

BEHIND THE BROKEN BOTTLE



TAPAS MENU

European Charcuterie Board

A curated selection of European meats and cheeses: gouda, provolone, grana padano, Hungarian salami, capocollo, cacciatore, prosciutto, calabrese. Served with focaccia, artisan crackers, and fig jam for a perfect balance of bold and sweet.

Parmesan Chips

Kettle chips dusted with aged parmesan, served with roasted garlic aioli and a cabernet sauvignon marinara.

Truffle Fries

Golden-cut fries tossed with black truffle oil, shaved asiago, and a whisper of chives, making it rich & earthy served with Dutch mayo.

Beef Croquettes

A Dutch Classic: Croquettes filled with seasoned beef ragout & mashed potatoes, deep fried until golden crispy, topped with smoked bacon, served with a side of spicy aioli for dipping.

Bitterballen

A Dutch tavern favourite: rich beef-and-roux fritters topped with melted smoked gouda and a silky chardonnay garlic aioli.

Crab Cake

A golden-fried crab cake made with tender lump crab meat and savoury herbs, finished with a drizzle of bright, house-made lemon-dill aioli. Served hot and crispy on a bed of greens.

Brisket-Stuffed Yorkshire

Tapa size Yorkshire puddings filled with slow smoked brisket with William Double Barrel demi-glace, topped with horseradish aioli and fresh chives.

Hungarian Cucumber Salad

A cool, tangy classic from Eastern Europe. Thinly sliced cucumber and red onion marinated in vinegar and oil, with fresh dill for a bright herbal finish. The perfect palate cleanser or dish on its own.

Wild Mushroom Crostini

Earthy wild mushrooms layered over toasted baguettes, with parmesan, crispy prosciutto, and a hint of truffle and unoaked chardonnay demi.

Ask your server about our selection of imported Gouda cheeses available for purchase.
Behind the Broken Bottle merchandise is also available in our retail shop.