

## Cocktails

### LET'S START

**Peach Bellini** 12  
Peach | Cava

**Mimosa** 13  
Champagne | Fresh orange juice

### DURING DINNER

**Cosmopolitan** 14  
Vodka | Triple sec | Cranberry | Lime

**Paloma** 14  
Tequila | Grapefruit | Lime

**Tommy's Margarita** 14  
Tequila | Triple sec | Lime

**Lychee Martini** 14  
Gin | Lychee | Rose | Lime

**Clover Club** 14  
Gin | Raspberry | Cherry | Lemongrass

**Amaretto Sour** 14  
Amaretto | Lemon | Orange Foam | Bitters

**Pornstar Martini** 14  
Vanilla Vodka | Passion Fruit | Champagne Espuma | Maracuja Caviar

**Kita's Tiki** 15  
Dark rum | Pineapple | Almond | Lime

**Zombie** 16  
Rum blend | Apricot | Passion fruit | Pineapple | Cinnamon

**Bubbles & Berries** 16  
Champagne | Vodka | Strawberry | Elderflower | Lime

**Kita Colada** 16  
Dark rum | Pineapple | Cocos

### AFTER DINNER

**After Hour** 13  
Coffee liqueur | Espresso | Marshmallow | Whipped milk

**Espresso Martini** 14  
Vodka | Espresso | Coffee liqueur | Añejo

**Negroni** 14  
Gin | Sweet Vermouth | Bitter Liqueur

**Banana Old Fashioned** 14  
Bourbon | Banana | Chocolate

*If you miss your favorite  
don't be shy to ask the bartender...*

## Bites

**THE PERFECT BAR BITE** 🍃 8,50  
Olijven | Gezouten amandelen

**PATA NEGRA** 15,00  
Iberico ham | Salsa

**MOZZARELLA KROKETJES** (6 st) 🍃 8,50  
Tomaat

**BITTERBALLEN** (8 st) 8,50  
Mosterd

**CHICKEN GYOZA** (6 st) 11,00  
Spicy mayo

**VEGA GYOZA** (6 st) 🍃 11,00  
Spicy mayo

**TORPEDO GAMBAS** 15,00  
Kimchi mayo

**GARNALEN KROKETJES** (6 st) 16,00  
Citroen | Peterselie mayonaise

**CHICKEN KARAAGE** 16,00  
Fried chicken | Koreaanse chili



*Drinks*

## Champagnes & Cava

	glas	fles
Vilarnau Cava Brut Reserva	9,00	45
Vilarnau Cava Brut Reserva <b>Rosé</b>	9,00	45
<b>Veuve Clicquot Brut</b>	15,00	100
Veuve Clicquot <b>Rosé</b> 0,75L / 1,5L		100 / 200
Veuve Clicquot RICH 0,75L / 1,5L		100 / 200
<b>Bliard Moriset Blanc de Blancs</b>		60
<b>Ruinart Blanc de Blancs</b> 0,75L / 1,5L		120 / 250
Ruinart <b>Rosé</b> 0,75L / 1,5L		135 / 275
<b>Dom Perignon Vintage</b>		300
Dom Perignon Luminous		325
Dom Perignon P2		650
<b>Krug Grande Cuvée</b>		350
<b>Armand de Brignac Brut Gold 'Ace of spades'</b>		450

## SOFT DRINKS

	vanaf	
<b>Frisdranken</b>		4,00
Verse jus d'orange		5,00
<b>Fentimans Rose Lemonade</b>		6,00
<b>Acqua Panna</b> 0,25L / 0,75 L		3,50 / 7,50
<b>San Pellegrino</b> 0,25L / 0,75 L		3,50 / 7,50

## HOT DRINKS

	vanaf	
<b>Diverse warme dranken</b>		3,50
<b>Irish coffee</b>	Teeling	9,50
<b>Spanish coffee</b>	Licor 43	9,50
<b>Italian coffee</b>	Amaretto	9,50
<b>French coffee</b>	Grand marnier	9,50
<b>Mexican coffee</b>	Tequila	9,50

## Wines by glass

### WHITE

	glas	fles
<b>Masi Modello Pinot Grigio</b>	6,00	30,00
<b>Santa Alvara Chardonnay Reserva</b>	6,00	30,00
<b>Paul Jaboulet Aîné Viognier</b>	6,50	32,50
<b>Beronia Rueda Verdejo</b>	7,00	35,00
<b>Ponga Sauvignon Blanc</b>	9,00	45,00

### ROSÉ

	glas	fles
<b>Ultimate Provence Rosé</b> 0,75L	9,00	45,00
<b>Ultimate Provence Rosé</b> 1,5L / 3L / 6L		95 / 190 / 420

### RED

	glas	fles
<b>Finca Constancia Tempranillo</b>	6,00	30,00
<b>Santa Alvara Merlot Reserva</b>	6,00	30,00
<b>Paul Jaboulet Aîné Syrah</b>	6,50	32,50
<b>Maison Didier Joubert Pinot Noir</b>	7,00	35,00
<b>Bodega Norton Malbec Reserva</b>	9,00	45,00

Bekijk onze wijnkaart voor het volledige aanbod aan wijnen

## BEER

### DRAFT

<b>Heineken</b>	4,00
<b>Affligem Blond</b>	5,00

Vraag naar de speciale bieren van de tap

### BOTTLED SPECIAL BEER

<b>Amstel Radler</b>	4,50
<b>Paulaner Weissbier</b>	5,00
<b>Mort Subite Kriek Lambic</b>	6,00
<b>Affligem Dubbel</b>	6,50
<b>Affligem Trippel</b>	7,50
<b>Desperados</b>	8,00

### ALCOHOL-FREE

<b>Heineken</b> 0,0%	4,00
<b>Amstel Radler</b> 0,0%	4,00
<b>Paulaner Weissbier</b> 0,0%	5,00
<b>Affligem Blond</b> 0,0%	6,00

## Gin Tonics

<b>Seventy One</b>	35
Grapefruit   Three Cents Tonic Water	
<b>Roku</b>	12
Pink Pepper   Rose   Yuzu Tonic Water	
<b>Bobby's Pinang Raci</b>	12
Lime Leaf   Lemon Peel   Three Cents Tonic Water	
<b>Hendrick's</b>	12
Cucumber   Three Cents Aegean Tonic	
<b>Mombasa Strawberry</b>	12
Strawberry   Mint   Fentimans Rose Lemonade	
<b>Nordés</b>	12
Laurier   Hibiscus   San Pellegrino Rovere	
<b>Sir Edmond Vanilla</b>	12
Cinnamon   Orange   Three Cents Tonic Water	
<b>Gin Mare</b>	13
Rosemary   Thyme   Olive   Three Cents Tonic Water	
<b>Tanqueray Sevilla</b>	13
Orange   San Pellegrino Rovere	
<b>Van Linschoten Slagers Gin</b>	13
Orange   Three Cents Tonic Water	
<b>Tanqueray Ten</b>	14
Grapefruit   San Pellegrino Lemon	
<b>Nolet's Silver</b>	14
Raspberry   Lemon Peel   San Pellegrino Rovere	
<b>Monkey 47</b>	15
Sage   Lemon Peel   San Pellegrino Rovere	
<b>VIRGIN</b>	
<b>Ginamis</b> 0.0%	12
Orange   Cinnamon	
<b>Everleaf Mountain</b> 0.0%	12
Strawberry   Rose	
<b>Martini Vibrante</b> 0.0%	12
Orange   Thyme	



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