

ARCA

The image features a complex, abstract geometric pattern composed of thick black lines on a white background. The pattern is characterized by a series of parallel lines that create a sense of depth and perspective. On the left side, there are several horizontal lines, some of which are slightly offset, creating a stepped effect. From these horizontal lines, diagonal lines extend towards the right, eventually meeting a series of vertical lines that form a grid-like structure. The overall composition is dynamic and architectural, with a strong emphasis on geometric forms and spatial relationships.

## COCKTAILS

### EARLY YEARS 14

Corralejo Reposado Tequila, St Germain, vanilla, pink grapefruit soda

## PETISCOS

### SELECTION OF BREAD 7

Duo of butter, extra virgin olive oil

### LULINHA E CAMARÃO 22.5

Baby squid, prawns, white wine, tomato chutney

### ATUM TATAKI 20

Tuna tataki, vegetable escabeche, chilli and basil

### VIEIRA PIL-PIL 22

Seared scallops, green pea purée, bacon, cumin pil-pil

### PICA-PAU 17

Beef fillet, pickled vegetables, sweet and spicy jus

### COGUMELOS PICA-PAU 15

Mushrooms, pickled vegetables, sweet and spicy jus

### PEIXE MARINADO 19

Yellow tail, coriander and citrus marinade, sweet potato purée, dried mulberries

### FIRST SUPPER 13

Campari, Aperol, clementine & bell pepper, Weiss beer

## MAINS

### ARROZ DE ESPARGOS 24

Seasonal asparagus, rice, Azores Island cheese

### BACALHAU À BRÁS 27

Salted cod, fried string potatoes, parsley, egg, black olives

### POLVO À LAGAREIRO 33

Roasted octopus, mashed sweet potatoes, piquillo peppers

### ROBALO 29.5

Seabass, cauliflower, roasted mushroom, fricassé sauce

### FRANGO PIRI-PIRI 24

Free-range chicken thighs, potato terrine, roasted lemon cabbage, piri-piri marinade

### LOMBINHO DE PORCO IBERICO 29.5

Roasted Iberian pork loin, bacon, migas, roasted spring onion, pepper jus

### LARGE TO SHARE

#### "POSTA MIRANDESA" 65

Roasted grass-fed Dutch beef fillet, seasonal vegetables, potatoes with garlic and caramelised onions, black pepper jus

### ARROZ DE MARISCO 51

Rice, shellfish, tomato, coriander

### LASTING MEMORIES 15

Cherry Heering, Sandeman Port, pandan, Pampero Anniversario, tonka

## SIDES

### BATATA ASSADA 7.5

Roasted potatoes, caramelised onion, parsley

### LEGUMES DE EPOCA 8

Seasonal vegetables, Kalamata olives

### ESCABECHE DE COGUMELOS 10

Shiitake mushrooms, egg yolk confit, panko, parsley

### GREEN SALAD 6

## SWEETS

### "CALDEIRADA" 11

Raspberry cremeux, olive oil cake, red bell pepper mousse, "caldeirada" granita

### CAFÉ COM CHEIRINHO 13

Barley parfait, whisky caramel sauce, chocolate air bubbles, coffee foam

### ARROZ DOCE 11

Rice custard, Saffron ice cream, caramelised apple, cinnamon puffed rice

### CAULIFLOWER TART 14

(Gault & Millau Dessert of the Year 2024)  
Peanut butter, green curry sorbet

### SELECTION OF CHEESES 17

Homemade jam

## ENJOY A CULINARY JOURNEY THROUGH ARCA IN THE FORM OF TASTING MENU

(Tasting menu must be enjoyed by the whole table)

### MENU CLASSICO 78 P.P.

#### PEIXE MARINADO

Yellow tail, coriander and citrus marinade, sweet potato purée, dried mulberries

#### ATUM TATAKI

Tuna tataki, vegetable escabeche, chilli, basil

#### ARROZ DE MARISCO

Rice, shellfish, tomato, coriander

#### LOMBINHO DE PORCO

Roasted Iberian pork loin, bacon, migas, roasted spring onion, pepper jus

#### "CALDEIRADA"

Raspberry cremeux, olive oil cake, red bell pepper mousse, "caldeirada" granita

#### CAFÉ COM CHEIRINHO

Barley parfait, whisky caramel sauce, chocolate air bubbles, coffee foam

#### PETIT FOURS

## ARCA BY HENRIQUE SÁ PESSOA

ARCA MEANS 'CHEST' IN PORTUGUESE. A CHEST CELEBRATING MODERN PORTUGUESE PLATES WITH ASIAN INFLUENCES, IN DISHES THAT ARE ENCOURAGED TO BE SHARED.

THE RESTAURANT IS BROUGHT TO LIFE WITH STRIKING ARTWORKS FROM OUR SIGNATURE ARTIST, RENOWNED DUTCH SCULPTOR JOEP VAN LIESHOUT, UNDER THE THEME OF THE "COURSE OF LIFE"

All prices include VAT and are quoted in Euros.

If you have any allergies or intolerances please inform your server.



SHARE YOUR ARCA EXPERIENCE @ARCAAMSTERDAM @HENRIQUESAPESSOA | ARCAAMSTERDAM.COM | Don't fancy calling it a night? Head to the bar for a cocktail or two!