

# RED WINES

## FULL-BODIED & ROBUST

### Primitivo '1954', Cantine Paradiso, Puglia, Italy

*Full and generous with ripe berries, plum, and warm spice. Soft tannins and a rich, velvety mouthfeel.*

### Châteauneuf-du-Pape, Domaine des Garriguettes, Rhône, France

*Full-bodied and complex with ripe fruit, herbs, and warm spice. Rich and generous on the palate, yet balanced and harmonious with a long, warming finish.*

### Margaux 'La Sirène de Giscours', Château Giscours, Bordeaux, France

*Elegant and layered with blackcurrant, cedar, and subtle spice. Smooth tannins and refined balance.*

### Brunello di Montalcino, Il Poggione 2019, Toscana, Italy

*Classic and structured with dark cherry, herbs, and leather. Elegant, powerful, and long-lasting.*

### Barolo, Francesco Rinaldi & Figli, 2016, Piemonte, Italy

*Complex and refined with rose, red fruit, spice, and firm tannins. Structured and powerful, yet elegant, showing notes of dried herbs, tar, and a long, lingering finish that reflects classic Barolo character.*



€14,-/70,-

€110,-

€135,-

€145,-

€165,-



## *Barlotta's Private Dining;*

We offer a unique and cozy private space overlooking the beautiful Singel: perfect for intimate lunches or dinners.

The setting accommodates up to 12 guests.

*Please contact our team for more information.*



[barlotta.amsterdam](https://www.barlotta.amsterdam)

[charcuteriaamsterdam](https://www.charcuteriaamsterdam.com)



## CHARCUTERIE

1. Charcuterie plank - €22,50
2. Coppa Norcino – Capocollo - €13,50
3. Pata negra – Iberico Bellota - €19,50
4. Carpaccio van huisgerookte ribeye - Parmezaanse kaas - €18,50
5. Salsuicia di Finocchio – venkelworst - €13,50
6. Mortadella di Prato - boeren mortadella - €12,50
7. Schiacciata piccante - pittige salami - € 13,50



## BITES

8. Brood van bakkerij Fyka – boter - €7,50
9. Siciliaanse groene olijven – €6,50
11. Manchego - licht pittige schapenkaas - 12 maanden gerijpt - €14,50
12. Boquerones - citroenzest - peterselie - crostini - €10,50

## THE FINEST ON BRIOCHE

13. Sobrasada - honing - €5,75 per stuk
14. Lauwwarm gerookte paling - mierikswortelcrème - €5,75 per stuk
15. Ansjovis (peixos de palamos) - huisgemaakte boter - €5,75 per stuk
16. Duxelles van bospaddenstoelen - €5,75 per stuk



## RED WINES

### MEDIUM-BODIED & SPICY

Côtes du Rhône ‘Tradition’, Domaine des Garriguettes, Rhône, France €55,-

*Warm with red fruit, herbs, and black pepper. Notes of red plum and cherry. Medium-bodied with soft velvety tannins.*

Negroamaro, Integro, Puglia, Italy €8,50/€42,50

*Ripe and expressive with dark cherry, plum, and subtle cocoa. Smooth structure with fresh balance.*

Barbera d’Alba, Moccagatta, Piemonte, Italy €65,-

*Juicy and vibrant with cherry, raspberry, and fresh acidity. Elegant and lively with a clean finish.*

Mercurey, Domaine de Suremain, Bourgogne, France €77,50

*Rich and expressive with black fruit, spice, and velvety tannins. Classic Burgundy with strength and balance.*

Pommard, Domaine Georges Joillot, Bourgogne, France €135,-

*Powerful yet refined with dark cherry, spice, and firm tannins. Structured with depth and elegance.*

Gevrey-Chambertin, Domaine Jean Féry, Bourgogne, France €155,-

*Intense and refined with dark cherry, spice, and earthy depth. Firm yet polished tannins give structure and length, leading to a long, elegant finish.*



## RED WINES

### LIGHT BODIED & FRUITY

Merlot, 'Je m'appelle', Languedoc, France

€7,50/€37,50

*Smooth and juicy with ripe plum, red berries, and soft tannins. Easy-drinking and well-balanced.*

Pinot Noir, Nicolas Potel, Languedoc, France

*Also chilled*  
€8,-/€40,-

*Fresh and elegant with red cherry, raspberry, and light spice.*

*Silky texture and refined finish.*

Rioja, Leza Garcia Nube, La Rioja, Spain

€11,-/€55,-

*Fruit-forward and smooth with red berries, gentle spice, and soft oak. Balanced and very approachable.*

Moulin-à-Vent 'Très Vieilles Vignes', Domaine Anita,

€75,-

Beaujolais, France

*Concentrated and elegant with dark berries, floral notes, and spice. Structured with great depth.*

Pinot Noir, Domaine Remoriquet, Bourgogne, France

€67,50

*Elegant and layered with cherry, strawberry, and subtle earthy notes. Fresh acidity and fine structure.*



## CHARCUTERIE

1. Charcuterie platter - €22,50

2. Coppa Norcino – Capocollo - €13,50

3. Pata negra – Iberico Bellota - €19,50

4. Carpaccio of home-smoked ribeye - Parmesan cheese €18,50

5. Salsuicia di Finocchio – fennel sausage - €13,50

6. Mortadella di Prato - farmers mortadella - €12,50

7. Schiacciata piccante - spicy salami - € 13,50



## BITES

8. Bread from bakery Fyka – butter - €7,50

9. Sicilian green olives – €6,50

11. Manchego - mildly spicy sheep's cheese - aged for 12 months - €14,50

12. Boquerones - lemon zest - parsley - crostini - €10,50



## THE FINEST ON BRIOCHE

13. Sobrasada - honey - €5,75 per piece

14. Lukewarm smoked eel - horseradish cream - €5,75 per piece

15. Anchovies (peixos de palamos) - homemade butter - €5,75 per piece

16. Duxelles of wild mushrooms - €5,75 per piece





## VEGA



- 17. Shii-take bitterballen - miso-mayonnaise - *vanaf 4 stuks* - €7,50
- 18. Groene asperges - Parmezaanse kaas - Aceto Balsamico - €12,-
- 19. Artisjokharten - salsa verde - Parmezaanse kaas - €14,-
- 20. Geroosterde bloemkool - ras el hanout - raïta - granaatappelpitjes - €11,50
- 21. Burrata - rode pesto, kaviaar van tomaat - tomatenolie - €16,50
- 22. Patatas bravas - spicy paprikasaus met walnoten - €7,50
- 23. Ravioli gevuld met seitan - pompoen-curry saus - €14,50



## VLEES



- 24. Steak tartare - cracker van tapioca en mosterdzaadjes - €19,-
- 25. Tagliata di manzo - Parmezaanse kaas - Aceto Balsamico - €17,50
- 26. Ossenstaartkroketjes - calvados mayonaise - *vanaf 3 stuks* - €10,50
- 27. Escargots - kruidenboter - Parmezaanse kaas - €14,50
- 28. Rib-eye - 300 gram - padron pepers - Béarnaise - €42,50



## VIS



- 29. Kabeljauwkroketjes - citroenmayonaise - *vanaf 3 stuks* - €10,50
- 30. Pulpo - aardappelmousseline - gerookte paprika olie - €24,50
- 31. Coquilles - bloemkool-safrancrème - groene kruidenolie - €7,50 *per stuk*
- 32. Gambas pil pil - €16,50
- 33. Mosselen in pittige tomatensaus - €15,50
- 34. Gegrilde little gem - caesar dressing - croutons - parmezaan - €13,50
- 35. 'Catch of the day' - donderdag t/m zaterdag - dagprijs

## WHITE WINES



### FULL-BODIED & COMPLEX

Chardonnay Parcelaire, Castelnau, Languedoc, France €9,-/€45,-

*Fresh and elegant with ripe apple, citrus, and a light creamy touch. Well-balanced with oak and vanilla richness.*

Mâcon-Roche, Château de Messey, Bourgogne, France €75,-

*Bright and elegant with peach, citrus blossom, and subtle minerality, lightly rounded by gentle oak notes. Fresh Burgundian character with finesse.*

Bouzeron (Aligoté), Domaine Jean Féry, Bourgogne, France €75,-

*Crisp and lively with citrus, green apple, and a chalky mineral edge, enhanced by subtle oak and gentle texture. Refreshing, precise, and very food-friendly.*

Chardonnay, District 7 Monterey, California, U.S.A €13,50/67,50

*Ripe and smooth with tropical fruit and baked apple, supported by clear oak notes of vanilla and toast. Creamy texture balanced by fresh acidity.*

Pouilly-Fuissé 'Pierres Longues', Clos des Rocs, Bourgogne, France €95,-

*Complex and refined with ripe stone fruit and citrus, layered with gentle creaminess, toasted notes, and mineral tension. Deep, polished, and harmonious.*

Meursault 'Vieilles Vignes', Guy Bocard, Bourgogne, France €150,-

*Rich and layered with ripe citrus, baked apple, and hazelnut, complemented by subtle toast and gentle spice. Silky and rounded on the palate, with fine minerality, depth, and a long, elegant finish.*



# WHITE WINES



# VEGA



17. Shiitake bitterballen - miso-mayonnaise - *from 4 pieces* - €7,50
18. Green asparagus - Parmesan cheese - Aceto Balsamico - €12,-
19. Artichoke hearts - salsa verde - Parmesan cheese - €14,-
20. Roasted cauliflower - ras el hanout - raïta - pomegranate - €11,50
21. Burrata - red pesto, caviar of tomato - tomato oil - €16,50
22. Patatas bravas - spicy paprika sauce with walnuts - €7,50
23. Ravioli filled with seitan - pumpkin curry sauce - €14,50

## MEDIUM BODIED & AROMATIC



Pinot Blanc, Fernand Engel, Alsace, France

€50,-

*Fresh and elegant with apple, pear, and gentle floral notes. Clean, soft, and beautifully balanced.*

Viognier, Astruc, Languedoc, France

€8,50/42,50

*Expressive and round with ripe apricot, peach, and floral aromas. Smooth texture with gentle freshness.*

Vouvray, Alain Robert, Loire, France

€60,-

*Delicate and aromatic with pear, apple, and floral notes. Fresh acidity balanced by a soft, rounded texture from oak notes.*

Chablis, Château de Fleys, Borgogne, France

€75,-

*Pure and mineral-driven with lemon zest, green apple, and flinty notes. Crisp, precise, and classic Chablis style.*



# MEAT



24. Steak tartare - tapioca and mustard seed cracker - €19,-
25. Tagliata di manzo - Parmesan cheese - Aceto Balsamico - €17,50
26. Oxtail croquettes - calvados mayonnaise - *from 3 pieces* - €10,50
27. Escargots - herb butter - Parmesan cheese - €14,50
28. Rib-eye - 300 grams - padron peppers - Béarnaise - €42,50



# FISH



29. Codfish croquettes - lemon mayonnaise - *from 3 pieces* - €10,50
30. Pulpo - potato mousseline - smoked paprika oil - €24,50
31. Scallops - cauliflower-saffron cream, green herb oil - €7.50 - *per piece*
32. Gambas pil pil - €16,50
33. Mussels in spicy tomato sauce - €15,50
34. Grilled little gem - caesar dressing, croutons - Parmesan - €13,50
35. 'Catch of the day' - Thursday until Saturday - daily price





## DESSERTS



36. Kaasplank - vijgencompôte - €16,50
37. Affogato - vanille-ijs met espresso - crumble van bitterkoekjes - €8,50
38. Boterkoek met witte chocolade - frambozenijs - €10,50
39. Tiramisu á la Barlotta - €9,50
- Limoncello - €6,-
- Espresso Martini - €13,50

## PORT



- Andresen Fine White Port - €8,50
- Andresen Late Bottled Vintage 2017 - €10,-
- Andresen 10 Years Old Tawny - €10,-
- Andresen 20 Years Old Tawny - €15,-

## DESSERTWIJNEN

- Pacherenc du Vic Bilh, Chateau de Diusse, Sud Ouest, France - €10,-  
*Lush and aromatic with honey, tropical fruit, and fresh acidity. Sweet yet beautifully balanced.*
- PX (Pedro Ximénez), Barbadillo 'Mil Pesetas',  
Jerez, Spain - €13,50  
*Rich and intense with dried figs, raisins, caramel, and chocolate.  
Velvety and indulgent*



## WHITE WINES



### LIGHT-BODIED & REFRESHING

- Sauvignon Blanc, Domaine Caillou, Sud Ouest, France €7,-/€35,-  
*Fresh and juicy with lively citrus, gooseberry, and green apple. Light, crisp, and refreshing with a clean finish.*
- Rueda (Verdejo), Puerta Adalia, Castilla y Leon, Spain €7,50/€37,50  
*Aromatic and vibrant with citrus, green apple, and subtle herbal notes. Fresh, lively, and very approachable.*
- Picpoul de Pinet, Castelnau, Languedoc, France €45,-  
*Bright and refreshing with citrus, green apple, and white blossom. Lively acidity and a crisp, saline finish.*
- Pinot Grigio, Maso di Mezzo, Veneto, Italy €9,-/€45,-  
*Elegant and smooth with ripe pear and white peach. Fresh acidity and a soft, easy-drinking style.*
- Riesling, Dr. Bürklin-Wolf, Pfalz, Germany €60,-  
*Dry and precise with lime, green apple, and mineral notes. Vibrant acidity and a long, refreshing finish.*
- Sancerre, Renaissance, Loire, France €75,-  
*Fresh and refined with grapefruit, white flowers, and pronounced minerality. Clean, elegant, and vibrant.*





## SPARKLING WINES

Cava Brut, Josep Masachs, Spain

*Full soft Brut, toast, almond, nuts, apple and apricot with an elegant mousse.*

Champagne A. Bergere, Brut Origine, France

*Refreshing and precise with citrus, green apple, fine bubbles, crisp acidity, and a clean, elegant finish.*



€9,50/€47,50

€110,-

## ALCOHOLFREE WINE

0.0 Pizzolato Sparkling Bio, Veneto, Italy (0,2 l)

*Light, fresh, and fruity with crisp bubbles. Easy and refreshing alcohol-free style.*



€12,50

## ROSÉ WINES

Gamay, Domaine Caillou, Sud Ouest, France

*Fresh and fruity rosé with raspberry, red berries, and smooth acidity. Light and refreshing.*

Provence Bio, Estandon Vignerons, Provence, France

*Classic Provence rosé, crisp and elegant with strawberry, white peach, and subtle herbs.*



€7,-/€35,-

€8,50/€42,50



## DESSERTS



36. Cheeseplatter - with fig compote - €16,50

37. Affogato - vanilla ice cream with espresso - cookie crumble - €8,50

38. Butter cake with white chocolate - raspberry icecream - €10,50

39. Tiramisu á la Barlotta - €9,50

Limoncello - €6,-

Espresso Martini - €13,50

## PORT



Andresen Fine White Port - €8,50

Andresen Late Bottled Vintage 2017 - €10,-

Andresen 10 Years Old Tawny - €10,-

Andresen 20 Years Old Tawny - €15,-



## DESSERTWIJNEN

Pacherenc du Vic Bilh, Chateau de Diusse, Sud Ouest, France - €10,-

*Lush and aromatic with honey, tropical fruit, and fresh acidity. Sweet yet beautifully balanced.*

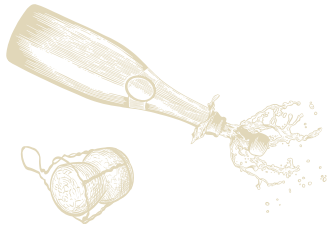
PX (Pedro Ximénez), Barbadillo 'Mil Pesetas',

Jerez, Spain - €13,50

*Rich and intense with dried figs, raisins, caramel, and chocolate.*

*Velvety and indulgent*





## BUBBELS



# WINELIST

Cava Brut, Josep Masachs, Spain - €9,50/€47,50

Champagne A. Bergere, Brut Origine, France - €110,-

0.0 Pizzolato Sparkling Bio (0.2L), Italy - €12,-



## BIEREN



Vedett Extra Pilsner - €4,50      Seizoensbier - €6,50

IJwit - €6,50

Duvel 666 - €6,50

La Chouffe - €6,50

Vrijwit 0,5 - €6,50

Brouwerij 't IJ Biri - €6,50

Brouwerij 't IJ IPA - €6,50

Brouwerij 't IJ Natte (dubbel) - €6,50

Brouwerij 't IJ Zatte (triple) - €6,50

Brouwerij 't IJ Gouden IJ (blond) - €6,50



## COCKTAILS

Aperol Spritz - €10,50

Negroni - €13,50

Paloma - €13,50

Yuzu Spritz - €12,50

Yuzu Spritz - 0.0 - €10,50

G&T Tanqueray - €11,50

G&T Tanqueray 0.0 - €10,50

G&T Bobby's - €12,50

G&T Seedlip - 0.0 - €11,50

