



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.

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'

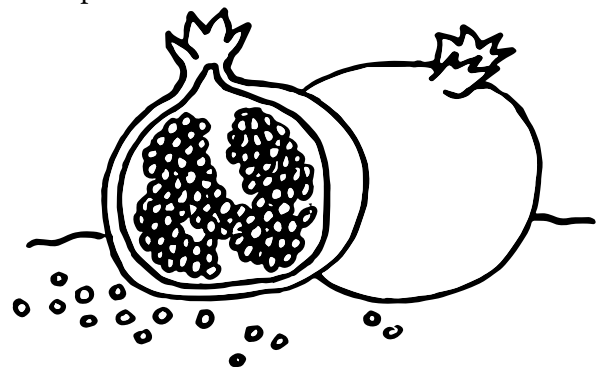
*Middle Eastern saying which means something like:
We know each other.*

OUR FAVORITE INGREDIENT: POMEGRANATE

There is little fruit that fits us as well as the pomegranate does. It embodies what we stand for: hospitality, generosity, goodness. It's a symbol of prosperity and fertility in many countries where our people have their roots.

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 TEA 7,50

Rooibos, mint marrakech, black, berry white or green tea

POT OF FRESH TEA 8,00

Fresh ginger or mint

PITCHER OF HOME-MADE HIBISCUS ICE TEA 10,00 (1L)

Hibiscus, mint and honey

PITCHER OF HOME-MADE ZA'ATAR LEMONADE 10,00 (1L)

Lemon and oregano

PITCHER OF HOME-MADE MAZAHER LEMONADE 10,00 (1L)

Lemon and orange-blossom

SHARE BEAUTIFUL BITES

A PLATTER OF SNACKS 10,50 (v)

Let us surprise you with a mix of our vegetarian snacks such as borek, falafel and samosa

SHARE BEAUTIFUL SWEETS MIN. 2 PEOPLE

SWEETS 6,25 PER PERSON (v)

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

SHARE A BEAUTIFUL MESS MIN. 2 PEOPLE

SHARE A BEAUTIFUL LUNCH (UNTIL 16:00) 19,50 PER PERSON*

One homemade dip such as labneh, hummus, or moutabal with freshly baked saj flatbread, delicious soup, one meat or vegetable dish, and homemade falafel. Includes a jug of homemade lemonade or a pot of tea

LET'S ENJOY 28,50 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

FEAST 34,50 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

**Please let us know if you are vegan or vegetarian!*

FOOD

HOME-MADE FLATBREAD SANDWICHES

UNTIL 16:00

HEALTHY BASTARD 9,50 (v)

With labne, eggplant, mint and tomato-sesame jam (v)

HOME-MADE FALAFEL 9,50 (vegan)

With home-made falafel, pickled vegetables, green terrator sauce and hummus

DIPS & FLATBREADS

MOUTABAL 7,50 (v)

Creamy eggplant dip with yogurt, green tarator and almond

LABNEH 9,50 (v)

With roasted sunflower seeds, pickled lemon, parsley and olive oil

PUMPKIN DIP 8,50 (vegan)

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

MUHAMMARA 9,50 (vegan)

With pomegranate molasses, according to the recipe of our chef Hosam

CLASSIC HUMMUS 7,50 (vegan)

With sesame crunch and parsley

SALADS & SOUP

RED FATTOUSH 9,50 (vegan)

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

BEETROOT / CARROT SALAD 9,00 (v)

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

PAKISTANI LENTIL SOUP 6,50 (v)

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

MAINS

SHAKSHUKA 13,50 (v)

Egg, served in a spicy shakshuka sauce of tomato, pepper and coriander. Add lamb mergues (+3,50)

SPICY IRAQI CHICKEN 17,50

Marinated in our own Iraqi spice mix

KÖFTE 18,50

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

GRILLED FISH 21,50

Grilled fish Sudanese style with a tomato sauce infused with cinnamon, cardamom, tamarind and dried apricot

OYSTER MUSHROOM SHAWARMA 15,50 (vegan)

Oyster mushroom shawarma with our own spice mix and green tarator

SIDE DISHES

MUJADARA 7,50 (v)

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

FREEKEH 9,50 (v)

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

FRIES OUR STYLE 6,50 (vegan)

Friethoes fries with vegan Za'atar mayonaise

CARAMELIZED CARROT 7,50 (vegan)

With honey, rose harissa and cumin

ROASTED CAULIFLOWER 8,50 (v)

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

SPINACHE SABZI 9,50 (vegan)

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

SWEETS

BAKLAVA TOMPOUCE 9,50 (v)

With pistachio, walnuts and a hint of cinnamon

MALVA ORANGE CAKE 9,50 (v)

With orange-compote, rose petals and ice cream

POACHED APRICOT 8,50 (v)

With yoghurt foam, kataifi and cardamom syrup

WINE

WHITE

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 / 17,50 (0.5L) / 35,00 (1L)

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 / 19,75 (0.5L) / 39,50 (1L)

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

SABOROSO, ROSE 5,00 / 17,50 (0.5L) / 35,00 (1L)

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

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 / 17,50 (0.5L) / 35,00 (1L)

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

SPARKLING

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

**All our wines are carefully selected and categorized by taste, from light to full-bodied*