de negen vaten

denegenvaten 9_vaten

THURSDAY'S TAPAS A VOLONTE 45€/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
gamba's, chipirones, scampi skewer, zamburiñas,
sardines, calamari
+
Crema Catalana

55€

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, champiñónes al ajillo,
pinchitos pollo, calamares, patatas bravas,
gamba's a'la plancha, zamburiñas
+
Crema Catalana

55€

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

55€

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

50€

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€

Veggie Menu

Starters
pan con tomate, pan con De Negen Vaten,
+
Main course
timbal, tortilla de patatas, cheddar croquettes
pimientos de padrón, patatas dulces, veggie taco
+
Limoen sorbet

50€

Cold tapas

Olives 5€
Chorizo / chorizo picante 9€
Manchego 11€
Nachos especial 11€
Jamón serrano 12€
Pata Negra 25€
Iberico De Bellota, 100% ras, 36 maanden gerijpt
Queso Mixto 17€
Spanish cheese varieties
Cold Tapas Mix 20€
serrano ham, spicy chorizo, chorizo, olives
and manchego cheese
Mix de Cádiz 20€
grilled bread with tomato sauce, manchego cheese,
Spanish peppers with sauce, olives

Bread

Pan con alioli 5€
bread with garlic and mayonnaise
Pan con tomate 7€
grilled bread with tomato sauce, garlic and parsley
Pan con anchoa 7,5€
grilled bread with anchovies, olives and pieces of tomato
Pan con De Negen Vaten 7,5€
grilled bread with feta, capers and dried tomatoes

Salad

ask our fresh suggestion salads

Salade Mixta 15€
mixed salad with home dressing

House Specialities

Paella pollo y chorizo (price p.p) 28€
rice with chicken, Spanish sausage and vegetables
Paella Valenciana (price p.p) 30€
rice with fresh seafood
Zarzuela 35€
seafood and seasonal fish
in soft tomato and white wine sauce
Pulpo a la brasa 32€
grilled octopus leg

Kids Menu

Chicken satay & fries 15€
Meatballs & fries 15€
Fish fingers & fries 15€

Warm tapas

Veggie

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

Chicken& Meat

Chorizo con ajo y pan 12€
Spanish sausage with crispy bread
Pollo al chilindron 12€
chicken strips with ham, garlic, paprika and onion
Albondigas 11€
meatballs in tomato-garlic sauce
Jamón croquetas 12€
Spanish ham croquettes
Costilla de cerdo 13€
grilled spareribs
Esparragos grillados con jamón 11€
grilled asparagus with Serrano ham
Cordero Asado 16€
slow roasted lamb with onion, garlic, paprika
Tacos de Cordero (2 pcs) 16€
taco's with lamb
Pinchitos de pollo chicken skewer (2 pcs) 14€

Fish Tapas

Calamares a la romana fried squid rings 16€
Sardinas a la plancha grilled sardines 15€
Boquerones fritos fried anchovies 14€
Gambas al ajillo (5 pcs) 15€
Gambas fritti (5 st.) 16€
Scampi diablo (5 pcs) 18€
Gambas à la plancha (3 pcs) 18€
Brocheta de gambas (2 pcs) 16€
Zamburiñas variegated scallop (4 pcs) 19€
Chipirones baby octopus 15€
Almejas a la catalana 19€
Venus clams with white wine, lemon and Mediterranean aromas

Sizzling Fajitas

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

Fajitas de pollo 28€
with marinated chicken breast

Fajitas de bife 31€
with marinated beef

Fajitas de camarones 33€
with marinated shrimp

Combi de Fajitas 31€
with marinated beef and chicken breast

Grill Lovers

served with salad dish and patatas bravas

Grilled chicken breast 26€
marinated chicken breast

Spareribs 28€
ribs in a soft spicy marinade

Veal ribs 32€
nature / bbq with sweet potato fries

Beef Tenderloin 35€

Grill Mix 39€
beef, spanish chorizo sausage, lamb chop,
chicken skewer, spare ribs

Cordero Asado 35€
slow roasted lamb shoulder

Cordero de la Casa 130€
slow roasted lamb shoulder for 3 people

Supplements 6€
creamy mushroom sauce / creamy pepper sauce / spicy sauce

Desserts

Crema Catalana 43 10€

Tiramisu 43 10€

Tarta de Santiago almond cake 10€

Dame Blanche 10€

Spanish sorbet 12€
lemon sorbet with mango and 'cuarenta y tres'

Tarta de Chocolate 10€

Churros 10€

Seasonal fresh fruit 12€

Children's ice cream with whipped cream 8€

Drinks From Our Nine Barrels

Sangria Rood 8€

Sangria Wit 8€

Sangria (1l.) 30€

Porto Rood 6,5€

Porto Wit 6,5€

Malaga 6,5€

Muscat 6,5€

Sherry Fino 6,5€

Sherry Amontillado 6,5€

Sangria (50cl. take away only) 15€

Special Coffees

Carajillo (met Spanish cognac) 9€

Leche 43 (cold/warm) 8€

Barraquito 9€
(sweet milk, 43, coffee, milk, cinnamon)

Irish coffee (with Irish whiskey 'Jameson') 9€

Liquors

Licor Cuarenta y Tres (43) 9€

Limoncello 9€

Licor De Hierbas 9€

Anis Dulce anise 9€

Pacharán anise and blackthorn berries 9€

Ponche Caballero oranges, prunes, raisins, 9€
dried fruit, syrup and cinnamon

Malibu 9€

Passoa 9€

Cointreau 9€

Baileys 9€

Amaretto 9€

Warm Drinks

Espresso 3,5€

Koffie 3,5€

Thee 3,5€

Verse munt thee 4€

Cappuccino 4€

Koffieverkeerd 4,5€

Cortado (coffee 'short milk') 4€

Leche y Leche (sweet milk, coffee, milk) 4,5€

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.

Aperitifs

Tinto Verano	9€
Aperol Spritz	9€
Ricard	7€
Campari	7€
Glas Cava	8€
Kir / Kir Royal	8€
Martini	8€
Negroni	12€

Strong Liquors

Havana Club 3 Años	9€
Havana Club Especial	10€
Havana Club 7 Años	12€
Dictator Rum 12 Años	15€
Dictator Rum 20 Años	17€
Carlos Gran Reserva	14€
Cognac Espanol Veterano	9€
Absolut Vodka	9€
Jameson Founders Reserve	9€
Jack Daniels	10€
Chivas Regal 12 Years	10€
Shot Tequila silver	6,5€
Shot Licor Cuarenta y Tres (43)	6,5€
Shot Limoncello	6,5€

Soft Drinks

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

Beers In Bottle

San Miguel	4,2€
San Miguel Fresca	4,2€
Estrella	4,2€
Estrella 1906 Reserva Especial	5,5€
Kriek Lindemans	4,2€

Cocktails

Mojito	13€
Mojito Strawberry	13€
Pornstar Martini	14€
Espresso Martini	14€
Basil Smash gin, basil, lime	14€
De Negen Vaten Delight Bartenders secret	14€
Margarita	13€
Dark 'n Stormy lime, ginger, rum	13€
Moscow Mule	13€
Caipirinha	13€
Mai Thai	13€
Long Island Ice Tea	14€
Ibiza Spritz licor 43, pink grapefruit	13€
Pina Colada	13€
Pasion Española	13€
Cuba Libre	13€
Sweet Cuba Libre Guajiro Ron Miel, lime...	13€
Amaretto Sour	14€
Agua de Valencia	13€ / (1l.) 31€
Boosted Sangria	13€ / (1l.) 31€

Mocktails

Virgin Mojito	9,5€
Virgin Mojito Strawberry	9,5€
Virgin Pornstar Martini	9,5€
Virgin Pina Colada	9,5€
Virgin Pasion Española	9,5€
Virgin Pomelita grapefruit, lime and soda water	9,5€
Virgin Yuzu Spritz citrus with soda water	9,5€

Gin Sevillian premium gin

Puerto de Indias Classic with nordic tonic	13€
Puerto de Indias Strawberry with pink lemonade	13€