



STARTERS

- Heineken-battered fried calamari, black lemon mayo & tartar sauce ★★ 4.5
- Stuffed mushrooms, tomato chutney & side salad 4.2
- Chargrilled chicken wings, marinated in lime & ginger, served with grilled lemon & chilli mayo 4.5
- Beef bresaola, dressed with mint oil, balsamic vinegar & chunky guacamole, served with artisan bread & seasonal sprouts 5.9
- Emmental & Gruyère cheese fondue, artisan bread & root vegetables..... 10.6
- Tortillas, avocado, Mexican salsa, Monterey cheese, coriander, diced tomato & sour cream ★..... 8.9
- Iceberg lettuce, spicy chicken, roasted courgettes, hoi sin sauce, aubergines & sesame sprouts..... 8.9

CEVICHES

- Raw hammour marinated in ‘leche de trige’, roasted sweet potato & fresh chilli 5.5
- Prawns, calamari & octopus, lightly cooked & marinated in lemon, coriander, red onion & chilli served with totopos ★ 4.9

SALADS

- Fresh seared tuna, green beans, poached egg, walnuts & red onion French mustard vinaigrette 5.2
- Pearl barley salad with prawns, iceberg lettuce, mango, fresh coriander & Thai dressing 4.5
- Romaine, homemade Caesar sauce, Parmesan crisps & garlic croutons (add chicken or prawns) 5.4
- Red & black quinoa, rocket, caramelised granola, goat cheese, pink grapefruit & green lemon dressing ★..... 5.5
- Chickpeas, tomato, Kalamata olives, feta, oregano vinaigrette & seasonal crudités 4.5
- Avocado, tomato, coriander, fresh spring onion, lentils, Mexican salsa & crispy tortilla ★ 5.7



BURGERS

(With choice of fries or salad)

- Black Angus beef, cheddar cheese, tomato & Café Amsterdam’s special sauce ★ 6
- Corn-fed chicken, roasted green peppers, goat cheese & pesto mayonnaise★..... 6
- Scottish salmon, pickled jalapeno, rocket & tartar sauce ★ 6.9
- Make your own or add:
- Beef or pork bacon 0.5
- Mushrooms 0.5
- Manchego cheese..... 0.5
- Mocket leaves 0.5
- Caramelised onions 0.5

★ Pork ★ Alcohol ★ Chef’s choice
10% government levy

CHARCOAL GRILL

All our cuts & burgers are chargrilled to perfection in an authentic charcoal Jospoer oven, which is used in some of the most renowned kitchens in the world, from Michelin star restaurants to premium steak houses. Being the first restaurant in Bahrain to offer this revolutionary way to grill, our chefs have mastered the secrets of ensuring that that smoky, delicious flavour is infused into every one of our cuts, guaranteeing superior taste in every single bite.



LAND

- Prime, free-range Irish cattle, grass-fed in lush green pastures, which results in a naturally tender, exquisite flavour that is low in fat & deliciously healthy
- European cuts
- Petite fillet 150g (the most tender cut, low in fat & full of flavour) 13
- Rib-eye 240g (a rich cut from the top part the loin)..... 14
- Chateaubriand 350g (a thick cut from a tenderloin filet, good to share) 23
- Argentinian cuts
- Tira de Asado 260g (juicy beef short ribs) 12
- Bife Argentino 300g (loin of beef cut from between ribs 5 to 12) ★ 19
- American cuts
- Sirloin 240g (flavourful back cut)..... 13
- Cowboy 400g (delicious beef loin on the bone) ★ 19
- T-bone 750g (classic cut from both the sirloin & tenderloin) 22



SEA

- Hammour (local, deboned filet) 9.8
- Salmon (Norwegian) 8.5
- Sea bass (local) ★ 7.5
- King prawns (Canadian)..... 18
- Lobster (live lobster from our aquarium) ★ 22



SIGNATURE GRILLS

- Wagyu beef silver label loin (premium range of wagyu, highly marbled) ★ 22.5
- Corn-fed chicken (free-range) ★ 8.7
- Sides 2.6
- Choclo a la parrilla ★
- Triple-cooked fries ★
- Steamed vegetables
- Roasted vegetables
- Green asparagus
- Mashed potato
- Provolone cheese ★
- Add your favourite homemade sauces
- Mushroom
- Green pepper
- Lemon-butter
- Hollandaise
- Oporto gravy
- Blue cheese
- Béarnaise ★
- Chimichurri ★



CAFE
AMSTERDAM
★ B A H R A I N ★

RICE & PASTA

- Pappardelle with beef carbonara, aged gouda & poached eggs ★ 6.5
- Risotto al pesto with grilled chicken & parmesan crisps ★ 6.8
- Pumpkin ravioli with black truffle sauce & parmesan.. 7.9

SPECIALS

- Deep-fried local hammour, tartar sauce, mushy peas & triple-cooked fries ★ 7.8
- Fresh mussels cooked with saffron & ginger 8.6
- Pork belly, roast apple, crackling & star anise gravy 8.8
- Pork sausages, creamy mashed potato & gravy 6.5

VEGAN

- Organic tomato Carpaccio, Kalamata olives, capers, basil & horseradish dressing 4.2
- Red quinoa & avocado salad with soy sprouts, local rocket leaves & fresh green apple ★ 5.5
- Charcoal roasted seasonal vegetables marinated in balsamic vinegar 4.2
- Chickpea burger with spinach, red onion & chilli sauce, served with fries or salad ★ 5.5
- Charcoal roasted vegetable terrine, pesto & rocket salad..... 4.8
- Creamy avocado rice, served with avocado tempura & sprout salad ★ 5.5

DESSERT'S

- Gluten-free brownie, vanilla ice cream & mint gelée... 4.6
- Warm, roasted pineapple, coconut ice cream & seasonal red fruits 5.5
- White chocolate & Oreo cheesecake, passion fruit & caramelised pistachios..... 4.8
- Yogurt cappuccino with banana ice cream, coffee candy & raw cocoa 4.5
- Chocolate fondue with strawberries, marshmallows & seasonal fresh fruits..... 10.5

