

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

TAPAS BITES

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

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COMPARTIR TO SHARE

ORIGEN	CATEGORIA	PLATO	
ANDALUCÍA	V	TOMATE ALIÑADO CON SALPICON 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 supplement caviar + 12.5 supplement autumn truffle + 7.5	
ANDALUCÍA	S	ALMEJAS AL AJILLO 21.5 clams in garlic and sherry wine sauce	
CATALUÑA	S	PESCADO DEL DÍA <small>day price</small> 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 supplement autumn truffle + 7.5	
GALICIA	M	CHULETA DE VACA 32.5 boneless sirloin beef selection, confit in brown butter and finished on the grill	

SALSAS Y GUARNICIONES SAUCES AND SIDES

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



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
limit two rounds