

BEEF & PORK

Beef Tataki 12.5

Lightly seared beef with a kaffir lime leaf kabayaki, gochugaru cream, charred padrón peppers and chive oil

Steak Tartare 10.75

“Asian style” steak tartare with crispy egg noodles, chives and sambai

Bento Box Peking Beef 11.5 p.p. *available to order from 2 persons* *‘The latest hit from our menu’*

A bento box filled with Peking-style beef, cucumber, shredded leek, ginger and 4 pancakes

Black Bean Pork Belly Skewer (2 skewers) 12

Grilled pork belly with a glaze of black bean paste, hoisin & mirin, combined with spicy tenkasu balls

Pork Dumplings (4 pcs) 8

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

Asian Carpaccio 10.5

Beef tenderloin carpaccio with truffle teriyaki, shimeji mushrooms, furikake and chives

Kung Pao Beef 15.5

Beef marinated in Shaoxing wine and soy sauce with bell pepper and spring onion, served with peanuts and jasmine rice

Frietje Streetfood 11

Thick fresh fries from Van Koot with beef rendang, TSFC mayonnaise, chives and crispy onion

Crispy Pork Belly “Korean Style” 11

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

Beef Entrecôte 200gr 19.5

Grilled beef entrecôte with Thai chimichurri

SWEET & SASSY

Pineapple Madness 9.5

Pineapple marinated in lime leaf, ginger, and lemongrass, served with white chocolate and tonka bean cream, caramel popcorn and pistachio

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

Coupe du Kalamansi 8

Kalamansi crèmeux, served with almond ice cream, crumble and Italian meringue

Caramel Fudge Brownie 6.5

Chocolate brownie with pecans, caramel sauce and popcorn ice cream

Foresta Nera 6.5

Soft chocolate biscuit with amarena cherry jam

Blueberry Cheesecake 6.5

With a fresh blueberry compote topped with mint

Chocolate Almond Caramel 6.5

A delicious gluten-free pastry with chocolate, almond & caramel, combined with passion fruit and blueberry

The
Street
Food
Club


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.instagram.com/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

Krupuk Bawang 4.5

Colorful vegan krupuk, served with peanut dip

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) 8

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

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

Empanada Vegan (1 pc) 3.9

Corn empanada filled with vegetables, served with chimichurri

Veggie Streetfood Fries 8.5

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

Corn Fritter 9.5

Crispy fried corn beignet with a poached egg, avocado, pico de gallop and chipotle mayo

Tostada Jackfruit Rendang (2 pcs) 9.5

All the flavors of our delicious rendang but vegan!

Crispy corn tortillas with avocado and pickled red cabbage, spicy mayo and seroendeng

Popcorn Cauliflower 8.5

Cauliflower in a crispy tempura coating, paired with a sweet and spicy glaze, topped with sesame and spring onion

Pimientos de Padrón 8

Pimientos de Padrón with sea salt

Miso Aubergine 9

“Chef Erwin’s fave”

Miso-marinated roasted eggplant with a spicy peanut sauce, tenkasu and lime

Peanut Butter-Miso Ramen 11

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

FISH TALES

Paris Oyster 4

Zeeuwse creuse oyster with raspberry vinaigrette and lemon

Habanero 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 Tiradito 12.5

Thinly sliced raw salmon with a citrus–umami dressing, mango, and chives

Tuna Roll 12.5

Thinly sliced raw tuna filled with green apple, cucumber, and yuzu, paired with red jalapeño, homemade sambai and tenkasu

Tostada Atun (2 pcs) 9.5

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

Tostada Bang Bang Shrimp (2 pcs) 10

Crispy corn tortillas with avocado, crispy ‘spicy’ panko shrimp, and pico de gallo

Streetfood Seafood Platter 13.5 p.p. available to order from 2 persons

‘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

Habanero oysters

Prawn Dumplings (4 pcs) 8

Prawn dumplings served with ponzu, sesame seeds and China rose

Shrimp Gyoza (4 pcs) 8.5

Japanese dumplings filled with shrimp, white cabbage, and spring onion, served with a green curry and coriander sauce

Yellow Curry Gamba Katsu 13 (can also be made vegan)

Our take on the classic Japanese Chicken Katsu

Crispy prawns with jasmine rice, yellow curry, pickled ginger and spring onion

CHICKEN & CO

K.F.C. 9

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

Chicken Gyoza (4 pcs) 8

Japanese dumplings filled with chicken, white cabbage and spring onion, served with a sauce of garlic, peanuts, spring onion, sesame and ponzu

Crunchy Yuzu Chicken 9

Crispy tender chicken coated in a yuzu marinade, served in a vibrant yellow curry sauce with 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, jalapeno salsa, kimchi mayo and Thai basil

Asian Chicken Salad 10

Salad of white cabbage, little gem, mango, wakame, chili, red cabbage, and nori crumble with crispy chicken chunks

Duck Gyoza 9

Japanese dumplings filled with confit duck, white cabbage and spring onion, served with a green curry, fresh coriander and sesame sauce

Extra

Homemade Kimchi 3.5

To spice up your food (and life)

Thai Peanut Cucumber Salad 4.5

Add pulled chicken +4

Smashed cucumber salad with peanuts and crispy chili

Vietnamese Watermelon Salad 5.5

Watermelon, wakame, mint, peanuts and nuoc cham dressing