

SNOB

AMSTERDAM

09:00 - 15:00

Sucuk Benedict (A-C-G)

Brioche bread topped with roasted eggplant red paprika dip, green salad, poached egg and sucuk (Turkish sausage)

19,5

Yaya Çilbır (A-C-G-F)

Strained yoghurt topped with sauteed minced meat, poached egg, served with sourdough bread

19,5

Çakallı Menemen (A-C-G-F)

Tomato, onion, garlic and cheese blended with eggs, served with sourdough bread

17

+ Sucuk

5

Scramble Eggscape (C-G-F)

Strained yoghurt topped with spiced cubed potatoes, scrambled eggs, avocado and greens

18

Morning Salad (G)

Tomatoes, cheese, crushed green olives, insalata mix and pumpkin seed

16

Bosphorus Sharing Rhapsody (for 2 people) (A-G-N)

Sucuk (Turkish sausage) and halloumi, simit, honey and clotted cream, za'atar hummus, cheese plate, tahini and molasses dip, tomatoes and cucumber, crushed green olives, sweet chilli jam, roasted eggplant red paprika dip, served with sourdough bread and tea pot

45

Croque Madame With Pastrami (A-C-G)

Toasted brioche layered with velvety béchamel, pastrami, melted cheese and parmesan, topped with a sunny side up egg and fresh chives

18,5

Crispy Börek Harmony (A-C-G-F)

Phyllo pastry rolls filled with spiced potato mash, strained yoghurt, greens, poached egg, grated parmesan and red pepper sauce

18,5

Kuymak (A-G)

Butter, string cheese, corn flour

18

+ Truffle Mushroom

3

French Toast (A-C-G)

Caramelized brioche bread, pastry cream, seasonal fruits, strawberry, home-made red fruits marmalade, maple syrup, almond

17

Dua Lipa (A-C-E-F-G-H)

Crispy kadaif-coated brioche slices filled with pistachio cream, served with vanilla ice cream, olive oil and sea salt

14,5

Momo Pancake (A-C-G)

3 pancakes served with pastry cream, home-made red fruits marmalade and banana

13,5

Extras

+ Sunny Side Up 2,5

+ Poached Egg 2,5

+ Cheese Platter 10,5

+ Olives 3,5

+ Sucuk · Halloumi 7

+ Honey · Clotted Cream 4,5

+ Tahini · Molasses 4,5

+ Sweet Chilli Jam 4,5

+ Avocado (1/2) 3,5

+ Simit 3

+ Butter 3,75

+ Ajvar · Yoghurt 4,25

morning

12:30 - 21:30

- Classic Burger (100 gr / 200 gr) (A-C-G-O)

15/18
- Beef patty, cheddar, relish and Snob sauce
- Benji Burger (100 gr / 200 gr) (A-C-G-O)

16,5/19,5
- Beef patty, cheddar, smoked beef, crispy onions, relish and Snob sauce served topped with a mac & cheese ball
- Black Truffle Burger (100 gr / 200 gr) (A-C-G)

16,5/19,5
- Beef patty, cheddar, truffle mayonnaise, crispy onion and smoked beef
- Gourmet Veggie Burger (100 gr) (A-C-G-O)

15
- Plant-based patty, cheddar, cucumber, crispy onion, relish, Snob sauce served with a mac and cheese ball on top

- Zinger Rock Burger (A-C-G)

15
- Crispy chicken, cheddar, coleslaw, sweet chilli and Snob sauce

Brioche buns baked in-house, every day.

Extras

- + Sweet Chilli

2

+ Sriracha

2

+ Ketchup

1,5
- + Spicy Mayonnaise

2

+ Mustard

1,5

+ Mayonnaise

1,5

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French Fries (C)

6

Truffle Parmesan Fries (C-G)

9

Corn Ribs (G)

8

Bitterballen (6 pcs) (A-E)

8,5

Mac & Cheese Balls (4 pcs) (A-G)

9,5

One Piece 2,5

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Dua Lipa (A-C-E-F-G-H)

14,5

Momo Pancake (A-C-G)

13,5

15:30 - 21:30

- Salmon Bowl (D-F-N-O)

19,5
- 100 gr salmon, edamame, beetroot pickle, chickpeas, red bell pepper, avocado, onion pickle, cherry tomatoes, quinoa, lettuce, red radish, spring onion
- + Salmon (100 gr)

9,5
- Falafel Bowl (A-F-G-H-O)

17
- 100 gr chickpeas fritters, baby corn, chickpeas, quinoa, edamame, onion pickle, mozzarella, pesto sauce, red bell pepper, Mexican beans, cherry tomatoes, beetroot pickle, red radish, lettuce
- + Falafel (100 gr)

6
- Chicken Bowl (F-G-O)

17,5
- 150 gr chicken breast, baby corn, basmati rice, chickpeas, guacamole sauce, red bell pepper, Mexican beans, salsa sauce, avocado, sweet chilli sauce, spring onion
- + Chicken (150 gr)

7,5

Extras

- + Vinaigrette

3

cocktails

classics

Mimosa	10,5
Aperol Spritz	10,5
Bloody Mary	12
Mojito	12,5
Espresso Martini	12,5
Pornstar Martini	12,5

signatures

Pera	12,5
Bombay Sapphire gin, passion fruits, grape juice	
Cherry Lady	12,5
Jameson, cherry liqueur, orange and lime	
G-House	12,5
Bombay Sapphire gin, fresh mint, cucumber and lime	

mocktails

Tropical	8,5
Pineapple, passionfruits and apple	
Blueberry Iced Tea	8,5
Lime, iced tea peach, fresh mint and red fruits	
Pear and Ginger	8,5
Ginger ale tonic, lime, pear	

draft

Heineken (A-O) 25cl	4,5
Heineken Pint (A-O) 40cl	7,5
Affligem (A-O) 30cl	6
Affligem Pint (A-O) 50cl	10

bottle

Radler (A-O)	5,5
Brand Weizen (A-O)	6,5
Heineken 0.0% (A-O)	4,5

red

Integro Primitivo (O)
Puglia IGT - Italy (Organic)



6



25

red

Bodega Norton Malbec Reserva (O)
Mendoza - Argentina

8

34

white

Misty Cove Estate (O)
Sauvignon Blanc - Marlborough - New Zealand (Gold Medal)

6

25

white

Bodega Norton Chardonnay Reserva (O)

8

34

rosé

Bodega Norton Finca La Colonia Rosé (O)
Cabernet Sauvignon / Merlot - Mendoza - Argentina

6

25

rosé

Miss Alma Cersius (O)
Cinsault / Grenache - Languedoc IGP Pays d'Oc - France

8

34

sparkling

Prosecco Casa Canevel Extra Dry (O)
Glera - Venice - Italy

8

39

Hendrick's
Bombay Sapphire

8,5
6,5

Baileys (G)

6,5

Licor 43

6

Jägermeister

5

Absolut

6,5

Limoncello Fiorito

6,5

Grey Goose

8,5

Jameson - Irish

6,5

Bacardi

6,5

The Glenlivet 15 - Speyside Single Malt

10

Espresso	3,5/4,5
Americano	4,5
Iced Americano	5
Latte	4,5
Iced Latte	5,5

Cappuccino	4,5
Flat White	5,5
Turkish Coffee	3,5
Fresh Mint Tea	4,5
Fresh Ginger Tea	4,5
Fresh Mint & Ginger Tea	5,5

Black Tea	3,5
Green Tea	3,5
Turkish Tea / Glass	2
Turkish Tea / Pot	6/8
Fresh Orange Juice	5
Apple Juice	4,5

Cola / Fanta / Sprite	4,5
Royal Bliss Ginger Ale	4
Royal Bliss Tonic	4
Royal Bliss Bitter Lemon	4
Fuze Tea Green / Peach	4
Water 25cl / 70cl	3,5/7,5

Extras

+ Espresso Shot

2

+ Milk

1

+ Oat Milk

1,5

for other
languages



drinking



INFORMATION ABOUT THE RELATED MATERIALS WHICH CAN CONTACT
ALLERGY OR FOOD INHIBITORS

Designations are provided if the designated substances or products created from these substances are contained in the end product as an ingredient.

The 14 main allergens are labelled according to legal stipulations (EU – Food Information to Consumers Regulation 1169/2011). In addition to these, there are also other substances that can induce food allergies or intolerances.

Despite the fact that our food is prepared with great care, traces of other substances, used during the production process in the kitchen, may be contained in our foods in addition to the designated ingredients.

Please indicate if you have any food allergies.

Abbreviation	Letter code
Gluten containing grains	A
Crustaceans	B
Egg	C
Fish	D
Peanut	E
Soy	F
Milk or lactose	G
Edible nuts	H
Celery	L
Mustard	M
Sesame	N
Sulphites	O
Lupines	P
Molluscs	R