

LUNCH

WELCOME TO HENRII

SNACKS

AIOLI & OLIVES – vegan 6
aioli | manzanilla olives | tessino bread

PIMIENTOS DE PADRÓN – vegan 10
fried padrón peppers | sea salt | chipotle mayo

STARTERS

BEEF TARTARE 18
baked egg yolk | mustard chutney | black garlic mayo

FRIED RED PRAWNS 16
fried in olive oil | garlic | tomato | parsley

APULIAN BURRATA – veggie 16
heirloom tomatoes | basil | pesto rosso

SALMON TARTARE 18
wakame | kimchi | sesame | shiso

SALADS

RASPBERRY – GOAT CHEESE SALAD 19
fresh goat cheese | fresh raspberries | raspberry dressing | roasted seeds

HENRII BEEF SALAD 24
roasted beef fillet tips | mushrooms | balsamic dressing | spring onions
pesto rosso | roasted seeds | parmesan

SMALL BABY LEAF SALAD 6
balsamic dressing | cherry tomatoes | cucumber | radish | roasted seeds

JOSPER OUR CHARCOAL GRILL

BEEF CUTS

US PRIME HANGING TENDER | GOP 200g 32 300g 45

ARGENTINIAN FILLET | Devesa 180g 31 250g 41

ARGENTINIAN ROASTBEEF | Devesa 250g 27

MAKE IT SURF N’ TURF + jumbo black tiger prawn 8

SIGNATURE

DRY AGED PORK CHOP | Chimichurri 24

CORN-FED CHICKEN BREAST SATAY | peanut dip | spring onions | kimchi sesame 16

GRILLED YELLOWFIN TUNA STEAK | sugar snap pea salad | ponzu 24

MARINATED SALMON FILLET | honey | lemon | olive oil 21

HARISSA CAULIFLOWER – vegan 23
lemon aioli | grilled pepper hummus | pickled raisins | pine nuts | dukkah

OUR SHARING OFFER FOR TWO PEOPLE includes two sides, two vegetables and two sauces

BEST OF JOSPER | Argentinian roastbeef | corn-fed chicken breast satay | marinated salmon fillet 48

PASTA HOMEMADE DAILY

GNOCCHI POMODORO – veggie or vegan! 14
basil | tomato sauce
+ Burrata + 5

MACCHERONI AL RAGÙ 18
US prime beef | root vegetables | tomato sauce | parmesan

TRUFFLE SPAGHETTONI – veggie 26
truffle béchamel sauce | parmesan | freshly shaved summer truffle

SPAGHETTONI SALMONE ASPARAGI 19
salmon | green asparagus | cherry tomatoes | tomato cream sauce
garlic

SPAGHETTONI STRACCETTI DI MANZO 24
thinly sliced marinated beef fillet | garlic | cherry tomatoes
lemon zest | basil | parmesan

SIDES

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GARLIC BREAD 4

FRENCH FRIES 4,5

TRUFFLE FRIES 8
freshly shaved truffle | truffle mayo

SWEET POTATO FRIES 6

ROSEMARY POTATOES 5

DIPS & BUTTER

HERB BUTTER 1

PESTO ROSSO 1

WHITE BBQ DIP 1,5

CHIMICHURRI 1,5

VEGETABLES

ROASTED CAULIFLOWER 6
brown butter | panko | boiled egg | parsley

CAESAR SALAD HEARTS 6
Croutons | Parmesan

BEAN CASSOULET 5
green beans | broad beans | bacon

GRILLED GREEN ASPARAGUS 8
chipotle mayo | lemon

SUMMER VEGETABLES 5
aubergine | zucchini | bell pepper | tomato

HEIRLOOM TOMATO SALAD 6
seasonal heirloom tomatoes | pesto rosso

SAUTÉED BABY SPINACH 5
garlic | butter

SAUCES

PORT WINE JUS 3

PEPPER SAUCE 3

BROWN BUTTER HOLLANDAISE 3

DESSERT

ITALIAN FINALE 7
small chocolate tiramisu in a glass & an espresso

CHOCOLATE TIRAMISU 9
Kahlua mascarpone cream | espresso chocolate biscuit | chocolate crumble

SORBET OF THE WEEK – vegan 6
changing homemade sorbet flavours

FIOR DI LATTE 14
ice cream | berry compote | HENRII granola