



@BOOTHUIS.  
AMSTERDAM



# BOOTHUIS

## NIEUW-WEST

### COOL DRINKS

- ◆ *Homemade Iced Tea* (€4,50)  
Hibiscus tea w/ mint, lemon & honey / Classic tea w/ lemon
- ◆ *Homemade Elderflower Lemonade* (€4,50)
- ◆ *Kraanvogel Kombucha* (€4,75)  
Raspberry / Ginger
- ◆ *San Pellegrino Aranciata Rossa* (€4,50)
- ◆ *Big Tom* Spiced tomato juice, on the rocks (€4,50)
- ◆ *Fentimans Rose Lemonade* with lime (€4,50)
- ◆ *Fresh Orange Juice* (€4,50)
- ◆ *Fever Tree* (€4,75)  
Ginger Ale / Ginger Beer / Indian Tonic / Sicilian Lemonade

### BREAKFAST (from 10.00)

- BREAKFAST BOWL (€8,25)  
Granola with cocos-yoghurt and fresh fruit (vegan)
- TOSTI (€7,50) cheese / ham & cheese
- CROISSANT (€3,75) with jam and butter
- HAM & CHEESE CROISSANT (€3,75)
- FEMKE'S APPLE PIE (€5,50) with cream + €0,50
- CHEESECAKE (€5,50) with cream + €0,50
- MUFFIN (€3,75)
- BANANA BREAD (€4,50) vegan

### LUNCH (from 12.00)

- FOCACCIA PROSCIUTTO (€12,75)  
Prosciutto, mozzarella di bufala, cherry tomatoes & arugula
- FOCACCIA SMOKED SALMON (€12,50)  
Smoked salmon, cream cheese & grilled zucchini
- FOCACCIA VEGGIE GORGONZOLA (€11,50)  
Gorgonzola, grilled zucchini, sundried tomatoes & arugula
- FOCACCIA MORTADELLA (€11,75)  
Mortadella, pistacchio, sundried tomatoes & burrata

### SHARED LUNCH

- ◆ Arancini (v) (€7,75)
- ◆ Tagliere Misto Salumi e Formaggi (€15,50)
- ◆ Tagliere Misto Vegetarian (€14,50)
- ◆ Bitterballen (€7,50)
- ◆ Vegetarian Bitterballen (€7,50)
- ◆ Bread with olive oil (vegan) (€4,25)
- ◆ Bruschette al Pomodoro: toast with tomato, garlic, basil & olive oil (vegan) (€7,25)

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## SHARED DINNER

TAGLIERE MISTO SALUMI E FORMAGGI (€15,50)

TAGLIERE MISTO VEGETARIAN (€14,50)

BURRATA (€12,50)

With mixed cherry tomatoes (v)

BRUSCHETTE AL POMODORO (€7,25)

Toasted bread, tomato, garlic, basil & olive oil (vegan)

MOSCARDINI ALLA LUCIANA (€8,50)

Moscardini (octopus) & tomato sauce

PARMIGIANA DI MELANZANE (€17,50)

Eggplant, tomato sauce, parmigiano & mozzarella

POLPETTE AL SUGO E BASILICO (€13,50)

Polpette (Italian meatballs), tomato sauce & parmigiano

SAUTE DI COZZE VONGOLE E FREGOLA (€17,50)

Vongole, mussels, fregola & cherry tomatoes

CATALANA DI GAMBERI (€13,50)

Shrimps, red onion & cherry tomatoes

## PASTA

*Ask our staff about  
the pasta of the week!*

• *Spaghetti All'Amatriciana* (€14,50)

With Guanciale, tomato and Pecorino

• *Gnocchi Pomodorini, Gamberi e Burrata* (€14,25)

With shrimp, cherry tomatoes and Burrata

• *Ravioli Burro e Salvia* (€16)

With butter and sage

• *Paccheri Salsiccia, Funghi e Tartufo* (€14,50)

Salsiccia (Italian sausage), mushrooms and truffle

• *Spaghetti Cozze, Vongole e Pomodorini* (€16,50)

With vongole, mussels and cherry tomatoes

## PIZZA (from 13.00 on weekends)

MARINARA (€10,50)

Tomato sauce, garlic oil & oregano

MARGHERITA (€15,50)

Tomato sauce, mozzarella & basil

BUFALINA (€15,50)

Tomato sauce, mozzarella bufala & basil

DIAVOLA (€18,50)

Tomato sauce, spianata piccante, mozzarella and chili oil

NAPOLETANA (€16)

Tomato sauce, capers, mozzarella, olives, anchovis & oregano

CAPRICCIOSA (€16,75)

Tomato sauce, ham, mozzarella, artichokes, olives mushrooms & oregano

4 FORMAGGI (€18,25)

Mozzarella, gorgonzola, fontina & provola

SEASONAL VERDURE (€16,50)

Cream, mozzarella, fresh vegetables & stracciatella

*Ask our staff about  
the pizza of the month!*

## DESSERT

PANNA COTTA (€8,50)

with berry-compôte & hazelnuts

TRADITIONAL TIRAMISU (€8,50)

ICE CREAM (€3,50)

Vanilla / Lemon / Strawberry / Chocolate

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## WHITE

PINOT GRIGIO €5 / €24,50

*Danese — Veneto (IT)*

This 100% Pinot Grigio has bright yellow colours with lightly golden tones. Subtle wine with a long finish and therefore our choice as housewine.

VERDEJO €6,50 / €20 (0.5L) / €38,00 (1L)

*Tierra de Castilla (SP)*

This is a Verdejo with its heart in the right place. It roars with lively notes of citrus, yellow apples, and ripe pears. Gripping from the first sip.

CHARDONNAY €6 / €33

*Domaine Belle Mare — Languedoc (FR)*

This Chardonnay is round and soft. Classic chardonnay influenced by the sea, with a nice fruitiness.

## ROSÉ

PINOT GRIGIO BLUSH €5,50 / €29,50

*Veneto (IT)*

Delicate salmon-pink rosé made from Pinot Grigio. By macerating the grape juice with the grey skins of the Pinot Grigio, this wine begins to 'blush' and acquires its color.

MIRA ROSE €6 / €30

*Grenache — IGP Méditerranée (FR)*

Just outside the French Provence, this spicy and fresh rosé wine is crafted. It's named after the star 'Mira'. Not that this is a rosé with star qualities; it's an underdog that consistently sweeps away awards year after year.

## RED

MONTEPULCIANO €5,50 / €18,50 (0.5L) / €35 (1L)

*d'Abruzzo (IT)*

Montepulciano d'Abruzzo. It doesn't just sound magical, it tastes magical too! This grape from the heart of Italy produces rich wines with silky tannins. Ideal as an accompaniment to authentic Italian tomato sauce.

MONASTRELL €7 / €35

*Jumilla (SP)*

In the warm climate of Jumilla, Maria crafts such a refreshing red wine by harvesting her grapes just before they're fully ripe. A rebellious Spanish creation from an adventurous winemaker, soft and earthy with bursts of fresh red fruit.

PRIMA PIETRA APPASSIMENTO €6,50 / €34

*Corvina, Merlot — Veneto (IT)*

Just like the famous Amarone, winemaker Alessandro allows his grapes to dry for 5 weeks before pressing. This process gives this wine its intense concentration and beautiful soft structure.

## SPARKLING

CUVEE SPUMANTE €5,50 / €29,50

*Veneto (IT)*

A rich and fresh sparkling wine with fine, persistent bubbles. Intense and well-balanced bouquet with notes of green apples, peach, and acacia flowers. Rich and smooth flavor that complements the wine's bouquet. Presented in a fine, exclusive bottle.

