCA
AMSTERDAM

CANAPÉS

min. 3 items pp

LA BOMBA DE VERDURAS €5

OXTAIL CROQUETTE €5

TUNA TATAKI ON CRISPY NORI €9

SEARED SCALLOPS ON WOODEN SCREWERS €17

BABY CARROTS €5

POTATO TERRINE WITH CAVIAR €14

PAO COM TOMATE €3.5

GREEN BEAN TEMPURA €5

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