

SNACKS

Snacks for with a drink

Marinated Olives with Mediterranean herbs	4.5
Roasted Almonds with rosemary	4.5
Bread with Dip Spanish bread with fresh tomato salsa and aioli	6.5
Boquerones anchovies in olive oil marinated in white wine vinegar	6.5
Sardinas tin of sardines with salted butter and bread	7
Bitterballen 6 pcs with mustard	7
Crispy Chicken Fried crispy chicken thigh with chipotle mayo	7.5
Pimientos de Padron padron peppers with sea salt	7.5
Calamares fried squid rings with aioli and lemon	8.5
Fried Eggplant crispy slices of eggplant with honey, chives and celery salt	6.5
Iberico Croquetas 4 pcs with aioli	6.5
Vega Croquetas 4 pcs cheese-onion croquettes with sweetsour tomato chutney	6.5
Crispy Cauliflower with chipotle mayo	6.5

Charcuterie & cheese

Manchego hard Spanish sheep's cheese with truffle honey	7.5
Gemarineerde Manchego aged 4 months, with olive oil, garlic and fresh herbs	7.5
Pata Negra thinly sliced, 32-month aged ham from the Iberico pig	14
Fuet with coarse honey mustard	6
Cheese Platter 4 different cheeses served with nut bread and quince paste: <u>Tetilla</u> - young, creamy cow's milk cheese from Galicia <u>Sansueña</u> - semi-hard, slightly bitter sheep's cheese from Catalonia <u>Bleu de Alkmaar</u> - mildly spicy blue-veined cheese from the Netherlands <u>Amsterdam crumbly cheese</u> - aged local crumbly cheese, salty and tangy	14.5
Charcuterie serrano, chorizo and Iberico cebo served with mustard and Amsterdam pickles	15
Peps Snack Platter mix of cheese, ham and cured sausage served with olives, almonds, quince and nut bread	22



Oysters (per piece/half dozen)

"Classico" mignonette and lemon	3.5/20
"Albariño" fresh albariño with red peper and coriander	4/22.5
"Cava" cava and grapefruit foam	4/22.5



PEPS

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