

massalia

| | NIBBLES | | | |
|----|--|-----|---|------|
| 01 | ZEEUWSE OYSTERS - THE FRENCH WAY | | 3 pcs - mignonette in champagne-vinegar - lemon | 15 |
| 02 | ZEEUWSE OYSTERS - THE GREEK WAY | | 3 pcs - tzatziki bouillon - black garlic - dill | 15 |
| 03 | MASSALIA OLIVES | vgn | Kalamata and green olives - smoked almonds - Ikarian thyme honey - chili | 6.5 |
| 04 | SOURDOUGH | v | from Bakkerij Wolf - beurre noisette - caramel - smoked Maldon salt | 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 | 10.5 |
| 08 | EEL | | potato rösti - smoked eel - leek - crème fraîche - choucroute glaze | 14 |
| 09 | SQUID SOUVLAKI FROM THE BBQ | | salsa verde - homemade pita - fresh onion salad | 13.5 |
| 10 | CHICKEN LIVER PARFAIT | | pumpkin - mavrodafni - homemade brioche | 12.5 |
| 11 | ARTICHOKE FROM THE BBQ | vgn | 'ala polita' emulsion - peas | 9 |
| 12 | ZUCCHINI FRITTER | v | zucchini & feta fritters - green tzatziki | 11 |
| 13 | SHELLFISH | | beurre de Paris - smoked trout roe - rock samphire | 14.5 |
| 14 | CHOUX | v | seasonal mushrooms - black garlic - cream cheese - mushroom glaze - kale powder | 10 |