



BLOKES

FOOD MENU

STARTERS

GRAVAD LAX 12,5

Cured Salmon made with red beet, horse radish and brioche

STEAK TARTARE 12 (also as a main 18,5)

Tender minced steak, shallot, cornichon, caper, cheese cracker, and brioche

STEAK TATAKI 13

Tender seared steak, ginger, red chilli, lime sriracha, garlic, soy sauce, and sesame oil

CALAMARI 9,5

Crispy calamari rings, paired with a nice seasonal sauce

BRUSCHETTA 9

Toast with classic mozzarella, tomato chimichurri oil

SOUP OF THE MOMENT 8

Daily soup paired with a Bruschetta

VEGGIE QUESADILLA 12

Crispy wrap with jackfruit, Mexican spice, cheese, corn, beans, and bell pepper. served with pimped sour cream, spring onion, and lime

PULLED CHICKEN QUESADILLA 13,5

Crispy wrap with pulled chicken, Mexican spice, cheese, corn, beans, and bell pepper. served with pimped sour cream, spring onion, and lime

SAMBA'S SHRIMPS 11,5

Spicy garlic shrimps, deglazed with white wine. Served with some rustic bread

GYOZA 10,5

A nice portion of gyoza's served with soya teriyaki sauce. Choose between a portion of vegetable or chicken gyoza's

MAINS

CEASAR SALAD 18,5

Romaine lettuce, cherry tomatoes, red onions, crispy chicken, and bacon, with croutons, grated parmesan, and homemade Caesar dressing

BLOKES CHICKEN SATAY 20

Slow-cooked & homemade marinated chicken, baked with bean sprouts and onion, accompanied by sweet & sour cucumber salad and Krupuk

IRISH STEAK 26

Steak included with a side and sauce of your choice

BLOKES ENTRECOTE 32,5

Entrecote included with a side and sauce of your choice

SHORT RIB 26,5

Slow-cooked for seven hours beef short rib, with potato-parsnip puree, candied shallot, pork popcorn, and Grand Prestige Gravy

PAPI'S CHICK 21,5

Whole roasted chicken, Caribbean style marinated, served with roasted veggies, potato-parsnip puree, and Grand Prestige Gravy

COD FILET 25

Nice tender Kabeljauw, seasonal veggies, rice and basil oil

HOMEMADE VEGAN LASAGNE 18,5

Vegan lasagna made with well-paired seasonal vegetables. Served with some rustic bread
Option of vegan cheese on top +2

BURGERS

All meats come from our artisan butcher Theunis Holtrop

BLOKE BURGER 18

Big Beef burger on a brioche bun with grilled bacon, Emmental and fried egg, topped with lettuce, tomato, pickles, red and baked onions. Served with truffle mayonnaise

UUT GRUNN 16

Beef burger on a brioche bun with grilled bacon and cheddar, topped with lettuce, tomato, pickles, red and baked onions. Served with Hooghoudt sweet & spiced Genever sauce
Make it BIG +3

CHEESETASTIC 17

Beef burger on a brioche bun with grilled bacon and cheese fondue, topped with lettuce, tomato, cornichons, red and baked onion. Served with pimped spicy sour cream
Make it BIG +3

PULLED CHICKEN BURGER 16,5

Pulled chicken on a brioche bun, topped with lettuce, tomato, pickles, and red onion. Served with a sweet chilli sauce
Make it BIG +3,5

CRISPY CHICKEN 16

Crispy chicken on a brioche bun, topped with Coleslaw and pickles. Served with Sriracha mayonnaise

Double it +3,5

UNBEETABLE 17

Crispy Beetroot vegan patty, on a vegan bun, topped with lettuce, tomato, red onions, jalapeño and cucumber.

Served with vegan Sriracha mayonnaise

Vegan

AVOCADO BURGER 17

Crispy avocado patty on a vegan bun, topped with lettuce, tomato, pickles, and red onion. Served with guacamole

Vega

SIDES

CRUNCHY FRIES & BRANDER MAYONAISE 5

SWEET POTATO FRIES & SIRACHA MAYONAISE 6,5

BAKED POTATO WITH SOUR CREAM,
BACON AND FRESH HERBS 5,5

COLESLAW 5

PROVINCIAL VEGGIES 6,5

SMALL SALAD 6

HOMEMADE SAUCES

PEPPER SAUCE 2

HERBS BUTTER 2

CHIMICHURRI 2

GRAND PRESTIGE GRAVY 2

DESSERTS

All sweets are homemade

BROWNIE CRÈME BRÛLÉE 9,5

A fudgy brownie and classic crème brulee, topped with a glistening layer of glazed sugar

JAMESON ICE CREAM 8,5

Whiskey gel, bacon notes, maple syrup, vanilla ice cream, Dulce de Leche, and a homemade crumb. (Contains alcohol)

SEASONAL CHEESECAKE 9

Homemade cheesecake made with ingredients of the moment