

eat@droog

soup of the day €9,5 / small €6,5

Mama's Bakery sourdough bread, olive oil ✓

quiche of the day €8,50

add rocket salad €3,5

wine pairing: San Marzano - Rosé di Primitivo 'Tramari' €6

avocado toast €7,5

Mama's Bakery sourdough bread, puree of sweet potatoes, rocket ✓

wine pairing: Vignobles Vellas - Vlognier 'Medusa' €6

smoked wild salmon on toast €9,5

Mama's Bakery sourdough bread, guacamole of sweet peas

wine pairing: Métairie - Chardonnay 'Les Barriques' €6

pasta pomodoro €7,5

homemade tomato sauce, mezzis rigatoni, pecorino v

wine pairing: San Marzano - Gran Trio Rosso €5

chickpea salad €7,5

chickpeas, green olives, pickled lemon, rocket ✓

wine pairing: Dreams - Pinot Grigio 'Heaven can Wait' €4,50

grilled cabbage €12,5

salsa chimichurri, puree of sweet potatoes ✓

wine pairing: Château Haut-Blanville - Grande Réserve Pinot Noir €6

homemade sweets

carrot cake €4,0

chocolate cake €4,5

glutenfree

banana bread €3,5 ✓

sourdough

v = vegetarian | ✓ = vegan
if you have any allergies or
dietary wishes please ask our staff

www.droog.com
[@droogamsterdam](https://www.instagram.com/droogamsterdam)
open wed-sun from 11am

wifi: droog | password: ilovedroog
during busy hours we welcome
laptops at our communal table

drink@droog

coffee

espresso	€2,75
machiato	€3,25
cortado	€3,25
americano	€3,25
cappuccino	€3,4
flat white	€3,75
latte	€3,5
hot chocolate	€4

fresh tea

ginger tea	€3,25
mint tea	€3,25

Formocha teas

organic sencha tea from Japan	€4
spring organic genmaicha	
organic rooibos herbal tea from South Africa	
organic earl grey black tea from India	
magnolia jasmine white tea from China	
organic high mountain oolong tea from Taiwan	
with all hot Formocha teas you get 1 free refill	

home made ice tea

organic sencha tea served over ice with a slice of lime	€4
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Fentiman's soft drinks

ginger beer	€4,25
curiosity cola	€4,25
rose lemonade	€4,25
victorian lemonade	€4,25
ginger ale	€3,75
tonic water	€3,75

wines

from Gianmarco Disario

glass / bottle

sparkling

San Marzano - 'Liboll'	
Spumante extra dry	6,5 / 32
Constantia Uitsig	
Classic brut	65

white

Dreams - 'Heaven can Wait'	
Pinot Grigio	4,5 / 23
Métairie - 'Les Barriques'	
Chardonnay	5 / 25
Vignobles Vellas - 'Medusa'	
Viognier Pays d'Oc	6 / 30
Bodegas Pascual - 'Leira Reyero'	
Albariño	38

rosé

San Marzano - 'Tramari'	
Salento Rosé di Primitivo	5,5 / 28

red

San Marzano - 'Gran Trio Rosso'	
Primitivo, Negroamaro, Malvasia Nera	5 / 25
Château Haut-Blanville - 'Grande Réserve'	
Pinot Noir	6 / 30
Le Temps des Vendanges	
Lledoner Pelut	36
San Marzano - 'Talò'	
Primitivo di Manduria	36
Grégoire Hoppenot - 'Fleurie Origines'	
Gamay	50

Almost all the glasses in the restaurant are designed by droog and for sale! Ask our staff or see droog.com/shop.

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