

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 Richard Way

PARA PICAR TO START

ORIGEN	CATEGORIA	PLATO	
ANDALUCÍA	V	ACEITUNAS marinated and pickled olives	5.5
MEDITERRÁNEO	V	ALMENDRAS TOSTADAS lightly smoked and salted almonds	4.5
ANDALUCÍA	V	PAN CON ALIOLI <i>1 piece</i> toasted sourdough bread with aioli	4
ANDALUCÍA	V	PAN CON TOMATE <i>1 piece</i> toasted crystal bread with tomato	5.5
PAÍS VASCO	M	PAN CON STEAK TARTAR toasted crystal bread with steak tartare and sliced Padrón peppers <i>supplement caviar + 12.5</i> <i>supplement truffle + 7.5</i>	11.5
PAÍS VASCO	M	PALETA DE JAMÓN IBÉRICO JOSELITO Joselito one of the finest Iberian hams in the world	14.5
CATALUÑA	M	FUET IBÉRICO sliced Iberian fuet with pickled green chili pepper and picos	7.5
LA MANCHA	V	MANCHEGO sliced semi-cured Manchego	7.5
PAÍS VASCO	S	GILDA ATÚN <i>1 piece</i> a pintxo made with a pickled green chili pepper, tuna and marinated green olives	4.5
PAÍS VASCO	S	GILDA BOQUERONES <i>1 piece</i> a pintxo made with a pickled green chili pepper, boquerones, salted anchovies and marinated green olives	3.5



TAPAS BITES

ORIGEN	CATEGORIA	PLATO	
ANDALUCÍA	M	CROQUETA SERRANITO croquette filled with jamón Ibérico and chicken, topped with aioli, Padrón pepper and jamon Joselito	13 <i>3 pieces</i>
ANDALUCÍA	V	CHAMPIÑÓN AL ALIOLI fried mushrooms, topped with caramelized pepper and aioli	10 <i>3 pieces</i>
PAÍS VASCO	M	PINTXO ROSSINI roasted bread topped with glazed beef and foie gras <i>supplement caviar + 12.5</i> <i>supplement truffle + 7.5</i>	12.5 <i>1 piece</i>
GALICIA	V	MAIZ rock corn in tempura with spicy lime mayonnaise	9.5
ANDALUCÍA	M	BRAVAS classic potatoes with spicy brava sauce	5.5
ANDALUCÍA	V	PIMIENTOS DE PADRÓN fried Padrón peppers	7.5

COMPARTIR TO SHARE

ORIGEN	CATEGORIA	PLATO	
ANDALUCÍA	S	AJOBLANCO ajoblanco with thinly sliced raw tuna, green herb oil, Arbequina olive oil and lemon	13.5
GALICIA	M	TORTILLA CON PANCETA Y TRUFA spanish omelette with pancetta and truffle <i>supplement caviar + 12.5</i>	15
ANDALUCÍA	S	ATÚN ENCEBOLLADO torched tuna with sherry braised onions, chips, and extra virgin olive oil	22.5
PAÍS VASCO	S	GAMBAS AL PIL PIL pan-fried gamba's in olive oil with garlic and red chilli, BBQ green asparagus and lobster foam	19.5
EXTREMADURA	M	IBERICO PLUMA tender cut of Iberian pork, served with cauliflower cream, slow-cooked and finished on the grill <i>supplement truffle + 7.5</i>	28.5
EUROPA	M	CHULETA DE VACA sirloin beef selection, confit in brown butter and finished on the grill	32.5