

## 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) 11

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 and 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://thestreetfoodclub)

Free WiFi: The Streetfood Club Guest  
Like our music? Check out our  list: "TSFC at home"

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 white cabbage, spring onion and spinach, served with a sauce of garlic, peanuts, spring onion, sesame and ponzu

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 10

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

Mushroom Tempura 8

Crispy enoki mushroom with chipotle mayo and togarashi herbs and chives

Fries Streetfood Style 6

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

Pimientos de Padrón 8

Pimientos de Padrón with sea salt

Choi Sam 7.5

Stir-fried choy sam in a sticky sauce of soy, garlic and sesame oil

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

Prawn Gyoza Salad 9

Salad of red cabbage, carrot, spring onion and wakame with sesame dressing, with 3 prawn gyozas

Salmon Ceviche 10.5

Raw salmon, marinated in yuzu, with avocado, passionfruit leche de tigre, canchita and red onion

Tuna Tataki 12

Lightly seared tuna in a sambai vinaigrette 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, white cabbage and spring onion, served with a sauce of garlic, peanuts, spring onion, sesame, and ponzu

Calamaris 8

Crispy calamari in an Asian buffalo-style sauce

Green Gamba Curry 12

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, white cabbage and spring onion, served with a sauce of garlic, peanuts, spring onion, sesame, and ponzu

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 coriander

Vietnamese Watermelon Salad 5

Watermelon, wakame, mint, peanuts and nuoc cham dressing