WEST 72

RESTOBAR

EST. 2023

SHARED DINING

At Restobar West 72, we embrace the concept of shared dining. Our dishes are served in generous tasting portions, perfect for two people to share. Discover a variety of flavours, enjoy different dishes together and order as many rounds as you like throughout the evening. Take your time, relax and enjoy!

Our passion for cooking is reflected in every dish on our menu. Chef José Perez and his young, ambitious team combine classic favourites with surprising new creations, offering something for everyone.

Please let us know in advance if you have any allergies or dietary requirements, so we can accommodate your needs wherever possible.

Enjoy!

DO YOU HAVE AN ALLERGY? PLEASE LET US KNOW!

TO START WITH

BREAD WITH AÏOLI (V)
Crispy warm bread with homemade aioli 8

BRUSCHETTA CLASSICA (V)
Two toasted slices of bread with fresh tomatoes, garlic, and basil 8.5

SPANISH PLATTER
Spanish ham, cheeses, rosemary oil, olives, nuts, and almond-fig bread 21

SHRIMP CROQUETTES
Two Dutch shrimp croquettes with a fresh salad and sriracha mayonnaise 11

ZEELAND OYSTERS (4 pcs.)
With raspberry vinaigrette and shallot 18 (single extra 4.5)

CONTINUE YOUR CULINARY JOURNEY

JAPANESE GYOZA
Six steamed Japanese dumplings with chicken, vegetables, and ponzu soy sauce 18.5

SPARE (NO) RIBS
Ibérico pork fingers in a sweet and spicy marinade, finised with an Asian-inspired glaze 21.5

GAMBAS PIL-PIL
Large peeled gambas in warm garlic oil with Spanish chillies 22.5

CREAMY TRUFFLE RISOTTO (V)
Creamy truffle risotto with wild mushrooms and a Parmesan crisp 17.5

BEEF TENDERLOIN WEST 72
Beef tenderloin, seasonal vegetables, creamy pepper sauce and crispy chips 31.5

BURRATA ROSSA (V)
Fresh burrata with roasted sweet pointed pepper, confit tomato, garlic, crispy toast 17.5

STEAK TARTARE
Finely chopped bavette with a ham-infused cream and crispy sage and brioche crackers 22.5

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TUNA TATAKI
Tuna with five-spice, a ponzu gel, and furikake mayonnaise 23

CHICKEN THIGH CAESAR
Marinated chicken thigh with grilled Little Gem lettuce, bacon, homemade Caesar dressing, and parmesan cheese 17.5

CRISPY MANCHEGO (V)
Crispy pastry parcels filled with Manchego cheese, served with cherry marmalade and mixed nuts 20

JOSÉ'S BRAISED PORK
A beloved classic by our chef, slow-cooked pork cheeks with a rich Pedro Ximénez sauce 24.5

ORIENTAL MARINATED SALMON
With creamy corn purée, pak choi, edamame, and a garlic-ginger glaze 19.5

IBÉRICO PEARLS
Four round homemade croquettes with a rich Ibérico ham and chicken ragout, served with crispy chili mayonnaise and a pecan and walnut crumble 19

SHRIMP & CRAB TEMPURA
Crispy torpedo shrimp and crab spring rolls with homemade chili sauce and lobster sauce 19.5

PASTA POMODORO (V)
Linguine with a pomodoro sauce, fresh basil, and grated pecorino 17.5

SOLE MEUNIÈRE
Two sole fillets, prepared meunière style with a caper-parsley butter dressing with baked potatoes and a fresh lime mayonnaise 23

TO COMPLETE THE MEAL

CRISPY SWEET POTATO FRIES (V)
With pecorino and homemade truffle mayonnaise 12

ROSEVAL POTATOES (V)
Oven-baked with rosemary and sea salt 8

CRUNCHY FRIES (V)
Crispy fries with creamy mayonnaise 7

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SOMETHING SWEET TO FINISH

DESSERTS SERVED INDIVIDUALLY

CRÈME BRÛLÉE CHEESECAKE
Cheesecake with a crisp caramelised sugar topping, biscuit crust, and amarena ice cream 14.5

GOLD BAR DELUXE
A refined gold bar with hazelnut praline, miso fudge, and caramel ice cream 16

CHURRO SORPRESA
A crispy churro with crème Catalane, apple jelly, cinnamon crumble, and vanilla ice cream 15.5

TIRAMISU TRADIZIONALE *
Our homemade tiramisu, according to a classic Italian recipe 15

GRAND DESSERT *
A selection of sweet surprises to enjoy together, for a minimum of two people 14 p.p.

CHEESE BOARD
A selection of fine cheeses from Kaashuis Hoorn, seasonal fruit, compote or chutney, nuts, and crispy crackers 17.5

* These desserts contain a small amount of alcohol

AFTER DINNER

Scroppino – a refreshing blend of lemon-lime sorbet, vodka, and Prosecco 10

Dessert wine Moscatel de Setúbal – smooth, with aromas of orange and honey 7

Tawny Port, Graham's – aged in oak barrels for 20 years 7

Espresso Martini 10.5

Spanish coffee / Italian coffee / French coffee / Irish coffee 9

Coffee Specialities – various coffee specialities such as espresso, cappuccino, latte, and other varieties

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