

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

TEL-AVIV MULE	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
Vershillende 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

ROKIN 49
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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

NACARAT PLATTER	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 Lamszwezerik 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" citrus custard 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

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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