

BLACK AND **BLUE**
QUALITY STEAKS & SALADS

DINNER
E N G E L S

MENU

BREAD & BITES

BREAD BOARD homemade herb oil & herb butter	€ 4,95
BRUSCHETTA WITH SPANISH HAM	€ 5,95
BRUSCHETTA WITH TOMATO	€ 5,95
BRUSCHETTA WITH MUSHROOM	€ 5,95
'ZEEUWSE' OYSTER	p.u. € 2,95
TAGGIASCA OLIVES	€ 2,50

APERITIF

HENDRICK'S GIN & FEVERTREE TONIC cucumber	€ 9,50
PROSECCO	€ 5,95
SPRITZ APEROL prosecco, sparkling water, aperol	€ 7,95
DARK AND STORMY dark rum, lime, ginger beer, ginger syrup	€ 9,50
MOSCOW MULE vodka, lime, ginger beer, mint	€ 9,50
SCROPPINO vodka, lemon sorbet, prosecco	€ 7,50

STARTERS

BEEF CARPACCIO Parmesan curls, arugula, pine nuts & truffle mayonaise	€ 9,50
BEEF TARTARE 100% Black Angus & mustard mayonaise	€ 9,50
BURRATA tomato-basil salsa	€ 9,50
GRILLED SCALLOPS crispy Chorizo and pea puree	€ 13,50
MARINATED NORWEGIAN SALMON green herbs, wasabi mayonaise & sesame seeds	€ 9,50
GAMBA'S FROM THE JOSPER roasted garlic, chili pepper, green herbs	€ 9,50
EGGPLANT WRAP & GOATCHEESE spinach, nuts, tomato & pomegranate	€ 9,50
HALF A LOBSTER with lime mayonaise	€ 13,50
SOUP OF THE DAY	€ 6,50

Do you have an allergy?
Please inform us.

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MAINS FROM THE GRILL

All dishes are served with fries and season salad

BLACK ANGUS TENDERLOIN 160 gram	€ 19,95
BLACK ANGUS TENDERLOIN 250 gram	€ 27,50
CHEF'S FLAT IRON STEAK 200 gram	€ 19,95
100% BLACK ANGUS BURGER focaccia, cheddar, finely diced relish of tomato, onion, pickle & smoked BBQ salsa	€ 15,95
ANGUS RIB-EYE 600 gram for two	€ 57,00
CORNISH HEN 300 gram thyme & lemon	€ 17,50
ROASTED PORK sweet oyster sauce	€ 21,75
WHOLE LOBSTER 500 gram homemade herb oil	€ 32,50
CATCH OF THE DAY	€ 21,50
VEGETARIAN CURRY roasted sweet potato, black beans & pappadum	€ 17,50
LETS SURF IT combine your dish with half a lobster	+ € 13,50

SUPPLEMENTS

SAUCES BEARNAISE HERB BUTTER BBQ SALSA PEPPER RELISH	€ 1,75
ASPARAGUS green asparagus & grana padano	€ 4,50
ROASTED VEGETABLES	€ 4,50

SALADS

ROASTED VEGETABLES CHEF'S STEAK GOATCHEESE GRILLED CHICKEN THIGH	€ 17,50
Salad with croutons, tomato, cucumber, beetroots, walnuts, egg, avocado, cheesechips and fresh Parmesan curls. Choose your salad; Crispy Romaine or mixed salad	
LETS SURF IT combine your salad with a half a lobster	+ € 13,50

DESSERTS

TRIPLE MANGO fresh mango, mango sorbet & mango cream	€ 7,50
PINEAPPLE FROM THE JOSPER caramelized & with pistachio ice cream	€ 7,95
CHOCOLATE DREAM chocolate fondant & vanilla ice cream	€ 7,95
CHEESE BOARD fig bread & pomegranate	€ 9,95

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WHAT IS A JOSPER CHARCOAL OVEN?

All our main courses are being prepared in the "Josper", a robust charcoal grill and closed barbecue.

When closed, the oven reaches temperatures up to 400 degrees Celsius! The charcoal and perfect circulation of hot air creates the unique taste, aroma and texture.

Every dish containing meat, fish, poultry but also vegetables and pasta are being cauterized and roasted and will get a characteristic smokey flavor.

This ensures an authentic texture and juiciness in your dish. Enjoy!

Open every day from 11:00 till 23:00
Leliegracht 46 | 1015 DH Amsterdam

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Twitter: @SteakAmsterdam

Wifi: Restaurant Black and Blue
Password: leliegracht

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