SPARKLING

Asolo Prosecco '84	8,00 •	36,00
Vendôme 0,0%	10,50 •	
Gavi Brut	•	62,50

WHITE

Bitacora Verdejo	6,00 •	28,00
Budureasca Sauvignon Blanc	8,00 •	36,00
Meran Pinot Grigio	9,75 •	42,50
Budureasca Chardonnay	•	37,50
Albariño Alba Martin	•	45,00

ROSÉ

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

RED

Antares Cabernet Sauvignon	6,00 •	28,00
Piuma Primitivo	8,00 •	36,00
Budureasca Feteasc㠠Neagră	9,50 •	42,50
Alpha Estate Shiraz	•	40,00
Domaine Bousquet Malbec Reserve	•	45,00

APERITIF

Martini Bianco/Rosso/Fiero	5,50
Martini Bellini	8,00
Aperol Spritz	10,50
Port Ruby	5,00
Feuerheerd's Tawny Port 10 years old	7,50

SOFT DRINKS

Pepsi Cola or Max	4,00
Sisi Orange	4,00
7up	4,00
Royal Club Bitter Lemon	4,50
Lipton Ice Tea Lemon or Green	4,75
Apple or Orange Juice	4,75
Double Dutch Tonic, Ginger Ale or Ginger Beer	6,00
Smoothie of the Day	6,00
Still or Sparkling Water 35 cl	3,50
Still or Sparkling Water 70 cl	6,75

SPIRITS & LIQUORS

Hoppe Jenever	5,00
Jägermeister	5,00
Bacardi Carta Blanca	5,50
Bacardi Caribbean Spiced	6,00
Bacardi Añejo Cuatro	7,00
Santa Teresa Rum	12,50
42 Below Vodka	6,50
Grey Goose Vodka	11,50
Amaretto/Kahlúa/Baileys/Licor 43	5,00
Cointreau	5,50
Lucia's Limoncello	6,50
Cazadores Tequila Blanco	5,75
Patrón Reposado Tequila	11,50
Martell VS	8,50
Rémy Martin VSOP	11,75

LEMONADES

Homemade Peach Iced Tea	6,50
Homemade Citrus Lemonade	6,50
Homemade Seasonal Lemonade	6,50

BOTTLED BEER

Bavaria 0,0%	3,75
La Trappe Epos 0,0%	5,50
Bavaria Radler 0,0%	4,00
Claro	5,25
Somersby Cider	5,50
La Trappe Witte Trappist	6,00
La Trappe Quadrupel	7,00
La Trappe Tripel	7,00
Rodenbach Classic	5,50

DRAFT BEER

Swinckels 20 cl	4,00
Swinckels 25 cl	4,25
Swinckels 50 cl	7,00
Uiltje Draft 25 cl	6,75
Uiltje Draft 50 cl	9,50
Seasonal Draft 25 cl	6,75
Seasonal Draft 50 cl	8,50
La Trappe Draft 30 cl	7,50
La Trappe Draft 50 cl	9,50

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
Lucia's Gin	6,00
Hendrick's	9,00
Hermit Dutch Coastal	9,50

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AND SHARE YOUR FAVOURITE LUCIA'S MOMENTS

DINNER

LUCIA's
bar
restaurant
living room

WELCOME TO 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 something fresh off the grill, 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 15,50
Parmesan, pine nuts, rocket & truffle mayo

Grilled Gambas 15,50
Cherry tomato, shallot, chilli pepper, lime & honey garlic glaze

Smoked Burrata 15,50
Sourdough, red pesto, honey, pistachio, rocket & balsamic vinegar

Parrilla Chicken Wings 14,50
Lucia's homemade marinade

BURGERS
ADD FRIES +4,50

Make any Burger Vegetarian!

Lucia's Steakhouse Burger 17,50
Brioche, Black Angus, Old Amsterdam cheese, little gem, onion compote, tomato, pickles, bacon & Lucia's sauce

Smoked BBQ Burger 18,50
Brioche, Black Angus, little gem, cheddar, smoked bacon, crispy onion, pickles & BBQ sauce

Bacon Jalapeño Burger 18,50
Brioche, Black Angus, little gem, onion compote, bacon, cheddar & jalapeño relish

Luxury Truffle Burger 19,50
Brioche, Black Angus, taleggio, spinach, mushrooms, onion compote & truffle mayo

GRILL

Cauliflower 19,50
Raita, farofa de castanha de caju, crispy leek, pimenta biquinho & chimichurri butter

Roasted Chicken 21,50
Leek soubise, cashew nuts & chilli oil

Butterflied Seabass 25,50
Grilled veggies & salsa de lima

Bavette 250 g 25,50

Ribeye 350 g 31,50

Choose your sauce with meat: chimichurri, cheese sauce, truffle butter or salsa macha

SIDES

Chilli Cheese Fries 9,50
Cheddar, Gouda, feta, red pepper & spring onion

Corn on the Cob 9,50
Coriander, chipotle mayo & salsa macha

Lucia's Fries 6,00
Mayo or ketchup

Grilled Veggies 7,00
Honey garlic sauce

Caesar Salad 8,50 • 12,50
Little gem, croutons, egg, Parmesan, crispy fried capers & Caesar dressing
Add chicken and bacon +4,50

Rainbow Salad 8,50 • 12,50
Carrot, cucumber, sweet and sour onion, cherry tomato, cashew, feta, pumpkin seeds & lime dressing
Add gambas or steak +4,50

DESSERTS

Cheesecake 9,50
Red fruit & whipped cream

Lava Cake 8,50
Add vanilla ice cream +2,50

Apple Pie in a Skillet 8,50
Add vanilla ice cream +2,50

BITES
ORDER ANY TIME BEFORE 22:00

Sourdough Bread 7,50
With chimichurri butter

Nachos 12,50
Pico de gallo, cheese, sour cream & guacamole
Add chicken +3,50

Bitterballen - 6 pcs 9,00
With mustard

Cheese Sticks - 8 pcs 9,00
With chilli sauce

Crispy Fried Chicken - 5 pcs 12,50
With sriracha mayo

Jalapeño Bites - 6 pcs 12,50
With sriracha mayo

Lucia's Fries 6,00
Mayo or ketchup

Parmesan Truffle Fries 8,50

VEGETARIAN OPTIONS
ALLERGIES? PLEASE LET US KNOW

VEGETARISCHE OPTIES
ALLERGIEËN? LAAT HET ONS WETEN.