EXPLORE | CONNECT | DISCOVER

BlueBlood

Blueblood.TheHague blueblood_thehague

STARTERS & SALADS

Causa Snow Crab 21
Sneeuwkrab | aardappelpuree met citroen | acevichado saus | avocado | tapioca crackers

Chicken Spice Bao 18
Panko kip | japanse marinade | gepekelde ui | avocado | yuzu mayonaise

Short Rib Bao 18
Short rib | koreaanse marinade | avocado | komkommer | dynamite saus

Trio Sunami 26
Zalm tiradito | causa snow crab | ceviche clásico

Chicken Kushiyaki 18
Kippendij | bieslook | truffel saus

King Oyster Yakitori 21
Konings oesterzwam | gepekelde komkommer | gekrulde ui

Seafood Paracas 26
Garnalen | octopus | coquille | gele leche de tigre | boter | limoen

Lobster Salad 23
Kreeft tempura | rode radijs | gepekelde shimeji | daikon | dynamite saus

Nikkei Poke 21
Tofu irani | yuzu-pon | chulpe maïs | edamame | geroosterde ananas

THE NIKKEI EXPLORER

1st wave

Nikkei Oyster
Gele leche de tigre | chalaquita | avocado crème

2nd wave

Sakura Maru
Ceviche clásico | causa snow crab | tofu inari

3rd wave

Verrijk je smaakbeleving + 12 per persoon

King Oyster Yakitori
Konings oesterzwam | gepekelde komkommer | gekrulde ui

Chicken Spice Bao
Panko kip | japanse marinade | gepekelde ui | avocado | yuzu mayonaise

4th wave

Tacu Tacu Salmon
Zalm | peruaanse bonen | japanse rijst | paprika saus

Short Rib Chicha Morada
Zacht gegaarde short rib | pak choi sesam | pompoen crème

Okinawa Salad
Wakame | gepekelde rode radijs | shimeji | teriyaki

5th wave

El Gran Postre Peruano

85 per persoon | minimum 2 personen
Vegan menu beschikbaar | 74 per persoon

Wijn arrangement beschikbaar

MAKI

Tofu Inari 17
Tofu | takuan | asperges | gele sweet chili saus | sriracha | lente-ui

Peruvian Acevichado 25
Ebi | tonijn | avocado | acevichado saus | oranje tobiko

Futomaki Piramide 21
Ebi tempura | krab | avocado | takuan

King Oyster Roll 21
Gepekelde konings oesterzwam | avocado | takuan

SASHIMI

per 4

Tonijn	10
Hamachi	9
Zalm	9
Coquille	9
Octopus	10
Zeebaars	8

NIGIRI

per 2

Tonijn	8
Hamachi	8
Zalm	8
Coquille	8
Octopus	9
Zeebaars	7
Konings oesterzwam	7

MAIN COURSES

Chicken Adobo 27
Kippendij | koriander rijst | pollero saus | daikon salade

Tacu Tacu Salmon 29
Zalm | peruaanse bonen | japanse rijst | paprika saus

Short Rib Chicha Morada 28
Zacht gegaarde short rib | pak choi sesam | pompoen crème

Cauliflower Niku 21
Bloemkool | kimchi crème | chipotle mayonaise

SIDES

Cassava Huancaina 17
Cassave frietjes | huancaina saus | feta

Mushrooms Fried Rice 14
Shimeji | nori | wonton togarashi

Grilled Asparagus 13
Asperges | bieslook | katsuobushi | teriyaki

Okinawa Salad 12
Wakame | gepekelde rode radijs | shimeji | teriyaki

Loaded Fries Van Zuyd 9
Parmezaan | lente-ui | chipotle mayonaise

chef's signature instagrammable
vegan vegetarisch

OYSTERS

Kies de bereiding	3 stk	6 stk	12 stk
Klassiek, Nikkei of Ponzu	18	35	65

THE RAW BAR

Ceviche Tuna 21
Tonijn | coquille | yuzu-pon | zoete aardappel glaze

Ceviche Clásico 20
Zeebaars | zoete aardappel glaze | krokante calamari

Mushrooms Ceviche 16
Shimeji | avocado | gele leche de tigre | choclo maïs

Salmon Tiradito 22
Zalm | nikkei leche de tigre | avocado | bieslook | koriander olie

Hamachi Aguachile Tiradito 26
Hamachi | aguachile | avocado crème | umami popped quinoa

Tuna Dashi 21
Tonijn | daikon | dashi

Tartar Sambei 21
Zalm tartaar | yuzu-pon | avocado | tapioca crackers

THE CHARCOAL GRILL

Rib Eye | Gerookte knoflookboter 64
300 gr. | creek stone | U.S.A.

Flat Iron | Yakiniku glaze 39
200 gr. | Australisch

Lobster | Togarashi boter
250 gr. 38
500 gr. 68

Surf & Turf 98
Rib Eye 300 gr. | Kreeft 250 gr.
Chimichurri | yakiniku | uchucta

SAUCES
Chimichurri | yakiniku | uchucta
(1 per gerecht)

FIND OUT WHAT'S UNFOLDING AT

BlueBlood

DIEETVOORSCHRIFTEN Indien u allergieën of dieetwensen heeft, gelieve onze teamleden hiervan op de hoogte te stellen.


Blue Bloods