

massalia

	NIBBLES			
01	ZEEUWSE OYSTERS - THE FRENCH WAY		3 pcs - mignonette in champagne-vinegar - lemon	14
02	ZEEUWSE OYSTERS - THE GREEK WAY		3 pcs - Greek salad - preserved sea fennel	14
03	MASSALIA OLIVES	vgn	Kalamata and green olives - smoked almonds - Ikarian thyme honey - chili	6.5
04	SOURDOUGH	v	from Bakkerij Wolf - beurre noisette - confit garlic - lemon	6
05	CRUDITÉS	vgn	seasonal vegetables - red lentil hummus - chipotle	8.5
06	FENNEL SALAMI		from Buitengewone Varkens - 'Koroneiki' olive oil	11
07	KOULOURI		tarama - wild garlic oil	9.5
08	SARDINE SCHNITZEL		'Savoro' aioli - crispy capers	9
09	LANGOUSTINES FROM THE BBQ		2 pcs - beurre noisette - lime	14.5
10	BEIGNETS		salted cod - skordalia - fermented cabbage	9.5
11	ARTICHOKE FROM THE BBQ	vgn	'ala polita' emulsion - BBQ peas	8.5
12	ZUCCHINI FRITTER	v	zucchini & feta fritters - green tzatziki	10.5
13	SHELLFISH		in their own juices 'fricasee' - dill - baby gem - spring onion	13