

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 intersect to form a series of nested, elongated shapes, creating a sense of depth and movement. The lines are arranged in a way that suggests a three-dimensional structure, possibly a series of planes or a stylized architectural element. The overall effect is one of dynamic tension and visual complexity.

COCKTAILS

EARLY YEARS 16

Tecán Tequila Reposado, St Germain, vanilla, Fever-Tree pink grapefruit

FIRST SUPPER 14

Campari, Aperol, clementine & bell pepper, Weiss beer

LASTING MEMORIES 15

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

SIGNATURE DISHES

ATUM TATAKI 21

Tuna tataki, vegetable escabeche, chilli, basil

PICA-PAU 22

Beef fillet, pickled vegetables, Portuguese sauce

BACALHAU À BRÁS 28

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

ARROZ DE MARISCO ★ 60

Rice, shellfish, tomato, coriander

MAINS

ORZO & COGUMELOS 26

Orzo pasta, wild mushroom ragout, Azorean Island cheese

POLVO À LAGAREIRO 34

Roasted octopus, sweet potato mash, piquillo peppers

ROBALO 31

Seabass, cauliflower, Romanesco broccoli, fricassé sauce

LOMBO DE BORREGO 30

Roasted lamb loin, broad bean purée, summer vegetables, mint & tomato jus

PRESA IBERICA 34

Iberian pork presa, “Bolhão Pato” purée, seasonal clams

“POSTA MIRANDESA” ★ 68

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

SIDES

BATATA ASSADA 8.5

Roasted potatoes, caramelized onion, parsley

BROCOLO BÉBÉ 11

Roasted broccolini, sake & peanut butter sauce

LEGUMES DE ÉPOCA 11

Seasonal vegetables, Kalamata olives

GREEN SALAD 8

SWEETS

LEITE DE CREME & CITRONELA 14

Lemongrass-infused crème brûlée, raspberry sorbet

CAFÉ COM CHEIRINHO 14

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

MOUSSE DE CHOCOLATE QUENTE 13

Warm chocolate mousse, crème fraîche, lemon zest, extra virgin olive oil & sea salt

CAULIFLOWER TART 15

(Gault & Millau Dessert of the Year 2024)

Peanut butter, green curry sorbet

SELECTION OF CHEESES 17

Homemade jam

All prices include VAT and are quoted in Euros. If you have any allergies or intolerances please inform your server.

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

(Tasting menu must be enjoyed by the whole table)

MENU CLASSICO 78 P.P.

Wine pairing available 50 p.p.

BREAD SELECTION

Homemade butter selection, extra virgin olive oil chicken liver parfait

SALADA DE QUEIJO DE CABRA

Courgette tartare, goat's cheese foam, caramelized walnuts, figs, seasonal green leaves

ATUM TATAKI

Tuna tataki, vegetable escabeche, chilli & basil

ROBALO

Seabass, cauliflower, Romanesco broccoli, fricassé sauce

PRESA IBERICA

Premium Iberian pork presa, “Bolhão Pato” purée, razor clams

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.

THE RESTAURANT IS BROUGHT TO LIFE
WITH STRIKING ARTWORKS UNDER THE
THEME OF “THE COURSE OF LIFE”, BY
OUR SIGNATURE ARTIST, RENOWNED
DUTCH SCULPTOR JOEP VAN LIESHOUT.

PETISCOS

BREAD SERVICE 8

Homemade butter selection, extra virgin olive oil add chicken liver parfait +2 euro

SALADA DE QUEIJO DE CABRA 19

Courgette tartare, goat's cheese foam, caramelized walnuts, figs, seasonal green leaves

VIEIRA PIL-PIL 22

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

COGUMELOS PICA-PAU 18

Mushrooms, pickled vegetables, sweet & spicy jus

MEXILHÃO & XERÉM 18

Chilli-marinated mussels, infused corn bread, escabeche foam

FILTERED WATER SERVICE

4.5 euros per person

★ Made to share.



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