



Menu





Welcome at Restaurant Kita

The menu mainly features international dishes. We only work with fresh and high-quality ingredients. This is fundamental for a pure taste "With the name we already reveal that we are also inspired by Japanese cuisine. The exquisitely balanced dishes are not only beauty's, but also the taste offers a pallet that surprises our Western cuisine. Many dishes will be served to share. The menu is composed by 3 chefs with an impressive track record: Barry van Wilgenburg (Executive Chef/ Managing Partner) Rob Werkhoven (chef de cuisine) en Ricky Bihari (sushi chef).

The kitchen team is led by Barry van Wilgenburg (Executive Chef/ Managing Partner) Rob Werkhoven (chef de cuisine). Barry previously worked for The Harbour Club as an executive chef for 15 years. The service is led by Peter de Ruiter. He has already worked for the Willaerts Group for several years in restaurant Le Barrage in Alblasserdam. He will continue the well-known hospitality of the Willaerts Group in KITA.





Watermelon
Basil | cucumber

5

Tomato salsa
Pata Negra | Parmesan foam

6

Mini taco
Pulled chicken | yuzu

6

Steak tartaar
Brioche | Truffel

7

Salmon Tostada
Dill Creme Fraiche

7

Oesterij
Ginger sorbet | Sereh

7

Pani Puri
Asian Tuna

7

Macaron eel
Foie gras

9

Amuses

Prior to dinner, we can serve some amuses. The prices are per person. You can choose a maximum of 3 different amuses per party

Three course menu

46,⁵⁰ p.p

THIS MENU IS FROM 11 PERSONS

STARTER

CHOOSE FROM:

Beef Tataki

Ponzu | Truffle | Crispy garlic

OR

Ceviche Hamachi

Yellow Beet | Passion Fruit | Aji Amarillo

MAIN COURSE

CHOOSE FROM:

Seabass

Umami | Ponzu | Fregola | Beurre blanc

OR

Flank Steak USA

Chimichurri | Anticucho | Fries

DESSERT

Chef's dessert

Let the chef surprise you!





STARTER

CHOOSE FROM:

Beef Tataki

Ponzu | Truffle | Crispy garlic

OR

Ceviche Hamachi

Yellow Beet | Passion Fruit | Aji Amarillo

FIRST COURSE

Bouillabaisse

Classic fish soup

MAIN COURSE

CHOOSE FROM:

Grilled Tuna

Ponzu | Served with Soba Noodles

OR

Flank Steak USA

Chimichurri | Anticucho | Fries

DESSERT

Chef's dessert

Four course menu

56,⁵⁰ p.p

THIS MENU IS FROM 11 PERSONS

Five course menu

66,⁵⁰ p.p

THIS MENU IS FROM 11 PERSONS

STARTER

CHOOSE FROM:

Beef Tataki

Ponzu | Truffle | Crispy garlic

OR

Ceviche Hamachi

Yellow Beet | Passion Fruit | Aji Amarillo

FIRST COURSE

Bouillabaisse

Classic fish soup

SECOND COURSE

Coquille

Kimchi | Cheddar

MAIN COURSE

CHOOSE FROM:

Seabass

Umami | Ponzu | Fregola | Beurre blanc

OR

Flank Steak USA

Chimichurri | Anticucho | Fries

DESSERT

Chef's dessert





Kita sharing menu

67,00 P.P

THIS MENU IS FROM 11 PERSONS

The 'Kita Sharing Menu' allows your guests to enjoy Restaurant Kita's dishes. All dishes will be served to share. Choose from **four appetizers** and **four main courses**.

STARTERS

Choose four starters

Avocado

Beef Skewer

Crispy Gamba's

Pani Puri

Pulled Chicken Taco

Ceviche Hamachi

Beef Tataki

Mole | Tortilla crunch

Chimichurri

Kimchi mayo

Asian Tuna

Unagi | Puffed corn

Yellow Beet | Passion Fruit | Aji Amarillo

Ponzu | Truffle | Crispy garlic

MAIN COURSES

Choose four main courses

Iberico Ribs

Flanksteak USA

Salmon

Grilled Tuna

BBQ Cabbage

Loaded Fries

Edamame

Corn foam | Chili popcorn | Radish

Chimichurri | Anticucho

Miso

Ponzu | Soba Noodles

Hoisin | Quinoa

Truffle | Parmesan

Salty | Spicy

DESSERT

Chef's dessert

Let the chef surprise you!

Walking Dinner

The 'Walking Dinner' lets your guests enjoy Restaurant Kita's dishes in a more relaxed way. The dishes will be served from the hand of the waiters, allowing guests to sit and stand where they want in the dedicated area. We have prepared three types of walking dinner. It is suggested to choose between walking dinner one, two or three. These menus are available from 15 persons.

WALKING DINNER N°1

49,⁵⁰ p.p

Chicken Gyoza	Spicy Mayo
Beef Tataki	Ponzu Truffle Crispy garlic
Sweet Potato Taco	Avocado Sushi marinade
Iberico Ribs	Corn foam Chili popcorn Radish
Loaded Fries	Truffle Parmesan
Chef's dessert	Let the chef surprise you!

WALKING DINNER N°2

59,⁵⁰ p.p

Chicken Gyoza	Spicy Mayo
Steak Tartar	Smoked Bavette
Maki	Salmon Tuna
Beef Skewer	Chimichurri
Grilled Tuna	Ponzu Soba Noodles
Flank Steak USA	Chimichurri Anticucho
Chef's dessert	Let the chef surprise you!

WALKING DINNER N°3

69,⁵⁰ p.p

Pulled Chicken Taco	Unagi Puffed corn
Sushi Maki	Pornstar Roll Moet & Chandon Roll
Flaming Coquille	Kimchi Cheddar
Beef Skewer	Chimichurri
Salmon	Miso
Flank Steak USA	Chimichurri Anticucho
Spicy Fries	Wasabi Nori Crackers
Chef's dessert	Let the chef surprise you!







The wine list

There is a lot of love, care and dedication in this wine list. On the menu some familiar names, big names, but also unknown treasures that we are terribly excited about. We hope to offer you herewith a nice selection, matching our international dishes. We will be pleased to advise you.

On behalf of the sommelier team,

Gerrit de Groot



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