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DRINKS

ENG

COFFEE, TEA & HOT COCOA

ESPRESSO	€ 3,00
DOUBLE ESPRESSO	€ 4,00
ESPRESSO MACCHIATO	€ 3,20
AMERICANO	€ 3,00
CORTADO	€ 3,50
CAPPUCCINO	€ 3,50
CAFÉ LATTE	€ 3,70
LATTE MACCHIATO	€ 3,70
FLAT WHITE	€ 4,50
OAT MILK	+ € 0,50
 TEA	 € 3,25
Orange - Chocolate Camomile Apple - Cinnamon - Almond Black Green Rooibos -Vanilla - Cinnamon	
TEA WITH FRESH MINT GINGER CINNAMON	€ 3,75
TONY CHOCOLONELY HOT COCOA CHOCOLATE MILK	€ 3,75
WHIPPED CREAM	+ € 0,50
ICED COFFEE	€ 3,95

SOFT DRINKS

COKE	€ 3,25
Regular Zero	
FEVER-TREE TONIC WATER	€ 4,50
TREE CENTS PINK GRAPEFRUIT SODA	€ 4,50
FENTIMENTS ROSE LEMONADE	€ 4,50
BIG TOM TOMATO JUICE	€ 4,95
 NATURFRISK - ORGANIC	 € 3,50
Ginger ale	
Ginger beer	
Orangeade	
Elderflower	
Lemonade	
 ICE TEA NOOMI INFUSION	 € 4,95
Earthy Iced Tea from Iraq with black dried limes and a hint of rosewater	
 SCHULP - ORGANIC	 € 3,25
Appel juice	
 EARTH WATER - ORGANIC	 € 3,25
Flat Sparkling	
Flat Sparkling à 75 cl	€ 5,95
 BUTCHA KOMBUCHA	 € 5,50
Blood Orange & Bergamot	
Ginger & Kaffir Lime	

BEER

DRAFT BEER	
Gulpener 5%	€ 3,75
Gulpener UR-Weizen Bio 5,3%	€ 4,50
 BOTTLE	 € 5,75
Oedipus - Mannenliefde SAISON - 6%	
Lowlander - IPA - 6%	
Gebrouwen door vrouwen - Bloesem Blond - 6,2%	
Brouwerij 't IJ - IJwit - White bear - 6,5%	
 LOW ALCOHOL	 € 4,75
Jopen - NON IPA - 0,3%	
Lowlander organic - Blond ale - 0,3%	
 0,0%	 € 3,95
Heineken o.o	
Brand Weizen o.o	€ 4,50

WINE

Check out our wine list.

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MOCKTAILS

ZA'ATAR Lemon · Oregano · Soda	€ 6,00
MAZAHER Orange blossom water · Lemon · Soda	€ 6,00
SHARBAT Watermelon · Mint · Soda	€ 6,00

COCKTAILS

SHARBAT COCKTAIL Vodka · Watermelon · Mint · Spice	€ 9,95
NEGRONI Gin · Campari · Sweet Vermouth	€ 9,95
WHISKEY SOUR Bourbon · Lemon · Sugar · Bitters	€ 10,95
OLD FASHIONED Bourbon Rye whiskey · Bitters · Orange	€ 12,95
ARABIC ESPRESSO MARTINI Vodka · Espresso · Cardamom Syrup · Coffee Liquor	€ 12,95

GIN & TONICS

HENDRICK'S & FEVER-TREE CLASSIC Cucumber · Black pepper	€ 10,95
BOBBY'S & FEVER-TREE MEDITERRANEAN Orange · Cardamom	€ 11,95
TANQUERAY 10 & FEVER-TREE RHUBARB RASPBERRY Pomegranate · Rose	€ 12,95

HIGHBALLS

A BEAUTIFUL MESS SPRITZ Aperol · Rhubarb · Cava · Soda · Orange blossom water	€ 9,95
BEIROET MULE Vodka · Za'atar · Lime · Ginger beer	€ 10,95
MOJITO Rum · Mint · Lime · Sodawater	€ 10,95
SIR ARAK Arak · Lime · Pink Grapefruit Soda	€ 10,95

ARAK

Tourna glass	€ 6,50
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A BEAUTIFUL MESS

'A Beautiful Mess' stands for restaurants with a social mission. We have three locations: the one in Utrecht is right in the middle of the asylum seeker center on Joseph Haydnlaan, while in Arnhem we're at the entrance of Sonsbeekpark. In Amsterdam, we just opened a pop-up restaurant at The Manor Hotel, nearby Oosterpark.

**ARRIVING.
SETTLING.
WORKING.
LIVING.**

A Beautiful Mess was launched by Refugee Company. At our restaurant, people who once fled to the Netherlands get work experience. They learn the ins and outs of the job and if they like working in the kitchen, they find a job at another bar or restaurant, or go to school to obtain their hospitality degree.

BEAUTIFUL BITES

starting at 4

BEAUTIFUL BITES	€ 8,50
<i>mix of three small plates</i>	
homemade flatbread chips with sumac, served with a tasty dip, marinated olives and a mix of spicy nuts	
MARINATED OLIVES	€ 5,50
with oranges, pul biber and oregano	
MIXED SPICY NUTS	€ 5,50
roasted with aromatic herbs	
RAKAKAT	€ 5,50
crunchy filo cheese rolls with nigella seeds, feta cheese and parsley	
BÖREK	€ 6,50
deep fried filo dough with spinach and feta	
MIDDLE-EASTERN GRILLED CHEESE	€ 6,50
with labneh, feta, date, cumin seed and fresh oregano, melted in flatbread	
KIBBEH	€ 7,00
fried rice balls, traditionally filled with minced beef and parsley with a tahini yogurt souce with a drop of ambah	
EXTRA BREAD	€ 2,00

COLOURFUL MEZZE

In our restaurant, it is all about sharing: we eat and drink together and tell each other about our day. Food unites. In front of you a colourful menu full of mezze. Small dishes, based on recipes from countries our staff originates from. We are talking about Levantine and Mediterranean cuisine, but also dishes from Eritrea, Ukraine and Pakistan. The lucky one who chooses the Share A Beautiful Mess menu, will enjoy a table filled with a mix of our finest dishes. Delicious!

#TOUCHED LIVES

291 JOBS
493 PARTICIPANTS
5.000 COMMUNITY
80.000 VISITORS

MEZZE

starting at 6

SPICY LENTIL SOUP WITH SAFIR FROM PAKISTAN	€6,50
with ginger, cardamom, cumin, turmeric, carrot, potatoes, topped with yoghurt and chili oil	
SMOKEY MOUTABAL	€9,50
eggplant dip with fresh green tahin, crispy almonds, pul biber and parsley, served with flatbread	
LABNEH	
wheyless savoury yogurt with a topping of pomegranate, parsley and a crunchy mix of nigella seeds, sumac, sesame seed and aniseed, served with flatbread	
POPPED PUMPKIN DIP	
nutty dip of butternut squash with tahin and topping of baked coriander and garlic, served with flatbread	
MUJADARA	
rice with lentils, caramelized onions, cucumber yogurt and herbs	
CARAMELIZED CARROT	
with cumin seeds, grape molasses and chilli flakes, topped with sunflower seeds	
ROASTED CAULIFLOWER WITH HERBS	
with a rub of cinnamon, cumin and coriander, a yogurt-sumac sauce and coriander-mint oil	

MORE MEZZE

DUTCH ‘PIEPER’ SMALL | LARGE €6,50 | €11,50
crispy fried potato with sour cream and a spicy fresh tomato salsa

EVEN MORE MEZZE

LAMB MERGUEZ €17,50
from our local butcher, with yoghurt-dill sauce

IRAQI CHICKEN THIGHS
grilled with a crazy special blend containing no less than fourteen spices

KÖFTE
Housnie's traditional lambsköfte with met egyptian spices and leaf parsley
Served with mujadara or fried potato.

SHARE A BEAUTIFUL MESS

price per person € 27,50

Be surprised by our chefs as they serve a mix of meze from our menu. When ordering, please tell us if you prefer vegetarian, vegan or with meat.

Our grocery supplier makes sure that 70 percent of our vegetables has been grown in the Netherlands. Our chef cooks with the seasons.

Dietary requirements?
Let us know if you have any wishes or allergies.

HOMEMADE PASTRY

HONEY-PECAN PIE € 6,50
APPLE PIE WITH CARDAMOM-HONEY SAUCE
BROWNIE

DESSERTS

TAHINI-CUP € 9.50
with vanilla ice and cinnamon, with a topping of crushed sesame candy

ORANGE CAKE € 7,70
with a coconut cream topping

STICKY TOFFEE DATE CAKE € 7.50
with a scoop of vanilla ice and caramel sauce

WATERMELON € 6.50
with fetta and mint

AFFOGATO € 5.50
with vanille ice, topped with espresso and honeycardamom

FRESH SEASONAL FRUIT € 6.50

@abeautifulmess_amsterdam
www.abeautifulmess.nl

Powered by Refugee Company

THE MANOR HOTEL

As of June 2022, our pop-up-restaurant at The Manor Hotel will be open for a year. A big thank you to Eden Hotel Group for making us feel so welcome on this beautiful location. Eventually our staff will find jobs outside of A Beautiful Mess, we are also matching employees to paid jobs at Eden Hotel Group itself. The Sjoerd Dijkstra Foundation was founded by the founder of Eden Hotel Group and supports our social programs: together we share the same social mission.

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WINES

ENG

SPARKLING

XAREL-LO, PARELLADA, MACABEO

GOLD FIZZ CAVA BRUT - PENEDÉS, SPAIN

Cava is produced by the 'méthode champenoise', which results in a truly fresh taste and a nice sparkle that will roll across your taste buds with a slight thunder. This one will definitely ring your bell!

TREPAT

PINK FIZZ CAVA BRUT ROSE - PENED, SPAIN

Don't say, it can't be a party every day? When this bottle is on the table, the fun and party atmosphere will come naturally when the cork pops off this pink bubble. You can taste juicy red fruit such as strawberries and it has a dry aftertaste.

CHARDONNAY

JEAN DUMANGIN BLANC DES BLANCS PREMIER CRU - CHAMPAGNE, FRANCE

This blanc de blancs champagne matured for no less than thirty months 'sur lie', with yeast particles creating a fuller-bodied and richer type of champagne. It goes well with a broad variety of meals and also will do just fine as a nice and subtle aperitif.

WHITE

GRÜNER VELTLINER

WEINGUT GERHARD DEIM - KAMPTAL, AUSTRIA

This wine is made by a small family business that has been making grüner veltliner for generations. This one is loaded with refreshment, delicate acids and freshly ground white pepper.

PINOT GRIGIO

TREBORN - VENETO, ITALY

Together with WeForest, we plant a tree for each bottle we sell of this soft, organic pinot grigio. This way, we help fighting deforestation. So do good, while enjoying a nice glass of wine!

SAUVIGNON BLANC & SÉMILLON

LA COMBE DE GRINOU BLANC - BERGERAC, FRANCE

Right next to the Bordeaux region, the Cuisset family produces this Bergerac blanc. A special blend of fresh sauvignon blanc and sémillon, with juicy tropical fruit richness: two grape varieties that complement one another nicely.

VERDEJO

CORAZON DE LEON - TIERRA DE CASTILL, SPAIN

A verdejo with the heart (corazón = heart) at the right place. It roars (león = lion) with the vibrant fruit of citrus, yellow apples and ripe pears and won't let you go.

CHARDONNAY

CAVE ALIGNAN ICARE - CÔTE DE THONGUE, FRANCE

Alexander Krossa is a phenomenon in the Languedoc. He makes a great white Burgundy style in the south of France. Full, creamy and powerful with a certain freshness. Exotic ripe fruit is something you can taste here as well.

€ 5,80 € 29,00

€ 5,80 € 29,00

€ 69,00

€ 6,20 € 31,00

€ 5,50 € 27,50

€ 5,80 € 29,00

€ 4,60 € 23,00

€ 6,50 € 33,00

ROSÉ

PINOT GRIGIO

LA JARA ROSATO - VENETO, ITALY

Winemaker Paolo affectionately calls his light, fresh rosé with a hint of red fruit in the aftertaste, Vino Arrossendo, the blushing wine.

CABERNET SAUVIGNON, GRENACHE, CINSAUT

& SYRAH

CHATEAU DE VAUCLAIRE ROSÉ - AIX-EN-PROVENCE, FRANCE

Chateau de Vauclaire Rosé - Aix-en-Provence, France
Aix-en-Provence is the number 1 terroir for rosé wine.
Mother and daughter Adeline and Charlotte Sallier have joined forces as they produce a rosé which has that typical Provence-based refreshment.

RED

MERLOT, BRAUCOL & DURAS

€ 5,50 € 27,50

€ 5,90 € 29,50

L'HERBE FOLLE ROUGE - COTES DU THARN, FRANCE

'l'Herbe Folle' means something like 'the crazy herb'. Combining the obscure local grape varieties braucol and duras leads to a unique zest. Add the juicy fruit of merlot and a bio-dynamic farm-style edge and you just get an exiting glass of wine.

CABERNET SAUVIGNON

€ 4,60 € 23,00

FINCA LOS OLmos - MENDOZA, ARGENTINA

In Mendoza it is very hot during the day at high altitudes and in the evening the temperature can drop considerably. This ensures that the Cabernet grapes ripen gradually and the warm, ripe aromas fully come into their own. If you taste black currants and a pepper in this, then you're right.

MONTEPULCIANO

TORRE VINARIA - ABRUZZEN, ITALY

Montepulciano d'Abruzzo. Not only does it sound magical, it tastes like that too! This grape from the heart of Italy produces rich wines with silky tannins. Ideal as an companion to real Italian tomato sauce. You can taste cherries and other ripe red fruit in this wine.

RIOJA

€ 5,80 € 29,00

MARQUES DE TOMARES CRIANZA - RIOJA, SPAIN

Classic Riojas always steal the show at the table. Winemaker Isaac goes for 12 months aging in oak barrels, so that it goes perfectly with rich sauces, red meat and game dishes. You can taste blackberries, cherries and toast.

DESSERT

PEDRO XIMÉNEZ

€ 7,40 € 50,00

TAUROMAQUIA PEDRO XIMÉNEZ - ANDALUSIA, SPAIN

Actually, this sweet fortified wine from Pedro Ximénez grapes is officially a sherry. Not that it has any sherry characteristics. It does have rich aromas of raisins, dried figs, nuts and a syrupy structure.