

WHITE SPARKLING

Asolo Prosecco '84	8,00 • 36,00
Vendôme 0,0%	10,50 •
Moët & Chandon Champagne Brut	• 105,00

WHITE SPARKLING

Bitacora Verdejo	6,00 • 28,00
Budureasca Chardonnay	8,50 • 37,50
Meran Pinot Grigio	9,75 • 42,50
Weingut Schönlaub Riesling	• 52,50
Domaine Francis Blanchet Pouilly-Fume Sauvignon Blanc	• 65,00

ROSE

Tanti Petali blush Pinot Grigio	6,00 • 28,00
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RED

Lama Del Duca Sangiovese	6,00 • 28,00
Piuma Primitivo	8,00 • 35,00
Budureasca Pinot Noir	9,50 • 42,50
I Campi Ripasso della Valpolicella	• 57,50
Château Grand Peyrou Saint-Émilion Grand Cru Bordeaux	• 67,50

APERITIF

Martini Bianco/ Rosso/ Fiero	5,50
Martini Bellini	8,00
Aperol Spritz	10,50
Barão De Vilar Porto Fine Tawny	7,50
Barão De Vilar Porto 10 years old	13,50

SOFT DRINKS

Pepsi Cola or Max	4,00
Sisi Orange	4,00
7up	4,00
Royal Club Bitter Lemon or Cassis	4,50
Lipton Ice Tea Lemon or Green	4,75
Apple or Orange Juice	4,75
Chocomel	4,50
Double Dutch Tonic, Ginger Ale or Ginger Beer	6,00
Homemade Peach Iced Tea	5,50
Homemade Citrus Lemonade	5,50
Homemade Cucumber Lemon Soda	5,50
Still or Sparkling Water 35CL	3,50
Still or Sparkling Water 70CL	6,75

SPIRITS & LIQUORS

Hoppe Jenever	5,00
Jagermeister	5,00
Bacardi Carta Blanca	5,50
Bacardi Caribbean Spiced	6,00
Bacardi Anejo Cuatro	7,00
Santa Teresa Rum	12,50
42 Below Vodka	6,50
Grey Goose Vodka	11,50
Amaretto/Kahlua/Baileys/Licor 43	5,00
Cointreau	5,50
Limoncello	6,50
Cazadores Tequila Bianco	5,75
Patron Reposado Tequila	11,50

COGNAC

Martel VS	8,50
Remy Martin VSOP	11,75

BOTTLED BEER

Bavaria 0,0%	3,75
Bavaria 0,0% white	4,00
Bavaria 0,0% IPA	4,00
La Trappe Epos 0,0%	5,50
Bavaria Radler 2%	4,00
Claro	5,25
Somersby Cider	5,50
Lowlander IPA	7,50
La Trappe White Trappist	6,00
La Trappe Double Trappist	6,50
La Trappe Triple Trappist	7,00

DRAFT BEER

Swinckels 20CL	4,00
Swinckels 25CL	4,50
Swinckels 50CL	8,50
Uiltje Draft 25CL	6,75
Seasonal Draft 25CL	6,75
La Trappe Draft 30CL	7,50

WHISKEYS

Dewar's White Label	5,50
Jameson	6,00
Bulleit	6,50
Dewar's 12 Years	9,00
Aberfeldy 12 Years	13,50
Craigellachie 13 Years	14,50

GINS

Bombay Sapphire	6,00
Bombay Citron Presse	6,50
Hendrick's	9,00
Hermit Dutch Coastal	9,50

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AND SHARE YOUR FAVOURITE LUCIA'S MOMENTS

LUCIA'S
bar
restaurant
living room

DINNER

WELCOME AT LUCIA'S ZUIDAS

At Lucia's Zuidas, we believe that great food starts with honest ingredients. Every day, we work with fresh products from local farmers and artisans in the region, people who put just as much love into their craft as we do in our kitchen. Even our bread is delivered daily by a local bakery, ensuring everything served at your table is fresh and carefully prepared.

Our philosophy is simple: let the ingredients speak for themselves. We do not create overly complicated dishes to impress, but honest and flavourful food that makes you feel at home. Quality over quantity, always.

The seasons guide what we serve. In spring and summer, we celebrate fresh greens and lighter flavours. In autumn and winter, we embrace warmth, comfort, and hearty dishes. This means our menu is always changing, exactly as it should be.

Whether you join us for a relaxed dinner, a delicious cocktail, or simply a pleasant moment together, we hope you enjoy being at the table as much as we enjoy being in the kitchen.

— Team Lucia's Zuidas

STARTERS

Beef Carpaccio	14,50
<i>Parmesan, pine nuts, rocket & truffle mayo</i>	
Grilled Gambas	14,50
<i>Cherry tomato, shallot, red pepper, lime & gazpacho sauce</i>	
Smoked Burrata	14,50
<i>Sourdough, tomato compote, honey, pistachio, rocket & balsamic</i>	
Beef Rillettes	14,50
<i>Brioche, pickled red onion, parsley, crispy onion & sriracha mayo</i>	

BURGERS

ADD FRIES +4,50

Make any Burger Vegetarian!	
Lucia's Steakhouse Burger	16,50
<i>Beef, Old Amsterdam cheese, little gem, tomato, dill chips, bacon & Lucia's sauce</i>	
Smoked BBQ Burger	17,50
<i>Beef, little gem, smoked bacon, cheddar, crispy onion & BBQ sauce</i>	
Chimichurri Burger	17,50
<i>Beef, little gem, provolone, grilled pepper & chimichurri</i>	
Luxury Truffle Burger	17,50
<i>Beef, taleggio, mushrooms, spinach, onion compote & truffle mayo</i>	

GRILL

Cauliflower	15,50
<i>Hummus, macadamia, rucola & herb butter</i>	
Curry Chicken	18,50
<i>Cashews, broccolini & butter chicken sauce</i>	
Butterflied Seabass	25,50
<i>Antiboise</i>	
Bavette 250g	23,50
<i>Choose your sauce: Chimichurri, cheese sauce, truffle butter or salsa macha</i>	
Ribeye 350g	29,50
<i>Choose your sauce: Chimichurri, cheese sauce, truffle butter or salsa macha</i>	

SIDES

Chili Cheese Fries	9,50
<i>Cheddar, Gouda, feta, red pepper & spring onion</i>	
Corn on the Cob	9,50
<i>Coriander, chipotle, mayo & salsa macha</i>	
Lucia's Fries	6,00
<i>Mayo or ketchup</i>	
Grilled Veggies	7,00
<i>Sesame dressing</i>	
Caesar Salad	8,50 • 12,50
<i>Little gem, croutons, egg, Parmesan & Caesar mayo</i>	
<i>Add chicken and bacon +3,50</i>	
Watermelon Salad	9,00 • 13,50
<i>Pomegranate, cucumber, macadamia, rocket, feta & lime dressing</i>	

DESSERTS

Cheesecake	9,50
<i>Red fruit & whipped cream</i>	
Lava Cake	7,50
<i>Add vanilla ice cream +2,50</i>	
Apple Pie in a Skillet	8,50
<i>Add vanilla ice cream +2,50</i>	

BITES

ORDER ANY TIME BEFORE 22:00H

Bread & Butter	7,50
Dutch Old Cheese	9,50
Nachos	12,50
<i>Add chicken +3,50</i>	
Bitterballen	9,00
Cheese Sticks	9,00
Crispy Fried Chicken	12,50
Korean Fried Chicken	12,50
Lucia's Fries	6,00
<i>Mayo or ketchup</i>	
Parmesan Truffle Fries	8,50

VEGETARIAN OPTIONS
ALLERGIES? PLEASE LET US KNOW