

The
JOAN
AMSTERDAM

STARTERS

FOCACCIA	7
Homemade, freshly baked focaccia with herbs butter Prosecco	
WAGYU BEEF CARPACCIO WITH TRUFFLE	17
Beef carpaccio, arugula, fresh truffle and olive oil Cava	
BRUSCHETTA MIX 🐷	14
Mix of bruschetta, sun dried tomato, lardo, honey, nuts & olive paste Wine: Cesteira	
GAMBAS	18
Fresh gambas, garlic, chilli, butter, coriander, white wine and lemon Wine: Verdejo	
FORMAGGI MISTI (V)	17.5
Selection of Italian and Dutch cheese, dry fruits, nuts Wine: Riesling	
TUNA TARTARE	18
Fresh tuna, squeeze of lime, ponzu dressing, chili and spring onion Wine: Vignes la Madrague cuvee M&C Provance Rose Bio	
BURRATA (V)	16.5
Burrata, mix of tomato, arugula, pistachio, pomegranate, olive oil Wine: Chenin Blanc	

SALADS

CHICKEN CAESAR SALAD	18.5
Fried chicken ,baby gem ,cherry tomato, croutons parmesan cheese Wine: Chardonay	
BLUE CHEESE SALAD (V)	17
Radicchio, lettuce frisee, blue Stilton cheese. pear, mix nuts, citrus dressing Wine: Riesling	
FRESH TUNA SALAD	22.5
Sesame seared fresh tuna fillet, baby potato, green beans, olives, cherry tomatoes, egg and a mix of lettuce Wine: Vignes La Madrague Cuvee M&C Provance Bio Rose	

SIDES

FRIES (FRITES UIT ZUYD)	6
PARMESAN TRUFFLE FRIES	7.5
ROASTED VEGGIES	6
FRESH MIXED SALAD	5.5
GOLDEN SAUTÉED MUSHROOMS	7
OVEN ROASTED BABY POTATOES WITH BUTTER AND ROSEMARY	7

SANDWICHES SERVED UNTILL 5PM

FOCACCIA MORTADELLA 🐷	15.5
Homemade focaccia topped with creamy stracciatella, mortadella and crushed pistachios Beer: Brand Weizen Wine: Chenin Blanc	
FOCACCIA WAGYU BEEF	17.5
Finely sliced Wagyu beef served with arugula, aged Parmesan, truffle mayonnaise and warm homemade focaccia Beer: Tripel	
PULLED PORK SANDWICH 🐷	17
Tender homemade pulled pork with smoky BBQ sauce, fresh coleslaw, crispy onions and fries Beer: Blond, Weizen Wine: Cesteira	
PASTRAMI BAGUETTE	17
Freshly baked baguette, pastrami, Scamorza cheese, Dijon mustard served with fries Beer: Tripel Wine: Montepulciano	
FRIED CHICKEN SANDWICH	16.5
Golden fried chicken with chilli mayo, lettuce, tomato served with fries Beer: Blond, Weizen Wine: Chardonnay	

SNACKS

BITTERBALLEN	9.5
8pcs	
CHEESE STICKS	9.5
8pcs	
CHICKEN WINGS	11
8pcs with bbq sauce	
GYOZA (V)	9
5pcs with chili sauce	
MIXED PLATTER	18
16pcs of bitterballen, cheese sticks and shrimp croquets	

MAINS

HALF CHICKEN 20

Slow-roasted in paprika marinade, served with baby potatoes, grilled corn and a touch of sweet chilli
Wine: Cesteira

CLASSIC BURGER 21.5

Grilled 200g Black Angus beef burger with mature cheddar, pancetta, house pickles, caramelized onions, vine tomato, crisp lettuce & our signature homemade burger sauce
Beer: Weizen, IJwit | Wine: Bordeaux Superiore



COTOLETTA ALLA MILANESE 24

Golden-fried pork chop, served with baby potatoes & a wedge of lemon
Wine: Monte Antico Toscana Rosso

SALMONE GRATINATO 27.5

Freshly baked salmon, served with creamy mashed potato, spinach, strawberry cream & pistachio crumble
Wine: Verdejo

RIB-EYE 300G 38

Tender Double Dutch rib-eye, flame-grilled and served with asparagus & homemade chimichurri
Wine: Susana Balbo or Montepulciano

COD FILLET 28

Rosemary-baked cod fillet, paired with creamy lemon orzo & tender green asparagus
Wine: Apostelhoeve Cuvée

PASTA

RIGATONI ALLA BOLOGNESE 19.5

Rigatoni with classic bolognese sauce
Wine: Monte Antico Toscana Rosso

LINGUINE AL POMODORO CON BURRATA (V) 18.5

Linguine with tomato sauce, fresh cherry tomato, burrata and basil oil
Wine: Apostelhoeve Cuvée

RISOTTO FUNGHI E TARTUFO (V) 24

Creamy risotto with mushrooms and fresh truffle
Wine: Bordeaux Superior

LINGUINE FRUTTI DI MARE 23

Linguine with fresh vongole
Wine: Apostelhoeve Cuvée



PIZZA

PIZZA MARGHERITA (V) 14

Tomato sauce, mozzarella, basil

DIAVOLA 18.5

Tomato sauce, Spinata picante, mozzarella, red onion, olives, spicy oil

CRUDO 19

Tomato sauce, mozzarella, Crudo ham, cherry tomatoes, Parmesan, arugula

VEGETARIANA (V) 16.5

Tomato sauce, mozzarella, roasted veggies

TARTUFO (V) 19.5

Mascarpone truffle cream, mozzarella, arugula, stracciatella, fresh truffle carpaccio, truffle

QUATTRO FORMAGGI (V) 17

Gorgonzola, fontina, mozzarella, pecorino



*** SIGNATURE PIZZA ***

PARADISO (V) 21.5

Mozzarella, provola, cherry tomatoes, pesto, burrata

PURGATORIO 21.5

Mascarpone, mozzarella, funghi, ham

INFERNO 21.5

Mozzarella, 'Nduja, spianata, stracciatella, Scamorza cheese, pepperoncino

KIDS

FISH FINGERS, FRIES AND ICE CREAM 12

PIZZA MARGHERITA AND ICE CREAM 12

PASTA BOLOGNESE AND ICE CREAM 12

DESSERT

PEANUT BUTTER PANNA COTTA 9.5

TIRAMISU 9

CHOCOLATE LAVA CAKE WITH VANILLA ICE CREAM 9.5



SPARKLING

GLORIA PROSECCO SPUMANTE EXTRA DRY 8 | 35

Fresh and easy-drinking, with a light body and a lively balance between sweetness and acidity. Crisp, clean and oh so refreshing, Italy.

ALSINA SARDA CAVA BRUIT GRAN RESERVA 9.5 | 41

A dry, elegant wine showing delicate nutty undertones and a long, refined finish marked by fine minerality, Spain.

MOET & CHANDON 95

Something to celebrate.



WHITE

L'ARCA SAUVIGNON BLANC 6.5 | 33

Zesty and aromatic with citrus notes white peach, fresh herbs and floral touch, Italy.

VERDEJO TRAMOYA 7.5 | 32

A dry, refreshing wine bursting with vibrant fruit, dominated by zesty lime notes, Spain.

MARCEL HUGG RIESLING RESERVE SAINT JEAN 2020 7.8 | 35

A classic Alsace Riesling with refined acidity and vibrant aromas of lime, juicy peach, and a subtle hint of petrol. Dry, fresh, and elegantly structured, finishing long with a crisp mineral edge.

CHARDONNAY ST. MARTIN 7 | 32

Slightly oaked, with soft floral tones and hints of peach, France.

CHENIN BLANC 7.5 | 35

Fresh and easy-drinking, bursting with tropical fruit flavours like pineapple, guava and citrus, South Africa.

APOSTELHOEVE CUVÉE 48

An expressive dry wine, layered with hints of honey and a vibrant mix of exotic and white fruit aromas, Netherlands.

CLASSIC COCKTAILS

APEROL SPRITZ 11

BELLINI 11

MOSCOW MULE 13

ESPRESSO MARTINI 14

PALOMA 13

COSMOPOLITAN 13.5

PORNSTAR MARTINI 14

MOJITO 13.5

OLD FASHIONED 14

NEGRONI 13.5

MARGARITA 13



ROSE

L'ARCA PINOT GRIGIO BLUSH ROSE 6.5 | 30

A refreshing dry wine, balancing vibrant red fruit with a graceful touch of rose, Italy.

VIGNES LA MADRAGUE CUVÉE M&C 9.8 | 42

PROVENCE ROSE
Refreshing and layered, with floral aromas, a gentle bitterness and a saline minerality leading to a long, refined finish, France.

MIRAVAL 48

RED

VALLORE MONTEPULCIANO D ABRUZZO 6.5 | 33

Generous and vibrant, with ripe cherry flavours, youthful energy and a warm, spicy finish, Italy.

CESTEIRA 7 | 35

Medium-bodied, with ripe red fruit, soft spice and a whisper of balsamic, Portugal.

1775 SELECTION BORDEAUX SUPERIOR 7.5 | 35

A Bordeaux with structure and finesse, notes of blackcurrant, cedar, and subtle oak make this a classic, full-bodied red, France.

MONTE ANTICO TOSCANA ROSSO 7.5 | 35

Medium to full-bodied, silky and rich, with dark fruit, violet and refined vanilla-cocoa spice, Italy.

SUSANA BALBO 9.8 | 49

Velvety and layered, revealing dark berries, creamy vanilla, bittersweet chocolate and toasted oak, lifted by warming spice and a refreshing minty finish, Argentina.

BARBERA SUPERIORE 42

This bold Barbera charms with its velvety tannins and a seductive bouquet of blackcurrant, vanilla, and violets. Bursting with ripe fruit and layered intensity, it captures the warmth of the sun and the richness of the soil in every sip, Italy.



SOFT DRINKS

ACQUA PANNA SMALL 0.25L	3.5
ACQUA PANNA LARGE 0.75L	7.5
ACQUA S.PELLEGRINO SMALL 0.25L	3.5
ACQUA S.PELLEGRINO LARGE 0.75L	7.5
COCA COLA / ZERO	4.6
FANTA ORANGE	4.6
REDBULL	5
SPRITE	4.6
ICE TEA / GREEN	4.6
TONIC	5
GINGER ALE	5
GINGER BEER	5
TOMATO JUICE	5
JUICES (ORANGE, MANGO, PINEAPPLE, APPLE, CRANBERRY)	4.8

COFFEE & TEA

ESPRESSO	3.8
DOUBLE ESPRESSO	4.5
CAPPUCCINO	4.5
LATTE MACCHIATO	5
AMERICANO	4
ESPRESSO MACCHIATO	4
FLAT WHITE	5
ICED COFFEE	5.5
ADD WHIP CREAM, SOYA, OAT MILK	+0.5
HOT TEA	4
FRESH MINT TEA	4.75
FRESH GINGER TEA	4.75
HOT COLD CHOCOLATE	4.5
SPECIAL COFFEE (IRISH COFFEE, SPANISH COFFEE, BAYLEYS COFFEE, AMARETTO COFFEE)	11.5

DRAFT BEER

HEINEKEN (5.0%)	
25CL	3.9
50CL	7.7
AFFLIGEM BLONDE (6.8%)	
30CL	5.9
50CL	8.8
IJWIT BROUWERIJ 'T IJ (6.5%)	
30CL	5.9
50CL	8.8
BRAND WEIZEN (5.0%)	
30CL	5.8
50CL	8.8
TEXEL SKUUMKOPPE (6.0%)	
30CL	5.9
50CL	8.8

SPIRITS

VODKA	
ABSOLUT	7.8
TITO'S	8
KETEL ONE	8
GREY GOOSE	9.5
GIN	
TANQUERAY	7.5
BOMBAY SAPPHIRE	7.8
BOBBY'S	9.3
HENDRICKS	9.8
SIR EDMOND	9.9
RUM	
BACARDI	7.3
BARCELO' BLANCO	7.7
SAILOR JERRY	7.5
BARCELO' GRAN AÑEJO	8.2
DIPLOMATICO	9.8
ZACAPA 23	11
WHISKEY BOURBON	
JAMESON	7.5
JOHNNY WALKER BLACK	7.5
BULLEIT	7.5
JACK DANIELS	7.5
CHIVAS 12	8.8
OBAN 14	11
LAGAVULIN 16	15
TEQUILA	
ROOSTER BLANCO REPOSADO	7.5
PATRON SILVER REPOSADO	9.3 9.5
ROOSTER MEZCAL	9.5
COGNAC	
HENNESSY	9
REMY MARTIN VSOP	10.3

DUTCH SPIRITS

JENEVER JONGE OUDE CORENWIJN	5.3 6 7
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BOTTLE BEER

ZATTE (8.0%) BROUWERIJ 'T IJ	6.8
LAGUNITAS IPA (6.2%)	6.5
DESPERADOS (5.9%)	6
AMSTEL RADLER (2.0%)	5
HEINEKEN (0.0%)	4.8
APPLE BANDIT (4.5%)	5



COCKTAILS

CUCUMBER HONEY 14

Gin, honey, cucumber, ginger water
A smooth, herbaceous blend that refreshes without overpowering

MANGO HEAT 14.5

Gin, spicy mango syrup, ginger water
A bold infusion of sweet and spice, where mango meets a kick of spice and snap of ginger

PISTACHIO MARTINI 16

Pistachio liqueur, vodka, espresso shot
A velvety blend of toasted pistachio sweetness and robust espresso

APPLE POP 14

Vanilla vodka, lime juice, green apple, vanilla syrup
Bright, invigorating, irresistibly smooth and refreshing fusion of green apple, zesty lime mellowed by the warmth of vanilla vodka

YES PLEASE 14

Vodka, passionfruit, yuzu, lime juice, soda, whipped cream
Exotic escape in a glass, playful contrast of citrus zing and creamy indulgence

BE MY LOVER 14

Cuddle up with this romance in a glass. Gin caressed with lemon, strawberry and raspberry flavours topped with aquafaba

LYCHEE SPRITZ 13.5

Try this spritz for a light & refreshing drink: prosecco mixed with lychee and elderflower, topped with sparkling water

SPICED GROVE ELIXIR 14.5

Spiced rum, lime, grapefruit, cinnamon, orgeat, apple
Bold and aromatic tropical blend that's both comforting and refreshingly unexpected.

BITTERSWEET SYMPHONY 14

Aperol, grapefruit juice, pineapple, passionfruit, lime juice, almond syrup
A harmonious dance of tangy citrus and tropical sweetness, balanced by the gentle bitterness of Aperol

GREEN ENVY 16

Mezcal, lime juice, midori, agave syrup, orgeat syrup.
Hypnotic blend of smoky mezcal, melon and smooth almond finish.

MAKE IT SPICY 15.5

Tequila blanco, Ancho Reyes agave syrup, passion fruit puree, lime juice. Tropical heat with a twist. Sweet passion fruit and zesty lime meet tequila's bite and mild chili

THE DUTCH MARRY 14

Jenever, tomato juice, lemon juice, Worcester sauce, olive oil, basil, bocconcini and cherry tomato

OCEANS KISS 15.5

Italicus, lychee liqueur, blue curacao lime juice
A delicate caress of floral notes, kissed by citrus and wrapped in a stunning ocean-blue glow

COCKTAILS TO SHARE

PIMM ME UP 500ML 23

Pimm's, prosecco, peach, cherry and apple liqueur
Bubbly and fruity this sparkling blend is your perfect shareable pick up

PINK CLERICOT 500ML 19.5

Prosecco rose, peach, cherry and apple liqueur, triple sec
A sparkling celebration of summer fruits to share

THE SPRITZ TOWER 110

A towering selection of 12 unique spritz cocktail



MOCKTAILS

BANOOKIE 9.5

Strawberry puree, banana juice, vanilla and chocolate cookie syrup

SUMMER IN MY MIND 10

Grenadine, coconut, lime juice pineapple juice, ginger water
A perfect virgin escape for your mind

THE VIRGIN JOAN 10

Yuzu puree, passionfruit puree, lime juice and soda
Bright, tangy and sparkling



Craving something special? Our bartender can shake up any cocktail you like – just ask!

THE JOAN AMSTERDAM