

BLOW MENU SEASON '23



BREAKFAST

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۲	ACAÏ BOWL Smoothie bowl w/ homemade granola, banana, fresh fruits and coconut	10
۲	YOGHURI BOWL Coconut yoghurt w/ homemade granola, apple and fresh fruits	10
٢	GRILLED CHEESE SANDWICH Sourdough bread w/ cheese (or ham + cheese) - grilled to perfection	7
۲	GRILLED EGGPLANT SANDWICH Sourdough bread w/ grilled eggplant, cheese, harissa and spicy sriracha mayo	9,5
) 🏵	SMASHED AVO IOASI Our all time favorite served on sourdough bread w/ sprouts, ginger scallion dressing and porcini furikake + • • • • • • • • • • • • • • • • • • •	11,5
	SWEETS	
۲	GRANDMA'S APPLE PIE Dutch classic + add whipped tream 0.5	5,5
۲		6
) 🏵	BANANA BREAD Vegan delight with walnuts	6
٢	BOSTON LEMON CHEESECAKE	6,5

Lemon curd cheesecake with red fruits

PEANUT BROWNIE Sticky brownie with milk chocolate and peanuts ell day

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WHIPPED FETA TOAST Sourdough bread w/ whipped feta, labneh, cherry tomatoes, pomegranate and dukkah	12,5	WE WANT TO PROPOSE A TOAST
KOREAN BBQ CHICKEN IOASI Sourdough bread w/ spicy chicken thighs, kimchi, crispy beansprouts, lime, sesame and yuzu mayo	13,5	NT TO
ROASIED RIBEYE TOASI Sourdough bread w/ roasted ribeye, parmesan cheese, little hem and truffle mayo	14	rporos
MACKEREL RILLETTE TOAST Sourdough bread w/ smoked mackerel, pickles, apple capers, chives and katsuobushi	13,5	E A 70
never change a winning team		R
CLASSIC BLOW BURGER Brioche w/ Dutch MRIJ beef patty, truffle mayo, onion chutney, smoked cheddar, Livar bacon and little gem	17,5	Τ
VEGGIE JACKFRUIT BURGER Brioche w/ jackfruit patty, kimchi, spicy sriracha mayo, scallions and little gem	17,5	
only when the pizza oven is on		
PIADINE CAPRESE Oven-baked flatbread w/ prosciutto crudo, sun-dried tomatoes, buffalo mozzarella and fresh basil	14,5	
PIADINE MARE Oven-baked flatbread w/ zucchini, grilled bell pepper, sun-dried tomatoes, rocket and anchovies	15,5	
CLEAN'ND GREEN		
CRISPY GOAT CHIESE SALAD Fresh salad w/ little gem, goat cheese, homemade pickles, pomegranate and tahini dressing	17,5	
THAI BEEF SALAD Asian inspired salad w/ roasted ribeye, bok choy, tomatoes, Thai basil and ginger scallion dressing	17.5	
👁 🏶 - vegan? choose crispy tempeh i	instead!	



12:00 - gezellig

THE MOST IMPORTANT MEAL OF THE DAY

5	@ \$	BELLA DI CERIGNOLA OLIVES	5,5
cr is	٢	BRIAD & SPRIADS Sourdough bread w/ harissa, hummus and labneh	9,5
PIZZE OVEN 19	ſ	FLATBREAD	9,5
	l>	ITALIAN CHARCUTERIE PLATTER Assorted Italian cold cuts to share or not to share	14
only when the	24	PICKLES & HUMMUS Homemade pickled veggies w/ hummus	6,5
1 ma	۲	GRILLED WATERMELON Served w/ feta, mint, lime, pomegranate and Venta Del Baron (very fancy!) olive oil	11,5
	2\$	FRESH FRIES Served w/ herb-infused salt and mayo	5,5
	٢	PARMESAN TRUFFLE FRIES Served w/ parmesan cheese and truffle mayo	8,5
	2\$	SWIII POTATO IRIES Served w/ herb-infused salt en mayo	8,5
		BITTERBALLEN - 6 / 12 PC Served w/ mustard - afe our Dutch national dish	8,5 / 16
	2\$	VIGAN BITTERBALLEN - 6 / 12 PC Oyster mushroom 'bitterballs' served w/ mustard	8,5 / 16
		GYOZAS - 6 PC Chicken dumplings served w/ ginger scallion dressing	9,5
	28	BBQ CORN RIBS Martined corn ribs served w/ chimichurri and lime	8,5
		STIR-FRY MUSSELS Stir fried mussels w/ curry, lime, Thai basil and chilies	14,5

ON THE (LITERAL) SIDE 12:00 - yezerring

GEZELLIG? A WORD THAT ENCOMPASSES THE HEART OF DUTCH CULTURE. INCLUDES EVERYTHING FROM COZY TO FRIENDLY, FROM COMFORTABLE TO RELAXING, AND FROM ENJOYABLE TO GREGARIOUS.

OUR FAMONS PIZZAS

	PLEASE CHECK W/ OUR STAFF IF THE PIZZA ON	
	+ add spicy oil or truttle oil? O.	5
	MARGHERITA Tomato base w/ mozzarella, cherry tomatoes, fresh basil and olive oil	14,5
	SI SO SALAME Tomato base w/ mozzarella, salame picante and olive oil	17,5
	FANTASTIC FUNGHI Tomato base w/ mozzarella, mushrooms, parmesan cheese and olive oil	17
	QUAIIRO FORMAGGI Four times cheesy deliciousness w/ mozzarella, parmesan cheese, pecorino and gorgonzola	18,9
	NAPOLI Tomato base w/ mozzarella, anchovies, capers and olive oil	18,5
	PROSCIUTIO E FUNGHI Tomato base w/ mozzarella, mushrooms, prosciutto crudo and olive oil	19,9
	ARTIGIANALE Tomato base w/ mozzarella, sausage, salame picante, capers, green olives, cherry tomatoes, parmesan cheese and olive oil	21.5
	TONNONO Tomato base w/ mozzarella, tuna, red onion and olive oil	18,5
	VIGGII VIRDURE Tomato base w/ mozzarella, mushrooms, onion, olives, capers, parmesan cheese and olive oil	18,5
	DI ZUCCA Tomato base w/ grilled pumpkin, plums, gorgonzola, rocket and olive oil	19.9
	ZUCCHINI Tomato base w/ mozzarella, grilled zucchini, parmesan cheese and olive oil	17.5
8	VIGANO Tomato base w/ pumpkin, cherry tomatoes, onion, artichoke hearts, olives and rocket	18,9
	RADICCHIO Crema di radicchio w/ mozzarella, cherry tomatoes, sausage and olive oil	19,9
	CAPRICCIOSA Tomato base w/ mozzarella, salame picante, artichoke hearts, capers and olive oil	19,9
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SO DO OUR PIZZA'S. THEY MIGHT NOT BE READY AT THE SAME TIME AS THE OTHER DISHES. ALL THINGS AMAZING TAKE TIME (AND LOVE).

SOME	SERIONS FOOD	
	+ make it complete: add tries	4.5

	CLASSIC BLOW BURGIR Brioche w/ Dutch MRIJ beef patty, truffle mayo, onion chutney, smoked cheddar, Livar bacon and little gem	17,
۲	VIGGIE JACKIRUIT BURGER Brioche w/ jackfruit patty, kimchi, spicy sriracha mayo, scallions and little gem	17.
*	MARIIN'S IHAI CURRY Green curry w/ coconut, Thai basil, baby corn, bok choy and crispy bean sprouts served w/ jasmine rice	16,
	STIR-FRY MUSSELS Stir-fried mussels w/ curry, lime, Thai basil and chilies, served w/ sourdough bread	23,
	GRILLED RIBEYE STEAK Grilled and slow-cooked ribeye served w/ smokey corn, chimichurri and Venta Del Baron olive oil	24
	SEASONAL FISH putteneste BLOW-style Served w/ capers, olives, anchovies, cherry tomatoes and Venta Del Baron olive oil	25
۲	CRISPY GOAT CHIESE SALAD Fresh salad w/ little gem, goat cheese, homemade pickles, pomegranate and tahini dressing	17,
	IHAI BEEF SALAD Asian inspired salad w/ roasted ribeye, bok choy, tomatoes, Thai basil and ginger scallion dressing	17,
	@ @ - vegen? choose crispy tempeh	instruct

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FOR THE LITTLE ONES

"I DON'I KNOW" Crispy, golden brown fries served w/ a croquette	7,5
"I DON'T CARF" Can't go wrong with a classic fish 'n chips	11,5
"I AM NOT HUNGRY" Our famous pizza margherita, kids size	9,5
"I DON'T WANT IHAT" Delicious pasta w/ 'sauce of the day'	6,5

COFFEES, SOFIDRINKS AND SUCH

WE HAVE ALL THE USUAL SUSPECT AVAILABLE: EVERYTHING FROM A TINY ESPRESSO, A FULL CUP OF FOAMY LATTE AND THE REGULAR FIZZY DRINKS FOR THE SUGAR LOVERS - QUESTIONS? ASK OUR STAFF.

HOT SPECIALTIES

CARAMEL LATTE	4,75
CHAI LATTE	5,5
HOT CHOCOLATE	4
IRISH COFFEE	8
SPANISH COFFEE	8
ITALIAN COFFEE	8
FRENCH COFFEE	8
FRESH MINT TEA	3,75
FRESH GINGER TEA	3,75

HOMEMADE LEMONADES

Made w/ SOOF Lemonades 100% Natural flavors - 'Zonder Zooi' LEMON, MINT AND APPLE 4,5 BLUEBERRY AND LAVENDER 4,5 LEMONGRASS AND PEAR 4,5 HOMEMADE ICED TEA 4,5

+ extra shot 1.5 + decat 1 + wipped cream 0.5 + oat milk 0.75

COLD SPECIALTIES

CHAI ICED LATTE	5,5
COLD BREW	6
'THE HULK' JUICE Apple, spinach, celery, pineapple	6,25
'IROPICAL IONI' JUICE Mango, banana, kiwi, pineapple	6,25
FRESH ORANGE JUICE - S	4,5
FRESH ORANGE JUICE - L	6
APFELSCHORLE	3,75
APPELAERE	4
KOMBUCHA	6
	2,5

ALCOHOL FREE FEAST

VIRGIN ON THE BEACH kiki	8,5
VIRGIN MOSCOW MULE	8,5
VIRGIN G&I	10
HERTOG JAN 0.0%	4,5
RADLER 0.0%	4,75
PLAYGROUND IPA 0.5%	6
WEIHENSTEPHANER 0.5%	7,5
IHRIVE RECOVERY IPA 0.2%	6,5

ADULT DRINKS

BEERS - bottles

KOMPAAN LEVENSGENIETER	6,5
KOMPAAN HANDLANGER	6,5
DIKKE LUL 3 BIER	6
FF MET JE BEK IN 'T ZONNETJE	6
'T UILTJE WIT	6
IJŴĬĬ	6,75
CORNET	6
LA TRAPPE DUBBEL / TRIPEL	6
BIRRA MOREITI	4,5
CORONA / DISPIRADO	6
HOEGAARDEN RADLER	4,75
FRUITAGE RODENBACH	5

COCKT AILS

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COCKTAIL IN A PITCHER? WHY NOT! P.F. 50	2
APEROL SPRITZ Slightly bitter apéritif made w/ Aperol, cava and sparkling water	8
LIMONCELLO SPRITZ Aperol but without Aperol and w/ The Lemon Spirit limoncello	11
CAIPIRINHA Fresh limes, Cachaça rum and sugar	10
NEGRONI Italian favo w/ gin, campari, vermouth and orange peel	10
MOSCOW MULE Classic made w/ fresh limes, vodka, ginger beer and angostura bitters	10
ISPRISSO MARIINI Coffee, vodka and Kahlua; shaken to perfection	10,5
SEX ON THE BEACH Very juicy (!) cocktail w/ vodka, peach, orange- and cranberry juice	10
LIMONCELLO MARGARITA Margarita w/ The Lemon Spirit limoncello and LaLa Tequila	11
PALOMA W/ LaLa Tequilla, grapefruit juice, lime, sugar and sparkling water	10,5
GIN & IONIC Choice between Bombay, V2C or Hendricks Gin	10,5
MIMOSA Sparkling wine with a touch of orange juice	7,5

BEERS - dratt

HERTOG JAN 0,25L / 0,45L	3,8 / 6,5
HERIOG JAN PIICHER 1,5L	19,5
'T UILTJE BLOND	6
WEIHENSTEPHANER 0,3L / 0,5L	5,5 / 7,5
SEASONAL BEER	changing

WHITE WINES

VIRDIJO Crisp white wine w/ floral notes and citrus aroma	5 / 25
SAUVIGNON Fragrant white wine w/ fresh hints of granny smith, melon and lime	6 / 29
CHARDONNAY Aromatic, full-bodied white wine w/ tones of wood	7 / 34
VINHO VIRDI Elegant white wine w/ notes of apple, pear and peach	5,5 / 27
CUADRAS VIOGNIER Fruity dry white wine w/ subtle floral flavors	32
SELVANEVADE BLANCO O.O% Sophisticated white wine w/ flavors of peach, ceder and nuts	39
CAVA PRO 375ML-75OML	17 / 28
ro-zee	
ROSĂ FONTANEI Full-bodied fruity rose with hints of red berries	5 / 24
PROVINCE ROSE Fresh rose with light herbal- and fruity aroma's	32,5
RED WINES	
PRIMITIVO Full-bodied red wine with a fresh spiciness and tones of red fruit	5,5 / 27
MONITPULCIANO D'ABRUZZO Fragrant red wine w/ nuances of oak and ripe red fruits	7 / 34
PAYS D'OC PINOT NOIR Refined aroma of ripe cherries w/ a	6,5 / 32

Refined aroma of ripe cherries w/ a soft tannic finish

TAWNY PORT RED 6,5