

botellón

The Drinks

COFFEE

espresso	3,2
lungo	3,2
cortado	3,4
americano	3,5
cappuccino	4
doppio	4,2
latté	4,5
flat white	4,7
matcha latté	5,8
chai latté (*dirty)	4,8/*6,2
hot cocoa (*cream) belgian callebaut chocolat 54,5%	4,9/*5,1
<i>oat milk</i> + €0,3	
<i>caramel</i> + €0,2	

BIO TEA BLEND

detox green gunpowder peppermint lemon thyme dandelion root nettle licorice fresh ginger & turmeric	7,5
relax herbal blend lavender verbena linden blossom rooibos fresh mint	7,5
wake up black ceylon raspberry leaf apricot peach hibiscus fresh lemon	7,5

SOFT

acqua panna 0,5l still water	6
san pellegrino 0,5l sparkling water	6
bio apple juice	4,5
bio grape juice	4,5
orange juice freshly-pressed vitamine c	6
fentimans tonic ginger beer rose lemonade pink grapefruit	5
spicy ginger lemonade ginger lemon spice soda	7
cranberry spritz cranberry juice citrus soda	7
crodino spritz	7,5
water kefir passionfruits low calorie & organic	7,5

botellón

the alcoholic drinks

WINE

glass

bottle

APERERO

de bortoli

semillon | australia | **dry**

7,5

32

conrad bartz

riesling | germany | **med dry** | **floral**

8,5

40

di sipio

pecorino | italy | **bio** | **juicy**

9

43

osoti blanco - orange wine

white tempranillo | spain | **royal**

8,5

41

mimosa

9

aperol spritz

11

tanqueray & tonic

13

ricard, pastis de marseille

8

espresso martini

14

negroni

13

moscow mule

13

dark & stormy

13

paloma

15

skinny bitch beluga

15

false bay

cinsault | south africa | **bio** | **light**

7,5

32

anvers

shiraz | australia | **crispy**

9,5

46,5

morandé

merlot | chili | **juicy**

7,5

32

guistini areale

primitivo | italy | **full body**

49

ijalba crianza rioja

tempranillo | spain | **expressive**

10

49

seghesio sonoma

zinfandel | california | **intens**

58

cava brut, fuga

parellada | macabue | spain | **dry**

8

35

cava rosé brut, fuga

grénache | mourvèdre | spain | **fruity**

38

franciacorta brut docg

chardonnay | pinot noir | italy | **elegant**

13

65

BEER

cristal pils

4

bolleke de koninck

4

bolder blond

4,8

lindemans kriek

4,5

bbp juice junkie

7

tropical new england ipa

kasteel rouge 0% (33cl)

7

sportzot 0%

5,5

botellón

the breakfast



BREAKFAST (9u-11u30 or till sold out)

quick breakfast

12

- croissant & jam
- coffee or bio tea
- fresh orange juice

healthy breakfast

19

- açai bowl & coconut chips
- coffee or bio tea
- fresh orange juice

spanish breakfast

18

- pan con tomate
- **jamón serrano +€3**
- coffee or bio tea
- fresh orange juice

relax breakfast

28,5

- two eggs (soft boiled, scrambled or fried)
- sliced avocado & furikake
- **crispy bacon +€4**
- french brie cheese or goat cheese
- toast & butter
- **homemade chicken & curry +€3**
- red fruits jam & nutella
- greek yoghurt & granola
- coffee or bio tea
- fresh orange juice
- **glass of cava brut +€8**

brunch buffet every saturday & sunday 36,5/p.p.

reservation required  botellonantwerp.be

extra's

croissant & jam

5

by bakery **ALDO**

pain au chocolat

5

by bakery **ALDO**

pain au hazelnut

5,5

by bakery **ALDO**

fried egg

2,5

crispy bacon

4

smoked salmon

5

toast & butter

3

glutenfree bread + €2,5

açai bowl & coconut chips

12

greek yoghurt & honey

7

seasonal fruit

+5

homemade granola

+3

nuts & seeds

+3

DRINKS

fresh orange juice

6

cava brut (glass)

8

cava brut (bottle)

35

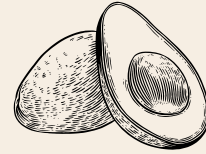
mimosa

9

fresh orange juice | cava brut

botellón

The food



BITES (all day)

za'atar flatbread

- whipped **feta dip** | honey | roasted olives 15
- **hummus dip** | sumac | sesame 13
- crispy chili **tzatziki dip** | dill | mint 16

croques to share

- grilled ham | aged gouda | fior di latte 24
- fresh goat cheese | cheddar | fig 26
- mix it up 25

albondigas

meatballs | smoked tomato | fresh herbs
za'atar flatbread + €4

cold cuts

jamón serrano | manchego cheese
za'atar flatbread + €4

mackerel fillets

spicy oil | canned | toast 14

greek style olives

6

SWEETS (all day)

american pancakes

greek yoghurt | cookie crumble | caramel €14

belgian waffle

whipped cream | fresh fruits €12

(BR/L)UNCH (11u30 - 15u)

omelet*

three egg omelet | fresh green herbs €13

eggs benedict*

two poached eggs | brioche bun | hollandaise
feta | coppa crumble €19

avocado toast*

pumpkin | goat cheese | fried egg €16

grilled chicken toast*

sesame | curry | greens | baby tomato €17

hummus & feta toast*

rocket | pickled red onion | sriracha mayo €16

american pancakes

- crispy bacon | maple syrup | blueberries €14
- greek yoghurt | cookie crumble | caramel €14

*add ons

- + fried egg €2,5
- + crispy bacon €4
- + candied bacon €4
- + jamón serrano €3
- + smoked salmon €5
- + avocado €3,5
- + brie cheese €3,5
- + wholegrain toast & butter €3
- + za'atar flatbread €4

allergen list available on request 