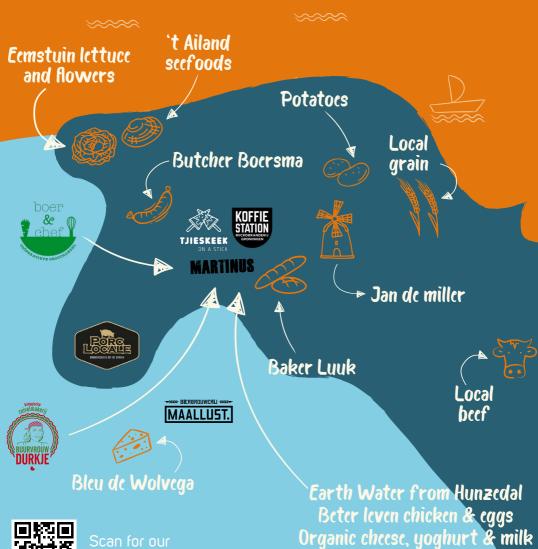
# whatdifferentyes





Scan for our English menu

or ao to wadapartia.nl/enalish

# wadapartja welcomes you!

At Wadapartja you can shop, eat and drink the whole day and evening. We serve breakfast, lunch, dinner, homemade sweets and nice snacks & appetizers. The nice thing about us is, everything is for sale! We have a store and on top of that the tables, lamps, spoons, plants and even the art on the wall is for sale.

We think it's important to know what you're eating. That's why we work with a lot of local products. Check out the front of the menu to see some of our suppliers and where they come from.

Check our website for the opening hours of both venues

# breakfast

#### Till 11.30

#### Eggs Benedictus

9.75

A slice of toasted organic bread with bacon, two poached eggs and fresh hollandaise

#### Breakfast Deal

13,75

Coffee, orange juice and a slice of bread with fried eggs with cheese/bacon

#### Huevo Poncho 2.0 (vegan optional) 9,25

Slice of toasted organic bread with avocado, poached egg, cherry tomatoes, sliced radish, cress and chives

Can be made vegan with scrambled tofu-eggs!

## Big breakfast board

Variation of breakfast items with an orange juice and coffee/tea (optionally vegetarian)

17,50 pp

(till 11.30 & from a minimum of 2 persons)

#### Turnover Sugarbitch

8.25

French toast made from Luuk's Gronings sugar loaf served with fresh fruits and whipped cream

#### Durkje's Yoghurt

7,75

Yoghurt from Buurvrouw Durkje with homemade granola and fresh fruit

## coffee, tea & cake

Coffee		Tea			
Coffee	2,80	Fresh mint tea	3,25		
Large coffee	4,40	Fresh ginger tea	3,25		
Cappuccino	3,30	Ginger Love; mint, ginger & lemon	3,50		
Flat white	3,00	Cinnamon Love; cinnamon stick,			
Cortado	3,00	ginger & orange			
Latte	3,00		3,25		
Espresso	2,60	Dried tea			
Espresso double	3,00	(Choice of different kinds)			
Espresso macchiato	3,00	Chai latte			
Latte macchiato	3,80		3,50		
Caramel latte macchiato with whipped cream	4,80	Cake			
Iced coffee	3,50	Cheesecake	4,80		
Iced cappuccino	3,50	Mahers' Snickers pie	4,80		
	3/00	Cake of the moment	4,80		

#### Hot chocolate (organic fairtrade)



# cold drinks & juices

#### **Cold drinks**

Coca-Cola / Coca-Cola Zero	2,70
Fanta	2,70
Tonic	2,80
Rivella	2,80
Ginger Ale	2,80
Bundaberg gingerbeer (375ml)	4,75
Organic apple- or pear juice	2,70
Organic milk	2,00
Organic fairtrade chocolatemilk	2,70
EARTH Water Still/Sparkling 0,33l	3,00
EARTH Water Still/Sparkling 0.75l	6.00

#### Homemade soft drinks

Iced tea	3.70
Lemonade; mango and chili	3,70
Lemonade; ginger, lime	3,70
and grapefruit	

#### Fresh juices & smoothies

Fresh orange juice small	3,90
Fresh orange juice large	5,80
Juice/smoothie of the day	5,00
Check the chalkboards	

#### For the kids

Peach-raspberry lemonade	1,50
Cocktails	
Aperol Spritz	7,00
Aperol, EARTH Water Sparkling, prosecci	o and
a slice of orange	
Bellini	6,00
Doodh rasabarry and process	

#### **Mocktails**

Respect the elder(flower)

Elderflower syrup, mint, lime, pomegranate	е
seeds and EARTH Water Sparkling	
Under Pear Pressure	5,50
Poar juico froch giogor rosomaru, a ninch	of

5,50

## brunch & lunch

#### From 11.30 till 16.00

#### New York Deli

10.75

Local beef burger on a sesame bun with Porc

Classic Burgerlime

13.50

Sandwich of two slices of organic bread with homemade pastrami, organic cheese, lettuce from Eemstuin, mustardmayo and pickled onions

Locale bacon, organic cheese, green peppers. pickled onions, lettuce, fried egg and Wadapartja sauce served with two homemade nacho chips

#### Huevo Poncho 2.0 (vegan optional) 9.25

#### Beanalicious M

12.50

Slice of toasted organic bread with avocado, poached egg, cherry tomatoes, sliced radish, cress and chives

Bean and beet burger on a whole grain bun with lettuce, chimichurri, local tomato and mocktail sauce served with two homemade nacho chips

Can be made vegan with scrambled tofu-eggs!

#### Turnover Sugarbitch

8.25

French toast made from Luuk's Gronings sugar loaf served with fresh fruits and whipped cream

#### 9.25

Pytagyros 3.0

Pita from Luuk with gyros made of tempeh, fried vegetables, lettuce, Wadapartia sauce, vegan feta, tomato and radish

## Nice to share (or not)

Homemade oven fries served with truffle mayo and Parmesan cheese

#### The G.O.A.T.

14,50

Salad with Eemstuin surprise me-lettuce, watermelon, Bokkesprong goats cheese, kalamata olives, figs and edible Eemstuin flowers

#### Bow Chicka Gua Bao (vegan optional) 11,50

Two Gua Bao buns with pulled Beter Leven \*\* chicken, homemade hoisin, cucumber, sesame and caramelized onions.

Can be made vegan with jackfruit rendang!

#### Just for kids (till 1.30m)

Tosti

4,50

Cheese toastie on a pita bun with ketchup

Pancakes

6,50

Two American pancakes with red fruits, syrup and powdered sugar

#### Hamburger

8.90

Small beef burger on a sesame bun with lettuce, tomato and cucumber served with oven fries and ketchup

### Brunchparty all in Table full of sweat and savoury foods, with orange juice, coffee/tea and bubbles\*

24,75 pp

(from 2 persons)

\* Ask your server for availabily at this moment, as it takes some time to prepare. Booking 24 hours in advance guarantees your brunchparty!

## beer

#### Beer

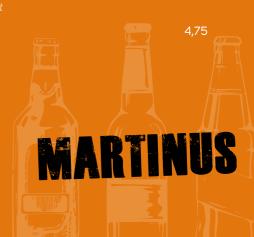
Jupiler Pilsner   5,2%   Belgium	3,00
Baxbier Kon Minder Citra Pale Ale Pale Ale   Fresh beer with fruity hops   5,5%   Groningen	5,50
Maallust de Weldoener Blond   Biltersweet, but smooth and hoppy blond   6,7%   Veenhuizen	5,70
Gebrouwen door Vrouwen Bloesem Blond Blond   Floral aroma with a fresh aftertaste   6,2%   Amsterdam	5,70
Brouwerij 't IJ IJwit White   Light taste of spices & citrus   6,5%   Amsterdam	5,25
Eggens Weizen Weizen   Soft & fresh   5,8%   Groningen	5,50
Martinus Peerd IPA   Fruity with a fresh bitterness   5,8%   Groningen	5,70
Jopen Blurred Lines NEIPA   Cloudy, fruity & juicy   5,3%   Haarlem	5,70

#### Non-alcoholic

Budels 0.0	3,25
One of the only 0.0 beers that tastes of the real thing   0%   Budel	
Van de Streek Playground	4,75

Van Moll Wanderlust

Ask for our beers of the moment!





					Fruity	Fresh
Lust for Sauvignon Blanc South Africa   glass € 4,25   bottle € 22,50			Ğ			Ţ
Cum Laude, Chardonnay Languedoc, France   glass € 4,75   bottle € 25,50						
Fabiano, Pinot Grigio Veneto, Italy   glass € 5,60   bottle € 31,00				Ŏ		7
Domaine de Grachies, Rosé Gascogne, France   glass 4,75   bottle € 22,50			<u> </u>			7
Corte Noa, Rosé Frizzante (sparkling) Veneto, Italy   glass € 4,75   bottle € 25,50						Ţ
Cum Laude, Merlot Pays Doc, France   glass € 4,75   bottle € 25,50		Ŏ	•	<b>&amp;</b>		
Vigneti del Salento, Primitivo Puglia, Italy   glass € 5,60   bottle € 31,00		<u></u>	$\triangle$			$\overline{\mathbb{P}}$
Schloss Wachenheim, Blû Prosecco Frizzant Veneto, Italy   bottle 0,2L € 6,00	е	Ö	Ğ	<b>#</b>		Ţ
Bottles						
Bellingham, Pear Tree white, Chenin Blanc Franschhoek, South Africa   bottle € 29,50	Ŏ	•				7
Bellingham, Big oak red, Shiraz Franschhoek, South Africa   bottle € 29,50						P
<b>47 Anno Domini, Prosecco Diamante D.O.C. E</b> Veneto, Italy   bottle € 29,50	Bio (sparkling)		Ŏ	Č		

## snacks & starters

#### Snacks (from 11.30)

#### Fries to the top 5,75

Homemade oven fries with Parmesan cheese and truffle mayo

#### Chips with dip 6,50

Homemade Wadapartja nacho chips with a creamcheese dip with chili sauce

#### Dibs on the veggies 8,50

Roasted and pickled, local veggies with dips and pita bread from Luuk

#### Bread plate 6,50

Whole grain and sour dough bread from Luuk with dips

#### Nachos loaded! 9,90

Homemade nacho chips with tomato, red onion, green peppers, melted cheese and cheddar served with organic yoghurt and chili sauce

#### Starters (from 16.00) \*

#### Wadasnackyes 12,50

North Sea razor clams in parsley-garlic oil with bread from Luuk

#### Aubi-Wan Hangobi 9,50

Roasted aubergine, organic za'atar yoghurt, olives and pita bread from Luuk

#### Bow Chicka Gua Bao (vegan optional)9,50

Two mini Gua Bao buns with pulled Beter Leven \*\* chicken, homemade hoisin,cucumber, sesame and caramelized onions

Can be made vegan jackfruit rendang!

#### Soup of the moment 6,50

Check the chalkboards or ask your waiter



\* Only available if we're opened past 18.00. Check the website for our current opening hours.

# local is not far away!

Buying local and keeping the planet and animals in mind is important to Wadapartja. We think pushing back the distance your food comes from can make a big effort in this. Simply because we feel it's a shame to drive unnecessary distances for your food.

#### Koffiestation

Douwe and Emiel buy sustainable green coffee beans and roast their specialty coffees here in Groningen. They deliver us coffee beans by bike each week in reusable cans. No matter if you drink your coffee as an espresso, americano or with (oat) milk: we always make them with a double shot of espresso.

#### City baker Luuk

Organic grain from Groningen goes through Jan the miller from Kropswolde, to city baker Luuk. Together with Luuk we develop our bread, which is how we got our sourdough bread with wheat, wholegrain, rye and a boil of mixed seeds.

#### **Butcher Boersma**

Gronings weiderund (local beef) and Porc Locale (also local) get delivered directly by butcher Boersma every week. That way there's a short line that we can trust on. The butcher developed a local chorizo for us and makes beef burgers following our recipe.

#### Dairy

We are proud of our new organic yoghurt from Buurvrouw Durkje from Vegelinsoord, not too far away. Together with Durkje we've found the ideal thickness and flavour for a good yoghurt. Other than that we use Beter Leven \*\* eggs, farmhouse cheese, organic cheese slices and whole milk.

#### Store

In our store we sell products that have been made sustainably. We also have some local suppliers, like the postcards from Grafiquelien from Groningen.

#### City breweries

We've always got some beers from family business Martinus from Groningen on our menu. Besides that it's nice to now that city baker Luuk uses brewer's grain, a waste product of brewing beer, of Martinus in our wholegrain bread. We also serve Baxbier from Groningen and Maallust from Veenhuizen.

#### Bio-dynamic nursery De Eemstuin

Close to the Wadden Sea, Liz and Jouke make the most amazing vegetables with powerful flavors. We get a great mix with lettuce varieties in which you can taste the authentic bitter, as it should be. The edible flowers that you will find on our dishes also come from Uithuizermeeden

#### Boer & chef

Growers and farmers from the north are connected with us through Boer (farmer) & Chef. It gives us the opportunity to coordinate the sowing plan or the production process. That way we know exactly where our dairy products, potatoes, tomatoes and carrots come from.

#### 't Ailand

Such a great company in Lauwersoog, which supplies us with everything the sea has to offer. They buy from fishermen who do not dump their waste in the sea and fish locally. You can talk for hours with Barbara; for example about the contribution of shellfish to the protein transition.



#### From 17.00 \*

#### Steak it 'till you make it

9 Cum Laude Chardonnay or Cum Laude Merlot 22,50

Local beef steak served with homemade oven fries with Parmesan cheese and truffle mayo and roasted local veggies

#### Green Fingers



T Lust for Sauvignon Blanc or Bellingham Big Oak Shiraz 19,50

Spicy vegetable curry with okra and seasonal veggies served with saffran-basmati rice and homemade naanhread

#### Classic Burgerlime

T Cum Laude Chardonnay or Vigneti del Salento Primitivo 19,75

Local beef burger on a sesame bun with Porc Locale bacon, organic cheese, green peppers, pickled onions, lettuce, fried egg and Wadapartja sauce served with salad and oven fries with either curry mayo or truffle mayo and Parmesan cheese (+1,00)

#### Beanalicious M



₹ Fabiano Pinot Grigio or Cum Laude Merlot 18,75

Bean and beet burger on a whole grain bun with lettuce, chimichurri, local tomato and mocktail sauce served with salad and oven fries with either curry mayo or truffle mayo and Parmesan cheese (+1,00)

#### Of the map

Check the chalkboards or ask your server

## Table Full

A table full of good stuff with different kinds of appetizers and main courses. Sit down, share and eat.

32,50 pp



past 18.00. Check the website for





#### Cheese fondue

Wadapartja Cheese fondue 16,50

Fonbleu de Wolvega 18,50

With Bleu de Wolvega (blue cheese

Truffle fondue 18.50

With black truffle

The cheese fondue is served with bread and assorted vegetables and is cooked with white wine

#### Want some more?

Meatballs	+3,75
Extra vegetables	+3,75
Extra bread	+2,50

#### For the kids

Hamburger 8,90

Small beef burger on a sesame bun with lettuce, tomato and cucumber served with oven fries and ketchup

Platpizzaatje Margreetha 7,90

Flatbread with tomato sauce and cheese

+1,OC





#### **Desserts**

Rabarbapapa 🦼

790

Rhubarb crumble with Montgomery's Classic Vanilla ice cream

Que Sí Que Nõla

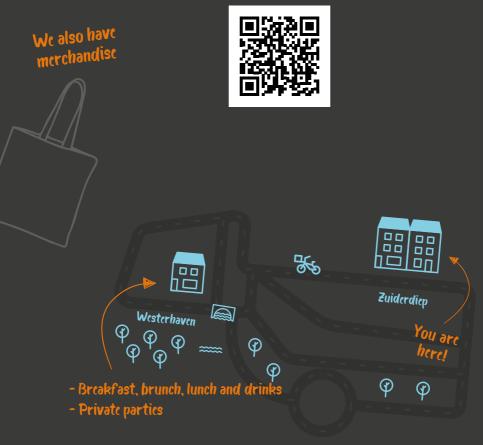
Chocolate mousse with Nõla Cold Brew and

Montgomery's vegan ice cream 4,7
100ml | Chocolate & Chunks or Maple & Pecan



#### Party?

At our Westerhaven location we are happy to organise your private (company) party. Check our website for more info.



www.wadapartja.nl/english