

BEEF & PORK

Beef Tataki 12.5

Shortly seared marinated beef with yakiniku, edamame beans, radish and togarashi tenkasu crisp

Steak Tartare 10

Steak tartare "Asian style" with crispy nori, sesame and chives

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 chimichurri, spring onion and fresh red pepper

Nduja Pimientos de Padrón 9.5

Padrón peppers in a spicy Nduja sausage sauce with hot honey and sesame seeds

Crispy Pork Belly "Korean Style" 11

Slow cooked pork belly, crispy fried and lathered in a spicy Korean sauce

Ribeye 200gr 19.5

Perfectly seared ribeye from the grill, served with a Taiwanese 'pesto'

SWEET & SASSY

Japanese Apple Crumble Pie 9.5

Tartelette filled with a miso cremeux, compote of apple and topped with a yuzu sabayon

Apple Gyoza (4 st) 7.5 *(back again, don't miss it)*

Fried gyozas, filled with an apple compote, dipped in cinnamon sugar and served with pandan ice-cream

Matcha Pistachio Tiramisu 8

The classic, but with Japanese flavors

Caramel Fudge Brownie 6.5

Chocolate brownie with pecans, caramel sauce and popcorn ice cream

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 or scan the QR code:



Give us a follow @ [thestreetfoodclub](https://www.spotify.com/nl/playlist/37i9dQZF1DWW0u0a0x1o91)

Free WiFi: TSFC Gasten
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 pastries filled with white cabbage, spring onion and spinach, with hoisin teriyaki, tenkasu togarashi and ponzu

Bao Bun Oyster Mushroom (2 pcs) 10.9

Fluffy bao buns with pulled oyster mushroom, Thai salad, little gem and crispy garlic

Empanada Vegan (1 pc) 3.9

Corn empanada filled with vegetables, served with chimichurri

Corn & Feta Bowl 8.5

Fresh, crunchy vegetable bowl with cherry tomatoes, corn, bell pepper, cucumber, onion, feta and a soft, fresh dressing of lime and crispy chickpeas

Burrata 9

Soft creamy Burrata with a slightly spicy tomato tartare, radicchio and umami crumble

Krupuk Bawang 4.4

Colorful vegan krupuk, served with peanut dip

Mushroom Tempura 8

Crispy oyster 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

Kangkong 7.5

Stir-fried water spinach in a sticky sauce of soy sauce, garlic and sesame oil

Peanut Butter-Miso Ramen 11

Japanese ramen in a creamy sauce of peanut butter, miso and kombu, with corn, bok choy, bell pepper and spring onion

Frietje Streetfood Style Veggie 6.5

Fresh thick fries with 'cowboy mayo', fried onion and chives

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 Ebi Tempura Bao Bun (2 pcs) 10.9

Fluffy bao buns with crispy shrimp, yuzu mayo, ika lemon sauce, pickled cucumber and China rose

Salmon Ceviche 10.5

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

Poke Tower 12.5

Spicy tuna tartare, avocado, cucumber, sushi rice, ponzu and tempura crackers

Tuna Tataki 12

Shortly seared tuna with in a mandarin-ponzu vinaigrette with kumquat, jalapeno, furikake and a cream of yuzu

Tostada Atun (2 pcs) 9.5

Crispy corn tortilla with spicy tuna, avocado, mango, jalapeno, chipotle mayo and coriander

Hamachi Sashimi 15

Thinly sliced yellowtail kingfish with radish, cucumber and a shiso-dashi vinaigrette

Streetfood Seafood Platter 13.5 p.p.

'A party on the table'

Sashimi of salmon with pickled ginger

Tuna tataki with rettich and wasabi

Spicy tuna tartare with avocado, cucumber and wasabi crackers

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 pastries filled with shrimp, white cabbage, spring onion, with hoisin teriyaki, tenkasu togarashi 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

Thai Prawn Salad 10.5

Fresh and spicy salad of snow peas, bean sprouts, red cabbage, carrot, red onion, cucumber and spring onion, with fried shrimps and a Thai dressing

CHICKEN & CO

K.F.C. 9

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

Chicken Gyoza (4 pcs) 7.5

Japanese pastries filled with chicken, white cabbage, and spring onion, with a slightly spicy sweet chili sesame sauce 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 kimchi, china rose and kimchi mayonnaise

Fries Streetfood Style 9

Fresh thick fries with pulled chicken, 'cowboy mayo', fried onion and chives

Vietnamese Lemongrass Chicken 11.5

Noodle dish with slightly spicy chicken thigh marinated in lemongrass, cucumber, pickled red onion, carrot, peanut, lime and coriander

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 5.5

Watermelon, wakame, mint, peanuts and nuoc cham dressing