



**BLOW MENU
SEASON '23**



if you know, you know

BREAKFAST

10:00 - 12:00

BREAKFAST



- 🌱 **ACAÏ BOWL** 10
Smoothie bowl w/ homemade granola, banana, fresh fruits and coconut
- 🌱 **YOGHURT BOWL** 10
Coconut yoghurt w/ homemade granola, apple and fresh fruits
- 🌱 **GRILLED CHEESE SANDWICH** 7
Sourdough bread w/ cheese (or ham + cheese) - grilled to perfection
- 🌱 **GRILLED EGGPLANT SANDWICH** 9.5
Sourdough bread w/ grilled eggplant, cheese, harissa and spicy sriracha mayo
- 🌱🌱 **SMASHED AVO TOAST** 11.5
Our all time favorite served on sourdough bread w/ sprouts, ginger scallion dressing and porcini furikake
+ add an egg 1

SWEETS

- 🌱 **GRANDMA'S APPLE PIE** 5.5
Dutch classic *+ add whipped cream 0.5*
- 🌱 **AUNTIE'S FRESH LIME PIE** 6
Fresh, tangy and creamy deliciousness
- 🌱🌱 **BANANA BREAD** 6
Vegan delight with walnuts
- 🌱 **BOSTON LEMON CHEESECAKE** 6.5
Lemon curd cheesecake with red fruits
- 🌱 **PEANUT BROWNIE** 8
Sticky brownie with milk chocolate and peanuts

SOME THINGS SWEET

off day

LUNCH

11:30 - 16:00

-  **WHIPPED FETA TOAST** 12.5
Sourdough bread w/ whipped feta, labneh, cherry tomatoes, pomegranate and dukkah
- KOREAN BBQ CHICKEN TOAST** 13.5
Sourdough bread w/ spicy chicken thighs, kimchi, crispy beansprouts, lime, sesame and yuzu mayo
- ROASTED RIBEYE TOAST** 14
Sourdough bread w/ roasted ribeye, parmesan cheese, little hem and truffle mayo
- MACKEREL RILLEITE TOAST** 13.5
Sourdough bread w/ smoked mackerel, pickles, apple capers, chives and katsuobushi
- never change a winning team*
- CLASSIC BLOW BURGER** 17.5
Brioche w/ Dutch MRIJ beef patty, truffle mayo, onion chutney, smoked cheddar, Livar bacon and little gem
-  **VEGGIE JACKFRUIT BURGER** 17.5
Brioche w/ jackfruit patty, kimchi, spicy sriracha mayo, scallions and little gem
- only when the pizza oven is on*
-  **PIADINE CAPRESE** 14.5
Oven-baked flatbread w/ prosciutto crudo, sun-dried tomatoes, buffalo mozzarella and fresh basil
- PIADINE MARE** 15.5
Oven-baked flatbread w/ zucchini, grilled bell pepper, sun-dried tomatoes, rocket and anchovies

CLEAN 'ND GREEN

-  **CRISPY GOAT CHEESE SALAD** 17.5
Fresh salad w/ little gem, goat cheese, homemade pickles, pomegranate and tahini dressing
- THAI BEEF SALAD** 17.5
Asian inspired salad w/ roasted ribeye, bok choy, tomatoes, Thai basil and ginger scallion dressing

  - vegan? choose crispy tempeh instead!

WE WANT TO PROPOSE A TOAST...

ALL DAY SALADS

all day (drink)

BITES

12:00 - gezellig

THE MOST IMPORTANT MEAL OF THE DAY

only when the pizza oven is on

  BELLA DI CERIGNOLA OLIVES	5,5
 BREAD & SPREADS Sourdough bread w/ harissa, hummus and labneh	9,5
 FLATBREAD Sprinkled w/ pecorino, rosemary and garlic	9,5
ITALIAN CHARCUTERIE PLATTER Assorted Italian cold cuts to share or not to share	14
  PICKLES & HUMMUS Homemade pickled veggies w/ hummus	6,5
 GRILLED WATERMELON Served w/ feta, mint, lime, pomegranate and Venta Del Baron (very fancy!) olive oil	11,5
  FRESH FRIES Served w/ herb-infused salt and mayo	5,5
 PARMESAN TRUFFLE FRIES Served w/ parmesan cheese and truffle mayo	8,5
  SWEET POTATO FRIES Served w/ herb-infused salt en mayo	8,5
BITTERBALLEN - 6 / 12 PC Served w/ mustard - <i>aka our Dutch national dish</i>	8,5 / 16
  VEGAN 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
  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

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.

12:00 - gezellig

OUR FAMOUS PIZZAS

PLEASE CHECK W/ OUR STAFF IF THE PIZZA OVEN IS ON

+ add spicy oil or truffle oil? 0.5

 MARGHERITA	14.5
Tomato base w/ mozzarella, cherry tomatoes, fresh basil and olive oil	
SI SO SALAME	17.5
Tomato base w/ mozzarella, salame picante and olive oil	
 FANTASTIC FUNGHI	17
Tomato base w/ mozzarella, mushrooms, parmesan cheese and olive oil	
 QUATTRO FORMAGGI	18.9
Four times cheesy deliciousness w/ mozzarella, parmesan cheese, pecorino and gorgonzola	
NAPOLI	18.5
Tomato base w/ mozzarella, anchovies, capers and olive oil	
PROSCIUTTO E FUNGHI	19.9
Tomato base w/ mozzarella, mushrooms, prosciutto crudo and olive oil	
ARTIGIANALE	21.5
Tomato base w/ mozzarella, sausage, salame picante, capers, green olives, cherry tomatoes, parmesan cheese and olive oil	
TONNONO	18.5
Tomato base w/ mozzarella, tuna, red onion and olive oil	
 VEGGIE VERDURE	18.5
Tomato base w/ mozzarella, mushrooms, onion, olives, capers, parmesan cheese and olive oil	
 DI ZUCCA	19.9
Tomato base w/ grilled pumpkin, plums, gorgonzola, rocket and olive oil	
 ZUCCHINI	17.5
Tomato base w/ mozzarella, grilled zucchini, parmesan cheese and olive oil	
  VEGANO	18.9
Tomato base w/ pumpkin, cherry tomatoes, onion, artichoke hearts, olives and rocket	
RADICCHIO	19.9
Crema di radicchio w/ mozzarella, cherry tomatoes, sausage and olive oil	
CAPRICCIOSA	19.9
Tomato base w/ mozzarella, salame picante, artichoke hearts, capers and olive oil	

ALL THINGS AMAZING TAKE TIME (AND LOVE).
SO DO OUR PIZZA'S. THEY MIGHT NOT BE READY AT THE SAME TIME AS THE OTHER DISHES.



SOME SERIOUS FOOD

*+ make it complete: add fries 4.5***CLASSIC BLOW BURGER** 17.5

Brioche w/ Dutch MRIJ beef patty, truffle mayo, onion chutney, smoked cheddar, Livar bacon and little gem

🌱 **VEGGIE JACKFRUIT BURGER** 17.5

Brioche w/ jackfruit patty, kimchi, spicy sriracha mayo, scallions and little gem

🌱🌱 **MARTIN'S THAI CURRY** 16.5

Green curry w/ coconut, Thai basil, baby corn, bok choy and crispy bean sprouts served w/ jasmine rice

STIR-FRY MUSSELS 23.5

Stir-fried mussels w/ curry, lime, Thai basil and chilies, served w/ sourdough bread

GRILLED RIBEYE STEAK 24.5

Grilled and slow-cooked ribeye served w/ smokey corn, chimichurri and Venta Del Baron olive oil

SEASONAL FISH *puttanesca BLOW-style* 25.5

Served w/ capers, olives, anchovies, cherry tomatoes and Venta Del Baron olive oil

🌱 **CRISPY GOAT CHEESE SALAD** 17.5

Fresh salad w/ little gem, goat cheese, homemade pickles, pomegranate and tahini dressing

THAI BEEF SALAD 17.5

Asian inspired salad w/ roasted ribeye, bok choy, tomatoes, Thai basil and ginger scallion dressing

🌱🌱 - vegan? choose crispy tempeh instead!

FOR THE LITTLE ONES

"I DON'T KNOW" 7.5

Crispy, golden brown fries served w/ a croquette

"I DON'T CARE" 11.5

Can't go wrong with a classic fish 'n chips

🌱 **"I AM NOT HUNGRY"** 9.5

Our famous pizza margherita, kids size

"I DON'T WANT THAT" 6.5

Delicious pasta w/ 'sauce of the day'

COFFEES, SOFTDRINKS 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
+ decaf 1
+ whipped 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
'TROPICAL TONI' 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
KIDS LEMONADE	2.5

ALCOHOL FREE FEAST

VIRGIN ON THE BEACH hiki	8.5
VIRGIN MOSCOW MULE	8.5
VIRGIN G&T	10
HERTOG JAN 0.0%	4.5
RADLER 0.0%	4.75
PLAYGROUND IPA 0.5%	6
WEIHENSTEPHANER 0.5%	7.5
THRIVE RECOVERY IPA 0.2%	6.5



ADULT DRINKS

BEERS - bottles

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

COCKTAILS

COCKTAIL IN A PITCHER? WHY NOT! P.F. 50

APEROL SPRITZ	8
Slightly bitter apéritif made w/ Aperol, cava and sparkling water	
LIMONCELLO SPRITZ	11
Aperol but without Aperol and w/ The Lemon Spirit limoncello	
CAIPIRINHA	10
Fresh limes, Cachaça rum and sugar	
NEGRONI	10
Italian favo w/ gin, campari, vermouth and orange peel	
MOSCOW MULE	10
Classic made w/ fresh limes, vodka, ginger beer and angostura bitters	
ESPRESSO MARTINI	10,5
Coffee, vodka and Kahlua; shaken to perfection	
SEX ON THE BEACH	10
Very juicy (!) cocktail w/ vodka, peach, orange- and cranberry juice	
LIMONCELLO MARGARITA	11
Margarita w/ The Lemon Spirit limoncello and LaLa Tequila	
PALOMA	10,5
W/ LaLa Tequilla, grapefruit juice, lime, sugar and sparkling water	
GIN & TONIC	10,5
Choice between Bombay, V2C or Hendricks Gin	
MIMOSA	7,5
Sparkling wine with a touch of orange juice	

BEERS - draft

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

WHITE WINES

VERDEJO	5 / 25
Crisp white wine w/ floral notes and citrus aroma	
SAUVIGNON	6 / 29
Fragrant white wine w/ fresh hints of granny smith, melon and lime	
CHARDONNAY	7 / 34
Aromatic, full-bodied white wine w/ tones of wood	
VINHO VERDE	5,5 / 27
Elegant white wine w/ notes of apple, pear and peach	
CUADRAS VIOGNIER	32
Fruity dry white wine w/ subtle floral flavors	
SELVANEVADE BLANCO 0.0%	39
Sophisticated white wine w/ flavors of peach, cedar and nuts	
CAVA PRO 375ML-750ML	17 / 28

RO-ZEE

ROSÀ FONTANET	5 / 24
Full-bodied fruity rose with hints of red berries	
PROVENCE ROSE	32,5
Fresh rose with light herbal- and fruity aroma's	

RED WINES

PRIMITIVO	5,5 / 27
Full-bodied red wine with a fresh spiciness and tones of red fruit	
MONTEPULCIANO D'ABRUZZO	7 / 34
Fragrant red wine w/ nuances of oak and ripe red fruits	
PAYS D'OC PINOT NOIR	6,5 / 32
Refined aroma of ripe cherries w/ a soft tannic finish	
TAWNY PORT RED	6,5