



ARCA

June 13 | Chef's Table at BITE of Amsterdam

BITE MENU

LÍRIO, GAZPACHO

Cured amberjack, green gazpacho

TATAKI DE ATUM, ENGUIA FUMADA

Seared Atlantic tuna, onion broth, smoked eel

ROBALO, AMÊIJOAS, ARROZ DE BULHÃO PATO

Seabass, infused clams, traditional “Bulhão Pato” rice

LEITE DE CREME & CITRONELA

Lemongrass infused “Crème brûlée”, raspberry sorbet

BEVERAGE PAIRING

€25pp – 3 glasses

Murganheira Millésime 2014, Távora-Varosa, Portugal

Terrenus Vinhas Velhas 2022, Alentejo, Portugal

Tinto Vulcânico 2021, Açores, Portugal

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