

# Omnivoor

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## Torched salmon

smoked eel, sushi rice,  
d'espalette spices, Rotterdam soy,  
avocado, radish

## Pan con mais

beurre noisette, zarandaja

## Seabass

beurre blanc, spinach, Furikake,  
edamame

## Sweetbread

veal cheek, pumpkin,  
forest mushrooms

## Quail

tonka bean, salsify,  
foie gras, onion

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4 courses		<b>48,00</b>
5 courses		<b>59,00</b>

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# Herbivoor

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## Buffalo Camembert

Jerusalem artichoke,  
pear

## Pan con mais

beurre noisette, zarandaja

## Tortilla

potato, chili, onion

## Pakora

carrot, mango, yoghurt, coriander

## Celeriac

hollandaise,  
vegetable sauce, mushrooms

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4 courses		<b>42,00</b>
5 courses		<b>53,00</b>

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## Aji Experience LUNCH MENU

*Let the Chef Surprise you*

2 courses	<b>28,50</b>
3 courses	<b>36,50</b>
4 courses	<b>45,50</b>

*from 12.00 till 15.00*



Do you have diet restrictions or any allergy?  
Please, Let us know.

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**Aji on Tour** - Our Chef and his team turn your dinner,  
party or event into a culinary lasting memory.  
contact us at [info@restaurantaji.nl](mailto:info@restaurantaji.nl)