

ALL DAY BRUNCH

Available daily from 09.00 till 16.00

SMALL BRUNCH

- **Croissant** 3 + Butter and/or homemade jam +1
- **Toasted banana bread** with caramelised banana, pecan crumble and espresso butter ✓ 7.5
- **Granola Bowl** Cardamom honey labneh, rhubarb orange blossom compote, poached seasonal fruit, homemade granola & shaved almonds ✓ 11
- **BLUEY'S Croastie** Toasted croissant, za'atar labneh, hot honey halloumi, rucola ✓ 8
+ poached egg +2

BRUNCH PLATES

- **Avo on Toast** Half an avocado on toast with fermented lemon hummus, dukkah, pomegranate seeds, coriander oil and pea sprouts ✓ 13 + poached egg +2 + feta +3
- **BLUEY'S B.L.T.** The brunch classic with a twist. Thick cut bacon from Slagerij de Wit, crisp lettuce, tomato, horseradish mayo and chimichurri, served with parsnip chips 15
Veggie tip: make the B.L.T. veggie with halloumi instead of bacon ✓
- **Çilbir** Garlic & Herb yoghurt, two poached eggs, chilli butter, fresh dill, sumak pickled onions & toasted sourdough ✓ 13 + halloumi +4.5
- **Shakshuka** Two eggs, oven baked in a spiced tomato & bell pepper sauce with Greek feta, za'atar labneh and fresh coriander, served with toasted sourdough bread ✓ 15.5
+ halloumi +4.5 + spicy nduja +5
- **Pancake Stack** Rosemary infused ricotta pancakes with macerated balsamic strawberries, white chocolate espuma and roasted pecan nuts ✓ 14
- **Solstice Plate** Mint and pea puree, Gin & Beet marinated salmon, samphire, yellow beet pickle, shaved fennel, beet cress and crispy pane carasau 15.5 + poached egg +2
Vegan tip: make the solstice plate vegan with a marinated portobello i.o. of salmon ✓
- **Eggs BLUEY** Two poached eggs on a fried polenta 'hash' with homemade porchetta, lemon thyme hollandaise and crispy sage 16
Veggie tip: sub porchetta for a marinated portobello ✓ (or sub for gin&beet salmon +2)
- **'Go For It'** Two slices of sourdough toast, spicy nduja scrambled eggs, hot honey bacon, avocado, confit cherry tomatoes, tempura fried pickles and pecorino 18.5

EGGS & SIDES

Two eggs on toast
Your choice of poached, fried or scrambled eggs served on a slice of sourdough toast.
Add sides to your liking!
From 8

- extra egg +2
- gin&beet salmon +7.5
- hot honey halloumi +4.5
- Greek feta +3
- thick cut bacon +4.5
- house hollandaise +2.5
- half an avocado +3.5
- confit cherry tomatoes +2.5
- marinated mushrooms +4.5
- homemade hash brown +3.5
- homemade sauce: sriracha, mayo or ketchup +1

HOT DRINKS

COFFEE

SPECIALTY COFFEE

We proudly serve specialty coffee roasted by Stoker, a renowned roastery in Amsterdam.

Our house blend, the Motto Blend, is smooth and full of flavour. In addition, we offer a selection of single-origin coffee beans.

Check our separate coffee menu or ask our staff for advice.

BLACK (SERVED AS DOUBLE)

- Espresso 3.5
- Long Black 3.9

WITH MILK

- Cappuccino 3.9
- Latte 4.2
- Flat white 4.5
- Cortado 3.7
- Espresso macchiato 3.7
- Mocha 4.3

FILTER

- Hand Brew, from 5.5
- Batch Brew 3.5

EXTRAS

- Decaf (freshly ground) +0.5
- Large +1
- Extra shot +0.5
- Coconut milk +0.5
- Sproud pea milk +0.5
- Oatly +0.5

BABYCCINO

- Cup of warm milk foam with chocolate sauce 1.5

SHOP

Our coffee beans are available in our shop.

TEA

HAND BREWED LOOSE LEAF TEA FROM BY TRINITEA 3.7

- Golden Yunnan G.F.O.P BIO /Black tea from Yunnan, China
- Black and White Harmony / Bergamot blend, a gentle variation of Earl Grey tea
- South Korea Green O.P. / Green tea from Jeju Island, South Korea
- Milky Oolong / Light Oolong from Fujian, China

OTHER

HOT INFUSIONS

Caffeine free herbal infusions.

- Classic fermented Honeybush / South Africa 3.7
- 'Luminous you' verbena, meadowsweet, lemon peel 3.7
- 'Ms Sunshine' chamomile, elderflower, lavender and lemon zest 3.7
- Fresh ginger 4
- Fresh mint 4

HOT SPECIALS

Served with your choice of milk.

- Chai latte 4.7
- Homemade blend of black tea and comforting masala spices + espresso shot +0.5
- Homemade hot choc 4.2 + whipped cream +0.5

MATCHA & HOJICHA

Served with your choice of milk. Hot or on ice.

- Matcha Ujicha latte 5.5
- Ceremonial grade Matcha from Uji, Japan
- Houjicha latte 4.5
- Toasted Japanese green tea, low in caffeine.

COLD DRINKS

REFRESHERS

STRAWBERRY CRUSH 5.2

• Rosemary syrup, fresh strawberries, lemon juice filtered water & ice

BOOSTER 3.5

• Ginger, lime & apple shot

FRESH JUICES

- Fresh orange juice 5.5
- Fresh apple juice 5

MIXED JUICES 6

- Orange: carrot, apple, lime, ginger
- Green: spinach, celery, cucumber, apple, lemon and mint
- Pink: Chioggia beet, apple, fennel, lemon, ginger

SMOOTHIES 7

- Mango, spinach, lime zest, coconut milk
- Strawberry, blueberry, banana, lavender, pea milk

COLD COFFEE SPECIALS

- Coco Iced Coffee: double espresso, coconut milk, agave & ice 5.2
- Cold brew: barista's pick 3.5
- Gesha Cascara Spritz: homemade syrup of the Gesha coffee fruit & sparkling water 5

HOMEMADE SODA 3.8

- Strawberry & Mint Soda
- Lemon & Ginger Soda

HOMEMADE ICED TEA 4.3

- Green iced tea with orange & lime, chamomile, lavender & agave
- Honeybush iced tea with orange, lemon & agave

KRNWTR

Still or sparkling filtered water

- small / 350ml 3.2
- large / 700ml 6

BRUNCH COCKTAILS

BLUEY'S CARROT MARGARITA 11

Silver Tequila, Triple Sec, fresh carrot & orange juice, splash of lime, fermented chilli & salt rim

DIY MIMOSA 12

Piccolo Prosecco & a carafe of fresh orange juice, just for you or to share

BOTTLED BEERS

- Gulpener - Ur-Pilsner 3.8
Pilsner 5%. A variety of raw organic ingredients are at the heart of this quirky fresh beer with a spicy twist.
- Eeuwige Jeugd - Lellebel 5.9
Blonde 5,7%. Fresh yet vigorous blonde. You can smell and taste notes of citrus and tropical fruits.

- Jopen - Blurred Lines 5.9
New England IPA 5,3%. Cloudy, Fruity and Juicy. Lots of hoppy and tropical fruit notes with a slight bitterness.
- Vandestreek non IPA 5.9
Non alcoholic IPA 0,3%. Lots of citrus and tropical flavours but without the alcohol!

**VISIT
OUR DELI**
IT'S RIGHT NEXT DOOR!

**OPEN
MON-SAT
11 - 18**

Ready-to-heat
MEALS
FROM OUR KITCHEN



Freshly Made
SANDWICHES
ON SOURDOUGH FOCACCIA



Curated
DELICATESSEN
TO ENJOY AT HOME

BLUEY'S
Deli & Catering