### WHAT'S IN THE ARCA CHEST?

ARCA RESTAURANT & BAR BY AWARD-WINNING PORTUGUESE CHEF HENRIQUE SÁ PESSOA, BRINGS THE BEST OF MODERN PORTUGUESE CUISINE WITH ASIAN INFLUENCES AND CREATIVE COCKTAILS TO THE HEART OF AMSTERDAM.

#### ARCA BAR

INSPIRED BY THE ART COLLECTION FROM SIGNATURE ARTIST ATELIER VAN LIESHOUT, EXPECT A SIGNATURE COCKTAIL CONCEPT THAT CELEBRATES LIFE'S NOSTALGIC MOMENTS, PLUS EVERYONE'S FAVOURITE CLASSIC COCKTAILS, WINES, BEERS & SPIRITS. HUNGRY? TUCK INTO IRRESISTIBLE PETISCOS & BAR PLATES FOR THE PERFECT BITE ANY TIME OF DAY, ALL MADE PERFECT FOR SHARING.

#### ARCA RESTAURANT

TAKE YOUR EXPERIENCE ALL THE WAY AT ARCA RESTAURANT, WITH OUR CLASSIC TASTING MENU THAT TRANSPORT YOU ON A GASTRONOMIC JOURNEY AS WELL AS THE FULL ARCA À LA CARTE MENU TO CHOOSE FROM.

#### PRIVATE EVENTS

CELEBRATING SOMETHING SPECIAL? FROM THE ART GALLERY TO PRIVATE DINING ROOM, ASK ABOUT OUR PRIVATE EVENT SPACES PERFECT FOR CELEBRATIONS FROM 10 TO 200 PEOPLE.

#### EXHIBITIONS & ART'BEAT CULTURAL PROGRAMME

AS A CULTURAL HUB IN THE HEART OF AMSTERDAM, DISCOVER OUR UPCOMING GALLERY EXHIBITIONS AND EVENTS FOR GUESTS & LOCALS THAT CELEBRATE ART, CULTURE, WELLNESS, FOOD, DRINK AND ENTERTAINMENT. SCAN THE QR CODE BELOW.



DON 'T FORGET TO SHARE YOUR ARCA EXPERIENCE

arcaamsterdam

# COCKTAILS

#### FORGOTTEN CLASSICS

AMERICANO COCKTAIL Campari, Sweet Vermouth, Fever-Tree Soda Water	15
ROB ROY Naked Malt Blended Scotch, Sweet Vermouth, Angostura Bitters	15
TOMMY'S MARGARITA Tecan Tequila Blanco, Agave, Lime	15
BLOODY MARY Ketel One Vodka, Port, Arca Spice Mix, tomato juice, Lemon	15
HOTEL NACIONAL SPECIAL Pampero Blanco Rum, Apricot, Pineapple, Lime	15
NEGRONI Tanqueray Dry Gin, Campari, Sweet Vermouth	15
AIRMAIL Angostura 7 Rum, Honey, Lime, Cava Brut Nature	15
TUXEDO Gin Mare. Tio Pepe Sherry. Orange Bitters	15

#### NON-ALCOHOLIC

VÍVIDA Martini Vibrante, Rooibos, Lemon, Egg White	9
BEELD Martini Floreale, Orange cordial, Fever-Tree Mediterranean Tonic	9
EARLY YEARS Seedlip Grove, elderflower, vanilla, grapefruit soda	9
0.0 GIN & TONIC Seedlip Grove, Fever-Tree Indian Tonic	11,5
SOMETHING ELSE IN MIND? WE'LL MAKE IT JUST THE WAY YOU L	JKE IT!

# **WINES**

#### **SPARKLING**

CAVA BRUT NATURE MOLINAS CANOVAS Requena, Spain	9 / 39
CAVA ROSÉ BRUT MARQUES DE TERRABONA Catalonia, Spain	10 / 43
CUVÉE L'ORIGINE GRAND CRU GIMONNET GONET Champagne, France	16 / 90
ROSÉ	
LEMOS ROSÉ QUINTA DE LEMOS Dão, Portugal	9 / 39
WHITE	
TERRENUS OLD VINES RUI REGUINGA Alentejo, Portugal	13 /64
DOURO DOC RESERVA VIEIRA DE SOUSA Douro, Portugal	12 / 56
SANTIAGO QUINTA DE SANTIAGO Monção, Portugal	11 /47

CHABLIS DOMAINE DU CHARDONNAY Chablis, France	16 / 66
RED	
DON'T TELL GARY MWC WINES Victoria, Australia	11 / 43
ALBUM LUA CHEIA Alentejo, Portugal	9 / 36
PRETEXTO TEXTURA WINES Dão, Portugal	13 / 53
THINK BIG GREAT ZINFADEL Lodi, USA	10 / 46
RESERVA TINTO VIEIRA DE SOUSA Douro, Portugal	14 / 63
PORT	
VIEIRA DE SOUSA FINE WHITE VIEIRA DE SOUSA FINE RUBY NIEPOORT LBV	9 / 39 9 / 39 14 / 65

# DRAFT BEER

GROLSCH LAGER GROLSCH WEISS	SMALL 5,5 / LARGE 9 SMALL 6 / LARGE 9,5
BOTTLED BEER	
GROLSCH 0.0% BROUWERIJ 'T IJ IJWIT	6
BROUWERIJ 'T IJ IPA	9
PERONI	7
GIN	
TANQUERAY	9
TANQUERAY 10	11
HENDRICK'S	10
GIN MARE	10
MONKEY 47	14
BOBBY'S SCHIEDAM	9
RENAIS GIN	12
VODKA	
KETEL ONE VODKA	9
KETEL ONE CITROEN VODKA	9
BELVEDERE ORGANIC VODKA	11
KONIK'S TAIL	12

# **TEQUILA**

CORRALEJO REPOSADO	9
TECÁN TEQUILA BLANCO	11
TECÁN TEQUILA REPOSADO	14
VIDA DEL MAGUEY MEZCAL	10
WHISKY	
SINGLE MALT	
TALISKER 10YRS	11
LAGAVULIN 16YRS	23
OBAN	21
SINGLETON OF DUFFTOWN 12YRS	9
BALVENIE DOUBLEWOOD	13
BLEND	
JOHNNIE WALKER BLUE LABEL	35
JOHNNIE WALKER BLACK LABEL	9
LAPHROAIG 10YRS	10
NAKED MALT	11
IRISH	
JAMESON	8

#### **AMERICAN**

WOODFORD RESERVE	14,5
WOODFORD RYE	14,5
BULLEIT BOURBON	9
BULLEIT RYE	9
RUM	
PAMPERO BLANCO	8
PAMPERO ANIVERSARIO	9
ANGOSTURA 7YRS	8
CAPTAIN MORGAN	9
LEBLON CACHACA	8
DIPLOMATICO	13
LIQUER & BITTERS	
BAILEYS	9
BEIRAO	9
COINTREAU	9
AMARETTO DISARONNO	9
LIMONCELLO VILLA MASSA	9
CAMPARI	9
APEROL	9
JAGERMEISTER	9
FERNET BRANCA	9
KAHLÚA	9

# COGNAC

REMY MARTIN VSOP	14
MARTELL VS	9
RÉMY MARTIN XO	40
JENEVER	
KETEL 1 JONG JENEVER	6,5
VERMOUTH	
MANCINO BIANCO	9
ANTICA FORMULA	9
BELZASAR ROSÉ	9
PUNT E MES	9
MINERAL WATER	
STILL	SMALL 3 / LARGE 5
SPARKLING	SMALL 3 / LARGE 5

# SOFT DRINKS

COCA-COLA REGULAR	4,5
COCA-COLA ZERO	4,5
FANTA ORANGE	4,5
SPRITE	4,5
FUZE ICE TEA SPARKLING LEMON	4,5
FUZE ICE TEA GREEN	4,5
FEVER-TREE MEDITERRANEAN TONIC	6,5
FEVER-TREE GINGER ALE	6,5
FEVER-TREE PINK GRAPEFRUIT	6,5
FEVER-TREE GINGER BEER	6,5
FEVER-TREE INDIAN TONIC	6,5
JUICES	
APPLE/TOMATO/ORANGE	4,5
COFFEE	
ESPRESSO/MACCHIATO	4
DOUBLE ESPRESSO	6
AMERICANO	5
CAPPUCCINO	5
CAFFÈ LATTE	6
LIQUEUR COFFEES	12
TEA & OTHER HOT DRINKS	
TEA	5
HOT CHOCOLATE	6

# NIBBLES & PETISCOS

#### DAILY 12:00 TO 22.30

MARINATED OLIVES (VG)	6
SMOKED ALMONDS (VG)	6
PAN COM TOMATE (VG) Sourdough, garlic, tomato	6
LA BOMBA DE VERDURAS (V) (3) Aioli, salsa brava	10
CODFISH TORRICADO Toasted bread, cod confit, caramelized onion, roasted bell pepper, garlic, parsley	13
CUTTLEFISH TEMPURA Coriander mayo	16
BIFANA Iberian pork, fermented pepper paste, kimchi	14
OXTAIL CROQUETTE (3)	9
JAMON 100% IBERICO, 36-MONTHS CURED	19
CHEF'S CHEESE SELECTION (V) Roasted nuts, tomato jam	17
FRENCH FRIES (VG)	6,5

V: Vegetarian VG: Vegan

# INTERNATIONAL CLASSICS

FROM 11.00 TO 18.30

SEASONAL SOUP (V)	10
CAESAR SALAD Choice of shrimp or chicken, bacon, lettuce, croutons, Parmesan, Caesar salad dressing	19
CHEESE BURGER Brioche, tomato, lettuce, onion, cheese, bacon, fried egg, fries	19
PORTUGUESE HIGHLIGHTS	
FROM 18.30 TO 22.30	
BIFE PORTUGUESA Beef sirloin, white wine, mustard, jamon Iberico, fries	33
FULL FRANCESINHA Beef, sausage, bacon, melted cheese, beer sauce, fried egg, fries	25
1/2 FRANCESINHA Beef, sausage, bacon, melted cheese, beer sauce, fried egg, fries	17
BACALHAU À BRÁS Salted cod, fried string potatoes, parsley, egg, black olives	22
ARROZ DE ABÓBORA ASSADA (V) Rice, kimchi marinated pumpkin, toasted seeds, cottage cheese	19
V: Vegetarian VG: Vegan	

# **SWEETS**

BABA DE CAMELO Caramelized white chocolate, toffee, crumble	12
CHOCOLATE MOUSSE Madagascar chocolate, sea salt, crumble	12
LEITE DE CREME Traditional Portuguese crème brûlée	12
V: Vegetarian VG: Vegan	
DESSERT COCKTAILS	
GRASSHOPPER Crème de Cacao, Crème de Menthe, Cream	12
BRANDY ALEXANDER Cognac, Crème de Cacao, Cream, Nutmeg	14
ESPRESSO MARTINI Ketel One Vodka, Tia Maria, Espresso	16

# BRUNCH (DAILY FROM 11.00 TO 15.00)

HOMEMADE PANCAKES Seasonal fruits, cinnamon drizzle	9
GRANOLA BOWL Greek/vegan yogurt, coconut granola, seasonal fruits, pear drizzle	11
EGGPLANT BOWL Poached Eggs, roasted eggplant, miso, feta, toasted nuts	12
AVOCADO BOWL Poached eggs, smashed avocado, baby gem lettuce, basil oil	12
EGGS FLORENTINE Poached eggs, rustic bread, assorted mushrooms, spinach, hollandaise	16
EGGS ROYALE Poached eggs, rustic bread, smoked salmon, crème fraîche, hollandaise	16
TRIPLE-CHEESE TOASTIE Rustic potatoes, roasted tomato soup	16

COLD PRESSED JUICES	7
carrot/ginger orange	
grapefruit	
apple/beetroot/carrot	
lemon/ginger/cayenne	
SPICY MARGARITA	11
tequila, Cointreau, lime, chilli	
MIMOSA	11
cava, orange juice	
BLOODY MARY	11
vodka, tomato juice, spicy mix	
CAVA BRUT NATURE	9