

CARTER

BAR & KITCHEN

EST. 2014  
RESERVATIONS@BARCARTER.NL  
WWW.BARCARTER.NL  
VALERIUSSTRAAT 85-HS  
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**BAR SNACKS** (FROM 4PM UNTIL 11PM)

<b>Carter platter</b>	23
Selection of bar snacks <i>Verschillende bar snacks</i>	
<b>Oysters (half dozen or dozen)</b>	14/26
Served with lemon granité <i>Geserveerd met citroen granito</i>	
<b>Iberico beef 50 gr</b>	12
Smoked beef <i>Gerookt rundvlees</i>	
<b>Atom</b>	6
Salted yoghurt, beurre noisette and chili served with bread <i>Gezouten hangop, beurre noisette met chili, geserveerd met brood</i>	
<b>Lobster bitterballen (4 pieces)</b>	9
Tarragon mayonnaise <i>Kreeften bitterballen, dragonmayonaise</i>	
<b>Uncle Cees bitterballen (5 pieces)</b>	7
Beef bitterballs <i>Rundvlees bitterballen</i>	
<b>Spring rolls (5 pieces)</b>	6
Vegetarian spring rolls, homemade ponzu-chili mayonnaise <i>Vegetarische mini loempia's, huisgemaakte ponzu-chili mayonaise</i>	
<b>Classic Hot Dog</b>	7
Mayonnaise, mustard, ketchup, pickles and crispy onions <i>Mayonaise, mosterd, ketchup, augurk en krokante uitjes</i>	
<b>Edamame beans</b>	5
Green soybeans <i>Groene sojabonen</i>	
<b>Bar basics (all night)</b>	6
Roasted nuts, mixed olives <i>Geroosterde noten, gemengde olijven</i>	

**COCKTAILS**

<b>Americano</b>	8
Campari, soda, Martini Rosso	
<b>Caprese Liquida</b>	12
Bombay Gin, lemon juice, thyme & rosemary syrup, black pepper, fresh basil	
<b>Spritz</b>	8
Aperol, soda, prosecco	
<b>Market Mojito</b>	10
Bacardi Carta Blanco, lime juice, sugar syrup, mint leaves	
<b>Pornstar</b>	11
Vanilla vodka, passionfruit puree, vanilla sugar syrup	
<b>Old Fashioned</b>	12
Bulleit Bourbon, sugar syrup, pechauds bitters	
<b>Espresso Martini</b>	11
Ketelone vodka, espresso doppio, Kahlua, sugar syrup	
<b>Hugo</b>	9
St. Germain, soda, prosecco	

**LONGDRINKS**

<b>Moscow Mule</b>	9
Ketelone vodka, lime juice, angostura, ginger beer	
<b>Dark 'n Stormy</b>	9
Bacardi Carta Negra, lime juice, angostura, ginger beer	
<b>Paloma</b>	9
Blanco tequila, lime juice, soda	

**GIN & TONIC** (SERVED WITH FEVER TREE)

<b>Gin of the week</b>	...
<b>Bombay Sapphire</b> - lemon	8
<b>Tanqueray</b> - lime	8
<b>Hendricks</b> - cucumber	11
<b>Tanqueray No. Ten</b> - grapefruit	11
<b>Star of Bombay Sapphire</b> - ginger and lemongrass	12
<b>Gin Mare</b> - rosemary	12
<b>Mombasa</b> - kumquat	12
<b>Caorunn</b> - granny smith and juniper berries	13
<b>Monkey 47</b> - blackberries and lemongrass	13

**BEER**

<b>Grolsch</b>	2.75
<b>Grimbergen Blond</b>	3.5
<b>Pilsner Urquell</b>	3.75
<b>Texels Skuumkoppe</b>	4
<b>Peroni</b>	4.5
<b>APA Amsterdam Pale Ale</b>	4.5
<b>Two Chefs Brewing - Green bullet</b>	4.5
<b>Stender</b>	3.5

**WHITE WINE**

<b>Le Dropt, Sauvignon Blanc, Atlantique, FR</b>	4	22
<b>Domaine Quartaut, Chardonnay, Languedoc, FR</b>	5	26
<b>Gregoris, Pinot Grigio, Veneto, IT</b>	6	30

**ROSE WINE**

<b>Cinq, Grenache, Merlot, Languedoc, 2014</b>	4	22
<b>Fleur, Domaine de l'Amaurique, Grenache/Cinsault, Provence, FR, 2015</b>	6.5	36

**RED WINE**

<b>Carminucci Viabore Rosso, Sangiovese/ Montepulciano, Marche, IT</b>	4	22
<b>Domaine Muret, Syrah, Languedoc, FR</b>	5	26
<b>Bodegas Piqueras, Tempranillo, Almansa, ES</b>	6	30

**SPARKLING**

<b>Cava d'ARCIAC brut</b>	6	30
<b>Champagne Barons de Rothschild</b>		68