

ARCA

The image features a complex, abstract geometric pattern composed of thick black lines on a white background. The pattern is characterized by a series of parallel lines that intersect to form a grid-like structure. A prominent feature is a diagonal cut that divides the composition into two main sections. The upper-left section contains several horizontal white bands, with the word 'ARCA' printed in a clean, white, sans-serif font on the second band from the top. The lower-right section is dominated by a series of vertical black lines that create a series of rectangular and trapezoidal shapes, suggesting a perspective or architectural structure. The overall effect is one of dynamic tension and geometric precision.

COCKTAILS

EARLY YEARS 16

Tecán Tequila Reposado, St Germain, vanilla, Fever-Tree pink grapefruit

PETISCOS

SELECTION OF BREAD 8

Duo of butter, extra virgin olive oil

LULINHA E CAMARÃO 23

Baby squid, prawns, white wine, tomato chutney

ATUM TATAKI 20

Tuna tataki, vegetable escabeche, chilli and basil

VIEIRA PIL-PIL 24

Seared scallops, green pea purée, bacon, cumin pil-pil

PICA-PAU 19

Beef fillet, pickled vegetables, sweet and spicy jus

COGUMELOS PICA-PAU 16

Mushrooms, pickled vegetables, sweet and spicy jus

PEIXE MARINADO 20

Yellow tail, coriander and citrus marinade, sweet potato purée, dried mulberries

FILTERED WATER SERVICE

4.5 euros per person

All prices include VAT and are quoted in Euros.

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

FIRST SUPPER 14

Campari, Aperol, clementine & bell pepper, Weiss beer

MAINS

ARROZ DE ABÓBORA ASSADA E REQUEIJÃO 25

Rice, kimchi marinated pumpkin, toasted seeds, cottage cheese

BACALHAU À BRÁS 28

Salted cod, fried string potatoes, parsley, egg, black olives

POLVO À LAGAREIRO 33

Roasted octopus, sweet potato mash, piquillo peppers

ROBALO 31

Seabass, cauliflower, Romanesco broccoli, fricassé sauce

BOCHECA DE VITELA 31

Slow-cooked veal cheek, chestnut purée, cabbage migas, bacon

LOMBINHO DE PORCO IBERICO 31

Roasted Iberian pork loin, bacon, migas, roasted spring onion, pepper jus

LARGE TO SHARE

"POSTA MIRANDESA" 65

Roasted grass-fed Dutch beef fillet, seasonal vegetables, potatoes with garlic and caramelised onions, black pepper jus

ARROZ DE MARISCO 58

Rice, shellfish, tomato, coriander

LASTING MEMORIES 15

Cherry Heering, Sandeman Port, pandan, Pampero Aniversario, tonka

SIDES

BATATA ASSADA 7.5

Roasted potatoes, caramelised onion, parsley

LEGUMES DE EPOCA 8

Seasonal vegetables, Kalamata olives

ESCABECHE DE COGUMELOS 10

Shiitake mushrooms, egg yolk confit, panko, parsley

GREEN SALAD 6

SWEETS

GELADO DE FOLHA FIGUEIRA 14

Fig leaf ice cream, passion fruit cremeux, almond milk and horseradish sauce

CAFÉ COM CHEIRINHO 13

Barley parfait, whisky caramel sauce, chocolate air bubbles, coffee foam

BOLO DE BOLACHA DE CEBOLADA 13

Layered chicory cake, caramelised onion cream, oolong ice cream, burnt vanilla sauce

CAULIFLOWER TART 15

(Gault & Millau Dessert of the Year 2024)
Peanut butter, green curry sorbet

SELECTION OF CHEESES 17

Homemade jam

ENJOY A CULINARY JOURNEY THROUGH ARCA IN THE FORM OF TASTING OUR MENU

(Tasting menu must be enjoyed by the whole table)

MENU CLASSICO 80 P.P.

wine pairing available 50 p.p.

PEIXE MARINADO

Yellow tail, coriander and citrus marinade, sweet potato purée, dried mulberries

ATUM TATAKI

Tuna tataki, vegetable escabeche, chilli, basil

ARROZ DE MARISCO

Rice, shellfish, tomato, coriander

LOMBINHO DE PORCO

Roasted Iberian pork loin, bacon, migas, roasted spring onion, pepper jus

GELADO DE FOLHA FIGUEIRA

Fig leaf ice cream, passion fruit cremeux, almond milk and horseradish sauce

CAFÉ COM CHEIRINHO

Barley parfait, whisky caramel sauce, chocolate air bubbles, coffee foam

PETIT FOURS

ARCA BY HENRIQUE SÁ PESSOA ARCA MEANS 'CHEST' IN PORTUGUESE. A CHEST CELEBRATING MODERN PORTUGUESE PLATES WITH ASIAN INFLUENCES.

THE RESTAURANT IS BROUGHT TO LIFE WITH STRIKING ARTWORKS UNDER THE THEME OF "THE COURSE OF LIFE", BY OUR SIGNATURE ARTIST, RENOWNED DUTCH SCULPTOR JOEP VAN LIESHOUT.



SHARE YOUR ARCA EXPERIENCE @ARCAAMSTERDAM @HENRIQUESAPESSOA | ARCAAMSTERDAM.COM | Don't fancy calling it a night? Head to the bar for a cocktail or two!