

## Aji's Signature dishes

<b>Coquille</b>	19/ 27
aardpeer, vanille, lardo di Colonnata, granny smith, noten, Parmezaan	
<b>+/- 1000gr Côte de Boeuf</b>	89
<i>Rubia Gallega</i> chimmichurri, waterkers, pommes pont neuf	
<b>Steak tartaar</b>	15
radijs, parmezaan, pancetta, truffel	

## A la Carte

<b>Gebrande Zalmrug</b>	17
gerookte paling, sushi rijst, piment de d'espalette, Rotterdamse soja, avocado, radijs	
<b>Zeebaars</b>	16
beurre blanc, spinazie, Furikake, edamame	
<b>Kalfszwezerik</b>	18
kalfswang, pompoen, bospaddenstoelen	
<b>Kwartel</b>	23
tonkaboon, schorseneer, ganzenlever, ui	
<b>Catch of the Day</b>	Dag prijs
<b>Buffel Camembert</b>	14
aardpeer, kweepeer, karmozijnpeer	
<b>Tortilla</b>	14
aardappel, chili, ui	
<b>Pakora</b>	14
bospeen, mango, yoghurt, koriander	
<b>Knolselderij</b>	20
hollandaise, groenten jus, bospaddenstoelen	

## Aji's Signature dishes

<b>Scallops</b>	19/ 27
Jerusalem artichoke, lardo di colonnata, Granny Smith, nuts, Parmesan	
<b>+/- 1000gr Côte de Boeuf</b>	89
<i>Rubia Gallega</i> chimmichurri watercress, pommes pont neuf	
<b>Steak tartare</b>	15
radish, parmesan, pancetta, truffle	

## A la Carte

<b>Torched salmon</b>	17
smoked eel, sushi rice, d'espalette spices, Rotterdam soy, avocado, radish	
<b>Seabass</b>	16
beurre blanc, spinach, Furikake, edamame	
<b>Sweetbread</b>	18
veal cheek, pumpkin, forest mushrooms	
<b>Quail</b>	23
tonka bean, salsify, foie gras, onion	
<b>Catch of the Day</b>	Day price
<b>Buffalo Camembert</b>	14
Jerusalem artichoke, pear	
<b>Tortilla</b>	14
potato, chili, onion	
<b>Pakora</b>	14
carrot, mango, yoghurt, coriander	
<b>Celeriac</b>	20
hollandaise, vegetable sauce, mushrooms	