



MATELEF

DINNER MENU

SHARED DINING

17:30 - 22:00

BAR FOOD

Bread **7**
Herb Butter | Olive Oil | Maldon Sea Salt

Lobster Croquette **3,5**
Lime Mayonnaise

Pimientos De Padrón **7**
Maldon Sea Salt

Pan Con Tomate **7**
Olive Oil | Maldon Sea Salt

Taco Pulled Chicken **7**
Avocado Cream | Pickled Onion

Calamari **9**
Lime Mayonnaise

Bao Bun Crispy Pork Belly **6,5**
Cucumber | Daikon | Hoisin

Tuna Tartare **6**
Bara | Gochujang | Sesame | Spring Onion | Bottarga

Smoked Almonds **4,5**

Sharing Platter **30**
Bitterballen | Chorizo Croquettes | Gyozas | Bresaola | Calamari |
Cauliflower “Wings” | Aged Rotterdammer | Charcuterie | Smoked Almonds

OYSTERS

Classic **4**
Lemon | Mignonette

Oriental **4**
Ponzu | Cucumber

Matelief Style **PRICE OF THE DAY**

DELL

Bella Cerignola Olives **6**

Marinated Baquerones **7,5**
Mint

Jamón Ibérico **15/18**
50 Gr. / 80 Gr.

Coppa Di Parma **12**
Celeriac Remoulade

Rotterdammer Aged Cheese **7**
Mustard From Limburg

Mackerel ‘Nduja **5**
Stracciatella | Toast | Fennel

Bresaola **14,5**
Stracciatella | Fig | Confit Cherry Tomato | Olive Oil | Parmesan

Duck Pastrami **11**
Cornichons

SIDES

Sweet Potato Wedges **7,5**
Truffle Mayonnaise

Grilled Vegetables **6**

Loaded Fries **8,5**
Parmesan | Truffle Mayonnaise

Fries **5**
Mayonnaise

PLATES

Burrata **15**
Mackerel ‘Nduja | Pickled Onion | Pine Nuts | Fennel | Bread

Prawn/Beef Gyoza **11,5**
Gochujang Mayonnaise | Sesame (8 Pcs.)

Duck Pastrami **15**
Miso | Lime Mayonnaise | Crouton | Pine Nuts

Vitello Tonnato **14,5**
Veal | Tuna Mayonnaise | Thyme | Capers | Quail Egg

Steak Tartare **15**
Cucumber | Ginger | Chinese Cabbage | Sesame | Crispy Rice Paper

Surf & Turf **17**
Veal | Brioche | Prawn Tartare | Yoghurt | Parsley

Mango Salad **7**
Chinese Cabbage | Kimchi | Pecan | Coconut | Sesame

Caesar Salad **7**
Anchovy | Quail Egg | Parmesan | Pine Nuts | Croutons

Octopus **22**
Tomato Sauce | Kalamata Olives | Capers | Croutons | Bottarga

Ribeye **32,5**
Salsa Verde | Caramelised Onion (350 Gr.)

Asparagus **9**
Romesco | Parmesan | Smoked Almonds

Veal Cheek **25**
Roasted Cauliflower Cream | Jus | Caramelised Onion | Parsley

Chickpea Stew **18**
Harissa | Bell Pepper | Tomato | Yoghurt | Pine Nuts | Tahini | Bread

Fish Of The Day **PRICE OF THE DAY**

DESSERTS

Basque Cheesecake **10**
Amarena Cherry | Almond | Date | Yoghurt

Affogato **6**
Vanilla Ice Cream | Espresso | Ladyfinger

