BIENVENID@!

Welcome in

Restaurant & Cocktailbar

de REVOLUTIE



The staff of the Revolution wishes you a pleasant and lovely evening!

Interesting to try:

2 courses tapas menu to share (from 2 persons) 34.5 p.p.

3 courses tapas menu to share (from 2 persons) 41.5 p.p.

Luxury three-course menu € 46 p.p.

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Luxury three-course menu € 46 p.p.

Starter

- **Plato Revolution**
  a combination of small vegetarian, meat and fish dishes

Main dishes

Meat

- **Chicken in creamy spinach sauce**
  gratinated with cheese, from the oven
- **Pork tenderloin medallions "a la Revolution"**
  with mushroom cream sauce, crispy bacon and red onion
- **Spare-ribs (750 g) 'at its best'**
  natural, sweet, spicy or devilishly spicy
- **Mellow Irish steak**

Fish

- **Baked salmon**
  Served on a bed of stir-fried vegetables with a cold yoghurt cucumber dill sauce
- **Prawns termidor**
  with onions and mushrooms in dry white wine and cream, gratinated with old cheese

Vegetarian

- **Duo empanada & portabello**
  Empanada stuffed with goat cheese and walnuts, and a portabello with roasted pumpkin puree with a topping of goat cheese
- **Homemade veggie burger**
  from five types of grains on sourdough roll with jalapenos, cheddar cheese, red onion, tomatoes, salad, BBQ sauce, mayonnaise and fresh Flemish fries

Dessert

- **Grand dessert**

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Wine list

Red wine	Glass	Bottle
Brana Vieja Tempranillo This Spanish Tempranillo is a rich wine. Smooth, fruity and fleshy in character and open and seductively provocative with a slight impression of vanilla aromas. Lots of red fruit and a nice soft finish. The Braña Vieja Tempranilo goes well with red grilled meat and firm aged cheeses.	5.75	28.75
Principe de Viana Crianza This Portuguese Crianza is made from Tempranillo, Merlot and Cabernet Sauvignon and has matured in oak barrels for no less than 24 months. The wine has aromas of cassis, ripe black cherries and figs. In addition, a hint of vanilla and coconut. Ideal with vegetables, red meat, game dishes and mature cheeses.	6	30
Callia Lunaris Malbec This Argentinian Malbec has a bright red color with purple tones. The aromas are fresh, consisting of red fruits combined with vanilla. In the mouth it is a balanced, sweet and mild wine. It combines with spicy red meat dishes, lamb and cheese.	6.25	31.25
White wine		
Dao Meia Encosta Vinho Branco The Portuguese wine is carefully composed from 4 local grape varieties (Malvasia Fina, Encruzado, Bical and Fernao Pires). Intense, young and fresh aroma of lime, verbena, tropical notes such as passion fruit and hints of anise. A good companion for light dishes such as salads, fish and shellfish.	5.75	28,75
Principe de Viana Chardonnay Barrel Fermented This Spanish wine from Nevarra is made from the Chardonnay grape. Aromas of white flowers and tropical fruits, such as pineapple, mango and banana. Tones of citrus fruit and finally smells of freshly baked bread, obtained from the wood aging. The taste is fresh and full. The acids are well balanced with a long finish. This wine pairs well with marinated and grilled fish, pasta, salads and poultry.	6	30

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Enario Verdejo Rueda A beautiful, authentic, fresh wine from Rueda. Enaria is a modernly raised wine of the typical Spanish breed Verdejo. The wine has a golden color and beautiful Verdejo aromas from citrus fruit and passion fruit, dried peach and fennel. The deliciously fresh wine tastes like tropical fruit, honey and aromatic herbs. Delicious as an aperitif and perfect with shrimps, fish and poultry.	6.25	31.25
Pinot Grigio della Venezia 1958 Fruity white wine from Veneto, Italy, made from the Pinot Grigio grape. A bouquet of flowers and sweet fruit. Fresh and spicy in the mouth. Hints of breadcrumbs.	6.25	31.25

Rosé	Glass	Bottle
Laurent Miquel Rosé Vendanges Nocturnes Classic This French rosé wine is a modern, accessible rosé wine to enjoy daily. The Rosé comes from Sint-Chinian in the Languedoc and is made from Syrah and Cinsault grapes. The salmon pink wine has aromas of small red fruits, wild flowers and light spiciness. The refreshing taste is round, nice and soft fruity and pleasantly mild aftertaste. A pleasantly beautiful rosé aperitif and very tasty with light dishes, summer salads and at the BBQ.	5.75	28.75

Sparkling /sweet		
Peter Meyer Oppenheimer Krötenbrunnen Kabinett A sweet spicy, slightly sparkling white wine. Aromas of melon, yellow apple and spices you will discover in the smell and taste. Combines well with light starters, desserts, fruits and salads.	5.75	38 (1 ltr)
Prosecco The Maschio Prosecco Frizzante DOC comes from the Veneto region of Friuli near Venice. Produced from the Glera grape (previously known as Prosecco), the wine is dry, fresh and crispy aromatic. Delicious as an aperitif, with seafood.	6.75	32.5

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Starters

Bread platter
with garlic dipping sauce, seasoned butter, tomato and olive tapenade 9.5

Plato Revolution;
a combination of small vegetarian, meat and fish dishes 18

Gratinated mushrooms
with cream sauce, herbs, garlic and bacon (available in a vegetarian variant) 13.5

Drunk shrimps
with garlic, various spices in Spanish style fried in olive oil 14.5

Carpaccio
with sundried tomatoes, arugula, pine nuts, cheese and a homemade pesto dressing 16.5

Nachos
out of the oven with cheddar cheese, crème fraiche and flame sauce 14.9
Choice of: chicken - minced meat - veggie

Meat plate
with parma ham, chorizo, spinata romana and Schwarzwalder pork, served with bread, olives, garlic sauce, sea salt and olive oil 17.5

Mexican burrito
a delicious tortilla filled with seasoned minced meat, corn, red onions and old cheese, served with guacamole and crème fraiche 14.5

Homemade soup

Creamy tomato soup with pesto croutons 9.5
Courgette soup with a hint of mint and cream 9.5

All soups are served with bread

Salads

	starter	main course
Lukewarm salad of shrimps with crispy fried bacon, croutons and a lemon raspberry dressing	14.9	17.9
Salad steak pieces with red onion and a dressing of teriyaki with sesame	15.5	18.5
Salad avocado and mango with blue cheese, walnuts with delicious balsamic dressing	14.5	17.5

All salads are served with bread

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Main dishes
Latin American dishes

Homemade beef burger
in Cuban style on sourdough roll with jalapenos, cheddar cheese, red onions, tomatoes, salad, BBQ sauce, mayonnaise and fresh fries 27.5

Homemade veggie burger
from five types of grains on sourdough roll with jalapenos, cheddar cheese, red onion, tomatoes, salad, BBQ sauce, mayonnaise and fresh fries 26.5

Fajitas
spectacularly flambeed at the table with paprika, onion, champignons, rice, salsa sauce, sour cream, guacamole, cheese and hot tortillas 31
Choice of: **melted brie & nuts** - **chicken** - **tenderloin** - **prawns**

Enchilada
a tortilla gratinated with cheese, richly filled with bell pepper, onion, mushrooms and your choice: beef, **chicken or combination**, served with guacamole, sour cream and rice 29

Meal nacho's
out of the oven with cheddar cheese, crème fraiche and flame sauce 21
Choice of: **chicken** **minced meat** - **veggie**

Grill of the Black Angus
AUSTRALIAN GRAIN FED SELECTED ANGUS BEEF:

Black Angus beef Entrecote (200 grams) 34
Black Angus beef Bavette (200 grams) 34
Black Angus beef steak (200 grams) 33

All Black Angus dishes are served with homemade pepper cream sauce, fresh fries and fresh apples in vanilla cream sauce.

AUSTRALISCHE GRAIN FED SELECTED ANGUS BEEF:
The Black Angus beef we supply comes from the south of Australia. Large parts of the landscape are flat, there are huge grassy meadows, and the air climate is still very clean. Here the cattle has the space to graze freely. Our producers in Australia have the entire chain under their own management, from rearing the cattle on the ranches to packaging the final product. Meat from Australia has spread throughout gastronomy world. The meat is extremely soft and has a very rich taste. This rich taste of the meat is partly due to the fact that the cattle is fed during the fattening period fed grains for a minimum of 100 days. This creates a beautiful marbling in the meat, this marbling makes the meat extra soft, juicy and tasty.

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Meat

Mixed grill
a combination of beef, chicken, pork and a piece of spare-ribs 32

Spare-ribs (750 g) 'at its best'
Choice of: natural, spicy, devilishly spicy or sweet (pineapple and honey) 28.5

Pork tenderloin medallions "a la Revolution"
with mushroom cream sauce, crispy bacon and red onion 26.5

Tender Irish steak
pan-fried with teriyaki sauce and sesame seeds on a bed of stir-fried vegetables 29.5

Piri Piri Chicken (500 g)
Choice of: natural, spicy, devilishly spicy or sweet (pineapple and honey) 28

Chicken breast
in creamy leaf spinach sauce topped with cheese from the oven 26.5

Fried beef strips
according to traditional Cuban recipe with stir fried red onions in soy sauce 27.5

Served with fresh fries and fresh apple in vanilla cream sauce.

Fish

Salmon fillet
fried in olive oil served on a bed of stir-fried vegetables with a cold yogurt cucumber dill sauce 27.5

Gamba's termidor
fried with red onions and mushrooms, deglazed with white wine and gratin in cream sauce with aged cheese 28.5

Served with fresh fries and fresh apple in vanilla cream sauce.

Vegetarian

Duo empanada & portabello
Empanada stuffed with goat cheese and walnuts, and a portabello with roasted pumpkin puree with a topping of goat cheese 26

See also the Latin American dishes, salads & tapas

Served with fresh fries and fresh apple in vanilla cream sauce.

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Child dishes

Frikadel, ribs or chicken nuggets with fries and apple sauce 13.5

Side dishes

Fresh fries with mayonnaise 6
Green salad 3.5
Fresh apples in vanilla cream 5.5
Extra vegetables 4.5
Spiced basmati rice 4.5

Tapas

You can choose from a 2 or 3-course tapas menu to-share (combination of meat, fish and vegetarian). The 2nd course is served with apples in vanilla sauce.

2-course tapas menu 34.5 p.p. (Five types of tapas per course)
3-course tapas menu 41.5 p.p. (like 2-courses, but with dessert as 3rd course)

To be ordered upwards of 2 people

You can also order individual tapas (in weekends they can only be ordered per table. Ask the staff about the available options.)

Meat

Home marinated **spareribs** (natural, spicy, devilishly spicy or sweet) 7.5
Piri piri chicken spicy or sweet (pineapple and honey) 7
Marinated **steak pieces** with teriyaki and sesame 8.5
Pork tenderloin pieces a la revolution 8
Small burger with mozzarella, cherry tomato and pesto (2 pcs) 7.5

Fish

Calamari (squid rings) with garlic sauce 6.5
Fried **prawns** with aioli 6.5
Wrap with salmon, chives and crème fraiche 7
Home marinated **shrimp skewer** with garlic, red pepper and dill 7
Bruschetta with homemade tuna salad 7

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Vegetarian

Fried **mushrooms** topped with old cheese 6.5
Homemade **quesadillas** stuffed with cheese and guacamole sauce on the side 7
Sweet warm baby **corncobs** with seasoned butter 6
Mexican **tortilla from potato** with old cheese 6
Portobello with roasted pumpkin puree and a goat cheese topping 7

Dessert

White chocolate cheesecake
with a strawberry coulisse and Argentinean caramel sauce 9.5

Lady blanche
delicious vanilla ice cream with chocolate sauce 9.5

Sorbet Mango ice cream (3 pcs.)
with fresh fruit 9.5

Raspberry brownies
with white chocolate, accompanied by a scoop of ice cream and whipped cream 9.5

Creamy chocolate pie
with a filling of soft chocolate and on the side chocolate ice cream and whipped cream 9.5

In rum caramelized banana's
according to traditional Cuban recipe, with a scoop of coconut ice cream 9.5

Various bonbons (6 pcs), also very tasty with coffee 9

Revolution parade
a parade of our dessert card (from 2 pers.) 12.5 p.p.

Kids ice cream with a surprise present! 5.5

After dinner cocktail

Choco Colada
Baileys, Licor 43, pineapple juice, chocolate sauce, whipped cream, ice 13

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Special coffees

Cuban Coffee (Havana Club rum, coffee & whipped cream)	9.5
Irish Coffee (Ierse whiskey, coffee & whipped cream)	9.5
Brazilian Coffee (Kahlua, coffee & whipped cream)	9.5
French Coffee (Grand Marnier, coffee & whipped cream)	9.5
Spanish Coffee (Licor 43, coffee & whipped cream)	9.5
Baileys Coffee (Baileys, coffee & whipped cream)	9.5
Italian Coffee (Amaretto, coffee & whipped cream)	9.5
Tia Maria Coffee (Tia Maria, coffee & whipped cream	9.5