

## BEEF & PORK

### Beef Tataki 12.5

Marinated beef with yakiniku, edamame beans, and togarashi tenkasu crisp

### Pork Dumplings (4 pcs) 7.5

Pork-filled dumplings, served with ponzu, sesame seeds, and China rose

### Asian Carpaccio 10.5

Beef tenderloin carpaccio with enoki, peanut crumble, nori crisp, garlic sprouts, and ponzu dressing, with sambal badjak mayo

### Beef Skewer (2 skewers) 9.5

Bavette skewer with habanero-pineapple chimichurri and fresh red pepper

### Char Sieuw 11.5

Slow cooked pulled pork in a char sieuw marinade, with spring onion, sesame and lemon

### Ribeye 200gr 18

Perfectly cooked ribeye from the grill, served with light, crispy chili oil and jeow som, the chimichurri of Laos.

## SWEET & SASSY

### The Tokio Dessert 9.5

Tartlet filled with a yuzu cremeux, vanilla cream, passion fruit, almond & kaffir lime

### Pandan Madeleines (4 pcs) 6.5

Pandan madeleines in coconut caramel sauce with coconut flakes

### Custard Bapao 7

Deep-fried bapao filled with custard, served with pandan foam and almonds

### Caramel Fudge Brownie 6.5

Chocolate brownie with pecans, caramel sauce, and popcorn ice cream

### Red Velvet Cake 5.5

Served with red fruit and condensed milk

### Pornstar Martini Cheesecake 5.5

Served with passionfruit-vanilla coulis and meringue



# Street Food

Please inform us of your allergies before ordering.

Check the allergen menu at [thestreetfoodclub.nl/allergenen](https://thestreetfoodclub.nl/allergenen) or scan the QR code:



Give us a follow @   [thestreetfoodclub](https://www.tiktok.com/@thestreetfoodclub)

VEGGIE HEAVEN

Holy Guacamole 6.5

Avocado with pico de gallo, coriander, lime, and tortilla chips for dipping

Edamame Spicy or Salty 5.5

Steamed edamame beans with sea salt or spicy chili salt

Bimi Miso 9

Bimi in a miso caramel sauce with crispy peanut-chili oil

Veggie Gyoza (4 pcs) 7.5

Japanese dumplings filled with cabbage, spring onion, and spinach, dipped in teriyaki sauce with crispy quinoa

Bao Bun Oyster Mushroom (2 pcs) 10.9

Steamed bao bun with pulled oyster mushroom, avocado, little gem and crispy garlic

Empanada Vegan (1 pc) 3.9

Corn empanada filled with vegetables, served with chimichurri

Sticky Tofu 8.5

Sticky gochujang tofu, sweet and sour red onion, carrot, cucumber, served with white rice

Veggie Gyoza Salad 10

Salad of red cabbage, carrot, spring onion and wakame with sesame dressing and vegetarian gyozas

Krupuk Bawang 4.4

Colorful vegan krupuk, served with peanut dip

Fries Streetfood Style 6

Fresh thick-cut fries from Van Koot, served with Thai basil mayo & Parmesan

Pimientos de Padron 8

Pimientos de Padron with sea salt

FISH TALES

Paris Oyster 4

Zeeuwse creuse oyster with raspberry vinaigrette and lemon

Lima Oyster 4

Zeeland creuse oyster with passion fruit leche de tigre

Crispy Calamari Bao Bun (2 pcs) 10.9

Fluffy bao buns with crispy calamari in an Asian buffalo-style sauce, shredded Vietnamese salad with chimichurri, chili, and coriander

Sea Bass Crudo 11

Raw sea bass with prickly pear vinaigrette, mint, cucumber, canchita , kaffir lime and rice crisp

Tuna Tataki 12

Lightly seared tuna in a sambavinaigrette with daikon, cucumber, and crispy noodles with furikake

Tostada Atun (2 pcs) 9.5

Crispy corn tortilla with spicy tuna, avocado, smoked paprika, coriander, and jalapeno salsa

Prawn Tempura (5 pcs) 10

With mango chilli mayo, carrot salad and fresh wasabi

Streetfood Seafood Platter 20.5

*‘A party on the table’*

Sashimi of salmon with pickled ginger

Tuna tataki with rettich and wasabi

Spicy tuna tartare with rice crisp

Lima oysters

Prawn Dumplings (4 pcs) 7.5

Prawn dumplings served with ponzu, sesame seeds, and China rose

Shrimp Gyoza (4 pcs) 7.5

Japanese dumplings filled with shrimp, cabbage, and spring onion, dipped in teriyaki sauce with crispy quinoa

Calamaris 8

Crispy calamari in an Asian buffalo-style sauce

Green Gamba Curry 10.5

Cambodian green curry with shrimp, baby corn, bell pepper, pickled cucumber, and fresh herbs, served with jasmine rice

CHICKEN & CO

K.F.C. 9

Korean fried chicken with homemade kimchi, kimchi mayo, and spring onion

Chicken Gyoza (4 pcs) 7.5

Japanese dumplings filled with chicken, cabbage, and spring onion, dipped in teriyaki sauce with crispy quinoa

Popcorn Chicken (4 pcs) 8 🍴

Crispy chicken chunks with gochujang glaze, sesame, and spring onion

Empanada Chicken (1 pc) 3.9

Corn empanada filled with chicken thigh, served with aji amarillo sauce

Bao Bun Crispy Chicken (2 pcs) 10.9

Fluffy bao buns with crispy chicken, little gem lettuce with jalapeno salsa, okonomiyaki sauce, and Thai basil

Pad Krapow 9.5

Spicy Thai stir-fry with chicken thigh, Thai basil, mint, green beans, and bell pepper, served with white rice

Lemon Black Pepper Chicken 8.5

Crispy chicken thigh with a salad of cucumber, red onion and crispy chili oil

Extra

Homemade Kimchi 3.5

To spice up your food (and life)

Smashed Cucumber Salad 4.5

Fresh and sour cucumber salad with sesame-soy dressing and coriande

Vietnamese Watermelon Salad 5

Watermelon, wakame, mint, peanuts and nuoc cham dressing