



HEART
MELT ♡

COCKTAILS

I Love U Berry Much 14

Gin, raspberry, white chocolate, lillet rosé, lemon, egg white

Sweet, sour, silky

You Gotta Lych It 14

Dark rum, lychee, amaretto, caramel, lime, ginger

Tropical, strong, sweet

Wanna Peach Of Me 14

Pisco, peach, vanilla, lime, egg white

Sweet, tart, creamy

Mai Tie Me Up / Mai Tie me Down 15

Dark rum, roasted pineapple, orange liqueur, pistachio, orgeat, lime

Exotic, nutty, sweet, sour

Adult Entertainment 15

Japanese whiskey, shiso leaves, cucumber, red vermouht, green chile pepper, walnut bitters

Herbal, nutty, spirit forward

Kamatcha Sutra Position 14

Tequila, mango, matcha, fig leaves

Herbal, fresh, sweet, sour

So Ju Think You Can Handle Me 15

White rum, dark rum, overproof rum, soju, yakult, dawet, lemon

Super strong, tropical

Eat The Cake 14

Japanese gin, sake, pandan, vanille, lime

Fresh, aromatic

Just Messing With You 15

Mezcal, shisho leaves, plums and zalotti blossom, ginger, lemon, jasmine tea foam

Herbal, smoky, fresh, sweet, sour

VIRGIN COCKTAILS

Leave Your Partner At Home 9

Spicy mango syrup, matcha, fig leaf soda

Herbal, fresh, sweet, sour

Pillow Talk 9

Martini vibrante, raspberry, pineapple, lemon, egg white

Herbal, fresh, sweet, sour

The Voyeur 9

Lychee, caramel, ginger, lime

Tropical, sweet, fresh

BEER / WINE

Birra Moretti 4,5

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Oedipus Mannenliefde 5,5

White wine *Glass Bottle*

Quinta das Arcas Arca Nova 7 40
Vinho Verde, Portugal

Corazon de Leon 7 40
Verdejo, Spain

Belpasso 7,5 44
Pinot Grigio, Italy

Red wine

Vista Nova 7 40
Estremadura, Portugal

Sparkling

Cava Nit Del Foc 7,5 44
Organic Brut, Spain

Rose

Lista Negra 7 40
Setúbal Rosado, Portugal

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SHARED DINING MENU

SMALL BITES *Light starters and quick to serve dishes*

Bread with Ajoli Dip 8

Warm flatbread with olive oil and sea salt, served with aioli dip

Pimientos de Padrón 9

Lightly roasted Spanish peppers with sea salt

Edamame Beans 8

Tossed with sesame and soy sauce (your choice of salty or spicy)

Fries 6

Crispy golden fries

Sweet Potato Fries 8.5

Served with truffle mayo, grated Parmesan, and a touch of furikake

Nachos 12

Oven-baked tortilla chips with melted cheese, guacamole, jalapeños and sour cream

Loaded Nachos 15

Oven-baked tortilla chips loaded with slow-cooked brisket, melted cheese, guacamole, jalapeños and sour cream

Bites Mix 25

A mixed platter of ebi fry (4x), bitterballen (4x), crunchy chicken bites (4x) and yakitori skewers (4x)

SUSHI TACOS *Two crispy nori tacos per serving*

Umami Prawn Sushi Taco 11.5

Sushi rice, umami prawns, cucumber and finished with unagi sauce

Chicken Fry Sushi Taco 10.5

Sushi rice, crispy chicken, cucumber, avocado, finished with unagi sauce (your choice of spicy or sweet sauce)

Veggie Sushi Tacos 11

Sushi rice, vegan chicken, cucumber, and avocado, finished with unagi sauce (your choice of spicy or sweet sauce)

SUSHI

Dragon Roll (4 pcs) 12

Crispy ebi fry, cucumber, avocado, Kewpie mayo

Chicken Fry Roll (4 pcs) 10.5

Crispy chicken, cucumber, brava sauce, topped with fried onions

Crunchy Prawn Roll (4 pcs) 11

Ebi fry, cucumber, and avocado, finished with unagi sauce

Salmon Roll (4 pcs) 11

Cucumber, avocado, cream cheese topped with flamed smoked salmon and unagi sauce

Veggie Roll (4 pcs) 10

Cucumber, avocado, cream cheese, topped with fresh mango

Sashimi (6 pcs) 16

Fresh salmon or tuna, unagi

Nigiri (3 pcs) 16

Flamed salmon or tuna, unagi

Surf & Turf Roll (8 pcs) 22

Unagi, ribe eye, ebi torpedo

Sushi Platter (12 pcs + 2 tacos) 45

Twelve pieces of sushi of your choice + two sushi tacos

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SLIDERS & STREETFOOD

Latin-inspired handheld favorites

Veggie "beef" Patacon Slider 12

Medium sized slider with plantains buns, vegetarian patty, melted cheese, lettuce and chef's secret sauce

Taquitos *BEEF / CHICKEN / VEGGIE* 13.5

Two crispy taquitos filled with parmesan cheese and brava sauce. Choose between slow-cooked brisket, chicken or vegetarian meat

Patacones Beef Slider 12

Medium sized slider with plantains buns, beef patty, melted cheese, lettuce and chef's secret sauce

Chicken Slider 12

Crispy chicken patty, melted cheese, lettuce and chef's secret sauce

Beef Slider 13

Beef patty, melted cheese, lettuce and chef's secret sauce

CRISPY & FRIED *Crowd-pleasers with crunch*

Ebi Fry 11

Six crispy tempura prawns with chili sauce

Crunchy Chicken Bites 10

Six pieces of tatsuta-style fried chicken bites with spicy chili sauce

Bitterballen 7.5

Six Dutch-style beef croquettes with mustard

Prawn Gyoza 11

Four dumplings filled with prawns with ali verde sauce

Chicken Gyoza 10

Four dumplings filled with chicken with brava sauce

Veggie Gyoza 10

Four dumplings filled with vegetables and soy-sauce

Karaage Honey Garlic 14

Japanese-style fried chicken glazed with honey, garlic and teriyaki sauce

Calamares 12

Squid rings, lime, creamy garlic sauce

SKEWERS & GRILL

Crowd-pleasers with crush

Rib-eye *160 gram* 21

Grilled ribe-eye 160 gram, medium rare, chimichurri

Yakitori Skewers 12

Six grilled chicken skewers with a sweet glaze

Tuna Tataki *6 pieces each* 16

Tuna, sesam, wasabi mayonaise

Richer, flavorful plates, perfect to share

WARM FUSION DISHES

Salteado Beef 15

Tender beef tips sautéed with red onion, served with tortilla chips and a spicy mayo

Salteado Prawns *extra nacho +1* 14

Prawns sautéed with red chili, garlic, spring onion, served with flatbread

Quesadilla Pollo 12.5

Chicken breast, chipotle, corn, cheese, and sriracha in a grilled tortilla

Veggie Quesadilla 12

Veggie chicken chunks, cheese, onion, tomato with guacamole on the side

DESSERTS *Because you deserve it*

Creamy Banana Cheesecake 10

Banana cheesecake on a bastogne cookie crust with banana syrup and vanilla ice cream

Churros 9

Freshly fried churros with dulce de leche and nutella

Passionfruit Magnum 13

Two magnums, cookie crunch, fresh red fruit

Heartmelt Mini Grand Dessert 14

A selection of the chef's finest desserts

Heartmelt Grand Dessert 24

A selection of the chef's finest desserts for two persons



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