

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 triangular and quadrilateral shapes. The lines are arranged in a way that creates a sense of depth and movement, with some lines appearing to recede into the distance while others seem to come forward. The overall effect is a dynamic, almost architectural composition that fills the entire frame.

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 22

Tuna tataki, vegetable escabeche, chilli, basil

PICA-PAU 22

Dry aged sirloin, 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, matured Dutch cheese

POLVO À LAGAREIRO 34

Roasted octopus, mashed sweet potato, piquillo peppers

ROBALO 31

Seabass, cauliflower, asparagus, fricassé sauce

ARROZ DE BORREGO 35

Oven baked rice, stewed lamb shank, aioli, orange & parsley glaze

PRESA IBÉRICA 35

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

“POSTA MIRANDESA” ★ 68

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

FILTERED WATER SERVICE

4.5 euros per person

★ Made to share.

SIDES

BATATA ASSADA 9

Roasted potatoes, caramelised onion, parsley

BROCOLO ROMESCO 12

Broccolini, almond & garlic soffritto, roasted tomato sauce, grated cheese

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

ARROZ CREMOSO, MANGA & CÔCO 15

Sticky coconut rice & foam, mango & chilli 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 80 P.P.

Wine pairing available 50 p.p.

BREAD SELECTION

Homemade butter selection, extra virgin olive oil chicken liver parfait

CARPACCIO DE LIRIO

Yellowtail carpaccio, Portuguese ‘caponata’, pickled pearl onion

GAMBAS, CÔCO & GENGIBRE

Garlic prawns, ginger & coconut sauce, coriander, chilli

ROBALO

Seabass, cauliflower, asparagus, fricassé sauce

ARROZ DE BORREGO

Oven baked rice, stewed lamb shank, aioli, orange & parsley glaze

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.



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