

# STREET FOOD WITH A VIEW

Feel the vibrant market thrill at Nacarat during day time and experience Middle Eastern street food.  
Enjoy the captivating sights, smells and sounds as if you are on an energetic market place.



## DIPS

Each dip 7.3

Served with pita and flatbread  
Geserveerd met pita en plat brood

Roasted red pepper | feta | chilli  
Geroosterde rode peper | feta | chili

Smoked babaganoush | tahini | fresh herbs  
Gerookte babaganoush | tahini | verse kruiden

Burned spring onion | sour cream | sherry vinegar  
Gebrande lente-uidip | zure room | sherryazijn

Hummus | chickpea musabaha | pine nuts  
Hummus | kikkererwten musabaha | pijnboompitten

Tzatziki with only a pinch of garlic  
Tzatziki met een vleugje knoflook

Tahini | tomato water | zhoug  
Tahini | tomatenwater | zhoug

## NACARAT DIPS ETAGÈRE | Serves two 25.6

Tasting of six dips served with pita and flatbread



## PITAS OUR WAY

Served with za'atar sprinkled fries from the Frietboutique  
Geserveerd met za'atar frites van de Frietboutique

Beef and lamb kebab 14.3  
Hummus | red onion | yoghurt | sumac  
Runder - en lamskebab  
Hummus | rode ui | yoghurt | sumac

Chicken 14.1  
Harissa | lettuce | avocado | cherry tomatoes | aioli  
Kip  
Harissa | sla | avocado | cherry tomaten | aioli

Pork gyros 14.3  
Tzatziki | pickled pepper | tomato | red onion  
Varkensgyros  
Tzatziki | gepekeldde peper | tomaat | rode ui

Prawns 15.3  
Grilled aubergine | jalapeño yoghurt | coriander  
Garnaal  
Gegrilde aubergine | jalapeñoyoghurt | koriander

Goat shawarma 15.9  
Watermelon | spiced yoghurt | pickled pepper  
Geitenshawarma  
Watermeloen | pittige yoghurt | gepekeldde peper

Falafel 13.5  
Tahini | zhoug | tomato | pickled cauliflower  
Falafel  
Tahini | zhoug | tomaat | gepekeldde bloemkool

Cauliflower 13.7  
Feta | pomegranates | red pepper  
Bloemkool  
Feta | granaatappels | rode peper

Squid 15.1  
Tarama | chilli | cherry tomato | coriander  
Inktvis  
Tarama | chilli | cherry tomaten | koriander

Rons special 16.8  
Foie gras | asparagus | burned spring onion dip  
Rons special  
Foie gras | asperges | gebrande lente-uidip

## BUDDHA BOWLS

Middle Eastern bowl full of healthy ingredients  
Midden-Oosterse salade van gezonde ingrediënten

Detox 14.1  
Turmeric | cauliflower | tahini | chickpeas | pomegranates  
Detox  
Geelwortel | bloemkool | tahini | kikkererwten | granaatappels

Falafel 14.2  
Tahini | beetroot | zhoug | chopped salad  
Falafel  
Tahini | rode biet | zhoug | salade

Salmon 15.2  
Israeli couscous | butternut squash | zhoug | jalapeño yoghurt  
Zalm  
Parelcouscous | pompoen | zhoug | jalapeñoyoghurt

Chicken 14.8  
Harissa | lentils | cherry tomatoes | cardamom yoghurt  
Kip  
Harissa | linzen | cherry tomaten | kardemomyoghurt

## MIDDLE EASTERN WINNER 14.1

Shakshuka  
Braised eggs | olives | labneh | chopped salad | tahini  
Shakshuka  
Gestoofde eieren | olijven | labneh | salade | tahini

## FOR SERIOUS EATERS 76.5

Served with za'atar sprinkled fries from the Frietboutique  
Geserveerd met za'atar frites van de Frietboutique

HOLSTEIN  
Dry-aged rib steak | Jerusalem spiced | ras el hanout aioli  
Dry-aged ribstuk | Jerusalem kruiden | ras el hanout aioli

## SWEET LOVERS

Loukoumâdes 9.2  
Greek fried doughnut balls | honey | cinnamon | walnuts  
Loukoumâdes  
Griekse gefrituurde oliebolletjes | honing | kaneel | walnoten

## MIDDLE EASTERN CULINARY DICTIONARY

We can imagine that some ingredients and spices don't immediately ring a bell. Therefore, we've made you a list with perhaps unfamiliar words.

Wij kunnen ons voorstellen dat sommige ingrediënten en kruiden niet meteen een belletje doen rinkelen. Daarom hebben wij voor jou een lijst gemaakt met vermoedelijk onbekende woorden.

### BABAGANOUSH

Smoked aubergine, tahini, seasonings  
Gerookte aubergine, tahini, specerijen

### HARISSA

Tunesian spicy paste  
Tunesische pittige rode saus

### MUSABAHA

Traditional Arabic chickpea humus  
Traditionele Arabische kikkererwten hummus

### RAS EL HANOUT

Moroccan spiced mix of 20 dried herbs  
Marokkaanse kruidenmix van 20 gedroogde specerijen

### SHAKSHUKA

Egg dish with spicy tomato sauce  
Eiergerecht met pittige tomatensaus

### SUMAC

Reddish brown powder of berry fruit from the Sumak bush  
Roodbruine poeder van een bes van de sumakstruik

### TAHINI

Paste of sesame seed  
Pasta van sesamzaad

### TARAMA

Greek dish of potatoes and cod roe  
Grieks gerecht van aardappels en kabeljauw viskuit

### ZA'ATAR

Dry herb mix with sesame seed  
Mix van gedroogde kruiden met sesamzaad

### ZHOUG

Israeli spicy herb sauce  
Israëliische pittige kruidensaus



**BUBBLES | BUBBELS**

	Glass	Bottle
Cosecha Especial Extra Brut, Bodega Norton, Mendoza, Argentina   <i>Chardonnay</i>	7	38
Champagne Brut Reserve, Nicolas Feuillatte, Champagne France   <i>Chardonnay, pinot meunier, pinot noir</i>	13.5	73
Prosecco di Valdobbiadene Extra Dry, Col de' Salici, Veneto, Italy   <i>Prosecco</i>		42
Brut Blanc de Blancs 2008, Nicolas Feuillatte, Champagne France   <i>Chardonnay, pinot noir</i>		95

**ROSÉ | ROSÉ**

	Glass	Bottle
La Promenade 2016, A.C. Côtes de Provence, France   <i>Cinsault, grenache, syrah</i>	6.5	35

**WHITE | WIT**

	Glass	Bottle
Sauvignon Blanc 2016, Domaine de Campanes, Languedoc, France   <i>Sauvignon blanc</i>	5	27
Pinot Grigio Modello delle Venezie 2016, Masi, Veneto, Italy   <i>Pinot grigio</i>	6	33
Verdejo 2016, Beronia, Rueda, Spain   <i>Verdejo</i>	6.5	36
Vermentino 2016, Les Jamelles, Languedoc, France   <i>Vermentino</i>	7	38
Gewürztraminer Reserve 2016, E. Boeckel, Elzas, France   <i>Gewürztraminer</i>	8	44
1685 Chardonnay 2016, Boschendal, Franschhoek, South Africa   <i>Chardonnay</i>	8.5	46

**RED | ROOD**

	Glass	Bottle
Tempranillo 2016, Ill Ciguenas, Castilla Spain   <i>Tempranillo</i>	5	27
Merlot 2015, Abbotts & Delaunay, Languedoc, France   <i>Merlot</i>	6	33
Pinot Noir 2016, Les Jamelles, Languedoc, France   <i>Pinot noir</i>	6.5	35
Zweigelt Classic 2015, Esterhazy, Burgenland Austria   <i>Zweigelt</i>	7	39
Malbec Reserva 2014, Bodega Norton, Mendoza, Argentina   <i>Malbec</i>	8	44
Torcicoda Primitivo 2015, Tormaresca, Puglia, Italy   <i>Primitivo</i>	11	60

**COCKTAILS | COCKTAILS**

<b>TEL-AVIV MULE</b>	11.2
Vodka, lime, dates, fresh mint, ginger beer	
Vodka, limoen, dadels, verse mint, gemberbier	

**DRAFT BEERS | TAPBIER**

Heineken	3.3
Seasonal draft beer	4.6
Seizoens tapbier	

**BOTTLED BEERS | BIER OP FLES**

Heineken 0.0	4
Brand IPA	4.6
Changing assortment of brewery 'De Prael'	6.1
Wisselend assortiment van brouwerij 'De Prael'	

**CIDERS | CIDERS**

Stassen cider rosé	3.9
Stassen cider brut	4.2

**JUICES | SAPPEN**

Fresh orange juice	3.9
Verse jus d'orange	
Freshly squeezed grapefruit juice	4.2
Versgeperste grapefruitsap	
Apple juice	3.5
Appelsap	
Tomato juice	3.5
Tomatensap	
Organic lemonades from Agropošta	3.8
Raspberry   Elderflower   Sage   Lemon	
Biologische limonade van Agropošta	
Framboos   Vlierbloesem   Salie   Citroen	

**SOFT DRINKS | FRISDRANKEN**

Panna   San Pellegrino (0,75 ml)	6
Panna   San Pellegrino   Aranciata San Pellegrino (0,25 ml)	3
Coca Cola, Coca Cola zero, Fanta, Cassis	3
Fever Tree selection	4.5
Ginger ale   Ginger beer   Bitter lemon   Soda   Tonic water   Lemonade	
Fuze ice tea selection	3.0
Sparkling black tea   black tea, peach, hibiscus   green tea   green tea, mango, chamomile   black tea, peach, hibiscus	
Fuze ice tea selectie	
Sparkling zwarte thee   zwarte thee, perzik, hibiscus   groene thee   groene thee, mango, kamille   zwarte thee, perzik, hibiscus	

**COFFEE & TEA | KOFFIE & THEE**

All kinds of coffee	from	3.5
Verschillende koffies	vanaf	
Organic Essentials Tea		4
Nacarat   Black   Green   Rooibos   Olang		
Biologische Essentials thee		
Nacarat   Zwart   Groen   Rooibos   Olang		
Irish - Spanish - Italian - French coffee		9.5

**OPENING HOURS****BAR & NIBBLES**

Mon - Sun | 15:00 - 23:00

**LUNCH**

Mon - Thu | 11:00 - 15:00

Fri - Sun | 11:00 - 16:00

**DINNER**

Mon - Sun | 18:30 - 23:00

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THE NETHERLANDS

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**GETTING STARTED**



Welcome to Amsterdams most dazzling roof top restaurant. Our team - led by chef Angelo Kremmydas - treats you to rich Middle Eastern fine dining with a modern twist. Get comfortable and start your Nacarar experience with these nibbles and drinks, while taking in the view of the city.

## NIBBLES

<b>NACARAT PLATTER</b>	17.2
Buffalo spiced sausages, pastourma, olives, pickles, tzatziki, crispy pita Buffalo gekruide worstjes, pastourma, olijven, augurken, tzatziki, krokante pita	
Oysters (3), kurkuma shallots, coriander Oesters (3), kurkuma sjalotten, koriander	14.9
Padrón peppers, confit garlic, jalapeño salt Padrón pepers, gekonfijte knoflook, jalapeño zout	6.6
Fried squid, chilly, tarama, coriander Gefrituurde inktvis, tarama, koriander	8.9
Cairo falafel, zhoug, tahini, tomato water Caïro falafel, zhoug, tahini, tomatenwater	8.1
Cold souvlaki, sumac onions, tzatziki Koude souvlaki, sumac uien, tzatziki	6.9
Taco, goat shawarma, watermelon, spiced yoghurt Taco, geitenshawarma, watermeloen, kruidige yoghurt	7.6
Feta tempura, lemon marmalade, caper meringue Feta tempura, citroen marmelade, meringue van kappertjes	7.2
Marinated Aegean sardines on fried pita, wild garlic emulsion Gemarineerde Aegean sardines op gefrituurde pita, wilde knofloof emulsie	7.1



## COCKTAILS | COCKTAILS

All cocktails 11.2

### TEL-AVIV MULE

Vodka, lime, dates, fresh mint, ginger beer  
Vodka, limoen, dadels, verse munt, gemberbier

### NACARAT MARGARITA

Mezcal, tequila, triple sec, lemon, pineapple, sage  
Mezcal, tequila, triple sec, citroen, ananas, salie

### CORIANDER MARTINI

Vodka, ginger, coriander seeds, fresh coriander  
Vodka, gember, korianderzaden, verse koriander

### NACARAT SOUR

Bombay Sapphire East gin, Pekoe tea liquer, honey cardamom syrup, egg white  
Bombay Sapphire East gin, Pekoe tea likeur, honing kardemomsiroop, eiwit

## DRAFT BEERS | TAPBIER

Heineken	3.3
Seasonal draft beer Seizoens tapbier	4.6

## BOTTLED BEERS | BIER OP FLES

Heineken 0.0	4
Brand IPA	4.6
Changing assortment of brewery 'De Prael' Wisselende assortiment van brouwerij 'De Prael'	6.1

## CIDERS | CIDERS

Stassen cider rosé	3.9
Stassen cider brut	4.2

>> More to explore: ask for our wine menu



# WELCOME



Ron Blaauw: "Just like the colours of the sky, our dishes are ever changing. We have given Middle Eastern food a modern twist. Nacarat is all about sharing. Not only sharing your dishes but also the experience. Feel the lively vibe of the Middle East while we make you try and taste all the different dishes. Are you prepared for a new experience?"

# THE 1001 FLAVOURS

From 2 people | 67,5 per person  
Vanaf 2 personen | 67.5 per persoon

This 6 course tasting menu is for those who seek to experience the full Middle Eastern cuisine. Make your own selection of dishes from the à la carte menu. All dishes are meant to be shared.

Dit 6-gangen proeverijmenu is voor diegenen die de keuken van het Midden-Oosten willen ervaren. Maak uw eigen selectie van gerechten uit het à la cartemenu. Alle gerechten zijn bedoeld om te delen.



## NACARAT DIPS

Choose two dips served with pita and flatbread  
Kies twee dips, geserveerd met pita en platbrood

## COLD MESES

Choose one cold mese  
Kies één koude mese

## FROM THE FARM

Choose one dish from the farm  
Kies één gerecht van "from the farm"

## FROM THE SEA

Choose one dish from the sea  
Kies één gerecht van "from the sea"

## FROM THE LAND

Choose one dish from the land  
Kies één gerecht van "from the land"

## DESSERTS

Choose one of our desserts  
Kies één dessert

## DIPS

Each dip 7.3

Served with pita and flatbread  
Geserveerd met pita en plat brood

Roasted red pepper | feta | chilli  
Geroosterde rode peper | feta | chili

Smoked babaganoush | tahini | fresh herbs  
Gerookte babaganoush | tahini | verse kruiden

Burned spring onion | sour cream | sherry vinegar  
Gebrande lente-uidip | zure room | sherryazijn

Hummus | chickpea musabaha | pine nuts  
Hummus | kikkererwtmusabaha | pijnboompitten

Tzatziki with only a pinch of garlic  
Tzatziki met een vleugje knoflook

Tahini | tomato water | zhoug  
Tahini | tomatenwater | zhoug

## NACARAT DIPS ETAGÈRE | Serves two

25.6

Tasting of six dips served with pita and flatbread



## COLD MESES

For The 1001 Flavours menu choose one dish.

Voor The 1001 Flavours menu kies één gerecht.

Beetroot | manouri cheese | hazelnuts | za'atar 8.1

Rode biet | manouri kaas | hazelnoten | za'atar

Butternut squash | cardamom yoghurt | cashews 7.8

Pompoen | kardemomyoghurt | cashewnoten

Aubergine | basil | yoghurt | almonds | pomegranates 7.6

Aubergine | basilicum | yoghurt | amandelen | granaatappel

Green beans | mustard seeds | garlic | chilli 8.8

Groene bonen | mosterdzaden | knoflook | chili

Prawn ceviche | lime | chilli | sumac | walnuts | ouzo | 11.3

raisins | yoghurt whey

Garnalen ceviche | limoen | chili | sumac | walnoten | ouzo |

rozijnen | yoghurt whey

Sea bream | Tel Aviv chopped salad | pine nuts 12.4

Zeebrasem | Tel-Aviv salade | pijnboompitten

Kibbeh beef | harissa | cauliflower couscous | labneh 11.1

Kibbeh rund | harissa | bloemkool couscous | labneh

## WARM MESES

For The 1001 Flavours menu choose one dish from the farm, one from the sea and one from the land.

Voor The 1001 Flavours menu kies één gerecht van "from the farm", één van "from the sea" en één van "from the land".

### FROM THE FARM

Imam Baildi   onion stew   feta Imam Baildi   uienstoof   feta	13.4
Turmeric roasted cauliflower   almond yoghurt Geelwortel geroosterde bloemkool   amandelyoghurt	12.8
Charred broccoli   miso   tahini   poppy seeds Verkoolde broccoli   miso   tahini   blauwmaanzaad	8.6
Smokey sweet potato   feta   pomegranates   almonds Gerookte zoete aardappel   feta   granaatappel   amandelen	8.1

### FROM THE SEA

Cod   berbere spice   bagna cauda   turmeric tapioca   brussels sprouts Kabeljauw   berbere kruiden   bagna cauda   turmeric tapioca   spruitjes	15.1
Scallops   pickled kohlrabi   apple   crispy pork   carrot   cardamom Coquilles   gepekeldde kohlrabi   appel   krokant varken   wortel   kardemom	15.6
Octopus   potato salad   olive soil   capers Octopus   aardappelsalade   olijfolie   kappertjes	14.6

### FROM THE LAND

Beef and lamb kebab   creamy hummus   chickpea stew Runder- en lamkebab   romige hummus   kikkererwtstoof	14.4
Lamb sweetbreads   squid ink skordalia   lentils Kalfszwezerik   inktvisinkt skordalia   linzen	14.1
Beef short rib   sizzling spiced greens   pickled mustard seeds Runder short rib   gekruide groenten   gepekeldde mosterdzaden	16.2
Tea smoked lamb cutlets   miso aubergine   farofa   jalapeño yoghurt Thee gerookte lamskoteletten   miso aubergine   farofa   jalapeñoyoghurt	15.8



# SPECIALS

Serves two  
Voor twee personen

## HOLSTEIN

Dry-aged rib steak | Jerusalem spiced | sweet potato | feta | 76.5  
ras el hanout aioli

Dry-aged ribstuk | Jerusalem kruiden | zoete aardappel | feta | ras el hanout aioli

## SEA BASS

Seared whole sea bass | chraimeh | cavolo nero | dukkah | 43.2  
fresh herbs

Hele zeebaars | chraimeh | cavolo nero | dukkah | verse kruiden

## MACKEREL

Mackerel wrapped in wine leaves | chermoula | beef tomato | 35.3  
sumac | rosemary

Makreel in wijnbladeren | chermoula | vleestomaat | sumac | rozemarijn

## BABY CHICKEN

Baby chicken twice cooked | baharat chicken stuffing | 33.1  
green beans | homemade chilli sauce

Kuiken twee keer gekookt | baharat kippenvulling | groene bonen |  
huisgemaakte chilisaus

## DESSERTS

For The 1001 Flavours menu choose one dish

Arak cream   grapefruit   fennel sorbet Arakroom   grapefruit   venkelsorbet	9.1
"Bougatsa"   mandarine cream   cinnamon "Bougatsa"   mandarijncrème   kaneel	9.5
"Galaktoboureko"   zesty custard   saffron   orange blossom ice cream "Galaktoboureko"   mosterd   saffraan   sinaasappel blossomijs	9.6

### TREASURE DESSERT

From 2 people | 12.5 per person  
+ 2.2 supplement for The 1001 Flavours menu

Yoghurt ice cream spiced with cardamom and lime  
Yoghurtijs gekruid met kardemom en limoen

+ Beerenauslese Sweet, sauvignon blanc, scheurebe,  
Burgenland, Austria, 2015 7



## COFFEE & TEA | KOFFIE & THEE

All kinds of coffee Verschillende koffies	from vanaf	3.5
Organic Essentials Tea Nacarat   Black   Green   Rooibos   Olang Biologische Essentials thee Nacarat   Zwart   Groen   Rooibos   Olang		4
Irish - Spanish - Italian - French coffee		9.5

## DIGESTIVES | DIGESTIEF

Calvados	from	8
Cognac	from	6
Grappa	from	6.5
Liqueur	from	6
Rum	from	8.5
Tequila	from	6.5
Vodka	from	5
Whiskey	from	5