

# THE BLACK CAT

E 2  
S 0  
T 2  
D 4



CRAFT COCKTAILS • FOOD BAR

## BITES

### *From the Farm...*

- cheeseburger spring rolls** 6.9  
homemade crispy spring rolls with a cheeseburger filling and burger sauce
- chicken caesar bitterballen** 7  
homemade chicken bitterballen with a caesar salad dressing, rucola, pesto and cured egg yolk
- french onion soup crostini** 7.2  
crostini topped with caramelized onions, pork tenderloin and gruyere cheese
- taquito con birria** 6.2  
tortilla filled with pulled pork and cheese served with a homemade birria-style sauce
- southern fried chicken** 9.1  
fried chicken coated in a spicy maple syrup and sriracha mayonnaise

### *From the Garden...*

- FRIES - FROM DE FRIETBAR**
- cajun fries** 5.2  
fresh hand-cut gold fries with cajun spices and homemade cajun remoulade
- french fries** 5.1  
fresh hand-cut gold fries with smoked salt and homemade beetroot ketchup
- furikake fries** 5.8  
fresh hand-cut gold fries with japanese seasoning, wasabi and wasabi mayonnaise
- .....
- black cat guacamole** 5.8  
our signature guacamole with a delightful and refreshing twist, served with black pepper chips
- caramelized onion** 4.8  
Oven-roasted onion with thyme, honey and cream of blue cheese
- cornbread** 5.6  
homemade cornbread served with a jalapeño and honey cream cheese
- fried ravioli** 5.9  
deep fried ravioli filled with spinach and ricotta served with marinara sauce
- ricotta & pea crostini** 5.4  
crostini topped with green peas over a whipped lemon ricotta cheese
- tempura corn fritters** 4.8  
crunchy corn fritters in a tempura batter served with wasabi mayonnaise

### *From the Sea...*

- OYSTERS**
- black pearl** 9  
two oysters with a blueberry and cardamom mignonette  
*'bartender's tip: add a naughty bit of grapeskin vodka* + 3.8
- green matador** 9  
two oysters with a cucumber and jalapeño shooter  
*'bartender's tip: mix in a little shot of gin to your shooter* + 3.8
- .....
- baja kibbeling** 6.9  
traditional dutch fried fish with mexican red cabbage slaw topped with an avocado crema
- clam chowder bitterballen** 6.8  
homemade bitterballen filled with a traditional boston-style clam chowder with a lemon aioli
- coco-pink ceviche** 7.8  
a ceviche of sea bass and pink grapefruit in a light coconut dressing
- fritto misto** 7.6  
deep fried mix of seafood and fish served with a homemade lemon aioli
- ki-tsuna tartare** 8.7  
a tartare of tuna with a ponzu dressing and japanese seasoning
- spicy jamaica shrimp** 9.2  
spicy shrimp swimming in a buttery marinade  
*'chef's recommendation: a side of our homemade cornbread* + 2.7

### *For the Heart...*

- churros on the beach** 5.1  
zesty churros with a pineapple and ginger compote for dipping
- lala mousse** 5  
a light and airy raspberry mousse with a touch of lavender over an olive oil sponge cake
- devils delight** 5.4  
a traditional french dessert "pot de creme" with a spicy twist of cinnamon, chili and orange
- the forbidden tartlet** 4.7  
filled with a mandarin cream, miso caramel and candied kumquats
- sweet tree** 18.5  
one of everything to share, or not....

*PS: Ask our team for cocktail recommendations that go best with your bites.*