



# a.beautiful mess.

## BACKGROUND STORIES

On our menu, you'll discover vibrant dishes inspired by recipes from the home countries of our diverse team of employees. These include Levantine and Mediterranean cuisine, as well as dishes from Ukraine, Iran, Afghanistan, and Pakistan. We make sure that all flavors match perfectly.

If you choose the 'Share A Beautiful Mess' menu, you get a table full of a mix of all of those delicious dishes.

A feast on your table!

## SAJ BREAD AND OUR HANDS

We bake our flatbread on our saj - an iconic hot plate from the Middle East - all day long.

We like to use our hands as cutlery whenever we can.

We tear and share our flatbread.

## 'THERE IS BREAD AND SALT BETWEEN US'

*Middle Eastern saying which means something like:  
We know each other.*

## OUR MISSION

A Beautiful Mess aims to bridge the gap between two worlds that would normally not meet.

Located in the heart of Amsterdam, a city renowned for its hospitality towards refugees. The restaurant has emerged from the network of the Refugee Company foundation, which assists individuals who have fled to the Netherlands in finding their place here.

The Netherlands differs in many ways from Eritrea, Ukraine, or Syria. Through A Beautiful Mess, our employees can acclimate from a secure foundation, establish routines, focus on their future, and transition into employment or education. All these influences create a wonderfully experimental cuisine.

## OUR FAVORITE INGREDIENT POMEGRANATE

Er is weinig fruit dat zó goed bij ons past als de granaatappel. Ze staat waar wij voor staan: gastvrijheid, gulheid, goedheid. Symbool voor voorspoed en vruchtbaarheid in veel landen waar onze mensen hun roots hebben.

The fruit from heaven: in Islamic tradition, those who eat pomegranate have a pure heart filled with light for 40 days

In Jewish tradition, the pomegranate is said to consist of 613 seeds that represent righteousness, wisdom and knowledge. The power of light versus darkness. And of beauty: the seeds are like jewels that become little explosions of fresh, sour-sweet juice on our plates.



*'If you ask me how much I love you, I will say as much as one pomegranate. From the outside I see only one, but from inside within thousands of you are pouring (love)'*  
-- Rumi --

# SHARE OUR MENU

## QUESTIONS

*Do you have allergies, dietary requirements or other wishes? Let us know!*

*A Beautiful Mess is all about sharing: we eat, drink, and share our day together. Food connects. Let our chefs surprise you with a mix of mezze from the entire menu. Please indicate whether you want vegetarian, vegan\* or meat when ordering. You can also share our desserts or snacks or order a pot of tea or a pitcher of homemade lemonade together.*

## SHARE BEAUTIFUL DRINKS

### POT OF FRESH TEA 7,50

Rooibos, fresh ginger, mint marrakech, black, fresh mint, berry white or rose jasmine

### A PITCHER OF HOMEMADE LEMONADE 10,00

Mazaher or Za'tar

## SHARE BEAUTIFUL BITES

### A PLATTER OF SNACKS 10,50

Let us surprise you with a mix of our snacks such as borek, falafel, bitterballen or kibbeh. When you order, let us know if you are vegetarian or vegan.

## SHARE BEAUTIFUL SWEETS

### SWEETS 12,50 PER PERSON

A selection of our finger-licking sweets, such as our baklava tompouce and orange cake.

## SHARE A BEAUTIFUL BRUNCH

### A SUNDAY BRUNCH 17,50 PER PERSON

An extensive and delicious brunch with a mix of dishes from our breakfast and lunch menu.

## SHARE A BEAUTIFUL MESS

### KEEP IT SIMPLE 31,50 PER PERSON

Two homemade dips such as labneh, hummus or moutabal with freshly baked flatbread from the saj, delicious soup, salad, two of our colorful veggies, a side dish and two different types of meat or fish.

### LET'S ENJOY 36,00 PER PERSON

Three homemade dips such as labneh, hummus or moutabal with freshly baked flatbread from the saj, delicious soup, salad, two of our colorful veggies, a side dish and two different types of meat or fish.

### FEAST 42,50 PER PERSON

Three homemade dips such as labneh, hummus or moutabal with freshly baked flatbread from the saj, delicious soup, salad, two of our colorful veggies, two side dishes and two different types of meat or fish. And a mix of our festive desserts.

**LEKKER GEGETEN?**

**WIJ WORDEN SUPER BLIJ VAN COMPLIMENTJES**

**SCAN DE QR CODE EN VERTEL HET ONS TEAM**

# FOOD

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## DIPS & FLATBREADS

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### MOUTABAL 7,50

Creamy eggplant dip with yogurt, green tarator and almond

### LABNEH 9,50

With roasted sunflower seeds, pickled lemon and parsley oil

### PUMPKIN DIP 8,50

Pumpkin dip with tahina and a topping of fried coriander and golden garlic

### MUHAMMARA 9,50

With pomegranate molasses, according to the recipe of our chef Ahmad.

### CLASSIC HUMMUS 7,50

with sesame crunch and parsley

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## SALADS & SOUP

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### RED FATTOUSH 9,50

Our take on the classic Middle Eastern fattoush: herb salad with pickles, crusty bread and pomegranate dressing

### BEETROOT / CARROT SALAD 9,00

Ukrainian inspired salad of carrot, beetroot, dill, walnuts and horseradish cream

### PAKISTANI LENTIL SOUP 6,50

Based on Safer's recipe, with fresh and sour lemon-yoghurt

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## SWEETS

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### BAKLAVA TOMPOUCH 9,50

With pistachio, walnuts and a hint of cinnamon

### MALVA ORANGE CAKE 9,50

With pistachio, walnuts and a scoop of ice cream

### POACHED APRICOT 9,50

With yoghurt foam, kataifi and cardamom syrup

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*Our greengrocer makes sure 70% of our vegetables is from The Netherlands. Our chef follows the seasons.*

## MEAT & FISH

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### SHAKSHUKA LAMB MERGUEZ OR EGG 13,50/ 11,50

Choose lamb merguez or egg. Served in a spicy shakshuka sauce of tomato, pepper and coriander

### IRAQI CHICKEN 17,50

Marinated in our own Iraqi spice mix

### SPICY KÖFTE 18,50

A mix of minced lamb and beef with parsley, coriander, cardamom and cloves

### GRILLED FISH 21,50

Gegrilde vis op Sudanese wijze met een tomatensaus met kaneel, kardemon, tamarinde en gedroogde abrikoos

### OYSTER MUSHROOM SHAWARMA 15,50

Oyster mushroom shawarma with our own spice mix and green tarator

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## SIDE DISHES

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### MUJADARA 7,50

A delicious Middle Eastern classic of rice, lentils, spices and golden fried onions

### FREEKEH 9,50

Café Mazahar's smoky freekeh with raisin, almonds and turmeric onions on orange yoghurt

### FRIES OUR STYLE 6,50

Friethoes fries with Za'atar mayonaise

### CARAMELIZED CARROT 7,50

with honey, rose harissa and cumin

### ROASTED CAULIFLOWER 8,50

Eritrean style roasted cauliflower with a spicy tomato peanut sauce tebhsi shiro

### SPINACHE SABZI 9,50

Stir-fried spinach with garlic, cumin, coriander and raisins

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## QUESTIONS

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# WINE

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## WHITE

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### **GERHARD DEIM, GRÜNER VELTLINER 7,50 / 37,50**

*Kamptal, Austria*

Crisply fresh Grüner with citrus acidity, notes of lychee and white pepper

### **CORAZON DE LEON, VERDEJO 5,00 / 25,00**

*Tierra de Castilla, Spain*

Fresh, juicy and sparkling Verdejo in which grapefruit, apples and tropical fruit pop out of the glass

### **VERUS VINOGRADI, SAUVIGNON BLANC 8,50 / 42,50**

*Ormoz, Slovenia*

The gentlemen of Verus make a modern style Sauvignon blanc. Taste gooseberries, passion fruit and fresh fennel

### **VALLEVO, TREBBIANO 5,50 / 27,50**

*Abruzzo, Italy*

Trebbiano from Abruzzo! This typical variant is bursting with the aromas of peach, nectarine, lime and fresh herbs. It's the Italian summer sun in your glass!

### **TREEBORN, PINOT GRIGIO 32,50**

*Abruzzo, Italy*

Every sip of this beautiful mineral and floral Pinot literally makes the world a bit greener. For every bottle sold, We-Forest plants a tree!

### **ICARE, CHARDONNAY 8,00 / 40,00**

*Cotes du Thongue, France*

Burgundy style Chardonnay! Classic, elegant, beautiful wood, butter and tropical fruit

## ROSE

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### **LISTA NEGRA, ROSE 5,00 / 25,00**

*Setubal, Portugal*

Aragonez (Tempranillo in Portuguese) and Castelao form an exciting duo in this fresh rosé full of raspberries and white flowers

### **CHATEAU DE VAUCLAIRE 7,50 / 37,50**

*Aix-en-Provence, France*

Aix-en-Provence is the legendary region of origin for rosé. Taste rose petals, nectarines and lime

## RED

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### **WEINGUT PFANNEBECKER, SPÄTBURGUNDER 8,50 / 42,50**

*Rheinhessen, Germany*

Spätburgunder is the German equivalent of Pinot Noir. Up-and-coming talent Max Pfannebecker makes a spicy, earthy and juicy variant that is on par with a good Burgundy!

### **TORRE VINARIA, MONTEPULCIANO 5,00 / 25,00**

*Abruzzo, Italy*

Montepulciano d'Abruzzo. That not only sounds magical, it tastes that way too! This grape from the heart of Italy produces rich wines with silky tannins, soft red fruit and violets

### **VILLA BIBBIANI, CHIANTI MONTALBANO 8,00 / 40,00**

*Tuscany, Italy*

Taste for yourself the dark red fruit of the sangiovese and the texture of the wood aging in French and Slovenian oak. This is Chianti at its best!

### **TERRECARSICHE DON FILIPPO, PRIMITIVO 6,50 / 32,50**

*Puglia, Italy*

"A primitivo you can't refuse". The wine is bursting with seductive dark fruits such as cherries and blackberry

## SPARKLING

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### **PASDUTOUT 0.0% MOUSSEUX, CHARDONNAY 8,50 (0.2L)**

*Provence, France*

A fresh fruity bubble with a hint of blossom. Tasty alcohol-free alternative to prosecco.

### **GOLD FIZZ CAVA BRUT, XARELLO, MACABEO, PARELLADA 6,50 / 32,50**

*Penedes, Spain*

Seductive and beautiful dry Cava with fresh notes of Granny Smith & Grapefruit.

### **JEAN DUMANGIN BLANC DES BLANCS CHAMPAGNE,**

#### **CHARDONNAY 89,00**

*Champagne, France*

This blanc-de-blancs champagne matures for no less than thirty months 'sur lie' - on its yeast cells - for a slightly fuller and riper style of champagne. Taste ripe yellow fruit, butter, toast.