

BOX SOC I A L





"If I'm an advocate for anything, it's to move. As far as you can, as much as you can. Across the ocean, or simply across the river. The extent to which you can walk in someone else's shoes or at least eat their food, it's a plus for everybody. Open your mind, get up off the couch, move."
- ANTHONY BOURDAIN (RIP)

We strive to create a culture of acceptance, tolerance and love. We hope that you experience all of that during your time with us.



# (TANKING PANGANG PANGA

# ON THE BITE

Served 9:00 'til 16:00 everyday

Chai'll Be Pear For You - €7 (vg)

Our chia pudding - slow soaked in almond milk then layered with sticky chai pears and topped with forrest berry compote and speculaas granola

Appeltaart Pap! - €7 (v)

Warm apple pie porridge cooked in winter spiced milk, topped with candied pecans, maple syrup and vanilla crumble

Mortgage on Toast- Winter Payments -  $\in$ 11 (v) The classic - smashed avocado on sourdough toast stacked with roasted heirloom tomatoes, red onion salad and herb marinated feta

- -Add poached egg €1,5
- -Add crispy bacon €2,5

Eggstraordinary Falafel - €11 (v)

Our famous falafel scotch egg inception - served with barley tabbouleh, tahini yoghurt and warm pita bread  $\,$ 

- -Add crispy aubergine €2,5
- -Add halloumi €3

Yum Cha Waffle - €12 (v)

Sesame and scallion stuffed waffles stacked with sweet soy glazed seasonal wild mushrooms and a crispy fried egg

- -Add crispy bacon €2,5
- -Add crispy chicken €4

The Sandwich of Liberty - €11 (v)

Mmm... tastes like freedom! Peanut Butter and Potverdorie Jam brioche French toast with banana cream, seasonal winter berries, homemade candied banana, peanut brittle and maple syrup

-Add crispy bacon €2,5

The Kater Breakfast Sandwich - €13

In-house Italian sausage patty, crispy bacon, housemade golden hash brown, fried egg, cheese and Box Sociaal tomato ketchup on a pretzel bun

- Add smashed avocado €3

Veg'O Kater Breakfast Sandwich - €11 (v)

Grilled portobello mushroom, halloumi, housemade golden hash brown, fried egg and Box Sociaal tomato ketchup on a pretzel bun

-Add smashed avocado €3

Shak Attack! - €13 (v)

Box Sociaal style shakshuka two baked eggs in a spiced tomato and paprika sauce topped with marinated feta, mint yoghurt and toasted sourdough

- -Add crispy aubergine €2,5
- -Add grilled halloumi €3
- -Add Chorizo €3,5

Eggs Benny & the Jets - €14 (v)

Two soft poached eggs on toasted sourdough served with golden potato croquettes, sauteed spinach and creamy hollandaise sauce

- -Add crispy bacon, leg ham €2.5 ea
- -Add smoked mackerel €3
- -Add beetroot & Amsterdam Jenever- cured salmon, crispy porkbelly  $\mathfrak{S}_5$

Eggs yo way! - €7 (v)

Two fresh farm eggs (poached, fried, scrambled) with buttered toasted sourdough

- -Add grilled mushrooms, sautéed spinach €1,5 ea
- -Add crispy bacon, leg ham, house potato croquette €2,5 ea
- -Add smoked mackerel, smashed avocado, halloumi €3 ea
- -Add in-house Italian sausage patty, chorizo, €3,5 ea
- -Add beetroot & Amsterdam Jenever- cured salmon, crispy porkbelly  $\ensuremath{\mathfrak{e}}$ 5



# PUB GRUB

Served early 'til late every day...

"We source the most sustainable and local products we can find. The environment is incredibly important to us. This means you won't find plastic straws or coasters at Box Sociaal.If you have any dietary requirements please notify our staff. GF bread is also available."

## (v) - Vegetarian (vg) Vegan





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Sociaalist Salad - €11.5 (v)
Indian spiced pumpkin, chickpeas, coriander and red onion
chaat, pickled cumquats, ajar pickles, topped with mint
yoghurt and a crispy papadum
-Add halloumi €3
-Add crispy chicken €4
Okidoki Artichokie Salad - €11,5 (v)
Honey roasted parsnips, bell peppers and Jerusalem
artichokes tossed with fresh kale and barley, topped with
gorgonzola and a tangy pickled hazelnut dressing
-Add crispy aubergine €2,5
-Add halloumi €3
-Add chorizo €3,5
After Club Sandwich - €11
Crunchy chicken, crispy bacon, tomato, lettuce and in-house
sambal mayonnaise on toasted sourdough
-Add a fried egg €1,5
-Add smashed avocado €3
ToastFace Grillah - €8 (v)
"It's back!" - Over-the-top three cheese bechamel, tangy
cheddar, sweet onion jam in a sourdough tosti with seeded
mustard
-Add a crispy fried egg €1,5
-Add leg ham €2,5
The Sociaal Royale - €15
The O.G. - house-ground beef burger stacked with in-house
pickles, chopped white onion, gooey cheese, mustard, Sociaal
ketchup on a toasted pretzel bun w/ twice cooked fries
(veggie available on request)
-Add a crispy fried egg €1,5
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-Add crispy bacon €2,5

-Add smashed avocado €3

The Parmy - €16/€14

Our famous crumbed and fried chicken or eggplant (v) Topped with our homemade marinara, melted mozzarella and twice-cooked fries

# WHAT'S IN THE BOX

Served from 17:00 'til late



## **BAR SHNEX**

Smoked almonds €3 Olives €3

Homemade crunchy Mac and Cheese balls (6 pieces) with Box Sociaal tomato ketchup  $\in 8.0$  (v)

Rotating trio of dips with grilled sourdough  $\in 8,0$  Wings of the Week  $\in 9,0$ 

Crispy honey & thyme halloumi fries with mint yoghurt for dipping  $\ensuremath{\in} 8,0$  (v)

Salt and pepper squid with housemade mayo, togarashi and lime  $\ensuremath{\in} 9.0$ 

## TO START

Beetroot and Amsterdam Jenever-cured salmon with creamy cauliflower puree, sweet beetroot chutney, bread crisps and red meat radishes  $\ensuremath{\in} 10$ 

Housemade Sociaal hummus garden with an assortment of raw, cooked and pickled winter vegetables, roasted hazelnuts served with toasted sourdough  $(vg) \in 9$ 

Creamy veal pateé wrapped in smoked bacon and layered with chanterelles and pistachio, a tangy herb salad, cornichon foam and crisp bread  $\, \in \! 10 \,$ 

# FOR THE TABLE

Twice-cooked fries €3.5 Charred seasonal vegetables €4.5 Green leaf salad tossed with our in house vinaigrette €4.5

#### MAINS

In-house potato Gnocchi with a creamy Gorgonzola sauce, topped with grilled pears, fig, walnut and rocket salad (v)  ${\in}15$ 

Sichuan fried aubergine with an Asian pickled salad, roasted peanuts, crispy onions on steaming lemongrass jasmine rice (I'm a little spicy)(vg) €15

Market Fish - changing daily depending on the freshest catch, prices change according to the market. Ask our staff what the fish of the day is!

Herb Roasted Chicken with bone marrow mash, red wine glazed onion, thyme roasted carrots, parsnip chips and jus €20

Slow cooked "Sociaal" style cassoulet with house made toulouse sausage with a crispy gratin then topped with succulent pork belly served with a pickled apple salad and toasted sourdough  $\ensuremath{\in} 22$ 

Our famous caramelised beef cheek, braised for four hours in our in– house master stock, accompanied with steaming lemongrass jasmine rice, tangy Asian slaw and crispy onions  $\ensuremath{\in} 23$ 

## SWEET TREATS

Sociaal Chocolate Fondant with an oozing lava centre, salted caramel sauce and vanilla bean ice cream - €8

Saffron and chai poached pear with vanilla crumble,
boerenjongens, calvados cream and walnut and maple ice cream - €8

Thai style coconut and lemongrass rice pudding with sweet
mango and crispy peanuts €8 (vg)

Kaas of the week - A selection of two Dutch cheeses - please
see the board or ask your friendly server - served with
quince paste and crispbread €8

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# WASH IT DOWN



## **BIER ON-TAP**

Gulpener 5,0% 25cl €2.8 50cl €5.4 Pilsner Gulpener Bierbrouwerij Gulpen, The Netherlands

Mannen Liefde 6,0% 25cl €4.2 Saison Oedipus Brewing Amsterdam-Noord, The Netherlands

Rotating tap - ask staff for the bier van het moment

# FROM THE BOTTLE-0

Coopers Original Green 4,5% - €5 Pale Ale Coopers Brewery Regency Park, Australia

Coopers Original Red 5,8% - €6 Sparkling Ale Coopers Brewery Regency Park, Australia

Jupiler 0.0% - €3.3 Piedboeuf Brewery Liege, Belgium

Please see the board for new and exciting beers..

### NATURAL WINES AND BIOLOGICAL

Grape Drink

#### BUBBLES

Casa Belfi Col Fondo Frizzante DOC - €6,50 / €34

#### WHITE

Catarratto Pinot Grigio (ITA) -  $\leqslant$ 4.5 /  $\leqslant$ Senzaniente Pecorino (ITA) -  $\leqslant$ 6 /  $\leqslant$ Piana de Castelli Malvasia Puntinata (ITA) -  $\leqslant$ 6,5 /  $\leqslant$ Stein Riesling (GER) -  $\leqslant$ 7 /  $\leqslant$ 40 (1L)

#### LIGHT RED

Senzaniente Cerasuolo - Montepulciano (ITA) - €6 / €30

#### ORANGE

Always changing

#### RED

Nero d'Avola (ITA) -  $\[ \] 4.5 / \[ \] 25$ Les Hauts De Riquets - Diablerie - Merlot (FRA) -  $\[ \] 6 / \[ \] 50$ Deanike Cesanese (ITA) -  $\[ \] 6,5 / \[ \] 53$ Cantina Macromeli Zerodibabo (ITA) -  $\[ \] 7 / \[ \] 55$ 

Please check the board for new wines and speciaals...

#### COCKTAILS

MIDDENLAAN MIMOSA - €6

Natural Prosecco DOC with freshly pressed orange juice

BLOODY OATH SAMBAL MARY - €8

Partisan vodka, housemade sambal mary mix, port, lemon, tomato juice

GLOEIWIJN - €6

Red wine with spiced orange syrup served hot

BOERENJONGENS SOUR - €10

Housemade boerenjongens liqueur, tonka bean infused rum, Cointreau, Licor 43, orange juice

STROOPWAFEL ESPRESSO MARTINI - €10 Housemade stroopwafel vodka, Zuidam coffee likeur, fresh espresso, licor 43, chocolate bitters

HOT BOX TODDY - €9
Bulleit rye whiskey, Remy Martin, orange, lemon, honey, spices, served hot

GRANNY SMITH'S A TART - €10 Housemade apple infused vodka, oat cream, amaretto, Licorquer 43, cinnamon

O CANADA - €10
Pecan infused bourbon, maple syrup old fashioned

THE RIJK WAY #2 - €10 Corralejo Reposado tequila, mezcal, 5 spice agave, lime

FONDEL IN VONDEL - €10
Partisan vodka, housemade vanilla and rhubarb
syrup, lime, mint, topped with Fritz rhubarb

GLAZED AND CONFUSED #2 - €10
Pure Scot whiskey, cointreau, mezcal, housemade speculass syrup, mezcal, kumquat and muddled ginger

NO WORRIES NEGRONI - €10 78° gin, The Italian Orange Bitters, red vermouth, orange bitters

Classic cocktails or bartender's choice available on request

# SOCIAAL CLASSICS

#### GIN & TONICS:

BRICK GIN, GER (ORGANIC) -  $\leqslant 8$  Fever Tree Indian tonic water served with pink pepper and lemon zest

78° GIN FROM ADELAIDE HILLS, AUS - €10 Fever Tree Mediterranean tonic, orange zest, clove, star anise

VORDING'S GIN, NL - €10 Fever Tree Indian tonic, apple, cinnamon

CUBA LIBRE - €9
Plantation white rum, fresh lime, Fritz cola

MOSCOW MULE - €9
Partisan vodka, fresh lime, Bundaberg ginger beer



## HARD STUFF

Partisan Vodka €4.5 Kever oud Genever €4.5 Jajem jong jenever €4.5 Brick Organic Gin €4.5 78° Gin, Adelaide Hills €6.5 Vording's Gin €7



Plantation 3 Blanco Rum €4.5 Goslings Dark Rum €6 Diplomatico Mantuano €7 Gunnery Unfiltered Spiced Rum €6.5

Corralejo Blanco €4.5 Corralejo Reposado €6 Del Maguey Vida Mezcal €7 Buffalo Trace €6 Pure Scot €5.5 Oban 14 Single Malt €8

Campari €4.5
"The Italian" Orange Bitters €5.5
Amaro Montenegro €4.5
Aperol €4.5
Dolin Vermouth Rouge €4.5
Jagermeister €4.5
Licor 43 €4.5
Dolin Vermouth €4.5
Baileys €4.5
Cointreau €4.5
Amaretto Zuidam €4.5
Fredieriksdal Rancio cherry wine €7

### TEA

Loose leaf in the pot

English Breakfast - €3
Earl Grey Superior - €3
Camomile Tea - €3
Green - €3
Rooibos Naturel Bio - €3
Bosvruchten Tea - €3

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House made Chai Tea - €3
House made Chai Latte -€3,5
Fresh lemon | mint | ginger | - €3,5

COFFEE
Filter - €2.5
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Espresso - €2.5

Macchiato - €2.5

Piccolo - €3

Doppio - €3

Long Black - €3.5

Cappuccino - €3.2

Latte - €3.2

Mocha €4

Belgian Hot Chocolate - €3.8

Matcha Latte - €4

House made Chai Latte - €3,5

Soy - Oat - €0.20

We serve Fried Hats Coffee - Proudly Roasted in Amsterdam

### SOFTIES

Fritz Kola - €2,8

Fritz Kola - Sugar Free - €2,8

Fritz Limo Lemonade - €2,8

Fritz Limo Orange Lemonade €2,8

Ginger Ale - €2,8

Bundaberg Ginger Beer - €4

Fever Tree Indian Tonic Water - €2,8

Fever Tree Mediterranean Tonic Water - €2,8

Spa Rode - €2,5

## JUICE

Fresh Orange - €3,5

Cranberry - €3

Apple - €3

Pineapple - €3

In house cold pressed orange, carrot and ginger - €4

Juice van de dag - €4

In-house Ice Tea - €3

In-house Kombucha - €4





