

EDITION 5

MARKET



FOOD & DRINK MENUS



DRINKS MENU



WINES

WHITE

GALIANNI PINOT GRIGIO

5,5 | 32,5

Fresh, dry white wine with citrus and green apple notes.
Pairs well with salads, light pasta and sushi.

LENWOOD CHARDONNAY

7 | 39,5

Medium-bodied white wine with notes of ripe apple, vanilla and butter. Pairs well with pasta, creamy dishes and seafood.

KARL PEAFFMANN RIESLING

7,5 | 42

Light aromatic wine with peach, lime and balanced sweetness.
Pairs well with spicy dishes, curries and Asian flavours.

RED

RUTIN MALBEC

5,5 | 32,5

Full-bodied red wine with ripe blackberry notes and soft spice.
Pairs well with grilled meats and rich curries.

CASTILLO DE ARESAN TEMPRANILLO

7,5 | 42

Smooth red wine with dark fruit and subtle oak notes.
Pairs well with grilled meats and spicy dishes.

LYNX PETITE SIRAH

35

Bold red wine with dark fruit flavours and firm tannins.
Pairs well with spicy dishes and flavourful mains.

ROSÉ

DOMAINE DE MARROTTE ROSÉ

6,5 | 37,5

Dry pale rosé with red berry notes and a refreshing finish.
Pairs well with grilled chicken, salads and Mediterranean dishes.

BUBBLES

BELLISCO CAVA BRUT

7 | 39,5

Fresh sparkling wine with citrus notes and a crisp dry finish.
Pairs well with fried bites, sushi and snacks.

COCKTAILS

PALOMA

11

Tequila, Fever-Tree Pink Grapefruit Tonic & Lime Juice

PORNSTAR MARTINI

14,5

Bols Vodka, Pineapple Juice, Passion Fruit Purée & Vanilla Syrup, with Cava

DARK 'N' STORMY

11

Sailor Jerry Spiced Rum, Fever-Tree Ginger Beer Tonic, Lime Juice & Angostura Bitters

ESPRESSO MAR(KET)TINI

12

Bols Vodka, Kahlúa, Sugar Syrup & Espresso Shot

MOSCOW MULE

11

Bols Vodka, Fever-Tree Ginger Beer & Lime Juice

IBIZA SPRITZ

10,5

43 Spritz, Fever-Tree Grapefruit Tonic & Lime Juice

APEROL SPRITZ

9,5

Aperol, Cava & Sparkling Water

GIN & TONIC

DAMRAK

10

Damrak Gin, Fever-Tree Indian Tonic & Orange

BOBBY'S

12

Bobby's Gin, Fever-Tree Mediterranean Tonic, Orange & Cloves

GORDON'S PINK

12

Gordon's Pink Gin, Fever-Tree Raspberry Rhubarb Tonic & Berries

HENDRICK'S

13

Hendrick's Gin, Fever-Tree Elderflower Tonic & Cucumber

0% GIN

DAMRAK VIRGIN

10

Damrak Virgin Gin, Fever-Tree Indian Tonic & Orange

IF YOU'RE LOOKING FOR A SIGN THAT YOU SHOULD HAVE A NICE DRINK -
THIS IS IT!

COFFEE BAR

HOT COFFEE

Espresso Doppio	3 3,5
Americano	3,3
Cortado	3,3
Cappuccino	3,5
Flat White	4
Cafe Latte	3,8
Latte Macchiato	3,8

COLD COFFEE

Iced Americano	3,8
Iced Latte	4,3
Iced Matcha / Chai	4,9

NICE 'N HOT

Hot Chocolate	4,2
Matcha Latte	4,4
Chai Latte	4,4
Dirty Chai Latte	4,9



TEAS

Tik Tak Tea Assortment of Flavours	3,2
Fresh Mint Tea	3,5
Fresh Ginger Tea	3,5
Fresh Ginger & Mint Tea	3,7

EXTRAS

Alternative milk	
Almond Coconut Soy Oat	
Extra Coffee Shot	0,5
Whipped Cream	0,5
Flavoured Syrup	0,5
Vanilla Hazelnut Caramel	

BUBBLE TEA

CHOOSE SIZE

FRUIT TEA	MILK TEA
Medium 5,35	Medium 5,85
Large 6,35	Large 6,85

CHOOSE FLAVOUR

Fruit Tea	Milk Tea
Passionfruit	Brown Sugar
Strawberry	Jasmine
Peach	Taro
Lychee	Matcha
Mango	Coconut
	Crème Brûlée
	Fruit Milk Tea



CHOOSE TOPPINGS

Tapioca Pearls	Coconut Jelly
Lychee Poppings	Lychee Jelly
Mango Poppings	Mango Jelly
Passionfruit Poppings	Strawberry Jelly
Strawberry Poppings	



ENJOY NOW

OR EAT IT

ROME, THE WAY WE KNOW IT.
NEIGHBOURHOODS, STREETS, BAKERIES, LOCAL SHOPS AND GOOD FOOD,
STRAIGHT FROM THE OVEN OR ON THE GO.

LATER BRINGS THE EVERYDAY TASTE OF ROME TO AMSTERDAM:
SIMPLE INGREDIENTS, PROPER TECHNIQUE, MADE WITH CARE.
A NOD TO ROME, AND AN INVITATION TO COME BACK.



LATER

PIZZA ROMANA IN TEGLIA

MARINARA 3.50
TOMATO SAUCE, GARLIC OIL, OREGANO,
HOUSE HERB BLEND, EXTRA VIRGIN OLIVE
OIL

MARINARA CON ACCIUGHE 4.90
TOMATO SAUCE, ANCHOVIES, GARLIC OIL,
HOUSE HERB BLEND, EXTRA VIRGIN OLIVE OIL

MELANZANE 3.50
EGGPLANT, GARLIC OIL, HOUSE HERB
BLEND

ZUCCHINE 3.50
ZUCCHINI, GARLIC OIL, HOUSE HERB
BLEND

MARGHERITA 3.90
TOMATO SAUCE, FIOR DI LATTE MOZZARELLA,
FRESH BASIL, EXTRA VIRGIN OLIVE OIL

CAPRESE — SERVED COLD 4.90
TOMATO SAUCE, FIOR DI LATTE
MOZZARELLA, MARINATED TOMATOES,
FRESH BASIL, EXTRA VIRGIN OLIVE OIL
ADD AGED PARMA HAM +1€

PATATE E ROSMARINO 3.50
ROASTED POTATOES, ROSEMARY, COARSE
SEA SALT, EXTRA VIRGIN OLIVE OIL

PATATE E CIPOLLE 4.90
ROASTED POTATOES, RED ONIONS, FIOR DI
LATTE MOZZARELLA, EXTRA VIRGIN OLIVE OIL

SPIANATA ROMANA 4.90
TOMATO SAUCE, SPIANATA ROMANA (SPICY
ITALIAN SALAMI), FIOR DI LATTE
MOZZARELLA NON-SPICY SALAMI AVAILABLE

SCAROLA 5.90
ESCAROLE, TAGGIASCA OLIVES, PINE NUTS

MORTADELLA 6.20
MORTADELLA WITH PISTACHIOS,
STRACCIATELLA, BASIL

COPPA 6.50
AGED PARMA COPPA, ARTICHOKES, SMOKED
SCAMORZA

SUPPLÌ 3.00
ROMAN RICE CROQUETTE TOMATO SAUCE,
MELTED MOZZARELLA

COMBO

MENUS

LATER COMBO 13.90

2 CLASSIC SLICES + 1 SUPPLÌ + SOFT DRINK

LATER DUO 10.90

2 CLASSIC SLICES + SOFT DRINK

LUNCH DEAL UNTIL 16:00 8.90

1 CLASSIC SLICE + 1 SUPPLÌ + SOFT DRINK

BOX 4 SLICES 15.90
MIXED SELECTION

BOX 6 SLICES 22.90
MIXED SELECTION

BRIOCHE AL TIRAMISÙ 6.00
SOFT BRIOCHE, COFFEE CREAM, CHOCOLATE SAUCE

SUPPLÌ 3.00

ROMAN RICE CROQUETTE
TOMATO SAUCE, MELTED
MOZZARELLA

LASAGNA AL RAGÙ 14.90

SLOW-COOKED BEEF RAGÙ,
BÉCHAMEL, PARMIGIANO
REGGIANO, FIOR DI LATTE
MOZZARELLA

LASAGNA AI CARCIOFI 14.90

ARTICHOKES, BÉCHAMEL,
PARMIGIANO REGGIANO,
FIOR DI LATTE
MOZZARELLA

SOFT DRINKS

WINES

BEERS

MOLECOLA COLA / ZERO 3.50
STILL OR SPARKLING WATER 3.50
ORANGE SODA / LEMON SODA 3.50
ESTATHÉ PEACH OR LEMON 3.50

HOUSE RED Italy 5.00 PERONI 5.00
HOUSE WHITE Italy 5.00 MENABREA 0.0% 4.50



Op Saj Kareem

— MENU



Starters

Kibbeh €6,95

Traditional Lebanese kibbeh filled with minced meat, walnuts, onion, and spices (2 pieces).

Moutabal €5,95

Grilled eggplant, tahini, lemon juice, pomegranate sauce, olive oil, and Lebanese bread.

Hummus €5,95

Chickpeas, tahini, lemon sauce, olive oil, and Lebanese bread.

Yalangi €4,95

Grape leaves filled with rice, tomato, parsley, lemon juice, and pomegranate sauce.

Falafel Salad €7,95

Falafel, cucumber, mint, lemon, lettuce, turnip, pomegranate, tomato, parsley, and tahini sauce.

Smoked Rice €4,95

Carefully prepared rice as the perfect addition to your meal.

Drinks

Ayran €2,25

Yogurt, salt, and water.



Sandwiches

Chicken Shoarma €7,50

Saj bread with chicken shoarma, pickle, garlic sauce, pomegranate sauce.

Beef Shoarma €8,50

Saj bread with meat, onion, parsley, tahini sauce, and turnip.

Crispy Chicken €7,50

Baguette with fried chicken fillet, salad, pickle, garlic sauce.

Falafel €6,95

Saj bread, Hummus, falafel, cucumber, kohlrabi, tomato, mint leaf, salad, and tahini sauce.

Sujuk Sandwich €7,50

Baguette with grilled sujuk, pickle, tomato, and garlic sauce.

EXTRAS Extra cheese €1,00



Desserts

Served with strawberries

Baklava €5,95

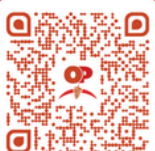
Layers of puff pastry with honey and pistachios (3 pieces).

Harissa €5,95

Semolina cake with honey and pistachios (3 pieces).

Birds Nest (Ash El Bolbol) €4,95

Pistachios, kunafeh and honey



Your feedback helps us grow
Scan the QR code & share your experience.

www.opsajkareem.nl

Vegan



OP SAJ KAREEM

Meals



€14,95

Op Saj Kareem

Bread filled with chicken shoarma, cheese, pickle, and garlic sauce, sla.



€12,95

Chicken Shoarma

Saj bread with chicken shoarma and chips, pickle and garlic sauce.



€14,95

Beef Shoarma

Saj bread with Beef shoarma and chips, a salad, and tahini sauce.



€14,95

Crispy Chicken

Fried chicken breast served with chips, a salad and garlic sauce.



€11,95

Falafel

Falafel with hummus, cauliflower, tomato, kohlrabi, and tahini sauce cucumber, pickle.



€14,95

Crispy with Rice

Served with fried chicken breast, smoked rice, pickle, and garlic sauce.



€14,95

Beef with Rice

Served with beef shoarma, smoked rice, salad, and tahini sauce.



€14,95

Chicken with Rice

Served with chicken shoarma, smoked rice, salad, and garlic sauce.



Don't keep it a secret... 

Tag us. 

www.opsajkareem.nl

 Vegan

APPETIZERS



Tod man pla (4 pcs) € 9,50
Thai red curry fishcakes



Kai Satay (3 pcs) € 9,25
Grilled chicken satay served with peanut



Spring rolls (3 pcs) € 8,95
Thai style deep fried vegetarian spring rolls



Peek Kai Thod (5 pcs) € 8,95
Thai style fried chicken wings



Pangsit (4 pcs) € 9,50
Crispy dumplings filled with chicken, shrimps and

SOUPS



Tom Kha Tofu – € 8,50
Thai creamy coconut soup with mushrooms, galangal and lime
Chicken – € 8,95
Shrimps – € 9,95



Tom Yum Tofu – € 8,50
Spicy sour soup with mushrooms, galangal and fresh herbs
Chicken – € 8,95
Shrimps – € 9,95



Tom Yum Noodles Tofu – € 15,95
Spicy sour soup with mushrooms, galangal and fresh herbs
Wonton – € 17,95
Chicken – € 16,95
Shrimps – € 17,95

CURRY DISHES



Red Curry (Keng Phad) Tofu – € 16,75
Mild spicy red curry with coconut milk, bamboo shoots and vegetables. Served with steamed rice.
Chicken – € 18,75
Beef – € 18,95
Shrimps – € 19,50



Green Curry (Kiou Wan) Tofu – € 16,75
Medium spicy green curry with coconut milk, Thai basil and vegetables. Served with steamed rice.
Chicken – € 18,75
Beef – € 18,95
Shrimps – € 19,50



Massaman Curry Tofu – € 16,75
Rich and mild curry with coconut milk, potato, onion and peanuts. Served with steamed rice.
Chicken – € 18,75
Beef – € 18,95

MASHA THAI

STIR FRY DISHES



Phad Thai
Stir fried rice noodles with Pad Thai sauce, bean sprouts, chives and peanuts
Tofu € 17,50 • Chicken € 18,95
Beef € 19,50 • Shrimps € 19,95



Phad Kaprao
Stir fried spicy basil dish with long beans, chili, garlic and chili paste
Tofu € 17,50 • Minced chicken € 18,95
Minced beef € 19,25 • Shrimps € 19,50
Egg € 2,50 extra



Phad Phak Ruam
Stir fried mixed vegetables with garlic and oyster sauce, served with steamed rice
Veggie € 17,50 • Chicken € 18,95
Beef € 19,25 • Shrimps € 19,95



Kao Pad
Thai style fried rice with egg and vegetables
Veggie € 16,50 • Chicken € 18,95
Beef € 19,25 • Shrimps € 19,50



Mamuang
Stir fried dish with garlic, chilli oil paste, mushrooms, paprika, cashew nuts and spring onion. Served with steamed rice.
Tofu € 17,95 • Chicken € 18,95
Beef € 19,50 • Shrimps € 19,95

DESSERT



Mango Sticky Rice € 9,50
Traditional Thai dessert with ripe mango, sticky rice, and warm coconut



Fried Ice Cream € 9,50
Fried ice cream with mango, whipped cream, and syrup



VEGGIE

IF YOU HAVE A FOOD ALLERGY, PLEASE INFORM US WHEN ORDERING.

Indian BAWARCHI



Starters

VEGETABLE SAMOSA 6.95

Vegetarian fried dough filled with spiced potato and peas

CHICKEN SAMOSA 7.95

Fried dough filled with minced chicken meat and spices

SAMOSA CHAT 9.95

Vegetarian samosas smashed and filled with yogurt, onions, chickpeas and variety of sauces

TIKKI CHAT 9.95

Deep fried potato cakes topped with yogurt, onions, chickpeas and variety of sauces

CHILLI PANEER 11.95

An Indian-Chinese dish, stir fry pieces of paneer cheese and vegetables in a spicy and sour soya sauce and spices

CHICKEN CHILLI 12.95

An Indian-Chinese dish, stir fry of chicken and vegetables in a spicy and sour soya sauce and spices

CHICKEN LOLLIPOP (6PCS) 12.95

Chicken wings in a spiced batter and deep fried

HARA BHARA KEBAB (5PCS) 7.5

Deep fried mix made from Spinach, potatoes and vegetables

PANEER PAKODA 8

Paneer Cheese marinated in gram flour and spices

GOBI MANCHURIAN 11.95

An Indian-Chinese dish, crispy cauliflower cooked in a manchurian gravy sauce

CHILLI MUSHROOMS 10.5

An Indian-Chinese dish, stir fry pieces of mushrooms and vegetables in a spicy and sour soya sauce and spices

Chicken Dishes

*Served with white rice

BUTTER CHICKEN 17.95

Creamy tomato and cashew based curry, enriched with Indian spices

KADAI CHICKEN 17.95

Thick chicken curry with paprika, onions and spices

CHICKEN TIKKA MASALA 17.95

Chicken prepared in a thick curry with onions, tomato and spices

CHICKEN KORMA 17.95

Chicken prepared in a creamy cashew and coconut curry

CHICKEN SAAG 17.95

Green sauce from mustard and fenugreek leaves

CHICKEN MADRAS 17.95

Really spicy sauce, with a taste of tamarind

CHICKEN VINDALOO 17.95

Extremely spicy sauce with intense spices

DESI CHICKEN CURRY (WITH BONE) 17.95

Home-styled chicken curry with bone

Lamb Dishes

*Served with white rice

LAMB ROGAN JOSH 18.95

Traditional Kashmiri lamb dish, famous for its unique taste and use of spice.

KADAI LAMB 18.95

Thick lamb curry with paprika, onions and spices

LAMB KORMA 18.95

Lamb prepared in a creamy cashew and coconut curry

LAMB SAAG 18.95

Green sauce from mustard and fenugreek leaves

LAMB MADRAS 18.95

Really spicy sauce, with a taste of tamarind

LAMB VINDALOO 18.95

Extremely spicy sauce with intense spicity

LAMB TIKKA MASALA 18.95

Lamb prepared in a thick curry with onions, tomato and spices

Prawn Dishes

*Served with white rice

PRAWNS MASALA 18.95

Prawns in an onion based sauce, with herbs and spices

KADAI PRAWNS 18.95

Prawns in a thick sauce with paprika and onion

PRAWN MADRAS 18.95

Really spicy sauce, with a taste of tamarind

PRAWN VINDALOO 18.95

Extremely spicy sauce with intense spicy

PRAWN COCONUT CURRY 18.95

Prawns cooked in a thick and mild coconut cream sauce

Biryanis

A traditional rice dish. Long grain basmati rice with spices and aromatic flavours like Saffron, cooked with meat or vegetables. Served with Raita

LAMB BIRYANI 18.95

VEGETABLE BIRYANI 16.95

CHICKEN BIRYANI 17.95

PRAWN BIRYANI 18.95

Vegetarian Dishes

*Served with white rice

DAL MAKHNI 15.95

Traditional creamy black lentils curry

PANEER BUTTER MASALA 16.95

Paneer cheese in a creamy tomato based sauce

PALAK PANEER 16.95

Paneer cheese in a spinach sauce

MIX VEGETABLE 15.95

A mixed vegetable curry with herbs and spices

DAL FRY 14.95

Yellow lentils with cumin, garlic and onion base

PANEER KADAI 16.95

Paneer Cheese in a thick sauce with paprika and onion

MUSHROOM MUTTAR 14.95

Mild curry with mushrooms and peas

ALOO GOBI 14.95

Potatoes and Cauliflower cooked with herbs and spices

MUTTAR PANEER 16.95

Mild curry with paneer cheese and peas

CHANA MASALA 15.95

Boiled chickpeas in thick sauce, with tomatoes, onions and herbs

For Full menu: Combos, Desserts & More

SCAN THE QR CODE TO VIEW THE MENU



create your own 15.5 pokebowl

Step 1: Choose your base



SUSHI RICE



LETTUCE



MIX

Step 2: Choose your protein



SALMON



SURIMI CRAB



SOY EGG



EBI FURAI



KATSU CHICKEN



TERIYAKI TOFU

Step 3: Choose your 3 toppings



CUCUMBER



SWEET CORN



CARROT



EDAMAME



PICKLED
RADISH



CABBAGE



CHUKA
WAKAME



AVOCADO
(+1,-)

Step 4: Choose 2 garnishes

(extra garnish + 1,-)



MASAGO
ORANGE



SESAME
MIX



FRIED
ONIONS



BONITO
FLAKES



CHILI
POWDER



SESAME
SEAWEED MIX



SPRING
ONION

Step 5: Choose your sauce

(extra sauce + 1,5)

TERIYAKI
SAUCE

SRIRACHA
MAYO

SESAME
DRESSING

POKE
SAUCE

SOY SAUCE
& WASABI

EXTRA'S

Soy marinated egg
Teriyaki tofu
Surimi crab
Ebi furai
Katsu chicken

2
3
3
4
5

Salmon
Cucumber
Sweet corn
Carrot
Edamame

5
1.5
1.5
1.5
1.5

Pickled radish
Cabbage
Avocado
Chuka wakame
Extra rice/lettuce

1.5
2
2
2
2

little soy

M E N U

SUSHI

Maki kappa	5
Maki avocado ✓	5
Maki sake (spicy + 0,5)	6

Nigiri sake	5.5
Nigiri flaming sake	6.5
Nigiri avocado ✓	5.5

California roll	10.5
surimi crab, avocado, cucumber	
Crispy vegan roll ✓	10.5
avocado, cucumber, carrot, fried onions	
Ebi furai roll	11.5
fried shrimp, avocado, furikake	
Sake avocado roll (spicy + 0,5)	11.5
salmon, avocado, sesame	
Crispy chicken roll	13.5
fried chicken, cucumber, fried onions	
Cream cheese roll	14.5
salmon, avocado, cucumber, cream cheese	
Flaming sake roll	14.5
fried shrimp, avocado, flamed salmon	
Dragon roll	14.5
fried shrimp, avocado, massago	

MAIN DISHES

JAPANESE CURRY

rice with potato/carrot in curry sauce, cabbage salad, sesame, & spring onion

Tofu curry ✓	15
Katsu chicken curry	16
Ebi furai curry	16

UDON NOODLE SOUP

udon noodle soup with cabbage, sweet corn, shiitake mushroom, wakame, soy egg & spring onion (spicy + 0,5)

Miso soup	5
Miso tofu udon	13
Katsu chicken udon	17
Ebi furai udon	17
Karaage udon	17

DON RICE BOWLS

rice bowl with a small side salad, sesame, teriyaki sauce, Japanese mayo, & furikake

Katsu chicken rice	15.5
Ebi furai rice	15.5
Karaage don	15.5
Cyu don	16



POKEBOWLS

cold sushi rice bowl with vegetables, garnish & sauce (or create your own)

Pokebowl teriyaki tofu ✓	15.5
Pokebowl spicy chicken	15.5
Pokebowl ebi furai	15.5
Pokebowl sake	16



SIDES & SNACKS

Chuka wakame ✓	6
Veggie springrolls ✓ / (8 pcs.)	6
Edamame ✓	6
Ebi furai / (4 pcs.)	8
Katsu chicken	8
Karaage / (5 pcs.)	8
Gyoza veggie ✓ / (6 pcs.)	9
Gyoza chicken / (6 pcs.)	9
Takoyaki / (6 pcs.)	9
Snacks set / (15 pcs.)	15

DESSERTS & DRINKS

Mochi (fresh) / (1 pc.)	3.5
Ramune soda	3.5
Calpis/milkis soda	3.5
Melon soda	4.5

ALLERGENS?

Please ask our staff for more information

www.littlesoy.nl

SASHIMI & SUSHI SETS

Sushi set for one (12 pcs.)	15
nigiri sake, maki avocado & uramaki california (vegetarian possible)	
Sushi set for two (24 pcs.)	35
nigiri sake, nigiri flaming sake, maki spicy sake, maki kappa, uramaki ebi furai & edamame	
Sake set (12 pcs.)	16
nigiri sake, maki sake & uramaki sake avocado	
Sashimi sake (5 pcs.)	9.5
slices of raw salmon	

EZ SMASH

SMASH BURGERS 100% DUTCH BEEF

Classic smash burger

DICED ONIONS, PICKLES, AMERICAN CHEESE, KETCHUP, MUSTARD

House smash burger

ONIONS, PICKLES, LETTUCE, AMERICAN CHEESE, HOUSE SAUCE

Samurai smash burger

SAMURAI SAUCE, CHIPS, AMERICAN CHEESE, JALAPEÑOS, LETTUCE

Truffle smash burger

TRUFFLE AIOLI, DICED ONIONS, JALAPEÑOS RELISH, AMERICAN CHEESE

Honey chicken burger

HONEY MUSTARD, CHICKEN TENDERS, COLESLAW, PICKLES

+ CHEESE 1 | + BACON 1 | + JALAPEÑOS 1

SIDE DISH

Curly fries

3.95

Coleslaw

3.50

Chicken tenders | 3 PIECES

5.50

DRINK

Homemade lemonade

2.95

SINGLE	DOUBLE	TRIPLE
9.95	11.95	13.95
9.95	11.95	13.95
9.95	11.95	13.95
10.95	12.95	14.95

10.95



KILO'S KITCHEN

A TASTE OF VIETNAM

★ Special

Crispy Peking Duck €19,50

Crispy roasted Peking duck served with steamed rice, fresh vegetables and hoisin sauce.



★ Phở



Phở Beef Mix (with beef slices & beef meatballs)	€18,95
Phở Beef (with beef slices)	€18,50
Phở Meatballs (with beef meatballs)	€18,50
Phở Shrimp	€18,50
Phở Chicken	€18,50
Phở Tofu (not vegetarian, beef broth)	€18,50

A fragrant Vietnamese noodle soup with savory beef broth, rice noodles, meat of choice or tofu, garnished with fresh herbs (scallion, onion, coriander), bean sprouts, lime and chili

★ Bún



Bún Beef	€17,50
Bún Shrimp	€17,50
Bún Chicken	€17,50
Bún Tofu	€17,50

Fresh salad bowl with rice noodles, meat of choice or tofu, lettuce, cucumber, pickled carrot, vegan loempia, prawn crackers, mint, fried onions, and chili (served with fish sauce or sesame-mayo sauce)

★ Bánh Mì



Bánh Mì Special (with char siu pork, ham)	€10,50
Bánh Mì Beef	€9,95
Bánh Mì Shrimp	€9,95
Bánh Mì Chicken	€9,95
Bánh Mì Tofu	€9,50

Crispy baguette filled with meat of choice or tofu, homemade pate (pork, chicken liver), mayo, cucumber, pickled carrot, coriander, chili and a drizzle of soy sauce

★ Gỏi Cuốn



Gỏi Cuốn Shrimp	€8,95
Gỏi Cuốn Beef	€8,50
Gỏi Cuốn Chicken	€8,50
Gỏi Cuốn Tofu	€8,50

Fresh rice paper rolls (2 pcs) filled with rice noodles, meat of choice or tofu, lettuce, cucumber, mint (served with peanut butter sauce)

★ Dimsum



Chicken Dimsum (4 pcs)	€6,95
Pork Dimsum (4 pcs)	€6,95
Shrimp Dimsum (4 pcs)	€7,50
Mix Dimsum (12 pcs)	€18,95

A variety of classic steamed dim sum favorites

★ Snacks



Prawn crackers (10 pcs)	€5,95
Chicken Loempia (2 pcs)	€5,95
Shrimp Loempia (4 pcs)	€6,50
Vegan Loempia (8 pcs)	€6,50
Sesame Ball (2 pcs)	€5,95
Mix snacks (15 pcs)	€18,95

A mix of flavorful fried snacks, perfectly crispy and served with dipping sauce

If you have any food allergies, please let a staff member know.



Follow us on Instagram
@kiloskitchen.nl

EDITION 5

MARKET



FOOD & DRINK MENUS

