

Vessel Amsterdam

STARTERS

vg	Watermelon sashimi	14
	Truffle teriyaki, nori chips, sesame	
vg	Roasted grapes and asparagus salad	15
	Balsamic glaze, smoked almonds	
v	Burrata and peaches	16
	Hot honey, pistachios	
	Salmon gravlax	15
	Horseradish cream, roasted grapes, frisée salad	
	Steak tartare	16
	Basil mayo, Parmesan crisp, sun dried tomatoes	

MAINS

vg	Za'atar courgette	21
	Vegan tzatziki, papadum, olive crumble	
v	Rigatoni pesto	22
	Chives-basil pesto, tomato jam	
	Add: Burrata +4	
	Rigatoni Puttanesca	25
	Mussels, shrimps, olives, capers, anchovies	
	Dry-aged Ribeye 250g	33
	Chimichurri	
	Chicken thighs	23
	Chipotle BBQ sauce, coleslaw, peanuts	
	Whole Seabass	28
	Chili and soy dressing	

SIDES

vg	Fries	5
	Vessel's mayonnaise	
vg	Salad	5
	Spring onion dressing	
vg	Seasonal vegetables	5
	Please ask your waiter	

DESSERTS

v	Matcha tiramisu	10
	Cream, lady fingers, matcha	
v	Portokalopita	10
	Orange cake, citrus Chantilly	
v	Crema Catalana	10
	Dulce de leche	

TO SHARE

vg	Olives and nuts	8
vg	Pita and dips	9
	Harissa hummus, chives mayo	
vg	Truffle croquettes	8
	Chives mayo	
	Bitterballen	8
	Mustard	
	Chicken Karaage	9
	Yuzu aioli	
	Vessel snack selection	18
	Pita, truffle croquettes, bitterballen and chicken karaage	
	Oyster - Fine de Claire	4.5
	Soy and chili dressing	½ dozen 25



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