

MESA MESA

Food is more than fuel – it’s a connector, a ritual, a good time.
The Spanish know that better than most, with celebration of meal times being a huge part of their cultural heritage. Mesa Mesa brings that vibrant spirit to the heart of Amsterdam with its warm and welcoming space, flavourful yet uncomplicated dishes, and carefree attitude. We’ve created a space that brings people together, celebrating good times and Spanish cuisine through the shared, everyday ritual of breaking bread. - Chef Victor Glez

PARA PICAR

TO START

| ORIGEN | CATEGORIA | PLATO |
|------------|-----------|---|
| ANDALUCÍA | V | ACEITUNAS 5.5 marinated and pickled olives |
| CATALUÑA | V | PAN CON ALIOLI 3 toasted sour bread with alioli <i>1 piece</i> |
| ANDALUCÍA | V | PAN CON TOMATE 4.5 toasted crystal bread with tomato <i>1 piece</i> |
| GUIJUELO | M | PALETA DE JAMÓN IBÉRICO JOSELITO 14.5 thinly sliced cured iberian ham shoulder Joselito one of the best quality iberian ham of the world |
| GUIJUELO | M | COPPA IBÉRICA JOSELITO 11.5 thinly sliced iberian loin sausage Joselito |
| PAÍS VASCO | S | GILDA 4.5 a pintxo made with a pickled green chili pepper, a raw fish and marinated green olive <i>1 piece</i> |

TAPAS

BITES

| ORIGEN | CATEGORIA | PLATO |
|------------|-----------|---|
| ANDALUCÍA | M | CROQUETA SERRANITO 4.5 croquette filled with Jamón Ibérico and chicken, topped with aioli spanish padron pepper and jamon Joselito <i>1 piece</i> |
| ANDALUCÍA | V | CHAMPIÑÓN AL AJILLO 3.5 fried mushrooms, topped with caramelized pepper and alioli <i>1 piece</i> |
| ANDALUCÍA | S | ENSALADILLA DE TARTAR DE ATÚN 13.5 spanish potato salad topped with yellowfin tuna tartare <i>supplement caviar + 12.5</i> |
| PAÍS VASCO | M | PINTXO ROSSINI 11.5 roasted bread topped with glazed beef and foie gras <i>supplement caviar + 12.5</i> <i>supplement autumn truffle + 7.5</i> <i>1 piece</i> |
| MADRID | M | BRAVAS 6.5 classic potatoes with spicy brava sauce |

M EAT S EAFOOD V EGETARIAN L ACTOSE

COMPARTIR

TO SHARE

| ORIGEN | CATEGORIA | PLATO |
|-------------|-----------|---|
| ANDALUCÍA | V | TOMATE ALIÑADO CON SALPICÓN VERDE 10 fresh tomato dressed with a traditional Andalusian green vinaigrette |
| GALICIA | M | TORTILLA ESPAÑOLA CON PANCETA Y TRUFA 15 spanish omelette with pancetta and truffle <i>supplement caviar + 12.5</i> <i>supplement autumn truffle + 7.5</i> |
| ANDALUCÍA | S | ALMEJAS AL AJILLO 21.5 clams in garlic and sherry wine sauce |
| CATALUÑA | S | PESCADO DEL DÍA dayprice catch of the day with creamy saffron mussel sauce |
| EXTREMADURA | M | PLUMA IBÉRICA A LA BRASA 28.5 tender cut of iberian, served with cream and roasted cauliflower, slow-cooked and finished on the grill <i>supplement autumn truffle + 7.5</i> |
| GALICIA | M | CHULETA DE VACA 32.5 boneless sirloin beef seccion, confit in brown butter and finished on the grill |

SALSAS Y GUARNICIONES

SAUCES AND SIDES

| PLATO |
|--|
| PIMIENTOS DE PADRÓN 5.5 fried padron peppers |
| BRAVAS SAUCE 1.25 spicy brava sauce |
| ALIOLI 1.25 homemade alioli |



POSTRES

DESSERTS

| ORIGEN | CATEGORIA | PLATO |
|---|-----------|---|
| CATALUÑA | L | CREMA CATALANA 12.5 traditional Catalan crème brûlée |
| CANARIAS | L | PIÑA AL RON 9.5 rum-glazed pineapple with coconut ice cream |
| CHEERS TO THE KITCHEN A ROUND OF WINES 19.5 between 22:00-23:00 each night <i>limit two rounds</i> | | |