

a.beautiful mess.

@abeautifulmess.nl | abeautifulmess.nl

A WELCOMING PLACE

A Beautiful Mess is not just a place; we are a welcoming and colorful restaurant where people who have recently, once, or never fled to the Netherlands work together. You could also see us as a kind of minisociety. Welcome to our warm family.

MENU

The fantastic cuisines of our chefs form the basis of our varied menu, designed to share: rich and diverse. From Sudan to Syria and from Afghanistan to Eritrea—on the table they become one. Every bite tells the story of a new beginning, of people sharing their culinary talents and cultural heritage with passion and pride.

A COMPLIMENT?

Leave a review!



EVENTS AND WORKSHOPS

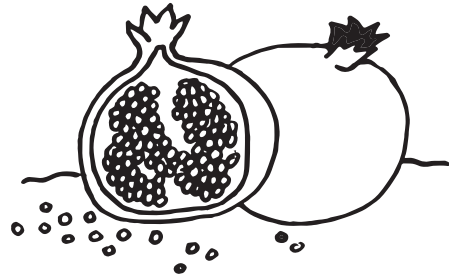
We bring new stories as well through the events and workshops we organize—to create a new narrative and change perceptions. In this way we try to make the Netherlands more inclusive and bring worlds together.

For event requests: events@abeautifulmess.nl

PARTICIPATING FROM DAY ONE

In the restaurant we offer a place where people from asylum seeker centers can settle, receive language lessons, coaching and training, and be connected to a job or education. In a world where inequality and conflict are increasing, we use our restaurants to help build a society where everyone matters and everyone has value.

OUR FAVORITE INGREDIENT: POMMEGRANATE



"If you ask me how much I love you, I say: as much as a pomegranate. From the outside I appear as one, but from within you give me thousands (of love)." — Rumi —

AT LONG TABLES

And you, our guests, belong with us like water belongs to the sea. Without you there would be no A Beautiful Mess. This is the place where we share new experiences together, create memories, and connect with one another at long tables.

MANY LANGUAGES

Onze collega's spreken ongelooflijk veel talen, maar Nederlands wordt hier nog geoefend. De taal van eten is gelukkig universeel en daar zijn geen woorden bij nodig.

LOCATIONS

A Beautiful Mess has three restaurants in Amsterdam, Utrecht, and Arnhem, and four community cafés at asylum seeker centers. For opening hours and addresses visit:

www.abeautifulmess.nl

FOOD MENU

LUNCH

(till 16:00)

SHARE A BEAUTIFUL LUNCH

19,50 P.P.

Delicious soup, a homemade dip, freshly baked saj flatbread, salad and homemade falafel. Choice of vegan, vegetarian or meat.

ZA'ATAR LOVER ✓ KIDS

3,50

Freshly baked flatbread with za'atar and olive oil. Cheese supplement. Extra cheese with the flatbread. + 1,50

“ A crisis can also open a door to the future. If we cannot stay where we were, we must set out and reinvent ourselves.

- HOSSAM, FORMER CHEF AT A BEAUTIFUL MESS

AYMAN'S FALAFEL FAVORITE ✓ KIDS

9,50

Freshly baked flatbread filled with our crispy green falafel, parsley, mint, lemon and green tahini sauce. Served with a small bowl of hummus for dipping.

HOSSEIN'S AFGHAN BOLANI ✓

6,50

Half-moon flatbread filled with a spiced mixture of potato, leek and green pepper. Served with yogurt and a green Afghan chutney.

AHMAD'S PALESTINIAN MUSAKHAN

9,50

Rolled flatbread freshly baked with a flavorful filling of tender stewed chicken with spices, sumac onions and almonds.

JIENA'S SYRIAN TOSHKIA MARIA TOASTIE

9,50

Flatbread toastie with spiced minced meat, mint and cheese, baked on the saj and served with tangy pickles.

SALADS & SOUP

MAHSA'S IRANIAN SHIRAZI SALAD ✓

9,50

Refreshing finely chopped salad of cucumber, tomato, parsley, red onion, lemon juice, dried mint, black pepper and olive oil.

GHAASSAN'S TABOULEH SALAD ✓

7,50

Tangy parsley salad with parsley, bulgur, mint, tomato and onion dressed with lemon juice and olive oil.

ERITREAN FATA SALAD ✓

7,50

Crispy flatbread with tomato sauce with berbere spice mix, fresh cucumber, mint, red onion and a yogurt dressing.

ROASTED PEANUT SOUP FROM CAMEROON ✓ KIDS MILDLY SPICY

6,75

Spiced creamy soup of roasted peanuts, tomato and spices with crispy cassava and roasted peanuts.

“ I have been eating Idam Mussaka for so long that it is more than just a dish. It is comfort, warmth, and tradition on my plate. It gives my body energy, but it also nourishes my heart and soul.

- SALEH SOMALI, CHEF AT A BEAUTIFUL MESS ARNHEM

MURTADA'S SUDANESE LENTIL SOUP ✓ KIDS

6,75

Creamy red lentil soup with onion, coconut milk, tomato and spices, finished with a green coconut coriander swirl and crispy onions.

DIPS

Our dips are served with freshly baked flatbread from the saj.

BABA GANOUSH ✓

8,50

Roasted eggplant salad in a crunchy version with tomato, green and red pepper, parsley, lemon and pomegranate molasses.

LILI'S IRANIAN BEETROOT DIP ✓

8,50

Velvety dip of beetroot and chickpeas with pomegranate molasses, tahini and pomegranate seeds.

HOSSAM'S MUHAMMARA ✓

9,50

Creamy roasted red pepper dip with walnuts, pomegranate molasses and nigella seeds.

CLASSIC HUMMUS ✓

8,50

Classic silky hummus with a crispy sesame topping, parsley and olive oil.

LOADED HUMMUS

11

Spiced slow-stewed beef with almonds, sumac and a spicy garlic coriander sauce.

VEGGIE LOADED HUMMUS ✓

11

Spiced stewed eggplant with almonds and chickpeas with a spicy chutney.

FOOD MENU

MAIN DISHES

SHARE A BEAUTIFUL DINNER (min. 2 p.) 29,50 P.P.

Delicious soup, homemade dips, freshly baked saj flatbread, salad, a side dish and two colorful vegetable dishes. Choice of vegan, vegetarian or meat. Fish supplement + 4,50 p.p.

TIP: MAKE IT A FEAST

+7

Extra homemade dip, extra side dish and dessert.

PALESTINIAN MUSAQA`A ^{KIDS} 16,50

Vegetable stew with eggplant, bell pepper, onion, tomato and chickpeas, full of spices and fresh herbs.

MARYAM'S BAGHALA GHATOUGH SHAKSHUKA 16,50

Stewed broad beans with egg, spices, garlic, dill and yogurt. Served with torshi (Iranian pickles).

“ My mother has a restaurant in the fairy-tale city of Isfahan, once the capital of the Persian Empire. It lies in the fertile part of Iran, where silk, cotton, and grain have been grown and traded for centuries. In the seventeenth century it was also a Dutch trading city of the VOC. Amsterdam and Isfahan therefore share a long history. Three centuries later, I bring our rich Persian cuisine to A Beautiful Mess in Amsterdam.

- MAHSA NEZAFAT, CHEF AND WORKSHOP CHEF AT A BEAUTIFUL MESS

SUDANESE SIYADIYA HALIBUT 22,50

Halibut with tamarind, spices, almonds and raisins.

ERITREAN TSEBHI DORHO 19

Chicken stew in a mildly spicy tomato sauce with spices, served with pickled red cabbage with lemon, cinnamon and allspice.

SPICED KÖFTE EL TAHIN 19,50

Köfte made from freshly ground lamb and beef with cinnamon, cloves and cumin. Served with roasted onion and a fresh creamy tahini sauce.

SPICED KÖFTE FLEX 50/50 ^{KIDS} 17,50

Köfte made from chickpeas and freshly ground lamb and beef with cinnamon, cloves and cumin. Served with roasted onion and creamy tahini sauce.

SIDES

MAJED'S YEMENI MANDI SAFFRON RICE ^V 7

Buttery smoked spiced rice with saffron, served with the Yemeni spicy sauce daqaos.

CAFÉ MAZAHAR'S FREEKEH ^V 8,25

Smoky freekeh with raisins, almonds and golden turmeric onions, served on creamy orange yogurt.

MASTER FRIES OUR WAY ^V 5,50

Fries served with vegan za'atar mayo.

HABEN'S ERITREAN ROASTED CAULIFLOWER ^V 7,50

Spicy roasted cauliflower with tsebhi shiro, a flavorful sauce made from chickpea flour, spices, tomato and onion.

SALEH'S SOMALI IDAM MUSSAKA - COURGETTE STEW ^V 7,50

Stewed okra, courgette, garlic and onion in a velvety tomato sauce with coriander

AFGHANS BORANI BANJAN ^V 7,50

Roasted eggplant in a rich sauce of tomato, garlic and spices with parsley and yogurt sauce.

DESSERTS

FRESH FRUIT SALAD 7,50 BASBOUSA 7,50

Fresh citrus fruit with orange blossom water granita

Semolina cake with citrus and orange blossom, filled with pastry cream.

YEMENI MASOUB ^{KIDS} 8,50 KANAFA NABULSI ^(±20 MIN) 9,50

Dessert with cream cheese, flatbread, banana and honey.

Warm dessert of melted cheese, golden filo pastry, pistachios and honey syrup.

IRANIAN RAGINAK 8,50

Walnuts, dates, cinnamon and chocolate.

SHARED SWEETS 12,50 P.P.

(v.a. 2 p.)
Selection of Ranginak, Masoub, Basbousa and fruit salad with orange blossom granita.

SAMEER 7,50

Halwa made from grated carrot, milk, raisins and cardamom with a sauce of saffron, cardamom and nuts.