

FOOD

PETISCOS

COLD, RAW & MARINATED

PRESUNTO 100% IBERICO DE BELLOTA 22

OCTOPUS SALAD 21

Red pepper dressing, smoked paprika

**Cocktail pairing: Octopus Fizz*

TUNA TATAKI 19

Spicy escabeche, basil, chilli oil

**Cocktail pairing: Navio*

SELECTION OF CHEESES 16

Homemade jam

**Cocktail pairing: ARCA Moxto*

HOT, FRIED & TEMPURA

SOPA DE ABÓBORA E CARIL 13

Pumpkin soup, Thai red paste, coconut milk, spring onions, seared scallops

SALTED COD FISHCAKES 11

Salmon roe mayonnaise

LA BOMBA DE LISBOA 11

**Cocktail pairing: ARCA Sour*

LA BOMBA DE VERDURAS 10

**Cocktail pairing: ARCA Sour*

ARCA SLIDER 13

Pork belly, Asian pickle, brioche, spring onions

TORRICADO DE COGUMELOS 13

Grilled mushrooms, garlic olive oil, toasted bread, Azores Island cheese

CUTTLEFISH TEMPURA 16

Coriander and lime dressing

**Cocktail pairing: ARCA Sour*

SWEETS

LEITE CREME 9

Lemongrass and raspberry custard, coconut tuille

MOUSSE DE CHOCOLATE 12

Fleur de sel

**All desserts are perfectly paired with the Smoky Londoner*

All prices include VAT and are quoted in Euros.

If you have any allergies or intolerances please inform your server.

WHAT ELSE IS IN THE ARCA CHEST?

ARCA 5@7

TAKE YOUR PICK FROM A SELECTION OF 5 OF OUR FAVOURITE DRINKS & 5 TASTY PETISCOS FOR JUST €7 EACH MONDAY TO SUNDAY BETWEEN 5 – 7PM. SEE OUR 5@7 MENU!

PRIVATE EVENTS & PRIVATE DINING ROOM

CELEBRATING SOMETHING SPECIAL? ASK US ABOUT OUR PRIVATE DINING ROOM FOR UP TO 10 PEOPLE WITH UNIQUE OUTDOOR SPACE.

OR FOR SOMETHING BIGGER, THE ART'OTEL GALLERY SPACE, WHERE YOU WILL ALSO DISCOVER EVER-CHANGING EXHIBITIONS & EVENTS.

HEY YOU!

TRY OUR SPECIAL COCKTAIL HEY YOU! INSPIRED BY "SEXY SMART CREATIVE", THE LATEST EXHIBITION DOWNSTAIRS IN OUR ART'OTEL GALLERY CREATED IN COLLABORATION WITH ARTIST SUSANNE ZAAL.

€12

KETEL ONE VODKA, TANQUERAY 10,
LIME, VIOLETTE LIQUEUR, SYRUP

@ARCAAMSTERDAM @SUSANNEZAAL_ART