

SHARED INDULGENCES

these delightful bites are great for small or larger groups

BOWERY BREAD

salty butter | tomato chutney | olive oil • 8

SOFT TACOS (3 PIECES)

calamari | smoked duck | orange | red cabbage
hoisin citrus mayo | red bell pepper purée • 16

PINSA

lemon ricotta | tomberry tomatoes | grilled asparagus
pistachio | veal roast • 14

DIM SUM SELECTION (6 PIECES)

pork | chicken | prawn • 16

GYOZA (4 PIECES)

chicken | nori crisp | smoked sriracha • 15

SAMOSAS

chickpeas | baba ghanoush | sweet & sour onion • 12

TASTY STARTERS

kickstart your meal with these delectable dishes

BURRATA

tartelette | pea crème | lime gel | basil cress
burrata | celery broth | mint • 17

POKE BOWL

sushi rice | edamame | mango | dragon fruit | red cabbage • 15
add salmon • +10 | beef • +10 | tuna • +12

BOWERY BAO

rendang | prawn twisters | carrot crème | likkie lakkie | atjar • 16

CAESAR SALAD

croutons | anchovies | Wilde Weide Overjarig cheese • 16
add roasted Oranjehoender • +8 | prawns • +10

SASHIMI TUNA & SALMON

wakame | soy sauce • 29

KARAAGE CHICKEN

tatsuta chicken | chili sauce | bok choy | popcorn shoots • 16

SCALLOPS

wasabi pea crème | miso soy vinaigrette
ink tuile | corn • 18

ASIAN STEAK TARTARE

pickled egg | lotus chips | nori mayo
kikuna leaves | sesame • 18

Taking inspiration from the Dutch word “bouwerij”, meaning “farm”, as well as a neighborhood in New York City known for being a cultural melting pot, Bowery Restaurant brings Dutch heritage to life through a fresh, cosmopolitan perspective. From classic comfort food to modern interpretations of timeless recipes, our menu offers local, seasonal ingredients combined with the global inspirations that reflect our diverse culinary team.

SIZZLE & SEAR

discover our selection of grilled meats and fish à la plancha
(served with one side dish of your choice)

GRILLED KING PRAWNS (3 PIECES)

lemon butter | garlic • 37

SEA BASS

chimichurri sauce • 34

“WEIDERUND” ENTRECÔTE, DRY-AGED (250 G)

Zaanse mustard sauce • 42

“WEIDERUND” RUMP STEAK (180 G)

green pepper sauce • 36

PURO GRAIN-FED RIBEYE (300 G)

red wine sauce • 65

CÔTE DE BŒUF “WEIDERUND” (1 KG)

recommended for 2 people, served with 2 sides
salsa verde or Madeira sauce • 129

“REDEFINE FLANK STEAK”

tomato salsa • 32

please speak to your waiter if you'd prefer a different sauce pairing

CHOOSE YOUR SIDE

additional sides at €8 each

gnocchi with beurre noisette
sautéed mushrooms
hand-cut fries by Frites uit Zuyd
teriyaki-glazed bimi & edamame
plain Caesar salad
homemade coleslaw

STAR SIGNATURES

this all-star lineup features curated food and drink pairings
handpicked by our culinary team



PLANET BURGER

packed with irresistible flavour — juicy patties, signature sauces, and the perfect balance of freshness and crunch, crafted with Redefine Meat to use less land and water and produce fewer emissions • 25

ask your waiter for the Planet Burger menu to discover
our full selection

BOWERY BURGER

brioche | beef patty | lettuce | tomato | Dutch cheese • 28

HALIBUT

crispy potatoes | saffron sauce | pickled cauliflower
pea & basil oil | horseradish crème • 37
best with a glass of Apostelhoeve Pinot Gris

ASPARAGUS RISOTTO

prosecco | chickpea | hazelnut | chestnut mushroom • 25
best with a glass of Naturalys Chardonnay

BEEF BRISKET

tortilla | bimi | sweet & sour shallots | onion rings
bourbon sauce • 34
best with a glass of Thorn Dornfelder

NASI GORENG

fried rice | chicken satay | pork satay | prawn tempura
peanut sauce • 35
best with Bintang beer

BOWERY BEEF RENDANG

nasi putih | sayur buncis | emping • 32
best with Homeland IPA

ASIAN PORK BELLY

char siu | unagi | crab gyoza | tenkasu
bok choy | bimi | daikon cress • 33

ASIAN STIR FRY

udon | seasonal vegetables | soy | ginger | cashews • 22
choose a sauce: sweet & sour | black bean | teriyaki | chili garlic
add tofu • +5 | chicken • +8 | prawns • +10 | beef • +10

If you have any allergies or dietary requirements, please inform
one of our team members

V vegan

 vegetarian