Streetfood Menu

Mr. Mofongo

Tacos

Oriental 7,5
Sweet chili pork – sweet-and-sour cucumber – crispy shallots
Cuban Mojo 7,5
Pulled chicken - mojo sauce - avocado
Middle East 7
Beet & fig – za'atar – rose labneh
Italiano 6,5
Tomato-olive tapenade – basil – pine nuts

Flammkuchen

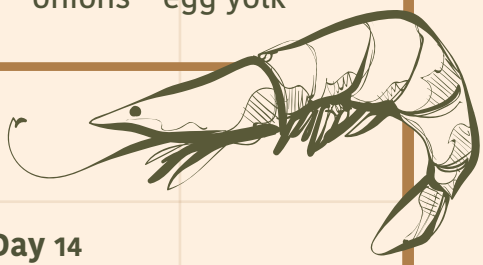
American 12
Fried chicken - pickle relish cheddar
Hot & Smoky 10
Scamorza - 'nduja - roasted bell pepper
Alsace 8
Leek - bacon - onion
Mediterranean 9
Chorizo - roquefort - chili
Beet It! 8
Beetroot – feta – dukkah za'atar hot honey
Margherita 9
Mozzarella – tomato – basil

Dessert

Pain Perdu 8,5
Orange - caramel - ice cream
Limoncello Honeycomb 8,5
Balsamic vinegar - savoiardi – basil

Meat

Teres Major 23
Beef – crispy rice cake caramelized garlic jus
(+ foie gras de canard +10)
Boeuf Bourguignon 16
Beef - mashed potatoes – pearl onions
Chicken Katsu Burger 12
Hot honey - pickle relish - cheddar
Tsukune 13,5
Japanese chicken skewers – tare black sesame cream
Steak Tartare 15
Beef – parsley – onions – egg yolk



Fish

Catch of the Day 14
Pea & chorizo salad – beurre noisette
Clams & Shrimps 13
Charred leek – roasted bell pepper
Gravad Lax 14
Salmon – beetroot – brioche sweet-and-sour cucumber Mofongo's Floral Gin
Pulpo a La Assassina 16
Octopus – parsley – saffron – red chili
Oysters (3pcs.) 10
Red wine vinegar – shallot

Vega(n)

Spanish Tortilla 12
Lemon - onion - saffron aioli
Japanese Curry 10
Gyoza - rice
Burrata 11
Pesto crème fraîche – tomato basil - Parmesan crisps
Sweet & Sour Eggplant 9
Miso - sesame crackers

Sticky Coconut Rice 8,5
Mango sorbet – lime & chili peanuts

Appetizer Menu

Mr. Mofongo

Snacks

Bitterballen (8pcs.) 8
With curry mayonnaise

Chorizo Croquettes (6pcs.) 9
With Jamón and shallot mayonnaise

Gamba Croquettes (6pcs.) 9
With caramelized onion
and saffron aioli

Karaage (6pcs.) 9,5
With ranch dressing

On the Side

Frites with Mo-saus 7

Frites with Truffle Mayonnaise & Parmesan 7,5

Frites Kapsalon 12,5
Fusion of Japanese curry and
kapsalon – fried chicken –
curry mayonnaise – cheese – coleslaw

Bites & Dip 4,5
Homemade bread with assorted dips

Roasted Padrón 5
Padrón peppers - sea salt

Paté Madeira 9
Chicken liver on brioche
caramelized onion – beurre noisette

Veggie Snacks

Veggie Bitterballen (8pcs.) 8
With curry mayonnaise

Oyster Mushroom Croquettes (6pcs.) 9
With sesame and chili

Streetfood Tasting Menu

Be surprised by the creativity of our chef with a carefully curated selection of four dishes, served across three courses. A culinary journey featuring the finest flavours from our menu. For the optimal experience, this menu is served per table. 35 euros per person.

Streetfood & Cocktails

Only at our cocktailbar.
Three courses,
three cocktails
+25 p.p.

Would you like to elevate your experience even further? Choose perfectly paired cocktails or wines, carefully selected to complement each dish.

Streetfood & Wine

Only at our winebar.
Three courses, three wines.
+25 p.p.