

Guide to ordering

Save some room for cocktails - i'm here to drink
Share a sando and side between 2



Pretty damn hungry
A sando each and share a side



Ravenous
A sando and a side each



X-rated hangry
3 sandos & 3 sides between 2



I'M HUNGRY RIGHT NOW!

Cassava crackers with sweet chilli sauce delivered in 60 seconds **€4.00**

Sides

DEEP FRIED 24HR POTATO

24hr, twice cooked, 100 layer, buttery, salty, crispy potato **€8.00/€4.00**

BOMBAY MUSHROOM BITES

This dish was inspired by Uncle Sam - a fungi at parties but always battered / Allergens - Gluten Free **€7.50**

KARAAGE CHICKEN BITES

When you order this bird, please whisper - we don't want anyone to find out about Daddy's little bit on the side. / Allergens - Soy, Gluten Free, Sesame **€10.00/€6.00**

CUCUMBER SALAD

Spiraled cucumber marinated with red chilli, garlic and soy sauce. The lingerie of the salad world / Allergens - Sesame, Soy **€6.00**



MISO AUBERGINE €13.00

As sticky as a family re-union, miso aubergine with a tahini tickle of family dressing and a zesty cauliflower crumble.

Allergens: Soy, Sesame



Recommended drinks pairing

BEER

Mannentiefde 30cl / €5.25 6%



NATURAL WINE

CK Red Glass / €7.50 Bottle / €37.50



COCKTAIL

Espresso martini €13 (Mocktail €8)



The lemongrass notes in the beer high five the lemon zest in the sando's cauliflower crumble and also has a slight crush on it. The herbal and coconut aromas of the Sorachi Ace hops harmonize with the earthy, nutty flavours of the miso aubergine.

A full-bodied red wine and full-bodied sounds a bit like full buddied, which is exactly how this wine has befriended the umami-rich flavours of the miso eggplant. The citrus notes and acidity offer a refreshing contrast to the miso, taking your taste buds on an emotional rollercoaster.

The savoury, umami flavours of the miso aubergine create a delicious contrast with the bold, bitter notes of the espresso martini creating a bitter sweet pairing. Bitter sweet is usually associated with something good and something bad...like having a crush on your cousin. But at InBread, that's just good and gooder.



Ask about pickleback pairing

M-OYSTER MAKER €12.00

Bombay style oyster mushrooms with a shredded cucumber, plant-based yogurt slaw, homemade sriracha sauce and pickled red onion. A little bit spicy, just how Mummy likes it. Allergens: N/A



Recommended drinks pairing

BEER

Oedipus Swingers 33cl / €5.50 4%



NATURAL WINE

Frauen Power Rose Glass / €9.00 Bottle / €45.00



COCKTAIL

What She's Having €13 (Mocktail €8)



The refreshing nature of the Gose beer cleanses the palate after the spicy kick of the sriracha sauce. Swingers and spicy sauce always go hand in hand. One of these is the perfect lubricant, just don't get them mixed up.

Usually a dominatrix, Frauen Power has taken a more supportive role, with her red berry notes enhancing the savoury flavours of the mushroom and the tanginess of the pickled red onions.

The crisp and refreshing flavours of the cucumber water base and fresh lemon in the cocktail harmonize with the cucumber yogurt slaw in the sando. Two of the three most fun things you can do with a cucumber - making a sando and making a cocktail.



What even is a pickleback?



Dip Your Potato Stick



- Japanese mayo with **CHILI CHAN'S** **€2.00**
- Japanese mayo with prawn reduction **€2.00**
- Japanese mayo with sriracha **€2.00**
- Japanese mayo with pork reduction **€2.00**
- Japanese mayo **€1.50**

Mythical 24hr Potato Bits

Sharing Portion

Crispy end pieces of the famous 24 hr potato.

When they're gone, they're gone.

€11.00



I CHOOSE YOU, PORK CHASHU €16.00

24hr sous vide chashu pork belly, with a marinated soft boiled egg, served with spring onions, pickled cabbage and ginger, slathered with Daddy Dave's Chashu butter. This one really does melt in the mouth.

Allergens: Egg, Dairy



Recommended drinks pairing

BEER

Uiltje Wit 25cl / €5.25 6%



NATURAL WINE

Frauen Power Red Glass / €9.00 Bottle / €45.00



COCKTAIL

Cointreau Sour €13 (Mocktail €8)



When tenderness and richness are on the table, a few of these beers help with the fatty belly. The refreshing orange peel notes in the beer cut through the fattiness of the chashu pork.

It sounds like she's angry, but she's not. She's lustful with her lime notes providing a citrusy and refreshing element that cuts through the richness of the pork.

Imagine you are a Cointreau Sour doing a tantric dance, and all of a sudden, the creaminess of your egg whites forms a soft mattress for your taste buds. Would you not want the umami of a pork belly resting upon you, to complement your tangy flavours?



I'll just ask for the pickleback menu and figure it out

KOREAN CHICKEN €14.00

Korean battered chicken served with a sweet, spicy Korean sauce, pickled cucumber and shredded carrot with a drizzle of Uncle John's Japanese mayo.

Allergens: Egg, Dairy, Soy, Sesame



Recommended drinks pairing

BEER

Rinji Beer Yuzu Craft 33cl / €5.60 Blond Beer 4.8%



NATURAL WINE

CK Krimskrams Cuvée Glass / €7.50 Bottle / €40.00



COCKTAIL

Ginger Mango Margarita €13 (Mocktail €8)



Yuzu? Me too. A tangy, pickled cucumber with a sweet, sticky sauce needs just one thing...some citrus notes to cut right through it.

CK, known for putting people into sexy underwear. CK wine, known for getting people out of...the house. The tropical pineapple notes in the wine add a touch of sweetness that harmonizes with the sauce and balances its mild spiciness.

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OK, I'll order a pickleback and find out for myself

PANKO PRAWN €17.00

Auntie Nat's battered panko prawn burger served with pickled avocado, honey jalopenos, a squirt of naughty Japanese mayo slaw, finished with a liquid gold prawn reduction.

Allergens: Egg, Shellfish, Dairy



Recommended drinks pairing

BEER

Bon Chef 33cl / €5.50 5%



NATURAL WINE

Hanamusubi White 2022 Glass / €9.80 Bottle / €49.00



COCKTAIL

Rhubarb Rumble €13 (Mocktail €8)



Funky can mean funky, or it can mean funky. In this case, it's funky. The pale ale's citrus and floral notes provide a crisp and refreshing contrast to the smokiness of the avocados and the heat of the jalapeños

Skin contact with a prawn burger, isn't that what we're all here for? The white flower aromas in the orange wine harmonize with the fresh and vibrant flavours of the prawn burger and the cabbage slaw.

The botanical notes of the gin and the sweet, nutty flavour of the Amaretto penetrate deep into the prawn burger. Isn't that what we all want?



Just give me a damn pickleback

IN BREWED Drinks



Beers?

Yes

Beer

Draft

Heineken / 25cl / €3.40 / 50cl / €6.80 Lager, 5%
 Uiltje Wit / 25cl / €5.25 Wheat beer, 6%
 Oedipus Mannenliefde / 30cl / €5.25 Saison, 6%
 Funky Falcon / 25cl / €5.25 Pale Ale, 5.2%

Bottles/Cans

Brouwerij 't Ij Ijwit / 33cl / €5.25 Wheat beer, 6.5%
 Brouwerij 't Ij Zatte / 33cl / €5.25 Triple, 8%
 Uiltje Blond / 30cl / €5.50 Blonde beer 6%
 Two Chef's Brewing Bon Chef / 33cl / €5.50
 New England IPA, 5%
 Oedipus Swingers / 33cl / €5.50 Lemon Gose, 4%
 Oedipus Remix / 50cl / €8.50 Kellerbier, 6%
 Gebrouwen Door Vrouwen Gember Goud / 33cl / €5.30
 Pale ale with ginger, 4.6%
 Rodenbach FruitAge / 25cl / €5.00 Fruit Beer 3.9%
 Uiltje Bird Of Prey / 25cl / €5.50 Wheat beer, 5.8%

Alcohol Free/Low Alcohol

Brouwerij 't Ij Vrijwit / 33cl / €5.00 Wheat beer, 0.5%
 Oedipus Do-Ri-N-Ku / 33cl / €5.00 Citrus beer, 0.5%
 Heineken / 30cl / €3.00 Pils, 0.0%

Japanese Beers

Uijin Yuzu Blond Beer
 / 33cl / €5.60
 Blond Beer 6.5%

Hitachino Nest
 / 35cl / €5.60

Rinji Farmhouse Blond Beer
 / 33cl €5.60
 Blond Beer 4.8%

もうっだけ



No

Can't decide between Beer or Wine?

Yes

Ideal to share

Natural Beers Infused with Wine



Oedipus Gloria / 37.5cl / €12.00
Vespaiolo Ale, 8%

A collaboration between Oedipus and Vignaioli Contrà Soarda, an Italian wine making family. A blend of 2021 Vespaiolo white wine, wheat beer and light saison.

Oedipus Rita / 37.5cl / €12.00
Grape Saison, 7%

A collaboration between Oedipus and Chateau Amsterdam. Tempranillo grapes soaked in a dry saison beer for 15 months, and then blended with fresh beer

Oedipus Alice / 37.5cl / €12.00
Grape Saison, 7%

Introducing Rita's sister and another collaboration between Oedipus and Chateau Amsterdam. This time, chardonnay grapes soaked in a dry saison beer for 15 months and then blended with fresh beer.

Studio Oedipus No.27 / 37.5cl / €12.00

Wild Microbe Ale, 5%

A partnership between Oedipus and ARTIS-Micropia. This beer is brewed using a yeast found in the fruit garden of Artis Amsterdam Royal Zoo, making it slightly sour and with peach and apricot flavours.

No

Soft Drinks?

Yes

Fritz Kola / €3.50
 Original / Zero / Lemon / Orange / Rhubarb

London Essence Tonic / €3.50
 Indian Tonic / Bitter Orange & Elderflower Tonic / Ginger Ale / Soda Water

Old Jamaica Ginger Beer / €3.50
 Just ginger flavour, obviously

San Pellegrino Sparkling Water
 / 25cl / 75cl / €2.75 / €5.50

Acqua Panna Still Water
 / 25cl / 75cl / €2.75 / €5.50

Home-made, Still Lemonade €3.00
 You'll be bitter

Coffee / €3.50
 With or without oatmilk

Ginger Mango Lemonade / €4.50
 A Ginger power shot with freshly squeezed mango, lemon, lime and orange with a little sugar syrup and water to sweeten the deal.

Japanese Soft Drinks

Ramune Melon Soda
 €4.50

Ramune Lychee Soda
 €4.50



SIGNATURE COCKTAILS

* MANGO & GINGER MARGARITA

Fresh mango and ginger juice, Cazadores Tequila, Cointreau, salty rim.

€13.00

* ESPRESSO MARTINI

coffee, alcohol, dark and white chocolate rim.

€13.00

* ARE YOU YOLKING?

Lemon gin, egg yolk, elderflower liqueur, fresh lemon juice, morello cherry syrup.

€13.00

InBread Patron Paloma

Patron Silver, pink grapefruit soda, lime juice, mirin, smoked sea salt with a pink Himalayan salt rim.

€15.00



Burnt Caramel Rum Sour

Bacardi Reserva Ocho, caramel syrup, sugar syrup, lemon juice, egg white. If you close your eyes whilst drinking this you actually become a cyberpunk pirate. Unfortunately the effect wears off the moment you open them.

€14.00

* WHAT SHE'S HAVING

Cucumber water, Bacardi white rum, lemon juice, elderflower liqueur, sesame oil, slice of lime.

€13.00

* COINTREAU SOUR

Cointreau and egg white, topped with orange bitters.

€13.00

* Rhubarb Rumble

Bombay Sapphire Gin, Amoretto, lemon juice, Fritz Kola Rhubarb.

€13.00

Carribbean Daiquiri

Bacardi Carribbean Spiced Rum, lime juice, sugar syrup. You're probably thinking we ran out of funny things to say at this point.

€13.00

* CAN BE MADE AS MOCKTAIL FOR €8

MIXERS

DARK & STORMY €10.50

Bacardi Spiced with Old Jamaica Ginger Beer and Lemon

MOSCOW MULE €10.50

42 Below Vodka, Old Jamaica Ginger Beer, fresh lime juice

BACARDI & KOLA €9.00

Bacardi Carta Blanca with Fritz Kola

WHISKY KOLA €9.00

Dewars Whisky with Fritz Kola

BOMBAY SAPPHIRE GIN & TONIC €9.50

Bombay Sapphire with London Essence Tonic

THE BOTANIST GIN & TONIC €12.00

Botanist Gin with London Essence Indian Tonic, Chillim Ginger and Lime

SUNTORY ROKU GIN & TONIC €10.50

Suntory Roku Gin with London Essence Bitter Orange & Elderflower Tonic

SKINNY RICH BITCH €10.50

Grey Goose with London Essence Soda Water

VODKA SODA €9.50

42 Below Vodka with London Essence Soda Water

TEQUILA SODA & LIME €9.50

42 BELOW VODKA REDBULL €9.50

NATURAL WINES

Natural Red

Boîte à Gamay 2021 (France)-Red fruit, strawberry, oak. Light and dry.
Gamay

Bottle

€34

Glass

€6.5

CK ST Laurent 2022 Silky texture with aroma of flowers. stewed berries and spice, followed by juicy cherry, raspberry, plum and blackberry

€37.5

€7.5

Natural White

CK Krimskrams Cuvee (1 litre) Intense fruit nose towards green apples, some pineapple and citrus fruits. Low acidity with round mouthfeel

€49

€7

Blanc De Noir 2021 -Soft and smooth. Creamy and sweet citrus notes - orange and lemon spatburgunder.

€35

€7

Cuvee Weiss 2021 Well-rounded, natural cuvée with hints of pear & apple cider in combination with a buttery finish
Riesling

€40

€8

P.J. Kühn 2021 - Vanilla, peach, yellow apple. Dry white wine.
Riesung

€44

The Green Archer 2018 Dry, citrus blossom, sourdough yeast.
Gruener veituner

€55

Natural Sparkling

Vouvray Brut Nature (White) Dry and crisp. Apple, peach, blossom, yeast and almonds.
Chenin Blanc

€37.5

€7.5

Frowen Power Italy (Rose) Lilies, red cherry, cranberry, blackcurrant, plum.
Dornrelaer. sivaner

€45

€9

Cavaliere Nizzola (White) Fresh and dry
Pignoletto

€34

Cavaliere Guerro (Red) -Plum, blackcurrant, cherry, cranberry, dry and sparkling. Lambrusco di Graspaross

€34

Natural Orange

CK Gewurztraminer Trocken 2022 Moderate to light intensity with lots of spices and herbal notes

€37.5

€7.5

Ruffia Skin Contact 2021 Light, dry, acidic, citrus - orange, grapefruit, peach, apricot.
Bical. Cercial. Encruzado. Siria

€42

JAPANESE NATURAL WINES

日本の自然派ワイン

Natural Red

HANAMUSUBI RED 2022. Wild red berries, cherries, flowers and some herbaceous aroma can be found. A bit of bitterness in flavour reminds you of black tea.

Bottle Glass

€49 €9.8

Muscat Bailey A 2020. Redcurrant, wild red berries, blood orange, forest floor, leather and a hint of soy sauce. Light tannins. Enjoyable even after a few days

€59

Natural White

HANAMUSUBI WHITE 2022. Aroma of Chinese quince and stone fruits. When the temperature rises, the aroma of kumquat can also be found. On the palate, pleasant bitterness and gentle flavour with some lactose. Sweet

€49 €9.8

Petillant Blanc 2022. Refreshing aroma of pineapple and sweet Watson pomelo. Crisp bubble with bitterness of citrus fruits such as lime and grapefruits. Pronounced acidity is well-balanced with calm melon flavour.

€59

Chardonnay Perlant 2021-Fresh and dry, citrus, green apple, savoury aroma of yeast, fresh acidity and gentle carbonation, the impression of drinking craft beer

€72

Natural orange

Tabletop Daidai-iro 2022. The aroma of pineapple, Ramune soda drink, flower, oriental melon. Modest acidity with a bit of carbonation. Refreshing flavour of citrus flavoured tea. Recommended to drink well chilled.

€59

Sake

Yuzu Sake. Fragrant, citrus smooth sake. 7%

30ml 200ml 720ml

€4.50 €20 €65

Ume Sake. Sweet, tart, honey plum 7%

€4.50 €20 €65

Junmai seafod Genshu. Light citrus 13%

€5.00 €22 €68

Mutsu Hassen pink label Ginjo. Rich Umami, melon banana

€5.00 €22 €68

Dessert

Matcha ice cream french toast sando €7.50

Hot buttery bread with a Matcha ice cream filling and a cinnamon sugar brulee top

Chai latte burnt cheesecake €6.50

Silky, creamy cheesecake infused with cardamom, cinnamon & cloves

Ice cream + Topping €4 Extra toppings €1.00

**SUGAR
BAR**
BY THE
KITCHEN

Ice Creams

HOT HONEY

SWEET CREAM

YUZU

THAI GUAVA CRUNCH

Toppings

PORK REDUCTION

MISO SALTED CARAMEL



CRISPY CHILLI



Dessert Drinks

melon soda yuzu float

€7.50

Sweet cream or yuzu ice cream floating in melon soda with cherry syrup and a shot of lemon juice swap lemon for Yuzu shot +€4.50



Yuzu Sake

30ml €4.50 / 180ml €15

A fragrant, citrus yuzu meets a smooth sake to create a perfect digestif. It's so good you just have to try it!

Are You Yolking?

€13

Lemon gin, egg yolk, elderflower liqueur, fresh lemon juice and drizzle of morello cherry syrup. It's like a lemon meringue pie... except it isn't

Espresso Martini

€13

Espresso, 42 below vodka, Kahlua and sweet, chocolatey rim - just how a rim should be after dinner.

Ume Sake

30ml €4.50 / 180ml €15

A sweet, tart, honey plum sake that tastes how orgasms feel.



Loved your meal?
please leave us a review

