

Cocktails

Margarita tequila, triple sec & citroen	7.75
Piña Colada ananas, kokosmelk & rum	7.25
Tequila Sunrise tequila, jus d'orange & grenadine	7.50
Buenos Aires gin, cognac, rode vermouth en jus d'orange	7.95
Azul y Verde blue curacao, pisang ambon, marquis champagnoise	7.95

Bedidas especiales / Speciale dranken

Tequila blanca/wit & gold	3.95
Cuarenta y tres	4.75
Sangria keuze uit .5L karaf of 1L karaf	15.75 / 29.50
0.0 Bier	3.25

Entradas

Voorgerechten / Appetizers

- | | |
|--|------|
| 04 Guacamole con Tortillas | 5.75 |
| Mexicaanse avocado dip met maïstortilla's
<i>Mexican avocado dip served with corn chips</i> | |
| 05 Empanadas de Carne | 6.50 |
| De originele Argentijnse vleespasteitjes
<i>The original Argentinian meat patties</i> | |
| 06 Chorizos Caseros | 6.50 |
| Gegrilde Argentijnse worstjes
<i>Grilled Argentinian sausages</i> | |
| 07 Ají Relleno a las Brasas | 7.50 |
| Gegrilde rode paprika gevuld met kruidig gehakt
<i>Stuffed red pepper with seasoned minced meat</i> | |

Sopas

Soepen / soups

- | | |
|--|------|
| 24 Sopa de Cebolla | 6.25 |
| Pittige Argentijnse uiensoep
<i>Strong Argentinian onion soup</i> | |
| 23 Carbonada | 6.75 |
| De traditionele Argentijnse goulashsoep
<i>The traditional Argentinian goulash soup</i> | |

Carnes

Steaks

De steaks worden geserveerd met friet of gepofte aardappel, knoflooksaus en één visite naar de saladebuffet.

The steaks are served with french fries or baked potato, garlic sauce and one visit to the salad bar.

40 Churrasco de cuadril Argentijnse lendenbiefstuk <i>Argentinian rumpsteak</i> 250 g	22.50
41 Bife Angosto Argentijnse entrecot <i>Argentinian sirloin steak</i> 250 g	24.50
42 Filete de Lomo Argentijnse ossenhaas <i>Argentinian filet steak</i> 250 g	28.95
44 El Gringo Heerlijke Amerikaanse stijl rib-eye steak <i>Delicious USA- style rib-eye steak</i> 300 g	31.75
46 Filete de Ciervo Argentijnse hertenfilet 'zeer exclusief' <i>Argentinian deer filet 'very exclusive'</i> <u>indien voorradig</u> 250 g <u>when in stock</u>	34.50
43 Bife Ancho con Hueso Amerikaanse stijl T-bone steak <i>USA-style T-bone steak</i> 500 g	35.50

Platos Especiales

Speciale gerechten / Special dishes

Geserveerd met friet of gepofte aardappel, knoflooksaus en één visite naar de saladebuffet.

Served with french fries or baked potato, garlic sauce and one visit to the salad bar.

- 64 Grill Mixto Fierro (prijs per persoon) 35.50
600 gr mixed grill voor 1 persoon - 1200 gr mixed grill voor 2 personen
geserveerd op eigen tafelgrill met maïskolf
*600 gr assorted mixed grill for 1 pers. - 1200 gr assorted mixed grill for 2 pers.
served on table-grill with corn on the cob*
- 63 Combinación Dos Carnes 31.95
150 gr. ossenhaas en 150 gr. Entrecote
150 gr. filet steak and 150 gr. sirloin steak
- 60 Combinación Tres Tantos 35.95
150 gr. ossenhaas, 150 gr. entrecote en 150 gr. Lendebiefstuk
150 gr. filet steak and 150 gr. sirloin steak and 150 gr rumpsteak
- 80 Salmón Al Limòn min. 230 gr 22.95
Gegrilde zalmfilet, geserveerd met citroensaus
Grilled salmon filet, served with lemon sauce

Costillar de Cerdo y de cordero

Lamskoteletten en Spareribs

Lambchops and Spareribs

Geserveerd met friet of gepofte aardappel, knoflooksaus en één visite naar de saladebuffet. Uw eventuele 2e portie spareribs is gratis.

Served with french fries or baked potato, garlic sauce and one visit to the salad bar. A second portion of spareribs is free of charge.

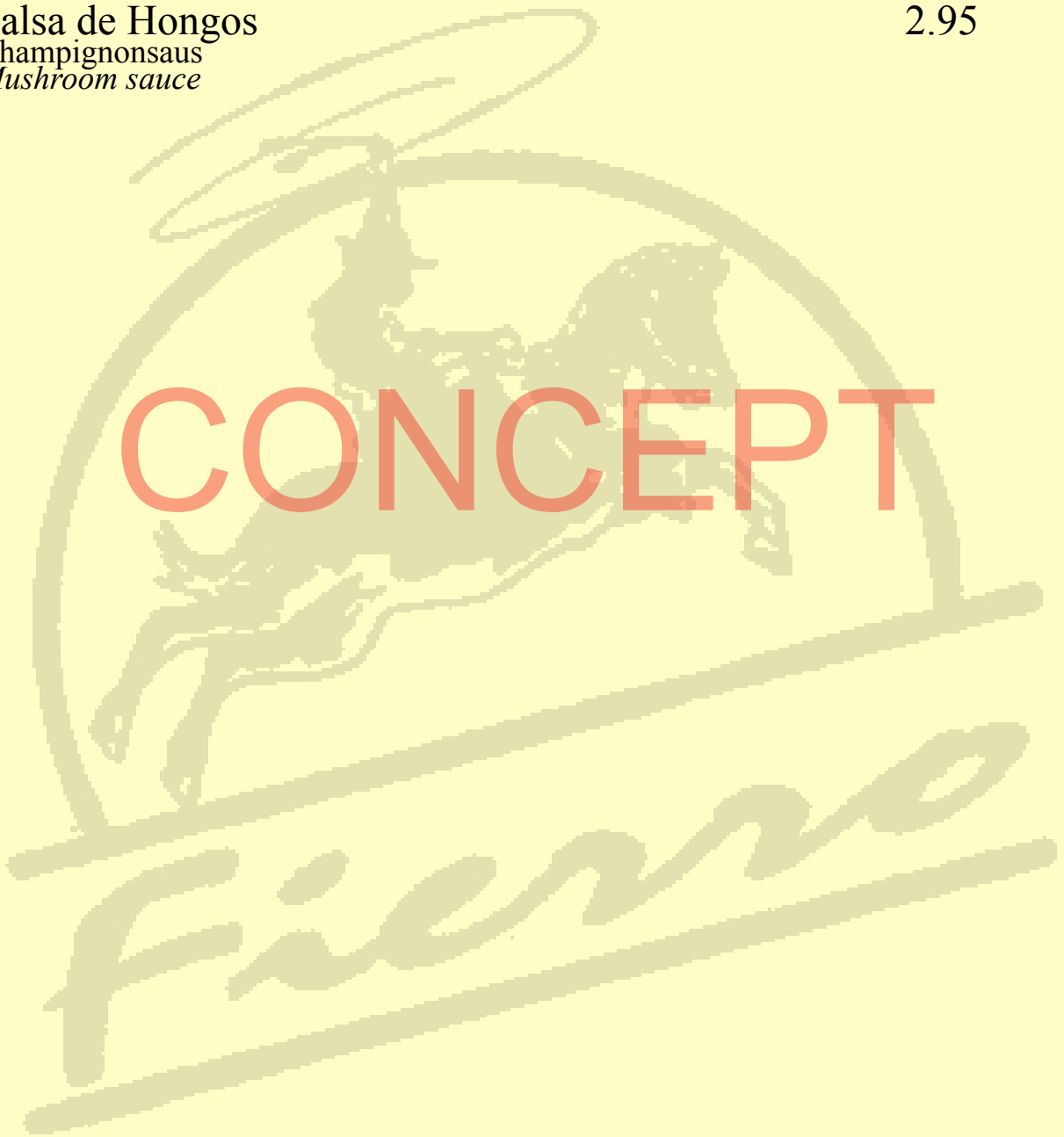
50 Ribs al ajo	22.95
Gegrilde spareribs met veel knoflook	
<i>Grilled spareribs with lots of garlic</i>	
51 Ribs Amsterdam	22.25
In sojasaus gemarineerde, gegrilde spareribs	
<i>In soja marinated, grilled spareribs</i>	
52 Ribs Picantes	22.95
Pittige gegrilde spareribs	
<i>Spicy grilled spareribs</i>	
53 Costillas de Cordero	26.75
Gegrilde lamskoteletten	
<i>Grilled lamb chops</i>	
350 gr	

Salsas

Sauzen / Sauces

Salsa de Pimientos Verdes 2.50
Groene pepersaus
Green pepper sauce

Salsa de Hongos 2.95
Champignonsaus
Mushroom sauce



Guarniciones

Bijgerechten / side dishes

70 Papas Fritas 2.95
Franse friet
French fries

71 Papa con Crema 3.25
Gepofte aardappel met speciale 'Fierro roomsaus'
Baked potato with special 'Fierro creamsaus'

78 Aros de cebolla 4.25
Gefrituurde uienringen
Fried onion rings

74 Maíz Desgranado 4.50
Warme maïskorrels met boter
Warm sweet corn with butter

72 Choclo a las Brasas 4.25
Gegrilde maïskolf grilled
Corn on the cob

79 Champiñones a la Provenzal 6.25
Gebakken champignons met knoflook en kruiden
Fried mushrooms with garlic and ne herbs

Bufete de Ensaladas 6.50
Per bezoek per persoon / Per visit per person

Stel zelf uw salade samen aan ons uitgebreide saladebuffet,
met keuzen uit '1000 islands' en 'vinaigrette' dressing
Prepare your own salad at our generous salad bar.
Choose between '1000 islands' en 'vinaigrette' dressing

Postres

Nagerechten / Desserts

87 Flan Casero Crèmekaramel pudding <i>Caramel pudding</i>	6.50
83 Helado Mixto Gemengde ijs met slagroom <i>Mixed icecream with cream</i>	6.50
88 Dama Blanca Vanille-ijs met chocoladesaus <i>Vanilla icecream with chocolate sauce</i>	6.50
82 Merengada de Chocolate Gevulde soesjes met ijs en chocoladesaus <i>Profiteroles with icecream and chocolate sauce</i>	8.50
84 Don Rafael Vanille-ijs met walnoten en whisky <i>Vanilla icecream with whiskey and walnuts</i>	7.95
85 Panqueques Flameados Flensjes met ijs, geflambeerd met Grand Marnier. <i>Pancake with icecream and Grand Marnier</i>	8.75

CONCEPT

Filero

el Té, Café y algo más

Thee	2.75
Koffie	3.25
Koffieverkeerd	4.50
Espresso	2.95
Dubbel Espresso / Double Espresso	3.75
Cappuccino	3.75
Warme Chocolademelk	4.25
Café con Crema	4.25
Koffie met slagroom <i>Coffee with cream</i>	
Carajillo	6.25
Koffie met een scheutje cognac <i>Coffee with brandy, Spanish style</i>	
Café Irlandés	7.25
Irish Coffee	
Café Criollo	7.25
Koffie met kahlua en tequila <i>Coffee with kahlua and tequila</i>	
Café Francés / Español / Italiano	7.25
Koffie met Grand Marnier / Tia Maria / Amaretto	
The Mystery H (Argentijnse cognac)	6.50
Courvoisier	5.50
Remy Martin (V.S.O.P.)	5.95
Martell	5.50
Calvados	5.50
Armagnac	5.50
Licores / Liqueurs	
Quemaita (Argentijnse likeur)	5.95
Tia Maria, Kahlua, Cointreau, Amaretto, Sambuca, Passoa, Safari, Grappa, Baileys, Pisang Ambon, Malibu	5.75
Grand Marnier, Drambuie	5.75
Boswandeling	5.50

Refrescos

Bebidas sin alcohol / Frisdranken o.a.: cola/light, 7-up, Tonic, sinas, bitter lemon	2.95
Appelsap, Cassis	3.25
Spa-rood, Spa-blauw	2.95
Chocomel, Fristi	3.25
Ijsthee / Ijsthee Green	3.25
Verse Jus d'orange	3.95
Ramlösa Natuurlijk mineraalwater met koolzuur (0,75 liter)	5.95
Cervezas / Bier Quilmes origineel Argentijns bier	4.95
Fluitje	2.75
Pul	3.25
XXL Pul	6.00
Indien voorradig: Tarwebok, Lentebok, Herfstbok	3.95
Wieckse Witte	3.95
Corona	4.75
Desperados	4.75
Jenever jong/oud/bessen	3.95
Vieux	4.50
Gin, Vodka, Rum	4.95
Bacardi, Bacardi Lemon	4.95
Sherry medium / dry	4.25
Port rood/wit	4.25
Martini rood/wit/droog	4.25
Pernod, Campari	3.25
Ballantines, Jameson, Jack Daniels	5.75
Johnny Walker Red Label	5.50
J.W. Black Label, Dimple, Chivas Regal	6.50
Southern Comfort	5.50

Vinos

Wijnen / Wines

Astica Chardonnay (Mendoza, Argentina) 31.95

Heldergele, zachte, ronde en fruitige chardonnay met geuren van appel en tropisch fruit.

A clear, soft, round, and fruity Chardonnay with scents of apple and tropical fruit.

El Abasto Cabernet Sauvignon (Mendoza, Argentina) 41.95

Robijnrode Cabernet met de geur van kersen, rode bessen, bramen en een snufje zoete kruiden. Zachte tannines, prettige zuren.

Ruby red Cabernet with the scent of cherries, red berries, blackberries, and a hint of sweet spices. Soft tannins, pleasant acidity.

El Abasto Malbec (Mendoza, Argentina) 39.95

Prachtige intensrode Malbec met paarse tinten. Geuren van rijpe pruimen, aardbeien en bramen. Zijdezachte smaak met rijpe tannines en een fijne zuurgraad.

Beautiful intense red Malbec with purple hues. Scents of ripe plums, strawberries, and blackberries. Silky taste with ripe tannins and fine acidity.

La Posta Malbec "Pizzella" (Mendoza, Argentina) 46.95

Krachtige, intense malbec met geuren en smaak tonen van bessen, zwarte kersen, vanille, kruiden en chocolade.

Powerful, intense Malbec with aromas and flavor notes of berries, black cherries, vanilla, spices, and chocolate.

Carmen Insigne Merlot (Central Valley, Chili) 35.95

Diep robijnrode merlot, met intense geuren van chocolade, peper en rijp fruit en een volle krachtige smaak met verleidelijke tonen van sappig fruit.

Deep ruby red Merlot, with intense aromas of chocolate, pepper, and ripe fruit, and a full, powerful taste with seductive notes of juicy fruit.

Rioja Crianza (Spanje) 28.50

Karaktervolle, krachtige Spaanse rode wijn.

Characterful, powerful Spanish red wine.

Champagne Moët & Chandon 35.25
Brut imperial (375 ml)

Champagne Moët & Chandon Brut Imperial 65.00
Brut Imperial (750 ml)

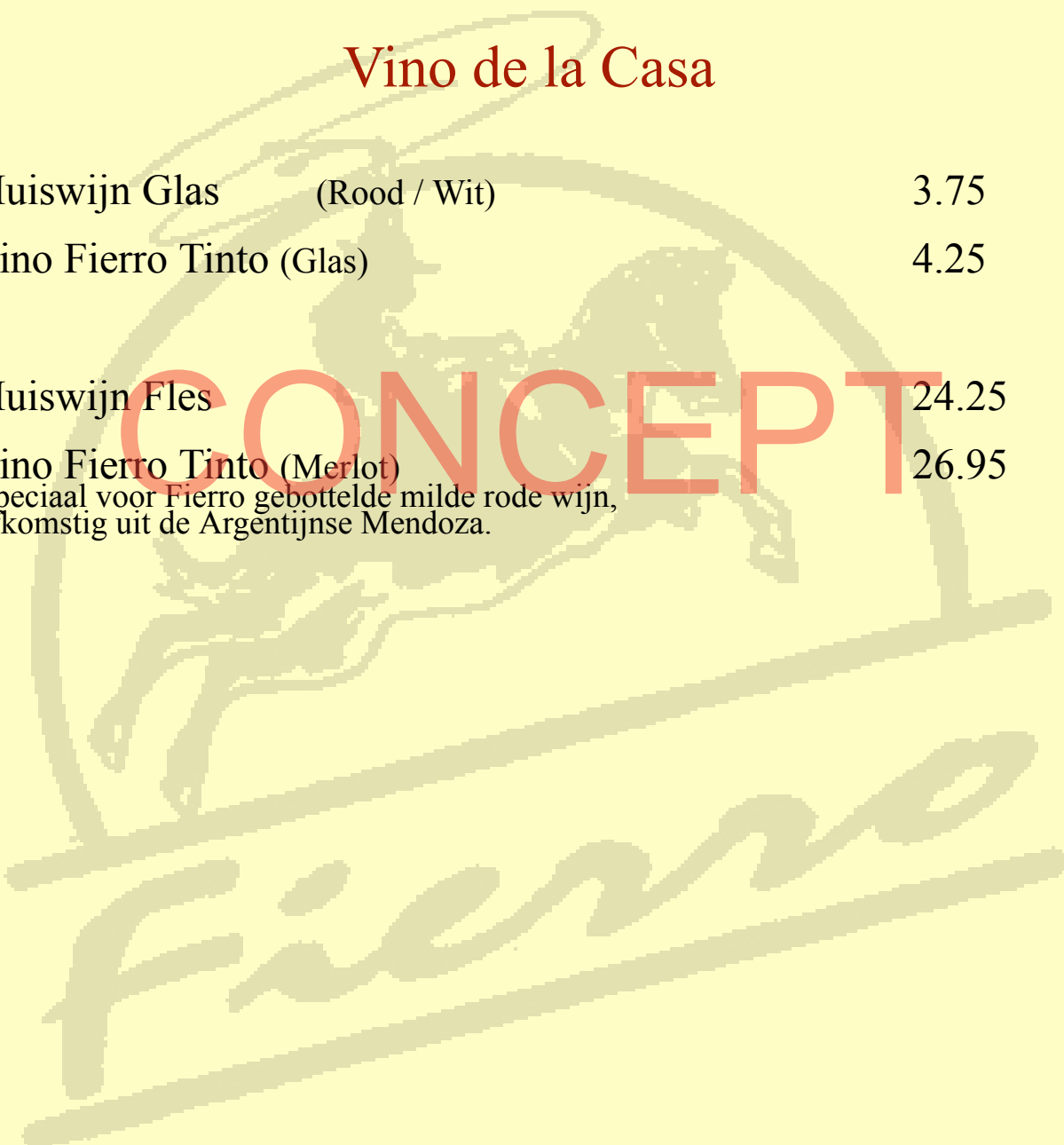
Vino de la Casa

Huiswijn Glas (Rood / Wit) 3.75

Fino Fierro Tinto (Glas) 4.25

Huiswijn Fles 24.25

Fino Fierro Tinto (Merlot) 26.95
Speciaal voor Fierro gebottelde milde rode wijn,
afkomstig uit de Argentijnse Mendoza.



Gasten WIFI →



We prepare your food fresh; you can choose the spiciness of your dish on a scale of 1-5, with 1 being the lowest and 5 being the highest. Curries with the Green colors can be prepared veg.

AUTHENTIC DEVI

KUMBHAKARNA THALI

Non veg

Appetizer

Samosa, chicken chat, Fish pakora

Main course

Dal Tadka, palak paneer, Choice of butter chicken or chicken tikka masala, Tandoori Mix grill served with naan & rice.

Desserts

Chak hao kheer

2 Person 85,00

4 Person 165,00

6 Person 240,00

VEGETARIAN

Appetizer

Samosa, paneer pakora, Aloo stick

Main course

Dal Makhani, Bhindi Masala, choice of Malai Kofta or Tandoori Paneer Tikka, Tandoori Mix Veg grill served with naan & rice.

Desserts

Gajrela

2 Person 81,00

4 Person 157,00

6 Person 230,00

CHEF'S SPECIAL THALI

CHEF KUMAR Special Rajasthani Veg Thali **30.00**

Rice, Roti, Dry Papad, Dal Panchmel, Bhindi Masala, Saag, Rajasthani Mix Veg, Paneer Angara, Lehsun ki Chutney, Coriander Chutney, slices of green salad & Amrakhand served on authentic dinner set.

CHEF SURENDRA Special Kashmiri Mutton Thali **32,00**

Rice, Roti, Dry Papad, Ured Dal, Mutton rogan josh, Saag, Seasonal Mix Veg, Gundruk Chutney, Aam Ki Chutney, slices of green salad & Chak Hao Kheer served on authentic dinner set.

CHEF SANTOSH Special Mithila Fish Thali **31.00**

Rice, Roti, Dry Papad, Dal Tadka, Ganga Fish Angara, Saag, Seasonal Mix Veg, Dry Prawn Chutney, Tomato Chutney, slices of green salad & Gajrela served on authentic dinner set.

STREETFOOD

1. Pani Puri (4 st.) Normal / spicy **6,00**

Hollow deep fried dough balls filled with chickpeas, boiled potatoes with Indian spice water.

2. Chana Chaat **6,50**

Boiled chickpeas with finely chopped red onion, tomato, lime and chaat masala

3. Aloo stick **6,50**

Boiled potatoes marinated with spicy batter and deep fried.

4. Chicken Chat **7,50**

Roasted boneless chicken prepared with Indian spices sweet/sour spiced.

5. Masala Papad **5,50**

Crispy fried papads topped with spices, tomatoes, and onions.

SOUPS

6. Kashmir Mushroom Soup **7,50**

Chopped Kashmiri Mushroom & Creamy Soup

7. Dal soup **6,25**

Lentils dal soup served with fresh coriander

8. Ragi Soup **7,25**

Ragi flour (finger millet), mixed vegetables, and spices. served with fresh garlic.

APPETIZER

- 9. Panjabi Samosa** 5,95
Deep fried puff pastry filled with seasoned vegetables
- 10. Veg Pakora** 5,85
Fresh chopped seasonal vegetables in a mildly authentic homemade spiced batter garlic and deep fried
- 11. Ganga Fish pakora** 7,55
deep-fried fish coated with well-seasoned spiced gram flour and batter.
- 12. paneer pakora** 8,25
Fried slices Indian cheese marinated in spiced gram flour.
- 13. Kashmiri Chicken Chilli** 8,55
Roasted chicken stir fried with fresh capsicum, onions, tomatoes and chilli sauce.
- 14. Kashmiri Mushroom chilli** 7,55
Mushroom stir fried with fresh capsicum, onions, tomatoes and chilli sauce.
- 15. Kashmiri Prawn chilli** 9,40
King Prawn stir fried with fresh capsicum, onions, tomatoes and chilli sauce.

TANDOORI DISHES

Tandoori is a dish that is prepared in the traditional Indian Tandoori clay oven. These are served with rice or naan.

- 16. Tandoori Chicken full (with bone)** 20,25
Spiced marinated chicken, roasted in the tandoori oven
- 17. Tandoori Indian prawns** 23,75
Large prawns marinated in Indian spices, roasted in the tandoori oven
- 18. Tandoori Chicken tikka** 22,00
Pieces of chicken breast seasoned with Indian spices and a touch of garlic marinade, roasted in the tandoori oven
- 19. Tandoori lamb tikka** 24,50
Pieces of lamb seasoned with Indian spices and a touch of garlic marinade, roasted in the tandoori oven
- 20. Tandoori paneer tikka** 21,50
Indian cheese marinated in Indian spices with onions, capsicum and green peppers
- 21. Tandoori fish tikka** 21,75
Option of Victoria was or cod fish from the tandoori oven marinated with spices

22. Tandoori Lamb Chops	24,50
Lamb chops marinated in Indian spices, roasted in the tandoori oven	
23. Tandoori Soya Chops	21,50
Soya chops marinated in Indian spices, roasted in the tandoori oven.	
24. Tandoori Mix grill	24,75
Combination of Tandoori chicken, Chicken tikka, Lamb tikka and Lamb chops Combination	
25. Tandoori Mix Veg grill	22,50
Combination of different vegetables and paneer, roasted in the tandoori oven	

VEGETARIAN & VEGAN CURRY

26. Malai Kofta	23.95
<i>Tender rolls of grated paneer with nuts prepared in a creamy curry sauce.</i>	
27. Vegetable Korma	23.95
<i>Seasonal vegetables and paneer prepared in a creamy curry sauce made from cream, coconut and different types of nuts.</i>	
28. Shahi Paneer	23.95
<i>Homemade Indian cheese prepared in a golden creamy curry sauce with butter.</i>	
29. Palak Paneer	22.95
<i>Indian cheese prepared in a spiced curry sauce with spinach and mildly fragrant herbs.</i>	
30. Paneer Angara	22,00
<i>Prepared in the Chef's secret spices thick curry soup with Indian cheese in smoke flavor.</i>	
31. Rajasthani Mixed Vegetables	22.95
<i>Fresh seasonal vegetables and paneer prepared in a mildly spiced curry sauce with onion and tomatoes.</i>	
32. Bhindi Masala	18.95
<i>Okra prepared with fresh onion, tomatoes, garlic and ginger.</i>	
33. Daal Tadka	19.95
<i>Indian yellow lentils (chickpea lentils) prepared with fresh garlic, onion and tomatoes.</i>	
34. Daal Makhani	22.95
<i>Urid beans, red kidney beans and yellow split peas all prepared together with milk and butter.</i>	

NON-VEGETARIAN CURRY

35. MURGH MAKHANI (Butter Chicken) 23.75

Grilled chicken fillet prepared in a creamy curry sauce made from cream, coconut and various types of nuts.

KORMA

Prepared in a creamy curry sauce with coconut and various types of nuts.

36. Chicken Tikka Korma 25,20

37. Lamb Korma 26,85

38. Fish Korma 26,50

ANGARA

Prepared in the Chef's secret spices thick curry soup with smoke flavor.

39. Chicken Angara 22,85

40. Lamb/Mutton Angara 27,65

41. Ganga Fish Angara 23,75

KASMIRI ROGAN JOSH

Prepared in a spicy curry sauce with yogurt and authentic homemade hot spices from Kashmir.

42. Chicken Rogan Josh 23,05

43. Lamb/Mutton Rogan Josh 26,90

44. Fish Rogan Josh 23,10

BIRYANI DISHES

Prepared with basmati rice in combination with authentic biryani masala nuts and herbs. Served with raita.

45. Vegetable Handi Biryani 23,05

46. Chicken Handi Biryani 23,95

47. Lamb Handi Biryani 27,10

48. Prawn Handi Biryani 27,50

49. Mixed Handi Biryani 28.95

TANDOORI BREAD

50. Tandoori roti 3,00

Wholemeal bread made in the clay oven

51. Plain naan 3,00

White sourdough bread baked in the tandoor

52. Butter naan 4,00

White sourdough bread baked in the tandoor and brushed with fresh butter

53.Keema naan 5,00

White sourdough bread filled with seasoned minced lamb

54. Cheese naan 4,50
White sourdough bread filled with cheese

55. Lacha paratha 4,50
Layered wholemeal bread prepared with butter

RICE

56. Plain rice 4,50
Long grain Steam basmati rice

57. Jeera Rice 5,00
Long grain Basmati rice with cumin seeds

58. Masala Pulao 7,00
Long grain Basmati rice cooked with Pulao masala and nuts

CONCEPT

DESSERTS

59. Kulfi 7,20
traditional Indian ice cream with nuts

60. Chak hao kheer 7,00
An authentic Manipuri divine delicacy rice pudding, made of forbidden black rice, coconut, milk and sugar.

61. Gajrela 8,25
Simmering fresh grated carrots with full fat milk, sugar, ghee and nuts.

62. Amrakhand 8.10
Mango ice cream

DEVI AUTHENTIC DRINKS

63. Chai 7.50
Milk tea

64. Panjabi lassi 8.00
Creamy frothy yogurt-based drink