

# DRINKS

## COFFEE by LOT SIXTY ONE

espresso	2.5
long black	3.0
cafe latte	3.2
flat white	3.2
cappucino	3.2
macchiatto	3.2
mocha	3.8
hot chocolate	3.8
iced coffee   black   white	3.2
espresso tonic	3.8
chai latte	3.8
MILK: Full   Bonsoy   Almond	

## TEA by TEASTREET (500ml Pot)

english breakfast	4
earl grey	4
rooibos	4
green - jasmine	4
chamomile and apple	4
chai	4
fresh mint	3
fresh ginger	3
fresh lemon   mint   ginger   chilli   honey	4

## JUICES

orange juice	3
grapefruit juice	3.5
mixed orange & grapefruit	3.5
beet   carrot   apple   ginger	4.5
juice of the day	4.5

## COLD DRINKS

coke	2.5
coke light	2.5
homemade iced tea	3
fever tree tonic	3
fever tree ginger beer	3
lemon, lime & bitters	3.5
kombucha	4



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# BOOZE

BLOODY MARY'S		BEER	
<b>Bloody Mary</b>   the original	8	<b>Brand</b>   Dutch pilsener	3.5
<b>Kimchi Bloody Mary</b>   kimchi   sriracha	8	<b>Two Chefs Brewing</b>   <i>Tropical Ralphie</i>   Amsterdam weizen beer	4.5
<b>Smokey Mary</b>   chipotle tabasco   bacon	9	<b>Little Creatures</b>   Australian pale ale	5.8
<b>Virgin Bloody Mary</b>   no vodka	6	<b>Brouwerij 't IJ</b>   Amsterdam IPA	4.5
		<b>Two Chefs Brewing</b>   <i>Howling Wolf</i>   Amsterdam imperial porter	5.5
GIN		WINE	
<b>Bombay</b>   fever tree tonic   lemon	7	<b>Cremant</b>   Rene Mure, <i>Alsace, France</i>	18
<b>Hendrick's</b>   fever tree tonic   cucumber	9	<b>Prosecco</b>   Casa di Malia, <i>Italy</i>	5/30
<b>V2C Dutch Dry</b>   fever tree tonic   mint	8.5	<b>Sauv. Blanc</b>   Bishops Leap, <i>Marlborough, New Zealand</i>	4.5/27
		<b>Vermentino</b>   Mr Mick, <i>Clare Valley, Australia</i>	5/30
BOOZE & BRUNCH		<b>Chardonnay</b>   Domaine St Hilaire, <i>Montagnac, France</i>	5/30
<b>Mimosa</b>   prosecco   fresh orange	5	<b>Rosé</b>   Mas de Longchamp, <i>Rhone, France</i>	4.5/27
<b>Collins Bellini</b>   prosecco   rhubarb syrup	5	<b>Pinot Noir</b>   1885, <i>Mendoza, Argentina</i>	5/30
<b>Elderflower Bellini</b>   prosecco   St Germain   mint	7.5	<b>Cabernet Merlot</b>   Mr Mick, <i>Clare Valley, Australia</i>	5/30
<b>Patricia coffee liquor</b>   espresso   tonic	6	<b>Shiraz</b>   The Hedonist, <i>McLaren Vale, Australia</i>	6/36
<b>Tom Collins</b>   gin   lemon   soda water	7	<b>Tokay</b>   Campbells, <i>Rutherglen, Australia</i>	5/33
<b>Aperol Spritz</b>   prosecco   aperol	5	<b>Pedro Ximenez</b>   Bodega Gonzales, <i>Spain</i>	4.5
<b>Campari</b>   orange juice	6		
<b>Negroni</b>   gin   campari   vermouth rosso	9		
<b>Pimm's</b>   lemonade   cucumber   mint	6		
<b>Spicy Pirate</b>   spiced rum   ginger beer   lime   cinnamon	8		
<b>Moscow Mule</b>   vodka   lime   ginger beer	7.5		
<b>Espresso Martini</b>   vodka   kahlua   espresso	9		



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## BRUNCH



<b>PERSIAN-COTTA</b>   rosewater pannacotta   granola   roasted rhubarb   raspberry   pistachio	9
<b>HALOUMI PLUM TOAST</b>   grilled haloumi   brioche French toast   hazelnuts   fresh plum   summer fruit jam   crème fraîche   basil   mint	12
<b>AVOCADO ON TOAST</b>   smashed avocado   green tomato & turkish pepper salad   tahini yoghurt dressing   multigrain toast	9.5
add a poached egg 11   add bacon 12.5	
<b>BROKEN EGG CURRY</b>   cauliflower, pea & potato curry   broken fried eggs   yoghurt   coriander, mint, red onion salad   chili jam   flat bread	12.5
<b>CALABRIAN NIGHTMARE</b>   N'duja spicy sausage   cherry tomato & pepper salad   grilled pineapple   ricotta   red onion   basil   flatbread	14
<b>KIMCHI WAFFLE</b>   kimchi waffle   avocado mayo   daikon & carrot salad   coriander   fried egg	12.5
add honey roasted pork belly 16.5	
<b>GREENS &amp; GRAINS</b>   tenderstem, broccoli & pea salad   smoked tofu   almond hummus   grains	12
<b>OUR RUEBEN</b>   pastrami   poached eggs   Dijon hollandaise   pickled veg   dill   gruyère   rye	15
<b>THE GRAZER</b>   spiced ground beef   pumpkin hummus   fried egg   coriander salad   yoghurt   chili sauce   dukkah   flat bread	14
<b>THE PORTOBELLO</b>   roast portobello   poached eggs   grilled asparagus   goats cheese   multigrain toast	13.5
add chorizo 16.5	
<b>FRANK'S HOT SMOKED SALMON</b>   Frank's hot smoked salmon   grilled asparagus   poached eggs   wakami & cucumber pickle   wasabi cream cheese   rye	16
<b>¡A HUEVO!</b>   chipotle braised beef   beans   baked eggs   smashed avocado   jalapeño salsa   crème fraîche   coriander   tortilla	15

## EXTRAS

One poached egg	1.5	Chorizo	3
Dijon hollandaise	1.5	Bacon	3
Portobello	2.5	Haloumi	3
Kimchi	3	Avocado	3
Pumpkin Hummus	3	Greens	3

## SWEETS

<b>PASSIONFRUIT CURD</b>   whipped cream   almond & coconut crumb	8
<b>THREE CHEESES</b>   quince paste	10.5

Our bread is a sourdough multigrain from BBrood. We use organic free range eggs & locally sourced ingredients.  
Gluten free bread is also available upon request.

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## DINNER

## SMALL PLATES TO SHARE

<b>OLIVES</b>   Bella di Cerignola	4
<b>SMOKED ALMONDS</b>	4
<b>WORST</b>   Brandt & Levie	7
<b>DUCK RILLETTES</b>   cornichons	8.5
<b>OUDE KAAS</b>   chili jam	5
<b>BRUSCHETTA</b>   N'duja spicy sausage   ricotta   grilled pineapple   red onion   rucola	9
<b>BURRATA</b>   green tomato & pepper salad   basil   chili jam   croutons	9.5
<b>TUNA TARTAR</b>   grapefruit & jalapeño salsa   cucumber   avocado   coriander   plantain chips	14
<b>SHIITAKE PATE</b>   kimchi waffle   nori   carrot   daikon	12
<b>GREEN LEAF SALAD</b>   fennel   lemon dressing	5
<b>SMOKED TOFU SALAD</b>   tenderstem, broccoli & pea salad   smoked tofu   almond hummus   toasted grains	10
<b>SPICED BEEF FLATBREAD</b>   spiced beef   mozzarella   yoghurt   chili sauce   coriander	9
<b>ROASTED CAULIFLOWER &amp; CUCUMBER SALAD</b>   anchovies   Dijon hollandaise sauce   capers	10
<b>PAN GRILLED HALOUMI</b>   honey glazed carrots   orange   sumac	10
<b>SEARED CALAMARI</b>   green mango salad   avocado mayonnaise   quinoa   szechuan pepper   sesame	13
<b>CHICKPEA HUMMUS</b>   cucumber herb salad   dukkah   yoghurt	9.5
<b>FRANKS HOT SMOKED SALMON</b>   cucumber, wakami pickle   sesame dressing   daikon shoots	13
<b>CRISPY DUCKLEG SALAD</b>   pork belly   green beans   cucumber   grilled pineapple   coriander   chili	16
<b>BRAISED LAMB SHANK</b>   pearl couscous   cucumber & coriander salad   yoghurt   dukkah	15
<b>PASSIONFRUIT CURD</b>   cream   almond & coconut crumb	8
<b>THREE CHEESES</b>   quince paste	10.5



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