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Carmel Market

Do you have an allergy? Please let us know in advance!

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DRINKS

Wines

Sparkling

A sparkling start

Cava Brut 6,75 | 38

Spain | Penedès | Method Traditional

Sparkling with soft acidity, notes of apple and pear. Smooth and festive.

Rosé Cava Brut 9,5 | 52

Spain | Penedès | Method Traditional

Playful bubbles with fresh red fruit.

Lively and perfect for a festive occasion.

Champagne 'Trois Crus' Brut 65

France | Champagne | Pinot Noir, Chardonnay

A refined classic with an elegant mix of fruity and floral notes. Be surprised by the sparkling bubbles and subtle complexity.

White

Fresh and aromatic choices

Verdejo 4,75 | 26,5

Spain | Extremadura | Vinder

Fresh green apple, citrus, and subtle field herbs. Aromatic and light.

Pinot Grigio 5,75 | 31

Spain | Ribera del Guadiana | L'Harsad

Mild, fresh wine with aromas of ripe apple, pear, almond, and a hint of ginger.

Sauvignon Blanc 6,5 | 35

Spain | Extremadura | Vinder

Crisp and dry with notes of gooseberry, grapefruit, Granny Smith apple, and peach. Ideal for everyday enjoyment.

Riesling 42

Germany | Pfalz | Mineralstein

Purity at its best, an exceptionally clean Riesling with typical passionfruit notes on the nose and minerality on the palate.

Verdicchio dei Castelli di Jesi 40

Italy | Marche | Verdicchio

Crystal clear. Apple, lemon and lime, with a touch of fennel green and fresh almonds. Fresh with minerality and a typical Italian zesty bitterness.

White

Elegance, refinement and fun

Albariño 8 | 45

Spain | Rías Baixas | Caralludo

Refined and complex. Combines ripeness with minerality, citrus, and a hint of honey.

Pinot Blanc 44

Blanc de Noir | Mineralstein | Pfalz

Subtle and expressive, with aromas of white fruit such as apricot, peach and nectarine, along with floral notes and a crisp finish.

DRINKS Wines

Viognier Vue Sur Mer 7 | 38,5

France | Pays d'Oc | Viognier

This Viognier shines with a golden-yellow hue. The wine reveals delicate, perfumed aromas of flowers, nectar and peach.

Eisacktal Isaras Weiss 46

Italy | Alto Adige | Muller Thurgau, Sylvaner

A seductive Northern Italian wine with aromas of elderflower, pear, and apricot. Wonderfully smooth with an elegant finish.

Lasalles Grave 42

France | Bordeaux | Semillon, Sauvignon Blanc

Refined and characterful wine with a rich grapefruit nose, complemented by a light oak touch.

Gaia Monograph 51

Greece | Peloponnisos | Assyrtiko

A particularly pleasant wine with a refined scent of grapefruit, lime, and flint, with a seductive green olive bitterness on the finish.

White

Discover our oak-aged selections

Chardonnay Barriques 7,5 | 40

Spain | Jumilla | DQX

A full-bodied Chardonnay with a buttery edge, tropical fruit, and a hint of vanilla.

Rioja Blanca 7,5 | 40

Spain | Rioja | Medievo

Fine, ripe Rioja blend with light oak aging. Layered and full of peach, vanilla, and a pecan note.

Rully 62

France | Bourgogne | Chardonnay

A rich Burgundy top wine, jokingly called a "Mini Meursault," incredibly well-made with ripe white fruit, butter, and hazelnut notes.

DeMorgenzon Stellenbosch Reserve 74

South Africa | Stellenbosch | Chenin Blanc

An incredibly well-crafted wine with powerful nuances of oak, light flint, and ripe yellow fruit. Full and aromatic, without losing its juiciness. Highly recommended!

Rosé

Soft fruitiness at its best

Rosé Vue Sur Mer 6,75 | 37

France | Pays d'Oc | Merlot, Cinsault

A thirst-quenching, crisp-style rosé from the south of France, Provence-inspired! Salmon-pink in color, with young strawberries and raspberries taking the lead. Delightful at any moment of the day.

Monastrell Rosado 5,5 | 29,5

Spain | Ribera del Segura

Aromas of juicy strawberries and soft floral notes give this rosé a beautifully balanced structure.

DRINKS

Wines

Red

A fruity symphony of flavors

Huber Tradition 48

Austria | Traisental | Zweigelt

The king of Austrian red grapes, this Zweigelt has a sultry character with delicious juicy red fruit. A subtle oak aging adds depth and a nice spiciness.

Merlot 5,25 | 29

Spain | Extremadura | Vinder

A rich, warm Merlot. Full of flavor, smooth, and perfect as an aperitif or with hearty meat dishes.

Pinot Noir 7,8 | 42

Germany | Pfalz | Mineralstein

Exciting, juicy, friendly, and oh so drinkable. This German 'Pinot Noir' provides immense drinking pleasure with its spicy undertones and juicy fruit nuances.

Red

Powerful and robust, yet refined

Abbotts & Delaunay

Les Fruits Sauvages 7,5 | 40

France | Languedoc | Carignan

Deep red with a velvety texture and flavors of ripe red fruit and spices.

Cabernet Sauvignon 5,75 | 32

Spain | Extremadura | Vinder

A serious wine with notes of black fruit and cedarwood. Firm with a delicious finish.

Rioja Crianza 7,5 | 42

Spain | Rioja | Marques de Cascaras

A classic Rioja with silky tannins, ripe dark fruit, vanilla, and refinement.

Tempranillo Barriques 7 | 39.5

Spain | Jumilla | DQX

Seductive and smooth, with flavors of plums, berries and a spicy finish. Full-bodied yet velvety soft.

Barolo Montforte d'Alba |

Cascina Sòt 65

Italy | Barolo | Nebbiolo

Spicy and fragrant with fresh amarena cherry and bay leaf as the main notes.

Red

Krachtig, hout gelagerd en zwoel

Saint-Émilion Grand Cru |

Jaques Blanc 48

France | Bordeaux | Merlot, Cabernet Franc

A powerful Bordeaux with a velvety undertone due to a high proportion of Merlot, this surprisingly drinkable

French powerhouse pairs wonderfully with our lamb stew.

Chateau Musar 'Hochar' 69

Lebanon | Bekaa Valley | Cinsault, Grenache, Cabernet Sauvignon

This sun-soaked wine is warm, spicy and full-bodied, with ripe red fruit, figs and sweet spices. It has some tannins, softened beautifully by the mature fruit.

Bricco Lagotto Appassimento 44

Italy | Piemonte | Barbera

An "Amarone-style" wine with an expansive bouquet of cherry, blackcurrant, clove, and raisins.

Pedroncelli Dry Creek Valley

Mother Clone 63

United States | California | Zinfandel

From spicy red pepper to fragrant oak notes to juicy stewed red fruit.

Complex, but oh so delicious!

DRINKS

Beers

On Tap

Heineken

5% [20/25/50 cl] 3/3.5/7

Brand Weizen

5% [33 cl] 5.5

Lagunitas IPA

6.2% [25 cl] 5.5

Lowlander Switch tap

4% [25 cl] 5.75

Alcohol Free Beers

Lowlander IPA

0.3% [30 cl] 5.5

Lowlander Blond

0.3% [30 cl] 5.5

Brand Weizen 0.0

0.0% [30 cl] 3.85

Heineken 0.0

0.0% [30 cl] 3.5

Vrijwit Brouwerij 't IJ

0.5% [33 cl] 5.5

Bottled

Texels Skuumkoppe

[6%] [30 cl] 5.25

Affligem Blond

6.8% [33 cl] 5.5

Affligem Tripel

9% [30 cl] 5.5

Liefmans Fruitesse

3.8% [30 cl] 5

Oedipus Mannenliefde

6% [30 cl] 6.5

DRINKS

Juices & Soda's

Roze Bunker Soda's

Mega tasty soft drinks made from locally grown or "rescued" fruit

Tropical 4.5

Wilde Iced Tea 4.5

Blossom Power 4.5

Fiora Citrus Smash 4.5

Fiora Golden Ginger 4.5

Fiora Berry Blossom 4.5

Juices & Soda's

Schulp Apple Juice 3.5

Big Tom Tomato Juice 3.75

Orange Juice S/L 3.25/4.25

Fever Tree Indian Tonic 3.50

Fever Tree

Sicilian Bitter Lemon 3.75

Fever Tree

Mediterranean Tonic 3.75

Passion Mama 4

Ginger Ale / Ginger Beer 3.5

DRINKS Cocktails

Signatures

Fizzy Rose 9.5

Cava | rozensiroop | citroen |
bitters | kaneelsiroop

Bourbon al Bahr 11

Bourbon | lime | orange blossom
syrup | angostura bitters | ginger ale

Golden Hour in Bodrum 9.7

Vodka | raki | earl grey syrup | lime |
mandarin bergamot soda

Negroni 9.5

Gin | sweet vermouth | campari

Costa del Mule 9.5

Licor 43 | lime | gingerbeer | orange
bitters

Smokey Oasis 11.5

Mezcal | orange liqueur | black
sesame syrup | lime

Signature Spritzers

Viva l'Aperol 8.5

Aperol | cava | sparkling water

Ciao Limoncello 8.5

Limoncello | cava | sparkling water

Hugo Spritz 8.5

Elderflower liqueur | rose extract | lime

Aranca Rossa Spritz 8.5

Blood orange liqueur | orange
bitters | blood orange

Classics

Pornstar Martini 10.5

Vodka | passion fruit | vanilla

Espresso Martini 9.5

Vodka | coffee | chocolate

Amaretto Sour 9.5

Amaretto | orgeat | lemon

G&T

Del Mare 11

Dry gin | mediterranean tonic |
lemon | rosemary

Hendricks 10

Hendricks gin | Indian tonic |
cucumber

Pink Gin Tonic 10

Pink gin | Indian tonic | grapefruit |
blueberry

Sharing Cocktails

4 glazen per cocktail

Tropical Kiss 32

Pineapple & spice rum | vanilla
syrup | lemon | grapefruit soda

Summer Nights in Marrakech 29

Pineapple-chili cordial | cava |
passion fruit

The Curious Case of Hendrick's Gin 29

Gin infused with rosemary & black
tea | agave | tonic

Alcohol free

Pornstar Martini 0.0 7.5

Vodka 0% | passion fruit | vanilla

Paloma 0.0 7.5

Tequila 0% | grapefruit | lime

Spiced Mule 7.5

Vodka 0% | spices | ginger beer |
cinnamon

Passionfruit Mojito 7.5

Rum 0% | passion fruit | mint | lime

Viva l'Aperol 0.0 7.5

Aperol 0% | cava 0% | sparkling
water

FOOD Lunch

Break bread with us

Choose your favourite bread and pair it with one (or more) of our delicious dips.

Pita's (2 pcs) 3.5
Fluffy Greek pitas 🍷

Roman Focaccia 3.75
Silky-soft focaccia
with a crispy crust 🍷

Papadum 3
Crispy lentils 🍷

Muhammara 4
Roasted red pepper
spread with spices and
walnuts 🍷

Hummus 3
Middle Eastern spread
made from chickpeas
and tahini 🍷

Shifka Peppers 5.5
A bowl of pickled shifka
peppers, nicely spicy
and perfect
alongside the dips 🍷

Labneh 3
Fresh yoghurt dip with
mint and
lemon 🍷

Za'atar Butter 3
Lightly whipped za'atar
butter 🍷

“Schiacciata”

*Made from freshly baked sourdough
dough, this light roll brings the warmth
and flavors of the Mediterranean straight
to your table.*

Levant 11
Marinated chicken thigh, labneh,
pickled cucumber, tomato and
za'atar

Adri 11
Creamy burrata, tomato, aioli, sage,
olive oil and fleur de sel 🍷

Aegon 11
Baba ganoush, tahini, zhug and
crispy chickpeas 🍷

Ioana 11
Slow-cooked lamb stew, feta
cheese, green herb salad and
crispy chili oil

To Share

From the Market

Olives 4
Olive mix in green herb oil

Oyster a piece 4, half dozen 22.5
Red wine vinegar | shallot | lemon

Padron Peppers 8.2
With sea salt

Smashed Cucumber Salad 5
Sesame dressing | crispy chili oil 🍷

Thick-Cut Fries 4.75
Thick fries from Van Koot | ras el
hanout mayo 🍷

FOOD Lunch

Daily Deli

Parmesan Chips 4.5

Lemon mayo | black pepper |
Parmesan cheese 🌱

Tiger Prawn "Aguachile" 11

Shrimp cooked in vinegar |
watermelon | fennel salad | green
herbs

Stracciatella di Burrata 11

(Delicious with our focaccia)

Strawberry | gochuyang jam | basil
oil | dukkah 🌱

Marinated Artichoke 8.5

Artichoke marinated in herb oil |
lemon labneh | feta | crispy chili oil 🌱

Steak Tartare "Carmel Style" 12.9

From the bavette | tahini | harissa |
baharat mayo | potato crisps

Eggplant 10

Crispy eggplant | lemon mayo |
herb salad | dukkah 🌱

Fig & Beetroot 10.5

Roasted beets | dates | creamy
mint labneh | pecan nuts | fig
balsamic 🌱

Tuna Crudo 10.5

Raw tuna | snow peas | passion
fruit | roasted edamame and
soybeans

Haute Friture

Fluffy Falafel (2 pcs) 6.5

Corn | tahini | crispy chickpeas 🌱

Croquetas Gamba (3 pcs) 7.5

With aioli dip

M.F.C. (Middle-Eastern Fried Chicken) 9.8

Crispy chicken thigh | tagine-
harissa spice | pimento mayo

Calamaris 9.5

Ras el hanout mayo | zhug

Empanada Carmel (3 pcs) 7.5

Dough empanada filled with Aleppo
cheese and green pepper 🌱

Sweet Delights

Manchego Cheesecake 9.5

Olive oil | macadamia | hazelnut
ice cream

Pistachio Tiramisu 9.5

Pistachio Tiramisu | mascarpone |
macaroon

Brownie 8.5

White chocolate tahini | pecan
brownie | black sesame ice cream

Malabi 6.5

Vegan coconut panna cotta |
pomegranate | passion fruit 🌱

Ice, Ice, Habibi 7.5

2 scoops of ice cream (choice of
dark chocolate or vanilla) | olive oil |
fleur de sel

Baklava 6.75

3 pistachio baklava pieces |
delicious with coffee

Affogato 5.5

Double espresso | vanilla ice cream

🌱 vegetarian

🌱 vegan (optional)

FOOD Dinner

“The best of the menu”

Our “Balagan” menu takes you on a journey of taste through the ancient Levant region.

Rich, popping flavors to make your dinner a night to remember.

35 p.p.

Regular menu

1st round to share

Fig & Beetroot
Tiger Prawn
Pita Hummus

Wine tip:
Pinot Grigio & Merlot

2nd round to share

Cod
Burrata

Wine tip:
Albarino & Pinot Noir

3rd round to share

M.F.C
Cauliflower

Wine tip:
Chardonnay Barriques & Tempranillo
Barriques

Vegetarian menu

1st round to share

Fig & Beetroot
Artichoke
Pita Hummus

Wine tip:
Pinot Grigio & Merlot

2nd round to share

Eggplant
Burrata

Wine tip:
Albarino & Pinot Noir

3rd round to share

M.F.M
Cauliflower

Wine tip:
Chardonnay Barriques & Tempranillo
Barriques

A wine pairing 19.50 p.p.

FOOD Dinner

Break bread with us

Choose your favourite bread and pair it with one (or more) of our delicious dips.

Pita's (2 pcs) 3.5
Fluffy Greek pitas 🌱

Roman Focaccia 3.75
Silky-soft focaccia with
a crispy crust 🌱

Papadum 3
Crispy lentils 🌱

Dips

Muhammara 4
Roasted red pepper spread with spices and walnuts 🌱

Labneh 3
Fresh yoghurt dip with mint and
lemon 🌱

Hummus 3
Middle Eastern spread made from chickpeas and tahini 🌱

Za'atar Butter 3
Lightly whipped za'atar butter 🌱

Shifka Peppers 5.5
A bowl of pickled shifka peppers, nicely spicy and perfect
alongside the dips 🌱

🌱 *vegetarian*

🌱 *vegan (optional)*

FOOD Dinner

Delicious between dishes

Small dishes to complement the evening, start with them, end with them or eat them in between.

Olives 4

Mixed olives in herb oil 🌿

Olives de Anchoa 5

Tin of anchovy-stuffed olives

Truffle Cheese 7

Soft, spreadable cheese, perfect for sharing. Served with dippers 🌿

Dried Beef Ham (50gr) 8

Served with a lightly spicy harissa oil

Gamba Croquetas (3 pcs) 7.5

Served with aioli dip

Empanada Carmel (3 pcs) 7.5

Dough empanadas filled with Aleppo cheese | green pepper 🌿

Bruschetta (2 pcs) 7.5

Fresh tomato | aioli | sage | olive oil & fleur de sel 🌿

Oyster a piece 4, half dozen 22.5

Red wine vinegar | shallot | lemon

Padron Peppers 8.2 🌿

Parmesan Chips 4.5

Lemon mayo | black pepper | Parmesan cheese 🌿

Fluffy Falafel 6.5

Corn | tahini | crispy chickpeas 🌿

From the river and sea

Calamari 9.5

Ras el hanout mayonnaise | zhug

Cod "Chraime" 12

Fried cod fillet | spicy tomato sauce | herb salad

Tiger Prawn "Aguachile" 11

Shrimp cooked in vinegar | watermelon | fennel salad | green herbs

Tuna Crudo 10.5

Raw tuna | snow peas | passion fruit | roasted edamame and soybeans

Sea Bass (300 gr) 26 (Delicious to share with the table)

Served butterflied | beurre noisette | capers | antioise

🌿 vegetarian

🌿 vegan (optional)

FOOD Dinner

From the earth

Stracciatella di Burrata 11 *(Delicious with our focaccia)*

Strawberry | gochuyang jam | basil oil | dukkah 🌱

Marinated Artichoke 8.5

Artichoke marinated in herb oil | lemon labneh | feta | crispy chili oil

Eggplant 10

Crispy eggplant | lemon mayo | herb salad | dukkah

Fig & Beetroot 10.5

Roasted beet varieties | dates | creamy mint labneh | pecan nuts | fig balsamic 🌱

Cauliflower 10

Zhug | amba | tahini 🌱

M.F.M. (Middle-Eastern Fried Mushroom) 9.8

Crispy oyster mushroom | tagine-harissa spice | pimento mayo 🌱

From the pasture

Steak Tartare "Carmel Style" 12.9

From the bavette | tahini | harissa | baharat mayo | potato crisps

Rib Eye (200 gr) 19

Beurre noisette | chimichurri

Lamb 11.5 *(Great with our pitas)*

Slow-cooked lamb leg | crispy chili oil | crispy chickpeas | labneh

M.F.C. Middle-Eastern Fried Chicken 9.8

Crispy chicken thigh | tagine-harissa spice | pimento mayo

Tasty side dishes

Caesars Bite (2 pcs) 5.5

Little gem | mascarpone cream | anchovies | Parmesan cheese | broad bean crumble

Smashed Cucumber Salad 5

Sesame dressing | crispy chili oil 🌱

Thick-Cut Fries 4.75

Thick fries from Van Koot | ras el hanout mayo 🌱

🌱 vegetarian

🌱 vegan (optional)

FOOD

Dessert

Sweets

Manchego Cheesecake 9.5

Olive oil | macadamia | hazelnut ice cream

Pistachio Tiramisu 9.5

Pistachio Tiramisu | mascarpone | macaroon

Brownie 8.5

White chocolate tahini | pecan brownie | black sesame ice cream

Malabi 6.5

Vegan coconut panna cotta | passion fruit 🍷

Ice, Ice, Habibi 7.5

2 scoops of ice cream (choice of dark chocolate or vanilla) | olive oil | fleur de sel

Baklava 6.75

3 pistachio baklava pieces | delicious with coffee

Affogato 5.5

Double espresso | vanilla ice cream

Dessert wine

Coteaux de Layon 6.5/35.75

Chenin Blanc | Leduc Frouin

Ripe white and tropical fruits such as apricot, quince, pineapple, and mango. Along with floral and honeyed notes. Sweet and creamy!

Cave de l'Abbé Rous Banyuls

Valcros 8.5/42.5

France | Languedoc- Rousillon

Grenache Gris | Grenache Noir

The taste is full sweet and intense with mild acids. Sultry, warm aftertaste with nuances of raisin and roasted nut.

Coffee & Tea

Coffee 3

Espresso 3

Double Espresso 3.75

Cappuccino 3.5

Latte Macchiato 3.5

Macchiato 3.2

Caffe Latte 3.5

Oat milk +0.5

Chai Latte 4.5

Oat milk +0.5

Pot fresh mint/ ginger tea 4.5 / 2 cups

Tea pot 4

2 cups