

# MAAS

BAR KITCHEN

Our kitchen is open from 12:00 until 22:00

## STARTERS

OYSTERS <i>Fines de Claire</i> .....	3.2 P.ST.
SOUP OF THE DAY .....	6
BURRATA <i>Baked in the oven with grilled asparagus and hummus</i> .....	9.5
VITELLO TONATO <i>With garlic crostini</i> .....	9.5
MAAS PLATTER <i>Nice to share!</i> .....	9.9 P.P.

## MAINS

RIB EYE (250 GR) <i>With Bearnaisesaus</i> .....	22.5
LADY STEAK (180 GR) <i>With mushroom and chimichurri</i> .....	17.5
CATCH OF THE DAY .....	DAILY
GRILLED SPRING CHICKEN <i>In it's own gravy with lemon</i> .....	19.5
BURRATA <i>Baked in the oven with grilled asparagus and hummus</i> .....	15.5
CURRY <i>With vegetables coriander and rice, tofu or chicken</i> .....	15.5
SPARERIBS <i>With a ketjap soy sauce marinade</i> .....	15.5
BLACK ANGUS BURGER (200 GR) .....	12.5
<i>Extra bacon / cheese</i> .....	+ 0.75
VEGETARIAN BURGER  .....	12.5

## DESSERT

CHEESECAKE <i>Homemade</i> .....	4.8
SORBETIJS <i>Per scoop</i> .....	1.8
CRÈME BRÛLÉE .....	4.8
CHEESE PLATTER .....	12.5

## APPETIZERS

MAAS PLATTER	
2 personens .....	9.9 P.P.
VEGGIE PLATTER	
2 personens .....	9.9 P.P.
CHARCUTERIE .....	14.5
CHEESE PLATTER	
2 personens .....	9.9 P.P.
BITTERGARNITUUR	
14 pcs. ....	12.5

## SIDES

BREAD AND AIOLI .....	4.5
MAAS HOUSE SALAD .....	3.5
QUINOA SALAD .....	3.5
GRILLED VEGETABLES .....	3.5
FRIES .....	3.5
SPINACH .....	3.5
AROMATIC BASMATI RICE ...	3.5

## ALLERGIES

*If you have any food allergy or intolerance, please let us know!*

Maasstraat 18 • 1078 HK Amsterdam • [info@barkitchenmaas.nl](mailto:info@barkitchenmaas.nl) • [www.barkitchenmaas.nl](http://www.barkitchenmaas.nl) • 020-6629588