

Hi, welcome to Wadapartja. In this English translation you'll find all the food translated in English. We didn't translate the drinks, so please check the Dutch menu on the table for drinks.

#### Cake / Pie

- Snicker Cake 2.0 €5.50
- Cheesecake by Paais €5.50
- Yogurt Cake with Limoncello from Peize €5.50
- Variety of Cakes

Check the chalkboards or ask the staff

#### **Breakfast**

- Breakfast (until 11.30 am)
  - Fried Eggs €9.50
     Two slices of seeded sourdough bread with three fried local eggs
     With Porc Locale bacon +€2.20
     With organic cheese +€1.75
  - AH Cre-PE €11.50
     Three fluffy pancakes, mango cream, fresh fruit and agave syrup
     With Porc Locale bacon +€2.20
  - Grunnola Bowl €9.50
     Thick organic Greek yogurt with homemade granola, chia seeds, mango compote, pomegranate and fresh fruit
- Breakfast Plate €19.90 per person
   Variety of breakfast dishes with fresh juice and coffee/tea (can be vegetarian)
   (from 2 people & until 11:30)







#### Brunch

#### From 10:00 to 17:00

• Huevo Poncho 2.0 (can be vegan) - €11.90

Slice of toasted organic bread with avocado, poached egg, cherry tomatoes, radish slices, cress, and chives

Can be vegan with scrambled tofu-eggs +€0.00

Can be vegan with scrambled 1010-eggs +€0.00

With bacon +€2.20

• Eggs Benedictus - €12.50

Slice of toasted organic bread with bacon, two poached eggs, and homemade Hollandaise sauce

#### **BRUNCH PARTY**

Brunch Party All In \* - €29.75 per person
 Large table full of sweet and savory dishes including fresh juice, coffee/tea, and bubbles/mimosa
 (from 2 people & from 11:30)







<sup>\* -</sup> reserve 24 hours in advance to be sure, otherwise please check us on the spot for availability.



#### Lunch

#### From 11:30 AM to 5:00 PM

#### **Upside Down Sugar Cutie** - €10.50

French toast made from Luuk's Groningen sugar bread, served with Terschelling cranberry compote, fresh fruit, whipped cream, and cinnamon With bacon and agave syrup + €2.50

#### Drop the Beet - €10.90

Toasted organic bread from Luuk, homemade roasted beet hummus, salad mix, pickled green asparagus, cherry tomatoes, and radish With white cheese + €2.00

#### Pytagyros - €11.90

Pita from Luuk with tempeh gyros, stir-fried vegetables, Eemstuin lettuce, tomato, radish, and Wadapartia sauce

With white cheese + €2.00

#### Burraataatatata - €12.50

Slice of bread from Luuk with pesto and oven-roasted zucchini, fresh burrata, pickled raw ham from Boersma, Eemstuin lettuce, and tomato salsa

#### Salad Skinny Mackerel - €15.50

Biodynamic lettuce from Eemstuin, fresh North Sea mackerel, local egg, sweet potato, pickled onion, tomato, and lemon dressing With a slice of organic bread + €1.75

#### **Tou eem Taco** - €12.50

Corn tortillas with pulled beef from Groningen pasture-raised cattle with Chipotle peppers, Eemstuin lettuce, sweet pepper drops, pickled red cabbage, and fresh yogurt dressing

#### Classic Burgertime - €14.50

Burger (180g) from Groningen pasture-raised beef on a sesame bun with Porc Locale bacon, organic cheese, pickled onion, lettuce, fried egg, and Wadapartja sauce

#### Happy Burger - €13.90

Homemade vegan burger on a sesame bun with harissa mayo, Eemstuin lettuce, tomato, mango chutney, grilled zucchini, and bell pepper

#### Ikki's Club Sandwich - €14.75

Toasted seeded sourdough bread with better life \*\* chicken thigh, fried egg, Porc Locale bacon, Eemstuin lettuce, tomato, young organic cheese, and mustard mayo







#### On the Side

Sweet Potato - €5.90

Baked sweet potato with white cheese and harissa dip

**Oven Fries** - **€**5.75

With Parmesan cheese and truffle mayonnaise

#### Snacks

From 11:30 AM till closing

Chips & Dip - €8.50

Homemade chips with avocado smash

**Breeky Breeky** - €7.50

Pull-apart bread from Luuk with homemade beet hummus and sea salt butter

**Bibaborrelburrata** - €10.75

Burrata with homemade pesto, olives, sea salt, and toast

Nachos loaded! - €13.50

Homemade nacho chips, tomato salsa, cheddar, Greek yogurt, and chili sauce

Snack Bread - €9.50

Pull-apart bread from Luuk with herb butter and oven-baked cheddar





