



# de negen vaten

f denegenvaten

9\_vaten

## THURSDAY'S TAPAS A VOLONTE 42€/pp

### Mix Menu

served with patatas bravas

#### Cold tapas mix

jamón serrano, chorizo mix, olives, manchego, pan con tomate

+

#### Mix Grill Meats

beef, Spanish chorizo sausage, lamb chop, chicken skewer, spare ribs

or

#### Tapas Mix Fish

shrimps, mini tuna burger, shrimp spies, zamburiñas,

sardines, calamari

+

#### Crema Catalana

48€

### Tapas Suggestion Menu

from 2p. (price p.p)

#### Cold tapas mix

jamón serrano, chorizo mix, olives, manchego, pan con tomate

+

#### Warm tapas

shrimps with garlic, pollo al chilindrón, patatas bravas,

albondigas, pinchitos pollo,

champiñones al ajillo, tortilla de patatas calamares à la romana

+

#### Crema Catalana

52€

### Surf and Turf

from 2p. (price p.p)

#### Starters

pata negra con bolitas de melón

+

#### Main course

tournedos and gamba XXL

served with lettuce and patatas bravas

+

#### Tiramisu 43

65€

### Paella Menu

from 2p. (price p.p)

#### Cold tapas mix

jamón serrano, chorizo mix, olives, manchego

+

#### Paella Valenciana

Spanish rice dish with seafood

+

#### Crema Catalana

45€

### Tapas Mix De Negen Vaten

from 2p. (price p.p)

#### Starters

jamón serrano, pan con tomate, pimientos de padrón

+

#### Warm tapas

albondigas, costilla de cerdo, champiñones al ajillo,

pinchitos pollo, calamares, patatas bravas,

grilled shrimps, zamburiñas

+

#### Crema Catalana

50€

### Veggie Menu

#### Starters

pan con tomate, pan con De Negen Vaten

coliflor asada

+

#### Main course

timbal, tortilla de patatas, cheddar croquettes

veggie burger, patatas bravas, pimientos de padrón

+

#### Limoen sorbet

45€

## Cold Tapas

<b>Olives</b>	4€
<b>Chorizo</b> Spanish sausage	8€
<b>Chorizo picante</b> spicy Spanish sausage	8€
<b>Manchego</b> Spanish cheese	10€
<b>Nachos especial</b> special nachos	9,5€
<b>Jamón serrano</b> serrano ham	11€
<b>Pata Negra</b> Iberian ham	19€
Iberico De Bellota, 100% ras, 36 maanden gerijpt	
<b>Queso Mixto</b>	16€
Spanish cheese varieties	
<b>Cold Tapas Mix</b>	19€
serrano ham, spicy chorizo, chorizo, olives and manchego cheese	
<b>Mix de Cádiz</b>	19€
grilled bread with tomato sauce, manchego cheese, Spanish peppers with sauce, olives	

## Bread

<b>Pan con alioli</b>	4,5€
bread with garlic and mayonnaise	
<b>Pan con tomate</b>	6,5€
grilled bread with tomato sauce, garlic and parsley	
<b>Pan con De Negen Vaten</b>	6,5€
grilled bread with feta, capers and dried tomatoes	

## Salad

ask our fresh suggestion salads

<b>Salade Mixta</b>	13€
mixed salad with home dressing	

## House Specialities

<b>Paella pollo y chorizo</b> (from 2p.) (price p.p)	27€
rice with chicken, Spanish sausage and vegetables	
<b>Paella Valenciana</b> (from 2p.) (price p.p)	30€
rice with fresh seafood	
<b>Zarzuela</b>	31€
seafood and seasonal fish	
in soft tomato and white wine sauce	
<b>Pulpo a la brasa</b>	28€
grilled octopus leg	

## Kids Menu

<b>Chicken satay &amp; fries</b>	14€
<b>Meatballs &amp; fries</b>	14€
<b>Fish fingers &amp; fries</b>	14€

## Warm Tapas

### Veggie

<b>Champiñones al ajillo</b>	9€
baked mushrooms with garlic	
<b>Timbal de champiñón de queso aso</b>	10€
stuffed mushrooms with cheese, garlic and herbs	
<b>Tortilla de patatas</b>	9€
Spanish omelet with potatoes	
<b>Cheddar croquetas y jalapeños</b>	12€
cheddar croquettes with chili pepper	
<b>Patatas bravas</b>	9€
potatoes with tomato-garlic sauce	
<b>Patatas dulces</b>	9€
sweet potatoes	
<b>Pimientos de Padrón</b>	9,5€
Spanish peppers with sea salt	
<b>Veggie burger</b>	9€

### Chicken & Meat

<b>Chorizo con ajo y pan</b>	9,8€
Spanish sausage with crispy bread	
<b>Pollo al chilindron</b>	10,5€
chicken strips with ham, garlic, paprika and onion	
<b>Albondigas</b>	10,5€
meatballs in tomato-garlic sauce	
<b>Jamón croquetas</b>	12€
Spanish ham croquettes	
<b>Costilla de cerdo</b>	12€
grilled spareribs	
<b>Esparragos grillados con jamón</b>	11€
grilled asparagus with Serrano ham	
<b>Cordero Asado</b>	15€
slow roasted lamb with onion, garlic, paprika	
<b>Tacos de Cordero</b> [2 pcs]	15€
taco's with lamb	
<b>Pinchitos de pollo</b> chicken skewer [2 pcs]	13€

### Fish

<b>Calamares a la romana</b> fried squid rings	15€
<b>Sardinas a la plancha</b> grilled sardines	14€
<b>Boquerones fritos</b> fried anchovies	13€
<b>Gambas al ajillo</b> shrimps with garlic [5 st.]	14€
<b>Gambas diábolo</b> spicy shrimps [5 st.]	17€
<b>Gambas à la plancha</b> grilled shrimps [3 st.]	17€
<b>Brocheta de gambas</b> shrimp spies [2 st.]	15€
<b>Zamburiñas</b> variegated scallop [4 st.]	18€
<b>Mini tuna burger</b>	8€
<b>Catalan mussels</b>	18€
mussels with spicy herbs mix, white wine, lemon	

## Sizzling Fajitas

Marinated strips of meat with vegetables on a hot cast iron plate.  
This is served with wheat tortillas, rice, tomatoes, guacamole and salsa.

<b>Fajitas de pollo</b>	27€
with marinated chicken breast	
<b>Fajitas de bife</b>	30€
with marinated beef	
<b>Fajitas de camarones</b>	32€
with marinated shrimp	
<b>Combi de Fajitas</b>	29€
with marinated beef and chicken breast	

## Grill Lovers

served with lettuce and patatas bravas

<b>Grilled chicken breast</b>	23€
marinated chicken breast	
<b>Spareribs</b>	25€
ribs in a soft spicy marinade	
<b>Veal ribs</b>	30€
nature / bbq with sweet potato fries	
<b>Steak "Tournedos"</b>	29€
<b>Grill Mix</b>	34€
beef, spanish chorizo sausage, lamb chop, chicken skewer, spare ribs	
<b>Cordero Asado</b>	29€
slow roasted lamb with patatas bravas	
<b>Supplements</b>	6€
creamy mushroom sauce / creamy pepper sauce / spicy sauce	

## Desserts

<b>Crema Catalana 43</b>	9€
<b>Tiramisu 43</b>	9€
<b>Panna cotta</b>	9€
<b>Dameblanche</b>	8,5€
<b>Spanish ice-cream</b>	10,5€
lemon sorbet with mango and 'cuarenta y tres'	
<b>Cheesecake</b>	10€
<b>Chocolate cake</b>	10€
<b>Churros</b>	10€
<b>Children's ice cream</b> with whipped cream	7,5€
<b>Fresh fruit</b>	10€

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**Allergens:** If you suffer from food allergies, please let us know.  
Our dishes are prepared in an environment where gluten are  
processed. If you have any questions, please do not hesitate  
to ask your host or hostess these. Because we work with fresh  
ingredients, the compositions of the dishes sometimes change.

## Warm Drinks

<b>Espresso</b>	3,5€
<b>Koffie</b>	3,5€
<b>Thee</b>	3,5€
<b>Verse munt thee</b>	4€
<b>Cappuccino</b>	4€
<b>Koffieverkeerd</b>	4,5€
<b>Cortado</b> [coffee 'short milk']	4€
<b>Leche y Leche</b> [sweet milk, coffee, milk]	4,5€

## Special Coffees

<b>Carajillo</b> [met Spanish cognac]	8,5€
<b>Leche 43</b> [cold/warm]	8€
<b>Barraquito</b>	8,5€
[sweet milk, 43, coffee, milk, cinnamon]	
<b>Irish coffee</b> [with Irish whiskey 'Jameson']	8,5€

## Drinks from Negen Vaten

<b>Sangria Rood</b>	7,4€
<b>Sangria Wit</b>	7,4€
<b>Porto Rood</b>	6,1€
<b>Porto Wit</b>	6,1€
<b>Malaga</b>	6,1€
<b>Muscat</b>	6,1€
<b>Sherry Fino</b>	6,1€
<b>Sherry Amontillado</b>	6,1€
<b>Sangria</b> [50cl. take away only]	15€
<b>Sangria</b> [1l.]	29€

## Aperitifs

<b>Glas house wine</b> [* ask our separate wine card]	5,5€
<b>Tinto Verano</b>	9€
<b>Aperol Spritz</b>	9€
<b>Ricard</b>	6,5€
<b>Campari</b>	7,5€
<b>Glas Cava</b>	7,5€
<b>Kir</b>	6,5€
<b>Kir Royal</b>	7,5€
<b>Martini</b>	7,5€

## Liquors

<b>Licor Cuarenta y Tres (43)</b>	8€
<b>Licor De Hierbas</b>	8€
<b>Anis Dulce</b> anise	8€
<b>Pacharán</b> anise and blackthorn berries	8€
<b>Ponche Caballero</b> oranges, prunes, raisins, dried fruit, syrup and cinnamon	8€
<b>Malibu</b>	8€
<b>Passao</b>	8€
<b>Cointreau</b>	8€
<b>Baileys</b>	8€
<b>Amaretto</b>	8€

## Strong Liquors

<b>Havana Club 3 Años</b>	9€
<b>Havana Club Especial</b>	10€
<b>Havana Club 7 Años</b>	12€
<b>Dictator Rum 12 Años</b>	15€
<b>Dictator Rum 20 Años</b>	17€
<b>Dictator Rum X0</b>	20€
<b>Carlos Gran Reserva</b>	14€
<b>Cognac Espanol Veterano</b>	9€
<b>Absolut Vodka</b>	9€
<b>Jameson Founders Reserve</b>	9€
<b>Jack Daniels</b>	10€
<b>Chivas Regal 12 Years</b>	10€
<b>Shot Tequila silver</b>	5,5€
<b>Shot Licor Cuarenta y Tres (43)</b>	5,5€

## Soft Drinks

<b>Coca Cola / Cola Zero</b>	3,5€
<b>Fanta</b>	3,5€
<b>Ice Tea / Green</b>	3,6€
<b>Orange / Apple juice</b>	3,6€
<b>Gini</b>	3,6€
<b>Schweppes Tonic</b>	3,6€
<b>Spa plain / sparkling (50cl.)</b>	5,5€

## Beers In Bottle

<b>San Miguel</b>	4,2€
<b>Estrella</b>	4,2€
<b>Estrella 1906 Reserva Especial</b>	5,5€
<b>Corona</b>	4,2€
<b>Kriek Lindemans</b>	4,2€

## Gin

Sevillian premium gin

<b>Puerto de Indias Classic</b> with nordic tonic	15€
<b>Puerto de Indias Strawberry</b> with pink lemonade	15€

## Classic Cocktails

**M** = ALSO AVAILABLE IN MOCKTAILS

<b>M Mojito</b>	12€
Havana 3 Años, fresh mint, lime, cane sugar	
<b>Mojito Royal</b>	13€
Havana 3 Años, Cava, fresh mint, lime, cane sugar	
<b>M Strawberry Mojito</b>	13€
Havana 3 Años, fresh mint, lime, cane sugar, strawberries	
<b>M Pornstar Martini</b>	13€
Absolut vodka, Licor 43, passion fruit, lime	
<b>De Negen Vaten Delight</b>	14€
Bartenders secret	
<b>Margarita</b>	13€
lime, Cointreau, tequila	
<b>Caipirinha</b>	12€
Cachaça 51, vfresh mint, cane sugar	
<b>Mai Thai</b>	14€
Havana 3 Años, Appleton Estate rum, Cointreau, fresh lime, cane sugar and Angostura bitters	
<b>Long Island Ice Tea</b>	14€
Havana 3 Años, Bulldog gin, Absolut vodka, silver tequila, triple sec, sweet & sour mix and cola	
<b>Agua de Valencia</b>	13€
Absolut vodka, Bulldog gin, Cava, orange juice, cane sugar and Angostura bitters	(1l.) 31€
<b>Boosted Sangria</b>	13€
Homemade Sangria with extra gin, whisky and triple sec	(1l.) 31€
<b>M Pina Colada</b>	13€
Havana 3 Años, Malibu, ananas juice, coconut cream	
<b>M Pasion Española</b>	12€
Absolut vodka, passion fruit syrup and grenadine	
<b>Cuba Libre</b>	12€
Havana Club especial, lime and cola	
<b>Sweet Cuba Libre</b>	12€
Guajiro Ron Miel, lime and cola	