



**D I N N E R**

**SUMMER SPECIAL - 1NUL8 SANGRÍA**

- Sangría de Cava €34,50
- Sangría Rosé de Verano €29,50

## Aperitif

MARINATED OLIVES thyme   garlic   citrus	4.50
GUACAMOLE gyoza crackers   togarashi	9.50
1NUL8 FLATBREAD basil garlic oil   basil hummus	9.50
EDAMAME kimchi oil   maldon salt	8.50
MOR OYSTERS   3 PIECES mignonette   shallots   lime	27.50

## Start & Share

COCKLES agli oil   white wine   flatbread	18.50
TUNA & KUMQUAT orange oil   dill   ponzu	24.50
STEAK TARTARE classic	17.50
TEMPURA GAMBAS chili mayonnaise   spicy sweet and sour cucumber	19.50
CARPACCIO XXL 200 grams   olive oil   maldon salt   basil drizzle	23.50
CEVICHE TOSTADOS sea bass   avocado   red onion   corn   lime	15.50
CRISPY CHICKEN FINGERS honey mustard   sesame	14.50
<b>PORK DISHES</b>	
PORK BELLY SKEWERS   3 PIECES guacamole   pico de gallo   lime   glaze	19.50
JOSELITO 50 GRAMS coppa   olive oil	22.50
PATA NEGRA 50 GRAMS melon   citrus   olive oil	19.50

## Salads

CAESAR little gem   soft boiled egg   croutons   anchovies parmesan   crispy chicken supplement: gambas	17.50 7.50
BURRATA marinated cherry tomatoes   mixed melon basil   arugula supplement: mortadella	21.50 5.00
GOAT CHEESE stewed figs   red port drizzle   honey musterd spinach   walnuts   little gem   sud 'n sol	16.50
BEEF TATAKI bean sprouts   lettuce   goma dressing   roasted sesame spring onion   crispy onion   avocado sweet and sour cucumber	22.50

## Doke Bowl

sushi rice   edamame   corn   wakame   avocado sweet & sour cucumber   radish   nori chips sesame dressing   japanese mayonnaise	12.50
<b>SUPPLEMENT:</b>	
SALMON   TUNA   BEEF   CHICKEN   EBI   CALIFORNIA	5.00 5.00 5.00 5.00 5.00 5.00

## Main

WHOLE CHICKEN half boneless   roasted   wild mushroom gravy	27.50
MUSSELS & GAMBA PASTA linguine   red pepper   garlic   white wine   olive oil parsley	27.50
SEA BREAM saffron risotto   shrimp   citrus   antiboise	22.50
DUTCH STEAK 200 GRAMS gravy   butter   bread	22.00
MELANZANE SCHNITZEL basil hummes   pomodori   arugula   parmesan cheese	18.50
PORK SCHNITZEL lemon sauce   coleslaw	18.50
1NUL8 DOUBLE WAGYU CHEESEBURGER brioche   little gem   sweet and sour cucumber cheddar   1nul8 sauce	19.50
CRISPY CHICKEN BURGER brioche   spicy mayonnaise   coleslaw	18.50
MEAT PLATTER beef skewers   flat iron steak   ribeye   whole chicken bimi   chimichurri   fries	150.00
<b>FROM THE JOSPER</b>	
TENDERLOIN 150 GRAMS	28.50
FLAT IRON STEAK 250 GRAMS	29.50
RIBEYE 350 GRAMS	47.50
TOMAHAWK 1000 GRAMS	125.00
WAGYU A5	0.65 CENT PER GRAMS

SERVED WITH CHIMICHURRI | CRISPY GARLIC | MALDON SALT

\*our meat is not halal, with the exception of the whole chicken.

## Sides

FRIET VAN DE FRIETBOUTIQUE mayonnaise	6.50
LOADED FRIES truffle mayonnaise   chives   parmesan cheese spicy cheddar   crispy onion   chili mayonnaise	10.50
CORN RIBS spicy kimchi sauce   chives	9.50
WAGYU FRIED RICE 100 grams   marinated egg yolk	42.50
BROCCOLINI romesco sauce   crispy parmesan cheese	13.50
LITTLE GEM crispy parmesan cheese   caesar dressing   croutons	10.50

## Desserts

OREO CHEESECAKE maraschino cherries   white chocolate ganache	14.50
TWISTED DAME BLANCHE whipped cream   chocolate ice cream warm vanilla chocolate sauce	9.50
BRULEE DONUT pistachio ice cream   pistachio sauce   pistachio crumble	15.50
TIRAMISU mascarpone   lady vingers   espresso	12.50
HALF BAKED cookie dough   vanilla ice cream	14.50
LAVA CAKE blueberry compote   raspberry sorbet ice cream	15.50
LOUIS VUITTON BAG 2 to 4 persons	75.00

## Sushi

<b>SIGNATURE ROLLS</b>	<b>8 PIECES</b>
<b>EBI MAKI</b> fried shrimp   tempura   avocado   kabayaki sauce	22.50
<b>FLAMED SALMON MAKI</b> fried shrimp   cucumber   salmon   unagi sauce	23.50
<b>CHICKEN MAKI</b> tatsuta   crispy onion   cucumber   spicy mayonnaise	19.50
<b>SPICY TUNA MAKI</b> tuna   avocado   cucumber   spicy mayonnaise	24.50
<b>1NUL8 SPECIAL ROLLS</b>	
<b>CRUNCHY BEEF MAKI</b> carpaccio   cucumber   enoki	19.50
<b>SALMON AVOCADO MAKI</b> salmon   avocado   sesame   mayonnaise	19.50
<b>SWEET POTATO MAKI</b> sweet potato   cucumber   wasabi crunch	16.50
<b>TUNA LOVERS MAKI</b> tuna   cucumber   mayonnaise   sesame	28.50
<b>RAINBOW MAKI</b> salmon   tuna   scallops   cucumber   mayonnaise   arare	23.50
<b>CRUNCHY TUNA MAKI</b> tuna tartare   crab   cucumber   gochujang	22.50
<b>1NUL8 SHRIMP MAKI   4 STUKS</b> crab   fried shrimp   avocado   guacamole spicy mayonnaise	24.50

## Sashimi

<b>SALMON   5 PIECES</b>	17.50
<b>TUNA   5 PIECES</b>	18.50
<b>MIX   9 PIECES</b>	22.50
<b>PONZU SALMON</b> salmon   wakame   ponzu   soy   trout roe	18.50
<b>PONZU TUNA</b> tuna   wakame   ponzu   soy   trout roe	19.50
<b>CHILI HOTATE</b> scallops   chili   wasabi soy   arare	21.50

## Nigiri

<b>SALMON</b> raw   flamed   crispy	<b>4 PIECES</b> 14.50
<b>TUNA</b> raw   flamed   crispy	17.50

## Platters

<b>MIX PLATTER</b> 3x 1/2 maki roll   8 pieces sashimi   4 pieces nigiri	75.00
<b>1NUL8 PLATTER</b> sashimi mix   4 pieces nigiri   4 pieces crispy nigiri   3 x maki roll	135.00
<b>CHEFS PLATTER</b> chef's selection of 5 sushi rolls	95.00

## Taco

<b>SALMON</b> wakame   wasabi soy   herring caviar	<b>3 PIECES</b> 22.50
<b>TUNA</b> wakame   wasabi soy   herring caviar	26.50

## Snacks

<b>* GUACAMOLE</b> gyoza crackers   togarashi	9.50
<b>* EBI TEMPURA   7 PIECES</b> chili mayonnaise   chives   lime	13.50
<b>MARINATED OLIVES</b> thyme   garlic   citrus	4.50
<b>* 1NUL8 FLATBREAD</b> basil garlic oil   basil hummus	9.50
<b>* EDAMAME</b> kimchi oil   maldon salt	8.50
<b>CAMEMBERT</b> honey   rosemary   roasted almonds   toast	15.50
<b>* NACHOS</b> guacamole   cheddar   sour cream   pico de gallo   red onion jalapeño	11.50
<b>CARPACCIO SLICES</b> truffle mayonnaise   pesto   pine nuts   arugula parmesan cheese	15.50
<b>* CRISPY CHICKEN BITES   5 PIECES</b> chili   teriyaki	13.50
<b>* FRIED CHEESE STICKS   6 PIECES</b> old cheese   chili sauce	8.50
<b>* BITTERBALLEN   7 PIECES</b> rotterdam musterd	9.50
<b>GAMBA AL PIL PIL</b> olive oil   garlic   chili pepper   grilled focaccia	14.50
<b>STIR FRIED BEEF</b> chili yakitori sauce   sesame   spring onion	14.50
<b>FRIKANDEL SPECIAAL   7 PIECES</b> mayonnaise   curry   red onion	8.50
<b>CHORIZO CROQUETTES   5 PIECES</b> aioli	13.50
<b>RIB FINGERS</b> teriyaki   chives	18.50
<b>CRISPY GYOZA</b> chicken   kimchi mayonnaise   spring onion	14.50
<b>* GRAND BORREL PLATEAU</b> olives   bitterballen   crispy chicken   mortadella guacamole   gyoza crackers   chorizo croquettes	32.50

\* can be ordered from Sunday to Thursday until 10:30 PM  
and on Fridays and Saturdays until 11:30 PM.

## White Wine

<b>1NUL8 SAUVIGNON BLANC</b> SAUVIGNON BLANC: FRANCE - LANGUEDOC mineral   dusty   crackling	6.50   35.00
<b>1NUL8 CHARDONNAY</b> CHARDONNAY: FRANCE - LANGUEDOC apricot   pear   white flowers	6.50   35.00
<b>BLUE NIGHT</b> MUSCAT: GERMANY - RHEINHESSEN exotic fruit   round & soft   light aftertaste	6.50   35.00
<b>PARINI PINOT GRIGIO</b> PINOT GRIGIO: ITALY - VENETO lemon   crispy green apple   fresh	8.00   42.00
<b>TRES PILARES VERDEJO</b> VERDEJO: SPAIN - RUEDA tropical fruit   balsamic   mineral character	8.50   44.00
<b>WILLY BAUER CELLAR</b> 99 GRÜNER GRÜNER VELTLINER: AUSTRIA - WEINVIERTEL ively & fresh   apple   white pepper	8.75   46.00
<b>MAISON CENTAUREE VIOGNIER</b> VIOGNIER: FRANCE - LANGUEDOC blooming   peach   apricot	9.00   48.00
<b>CLOUD BREAK CHARDONNAY</b> CHARDONNAY: U.S.A - CALIFORNIA smooth   tropical fruit   caramel	9.50   52.00
<b>RAPAURA SPRINGS</b> SAUVIGNON BLANC SAUVIGNON BLANC: NEW ZEALAND - MARLBOROUGH passion fruit   citrus   green apple	9.75   54.00
<b>ST. MICHEL-EPPAN PINOT GRIGIO</b> PINOT GRIGIO: ITALY - ALTO ADIGE soft & refined   apple   ripe pear	11.00   60.00
<b>BOGLE PHANTOM</b> CHARDONNAY CHARDONNAY: U.S.A. - CALIFORNIA vanilla   oak   round	11.00   60.00
<b>DOMAINE VRIGNAUD CHABLIS</b> CHARDONNAY: FRANCE - CHABLIS round   yellow stone fruit   minerally	90.00
<b>FIOU SANCERRE</b> SAUVIGNON BLANC: FRANCE - LOIRE delicate   stone fruit   spicy	95.00
<b>DOMAINE JEAN MONNIER &amp; FILLS</b> MERSAULT CHARDONNAY: FRANCE - MEURSAULT full & soft   buttery   citrus fruits	150.00

## Rose Wine

<b>1NUL8 ROSÉ</b> GRENACHE GRIS: FRANCE - LANGUEDOC red fruit   mineral   fresh	6.50   35.00
<b>MINUTY M</b> 1,5L   3L   6L GRENACHE, SYRAH: FRANCE - CÔTES DE PROVENCE fresh   spicy berries   tropical fruit	10.00   54.00 110.00   250.00   590.00
<b>CHÂTEAU D'ESCLANS</b> WHISPERING ANGEL GRENACHE: FRANCE - CÔTES DE PROVENCE red fruit   floral   smooth   round	12.50   65.00   130.00

## Red Wine

<b>1NUL8 MERLOT EMOTION</b> MERLOT: FRANCE - LANGUEDOC berries   cherries   spicy	6.50   35.00
<b>TORRE DE VEJAZATE</b> TEMPRANILLO TEMPRANILLO: SPAIN - LA MANCHA black fruit   hazelnut   balance	7.00   37.00
<b>PARINI MONTEPULCIANO</b> MONTEPULCIANO: ITALY - ABRUZZEN cherries   strawberries   berries	8.00   42.00
<b>MAISON CENTAUREE SYRAH</b> SYRAH: FRANCE - LANGUEDOC full flavour   blackcurrant   spicy	8.50   44.00
<b>DOMAINE MARTINOLLES PINOT NOIR</b> PINOT NOIR: FRANCE - LANGUEDOC cherries   spices   fine tannins	8.75   46.00
<b>SUSANA BALBO "CRIOS" MALBEC</b> MALBEC: ARGENTINIA - MENDOZA elegant   red fruit   vanilla	9.00   48.00
<b>SANTI RIPASSO</b> CORVINA, RONDINELLA: ITALY - VENETO warm & full   cherry jam   vanilla	11.00   58.00
<b>BOGLE PHANTOM RED</b> U.S.A: CALIFORNIA smoky   black fruit   full	13.50   74.00
<b>FINCA DE LA RICA RESERVA RIOJA</b> TEMPRANILLO, GARNACHA: SPAIN - RIOJA caramel   vanilla   floral   fruity	15.00   85.00
<b>CLEMENT DANIEL CHATEAUNEUF-DU-PAPE</b> COMPLEX, ASSEMBLAGE: FRANCE-RHONE complex   rich   cocoa nuts   spicy	90.00
<b>SANTI AMARONE</b> CORVINA, RONDINELLA: ITALY - VENETO red fruit   vanilla   sweet spices	95.00
<b>SANTA VITTORIA BARBARESCO</b> NEBIOLLO: ITALY - PIEMONTE roses   violets   vanilla	100.00

## Sparkling Wine

<b>JARAS BLANC DE BLANC</b> BY POMMERY	7.50   40.00
<b>JARAS ROSÉ BY POMMERY</b>	8.00   44.00

## Champagne

<b>RUINART</b> BLANC DE BLANCS ROSE	170.00 160.00
<b>VEUVE CLIQUOT</b> BLANC RICH BLANC	16.50   115.00 19.50   140.00
<b>DOM PÉRIGNON</b> VINTAGE BLANC VINTAGE BLANC LUMINOUS VINTAGE BLANC MAGNUM VINTAGE ROSE VINTAGE ROSE LUMINOUS VINTAGE ROSE MAGNUM	375.00 405.00 895.00 665.00 690.00 1.445.00

# Cocktails

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**MOJITO**  
bacardi | lime  
mint  
14.50

**SEX ON THE MEENT**  
bombay | passion fruit  
cranberry  
14.50

**MOSCOW MULE**  
belvedere | lime | gingerbeer  
14.50

**APEROL SPRITZ**  
aperol | cava  
12.50

**MATADOR**  
vodka | passionfruit puree  
vanille  
15.50

**DARK 'N STORMY**  
bacardi 8 | gingerbeer  
lime  
16.00

**ESPRESSO MARTINI**  
vodka | tia maria  
espresso  
15.00

**PORNSTAR MARTINI**  
belvedere | passion fruit  
vanilla | egg white  
15.00

**LIMONCELLO SPRITZ**  
limoncello | cava  
12.50

**SOUR LOVING**  
amaretto | cointreau | lime  
egg white  
15.00

**OLD FASHIONED**  
bacardi 8  
angostura bitter  
17.50

# Gin

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<b>1NUL8 PINK GIN</b> strawberries	10.00
<b>BOBBY'S</b> cloves with orange	10.00
<b>HENDRICKS</b> cucumber	10.00
<b>SIR EDMOND</b> cinnamon stick with orange	11.00
<b>SAKURAO</b> orange	11.00
<b>+ TONIC / ROSE LEMONADE</b>	5.25

