BY AMI
urban bistro

DINNER

Special dietary requirements?
Please ask one of our team members about the available options.

Gluten free · Halal · Vegan
Vegetarian · Lactose free

Share your food photos with us on Instagram!

Appetisers

Oysters (per piece) choice of: 4.50
- Bloody Mary
- Pornstar
- Lemon

Bread with Aioli 7.50

Seoul Nacho's 14.50
Crunchy chicken, smashed avocado, edamame boontjes, ingelegde rode ui en srirachamayonaise.

Burrata Pinsa 21.50
Flatbread topped with burrata, blueberries, pistachios, rocket and balsamic glaze

Soup & Salads

Creamy Pumpkin Soup 12.00
Homemade creamy plant-based pumpkin soup with a hint of coconut.

Caesar Salad with Smoked Salmon 22.50
Romaine lettuce, croutons, cucumber, red onion, boiled egg, Parmesan cheese, crispy capers, radish and Caesar dressing.

Korean Crunchy Chicken Salad 21.50
Crispy chicken, little gem lettuce, carrot, avocado, radish, cucumber, cashew nuts, crispy fried onions and sesame dressing.

Burrata Salad 21.50
With mango, cucumber, cherry tomatoes, basil, little gem lettuce, pistachios and balsamic glaze.

Side Dishes

French Fries 5.50
Served with mayonnaise.

Sweet Potato Truffle Fries 12.50
Sweet potato fries topped with Parmesan cheese and truffle mayonnaise.

Parmesan Truffle Fries 11.50
French fries topped with Parmesan cheese and truffle mayonnaise.

Shared Dining

Vegetarian

Koreaanse Kimchi Mandu Dumplings 9.95
Four dumplings served with lombok chilli sauce.

Burrata 19.50
Burrata with beetroot, balsamic glaze, raspberry and pistachio crumble.

Baba Ganoush Pinsa 21.50
Flatbread with baba ganoush, grilled aubergine, pomegranate, pine nuts, rocket and herb oil.

Quinoa Sushi Rolls (8 stuks) 18.50
Filled with dragon fruit, black sesame seeds, cucumber, carrot, alfalfa and wasabi mayonnaise.

Crispy Feta 12.50
Feta wrapped in filo pastry with honey and sesame seeds.

Meat

Crispy Popcorn Chicken 14.50
Served with kimchi sauce.

Truffle Chicken Sliders 11.50
Mini chicken burgers with little gem lettuce, Parmesan cheese and truffle mayonnaise.

Black Angus Carpaccio 16.50
Thinly sliced Black Angus beef served with rocket, pine nuts, Parmesan cheese and truffle mayonnaise.

Beef Tataki 17.50
Beef tenderloin with lombok sauce, spring onion and crispy fried onions.

Boneless Beef Ribs 19.50
With a sticky Korean gochujang glaze and cucumber salad.

Fish

Salmon Sashimi 18.50
With ginger, garlic, shallot, ponzu, soy sauce and chives.

Gamba Saganaki 20.50
Prawns in tomato sauce with bell pepper, onion, garlic, oregano and feta.

Crispy Calamari 14.50
Served with truffle mayonnaise.

Main Courses

Australian Bavette steak (200g) 31.00
Served with sweet potato purée, seasonal vegetables and chimichurri.

Black Cod Fillet 27.50
Seasonal vegetables, pistachios and beurre monté.

Gnocchi 22.50
Fresh herb oil, cherry tomatoes, pistache and pine nuts.

Black Angus Burger 21.50
Brioche bun with pickles, tomato, cheddar cheese, little gem lettuce and chilli mayonnaise. Served with a fresh salad.
Extra: turkey bacon €1,50.

Grilled Chicken Thighs 21.50
Marinated with garlic, lime and fresh herbs.
Served with seasonal vegetables.

Crispy Vegan Chicken Burger 21.50
Vegan chicken burger on a brioche bun with smashed avocado, mango, lettuce, tomato, vegan cheddar cheese and chilli mayonnaise. Served with a fresh salad.

Menu's

Three-Course Choice Menu 44.95
Ask one of our team members for today's menu.

BY AMI's Shared Dining 49.50
Let our chef surprise you with a selection of dishes to share, served over three rounds, including dessert.
Not available in vegetarian, vegan or allergy-friendly variations.

Tip: Add one of our delicious side dishes.

Food Allergy?
Our dishes may contain various allergens.
If you have any questions regarding ingredients or allergens, please ask one of our team members. We are happy to help.