



► PIN ONLY

Wifi: Gasten mozaïek
Password: welkombijmozaïek

Welcome at Café and Podium Mozaïek! Cultural hub for creatives, lovers of comedy, music, theatre, story-telling, film and performance! Mozaïek offers a broad programme of performing arts and we are a venue for major festivals such as IDFA, Julidans and our own new makers festival RRReuring. In addition to café and theatre, Mozaïek is also available to rent for meetings, TV recordings, parties, private dinings, drinks and events. For our programme calendar and more information, please visit www.podiummozaïek.

HOT DRINKS

Coffee / espresso	2.8
Double espresso	3.8
Cappuccino/latte	3.1
Latte macchiato	3.3
Flat white	4
with oat milk	+0.5
Special coffee	7
Irish / Spanish / Brazilian / Italian	
Tea	2.9
earl grey / green tea orange & ginger	
/ jasmine / rooibos / chamomile blossom	
Mint tea	3.5
Ginger & lemon tea	3.5
Chai latte	3.5
Dirty chai	4.5
chai latte with espresso	
Hot chocolate	3
with whipped cream	+0.5

COLD DRINKS

Soda	3
coke / cola zero / fanta	
ice tea peach / ice tea green	
chaudfontaine still / sparkling	
sprite / bitter lemon / ginger ale	
chocomel	
Limonade - Roze Bunker	4
pear-mint / red berries / madam ginger / smoked lime	
Juices	
Schulp apple juice	3
Schulp apple-elderberry juice	3
fresh orange juice	4.5
fresh orange and grapefruit juice	4.5
Luscombe Tonic	3.5
Ginger beer	4.25
Club Mate	4.25
Kombucha ginger & lime	5.5
Big Tom	4.25
spiced tomato juice	

DRAFT BEER

Jupiler	3.3 / 6.4
Mannenliefde	5.25
IJwit	5.25
Leffe Blond	5.25
Jopen Mooie Nel	5.25
Tripel Karmeliet	5.5
Pauwel Kwak	5.5
Seasonal	5.25

BOTTLED BEER

Lellebel	5.75
Polyamorie	5.75
Thai Thai	5.75
Panty	5.5
Panorama	5.5
Adriaan Wit	5.5
Blurred Lines IPA	5.75
't IJ IPA / Zatte tripel	5.5
't IJ Columbus	5.75
Franziskaner Weizen	5
Bolleke	5
La Chouffe	5.5
Duvel	5.5
Corona	5.5
Liefmans	5

ALCOHOL FREE

Jupiler 0,0%	3.5
Leffe Blond 0,0%	5
Dorinku 0,5% (can)	5.5
Vrijwit 0,5%	5.5
't IJ IPA Free 0,5%	5.5

MIX

Moscow Mule	9.5
Gin Tonic	9.5
Espresso Martini	9.5
Aperol Spritz	9.5
Mimosa <small>only on sat/sun</small>	6.5

WHITE WINE

Savian Pinot Grigio	5.25 / 26.5
Italy	
Ezimit Viognier	6.2 / 30.5
North-Macedonia	
Montes Sauvignon Blanc Reserva	6.9 / 34.5
Chili	

RED WINE

I muri primitivo	5.25 / 26.5
Italy	
Matsu El Picaro	6.9 / 34.5
Tinta de toro	
Spain	

ROSÉ

Rosé Cielo	5.25 / 26.5
Pinot Grigio Blush	
Italy	

SPARKLING

La Gioiosa Frizzante	5.5 / 26.5
Italy	

CHECK OUR
WEBSITE HERE



LUNCH 11.00 - 16:00

Maple roast^{VG} 14,25
No chicken, maple syrup, grilled paprika, fresh salsa, grilled walnuts, mesclun salad mix and sourdough bread (white or brown)

Reuben twist 11,50
Beef pastrami, baked sauerkraut, cheddar cheese, fried onion rings, harissa-lime mayonnaise and sourdough bread (white or brown)

Tuna melt 10,25
Homemade tuna salad, cheddar cheese and toasted sourdough bread (white or brown)

Scrambled eggs 9,50
Turkish sausage, tomato, cheddar cheese and toasted sourdough bread (white or brown)

Shakshuka 12
Paprika-tomato sauce, feta cheese, fresh salsa and grilled pita bread

BURGERS 13.00 - 21.00

Köfte burger 16
Lamb/beef meat burger, fresh salsa, little gem, tomato, garlic-yoghurt dip, brioche bun

Falafel burger^V 15,50
Fried falafel burger, fresh salsa, cabbage mix, tomato, little gem, harissa-mayonnaise, brioche bun

DINNER 17.00 - 21.00

Orange poussin 16
Tender chicklet, sweet orange sauce, vegetable crisps

Picanha 16,50
On the plancha grilled steak, red chimichurri and vine tomatoes

Coalfish 17,50
Skin baked coalfish filet, parsnip creme and samphire

Catch of the day 17,50
Ask our waiters, limited supply

Vegan eggplant^{VG} 17,50
Vegan mince, grilled eggplant, vine tomatoes, truffle potato crisp, soy yoghurt-tzatziki

SNACKS 13.00 - 21.00

Bitterballen 7,50
Fried coated beef bitterballen (6pcs) served with mustard

Vlammetjes^{VG} 7,50
Spicy fried vegan dumplings (6 pcs) served with sweet chili sauce

Oyster mushroom bitterballen^V 7,50
Fried coated oyster mushroom bitterballen (6pcs) served with mustard

SIDES 13:00 - 21.00

Side salad^{VG} 4,50
Fresh salad mix, tomato, cucumber, red onions and smoked pepper vinaigrette

Fries^{V (without mayo) VG} 5
Portion of fries served with ketchup or mayonnaise

Mixed greens^{VG} 6,50
Mixed seasonal vegetables, fresh herb oil

Pearl couscous^{VG} 6,50
Coarse couscous mixed with sundried tomato, olives and cilantro

Fried baby squids 10
Fried coated baby squids served with garlic mayonnaise and bread

Mushrooms ajillo^{VG} 6,50
Baked garlic mushrooms, fresh herb oil and bread

Pita dips^V 10,50
Grilled pita bread, hummus, garlic-yoghurt and sundried tomato dip

Soup of the day^{VG} 7
Served with bread, ask our waiters

DESSERTS 13:00 - 21.00

Cheesecake 7
Varying cheesecake served with fruit coulis, ask our waiters

Vegan chocolate mousse 6
Coconut-based chocolate mousse

Tiramisu 7
Served in a glass, contains alcohol