



## APERIO BITES

### Zaa'tar Focaccia 7 🍷

*Arbequina Olive Oil*

### Gordal Olives 8 🍷

*From Priorat*

### Gillardeau Oysters (3pcs) 14

*Served W/ Lemon*

### 50/50 Spanish Cold Cut 15

*Chorizo & Salchichon Iberica*

### Enigma Picanha 18

*By de Laet & Van Haver*

### Lola Montez "Tomme Flower Cheese" 15 🍷

*Selected by Fré Van Tricht*

### Beef Croquettes 17

*Spiced Hummus & Lemon Pepper Mayo*

### Padron Peppers 11

*Aioli & Smoked Sea Salt*

### Canned Mini Sardines 14

*Spiced Olive Oil*

**BRAVE  
WINES,  
FEARLESS  
FOOD.**

 [cantine\\_antwerp](#)

## SMALL PLATES



### Labneh Dip 14

*Bbq Carrots / Pistaccio / Dukkah*

### Smashed & Crisp Potatoes 12

*Salsa Verde / Garlic Aioli / Barilotto*

### Cooked Iberico Y Straciatella (vegan) 17 / 15

*Taggiasche Pesto*

### Tuna Tartare 22

*Bottarga / Lemon Verbena / Pan Caraseau*

### Smoked vitello 23

*Caper Leaves / Rosemary / Timut Aroma*

## BIG PLATES

### Riz Pilaf 22

*Dry Aged Beef Chunks / Spiced Yoghurt*

### Paccheri Pasta "Cacio E Pepe" 21

*Black Pepper Crumble*

### Bucatini Alla Vongole 24

*Garlic / Fennel*

### Monkfish 25

*Courgetini / Fregola Sarda*

### Steak Bavette "Ras El Hanout" 27

*Choron / Broccolini (+ fresh fries 6)*

## DESSERTS

### Millefeuille Baklava 13

*Pistachio / White Chocolate*

### Ceci N'est Pas Une Mousse Au Chocolat 14

*Praliné Foam / Passion Fruit / Olive Oil*

### Espresso Martini 14

*Something to wake & f\*ck you up*

**All of our plates are for sharing and will be served as they're finished.**

*Ask for our allergen card.*