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

NIBBLES & PETISCOS

DAILY 12:00 TO 22.30

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
GAMBAS AL AJILLO Shrimps, white wine, garlic, chilli	18
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	

All prices include VAT and are quoted in Euros.
If you have any allergies or intolerances please inform your server.

INTERNATIONAL CLASSICS FROM 11.00 TO 18.30 SEASONAL SOUP (V) 10 CAESAR SALAD 19 Choice of shrimp or chicken, bacon, lettuce, croutons, Parmesan, Caesar salad dressing CHEESE BURGER 22 150 gr beef patty, brioche, tomato, lettuce, onion, cheese, bacon,

PORTUGUESE HIGHLIGHTS FROM 18.30 TO 22.30 BITOQUE Beef sirloin steak, white wine, mustard, sunny side egg, fries FRANCESINHA Beef, sausage, bacon, melted cheese, beer sauce, fried egg, fries BACALHAU À BRÁS Salted cod, fried string potatoes, parsley, egg, black olives ORZO & COGUMELOS (V) Orzo pasta, wild mushroom ragout, Azorean Island cheese

V: Vegetarian VG: Vegan

fried egg, fries

SWEETS

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, Kahlua, Espresso	16

BRUNCH (DAILY FROM 11.00 TO 13.00)

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 Brut Nature, Orange Juice	
BLOODY MARY	11
Vodka, Tomato Juice, Spicy Mix	
CAVA BRUT NATURE	9