

Save some room for cocktails i'm here to drink Share a sando and side 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 laver, 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. / Állergens - Soy, Gluten Free, Sesame €10.00/€6.00

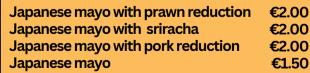
#### **CUCUMBER SALAD**

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



€2.00

Japanese mayo with



#### Mythical 24hr Potato Bits

Sharing Portion

Crispy end pieces of the famous 24 hr potato.

<u>When they're gone,they're gone.</u>

€11.00



Pretty damn hungry A sando each and share a side

NATURAL WINE

#### 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

CK Red Mannenliefde Glass / €7.50 Bottle / €37.50 30cl / €5.25 6%

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.

really does melt in the mouth.

**Recommended drinks pairing** 

Allergens: Egg, Dairy

When tenderness and

richness are on the

table, a few of these

<mark>refréshing</mark> orange <mark>p</mark>eel

notes in the beer cut

<mark>through the fattines</mark>s

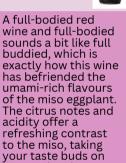
of the chashu pork.

beers help with the

fatty belly. The

Uiltje Wit

25cl / €5.25 6%







flavours of the miso aubergine create a delicious contrast with the bold, bitter notes of the espresso martini creating a Bitter sweet is usually ÍnBread. that's just good and gooder.





Allergens: N/A

Frauen Power Rose Glass / €9.00 Bottle / €45.00

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.



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?

## KOREAN CHICKEN €14.00

Korean battered chicken served with a sweet. spicy Korean sauce, pickled cucumber and shredded carrot with a dribble of Uncle John's Japanese mavo. Allergens: Egg, Dairy, Soy, Sesame

**Recommended drinks pairing** 



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



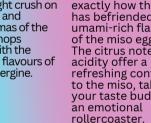
OK, I'll order a pickleback and find out for myself

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.



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?





Frauen Power Red

It sounds like she's

angry, but she's not. She's lustful with her

lime notes providing

that cuts through the

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

richness of the pork.

refreshing element

Glass / €9.00 Bottle / €45.00

a citrusy and

Ask about pickleback pairing



COCKTAIL

**Cointreau Sour** 

€13 (Mocktail €8)

Imagine you are a

Cointreau Sour doing

a tantric dance, and

all of a sudden, the

creaminess of your

egg whites forms a

Nould you not want

the umami of a pork

belly resting upon

you, to complement

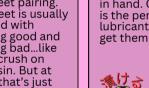
your tangy flavours?

soft mattress for

your taste buds.

The savoury, umami

bitter sweet pairing. associated with something good and something bad...like having a crush on your cousin. But at





**Ravenous** 

A sando and a side

each

M-OYSTER MAKER €12.00

Bombay style oyster mushrooms with a

Recommended drinks pairing

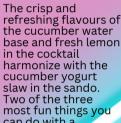
homemade sriracha sauce and pickled red

shredded cucumber, plant-based yogurt slaw,

onion. A little bit spicy, just how Mummy likes it.

# COCKTAIL What She's Having €13 (Mocktail €8)







#### PANKO PRAWN €17.00

Auntie Nat's battered panko prawn burger served with pickled avocado, honev ialopenos. 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%

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

Hanamusubi White 2022 Glass / €9.80 Bottle / €49.00

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





# Draft

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

**Beers?** 

# **Bottles/Cans**

Brouwerij 't lj ljwit / 33cl / €5.25 Wheat beer, 6.5% Brouwerij 't lj Zatte / 33cl / €5.25 Triple, 8% Ulltje Blond / 30cl / €5.50 Blonde beer 6% Two Chef's Brewing Bon Chef / 33cl / €5.50 Oedipus Swingers / 33cl / €5.50 Lemon Gose, 4% Oedipus Remix / 50cl / €8.50 Kellerbier, 6% Gebrouwen Door Vrouwen Gember Goud / 33cl / €5.30

Rodenbach FruitAge / 25cl / €5.00 Fruit Beer 3.9% Ulltje Bird Of Prey / 25cl / €5.50 Wheat beer, 5.8%

# Alcohol Free/Low Alcohol

Brouwerij 't lj 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%

/ 35cl / €5.60

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

# **Ideal to share**

No Can't decide between

**Beer or Wine?** 

# **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.



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No *rece* 

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.





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

# 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

#### <u>InBread Patron</u> <u>Paloma</u>

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

€15.00

#### 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

#### Carribean Daiquiri

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

€13.00

them. €14.00

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

# \* CAN BE MADE AS MOCKTAIL FOR €8

# MIXERS

DARK & STORMY €10.50 Bacardi Spiced with Old Jamaica Ginger Beer and Lemon

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

# NATURALWINES

Natural Red	Bottle	Glass
<b>Boîte à Gamay 2021</b> (France)-Red fruit, strawberry, oak. Light and dry. Gamay	€34	€6.5
<b>CK ST Laurent 2022</b> Silky texture with aroma of flowers. stewed berries and spice, followed by juicy cherry, raspberry, plum and blackberry	€37.5	€7.5
Natural White		
<b>CK Krimskrams Cuvee</b> (1 litre) Intense fruit nose towards green apples, some pineapple and citrus fruits. Low acidity with round mouthfeel	€49	€7
<b>Blanc De Noir 2021</b> -Soft and smooth. Creamy and sweet citrus notes - orange and lemon spatburgunder.	€35	€7
<b>Cuvee Weiss 2021</b> Well-rounded, natural cuvée with hints of pear & apple cider in combination with a buttery finish Riesling	€40	€8
<b>P.J. Kühn 2021</b> - Vanilla, peach, yellow apple. Dy white wine. Riesung	€44	
<b>The Green Archer 2018</b> Dry, citrus blossom, sourdough yeast. Gruner veituner	€55	
Natural Sparkling		
<b>Vouvray Brut Nature</b> (White) Dry and crisp. Apple, peach, blossom, yeast and almonds. Chenin Blanc	€37.5	€7.5
<b>Frowen Power</b> Italy (Rose) Lilies, red cherry, cranberry, blackcurrant, plum. Dornrelaer. sivaner	€45	€9
Cavaliera Nizzola (White) Fresh and dry Pignoletto	€34	
<b>Cavaliera Guerro</b> (Red) -Plum, blackcurrant, cherry, cranberry, dry and sparkling. Lambrusco di Grasparossc	€34	
Natural Orange	0	
<b>CK Gewurztraminer Trocken 2022</b> Moderate to light intensity with lots of spices and herbal notes	€37.5	€7.5
<b>Ruffia Skin Contact 2021</b> 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.

**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

## **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

**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 wellbalanced with calm melon flavour.

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

## 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.

Yuzu Sake. Fragrant, citrus smooth sake. 7%	
Ume Sake. Sweet, tart, honey plum 7%	
Junmai seafod Genshu. Light citrus 13%	
Mutsu Hassen pink label Ginjo. Rich Umami, melon banana	

# **Bottle Glass**

€49 €9.8

€59

€9.8

€59

**€**49

€59

**€72** 

 30ml
 200ml
 720ml

 €4.50
 €20
 €65

 €4.50
 €20
 €65

 €5.00
 €22
 €68

 €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



#### **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

#### Are You Yolking?

#### 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**

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

#### **Ume Sake** 30ml €4.50 / 180ml €1

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

#### Yuzu Sake

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



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# Loved your meal? please leave us a review

