



# Borrel

**DUTCH-INDONESIAN SNACK BAR**

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  @BORRELTO

## HAPJES (DUTCH SNACKS FOR SHARING)



**BEEF BITTERBALLEN**  
\$8 (FOR 5), \$15.50 (FOR 10)

THE TRADITIONAL DUTCH BAR SNACK, OUR BITTERBALLEN ARE HAND ROLLED BALLS OF BEEF STEW, BREADED AND DEEP-FRIED. THE PERFECT ACCOMPANIMENT FOR A TRUE BORREL!

**VEGAN BITTERBALLEN**   
\$8 (FOR 5), \$15.50 (FOR 10)

OUR VEGAN TAKE ON THE CLASSIC DUTCH BAR SNACK MADE WITH BROCCOLI AND MUSHROOMS.

**KAASSOUFFLES** \$7.50

MELTED GOUDA CHEESE IN TWO MINI DEEP-FRIED BREADED POCKETS OF PUFF PASTRY.



**THE "WORST" CHEESE PLATE** \$18

CUBES OF DUTCH AND DUTCH-STYLE CHEESES AND A SELECTION OF DUTCH CURED MEATS.

**KIPCORN NUGGETS** \$9

DEEP-FRIED CORNFLAKE-COATED CHICKEN NUGGETS WITH YOUR CHOICE OF DIPPING SAUCE. (ADD \$1 FOR SATAY SAUCE.)

**KIBBELING** \$10

SEASONED CHUNKS OF LIGHTLY BATTERED WHITE FISH DEEP-FRIED TO PERFECTION SERVED WITH HOUSE-MADE GARLIC SAUCE.

**MAATJESHARING** \$9

SLICES OF RAW SALTED HERRING WITH ONIONS AND PICKLES.



### PLEASE NOTE:

\*ITEMS MARKED WITH  ARE VEGAN-FRIENDLY.

\* AN AUTOMATIC GRATUITY OF 18% WILL BE ADDED TO THE BILL OF PARTIES OF SIX OR MORE.

\* WE USE NUTS, WHEAT AND OTHER ALLERGENS IN OUR KITCHENS AND WHILE WE DO OUR BEST TO PREVENT CROSS-CONTAMINATION, WE CANNOT MAKE ANY GUARANTEES.

## GROTERE HAPJES

(BIGGER BITES)

FOR DISHES THAT COME WITH OUR HOUSE-MADE DUTCH-STYLE FRIES, YOUR CHOICE OF FRITESSAUS AND/OR CURRY KETCHUP DIPPING SAUCES ARE INCLUDED. FOR SATAY SAUCE, ADD \$1.

### BEEF KROKETS \$12

TWO KROKETS SERVED WITH MUSTARD FROM ZAANDAM AND FRIES.

(ADD TWO SLICES OF RYE BREAD FOR \$1.)



### FRIKANDEL \$11

A DEEP-FRIED SAUSAGE MADE WITH BEEF, PORK AND CHICKEN ON A BUN AND TOPPED WITH CURRY KETCHUP, MAYONNAISE AND ONIONS AND SERVED WITH FRIES.

### BROODJE ROOKWORST \$11

A TRADITIONAL DUTCH SMOKED SAUSAGE IN A BUN TOPPED WITH MUSTARD FROM ZAANDAM AND SERVED WITH FRIES.

### MUSSELS \$18

A POT OF ORGANIC MUSSELS IN A WHITE WINE SAUCE SERVED WITH FRIES AND A BUN.



### OMA'S MACARONI \$10

MINI ELBOW MACARONI TOPPED WITH A RICHLY HERBED TOMATO SAUCE WITH GROUND BEEF AND PARMESAN OR VEGGIE GROUND ROUND. THIS WAS A CHILDHOOD FAVOURITE MY GRANDMA WOULD MAKE.

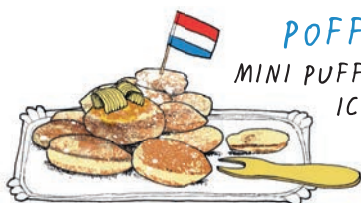
### ZOMER STAMPPOT (SUMMER MASH) \$15

FOR THOSE CRAVING A HEARTY MEAL DESPITE THE HEAT, WE OFFER A TRADITIONAL DUTCH MASH OF POTATOES AND VEGETABLES ALL YEAR ROUND. SERVED WITH SMOKED SAUSAGE AND DUTCH GRAVY. VEGAN OPTION AVAILABLE. ASK YOUR SERVER FOR TODAY'S SELECTION.

## DESSERT

### POFFERTJES \$8

MINI PUFFED PANCAKES TOPPED WITH ICING SUGAR AND BUTTER.



## FRIES/FRITES/FRIES

NO MATTER HOW YOU SAY IT, DUTCH PEOPLE LOVE THEIR FRIED POTATOES. THROUGH PAINSTAKING EFFORTS, WE'VE DONE OUR VERY BEST TO RECREATE DUTCH-STYLE FRIES THROUGH HAND-CUTTING, BLANCHING AND DOUBLE FRYING THEM WITH THE CARE OF THE MOST DEVOTED "PATATZAAK" (FRY BUSINESS).

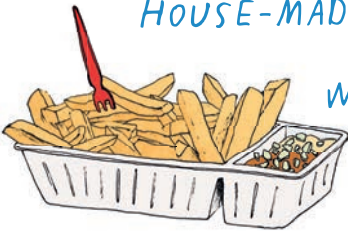
PLAIN ("ZONDER") \$5.50 🌿

MAYONNAISE ("FRIETSSAUS") \$6.50

CURRY KETCHUP \$6.50 🌿

"SPECIAAL" (MAYONNAISE, CURRY KETCHUP, ONIONS) \$6.75

HOUSE-MADE PEANUT SATAY SAUCE \$7.50 🌿



WAR FRIES ("PATAT OORLOG": MAYO, PEANUT SATAY SAUCE, ONIONS) \$7.75

GOUDA 'N' GRAVY \$10

FRIES WITH MELTED SHREDDED GOUDA AND DUTCH GRAVY.

HACHEE FRIES \$13

A TRADITIONAL DUTCH BEEF STEW AND OUR "MEMORABLE"\* BRAISED RED CABBAGE ON TOP OF A BED OF FRIES.

KAPSALON ("THE HAIRDRESSER") \$14

FRIES TOPPED WITH HOUSE-MADE SHAWARMA BEEF, SALAD, MELTED CHEESE AND GARLIC SAUCE. SERVED IN ITS ICONIC FOIL CONTAINER. LEGEND HAS IT THAT A BARBER FROM ROTTERDAM INVENTED THE DISH WHEN HE COMBINED HIS FAVOURITE INGREDIENTS FROM A SHAWARMA SHOP NEXT DOOR.



\* AS NOTED BY TORONTO STAR FOOD CRITIC AMY PATAKI IN HER ROUNDUP OF MOST MEMORABLE DINING MOMENTS OF 2018.

## INDONESIAN



### CHICKEN SATAY \$9

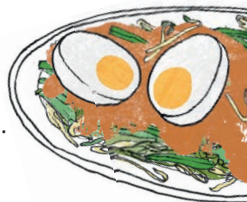
THREE SKEWERS OF MARINATED GRILLED CHICKEN SERVED WITH HOUSE-MADE PEANUT SATAY SAUCE.

### NASI GORENG \$7.50

INDONESIAN FRIED RICE WITH SCRAMBLED EGG AND GREEN ONIONS SERVED WITH HOUSE-MADE SAMBAL (HOT SAUCE), SEROENDENG (TOASTED PEANUT AND COCONUT) AND PICKLED CUCUMBER.

### GADO GADO \$9

INDONESIAN SALAD WITH GREEN BEANS, NAPA CABBAGE, CUCUMBERS, SPINACH, FRIED TOFU AND A HARD-BOILED EGG TOPPED WITH HOUSE-MADE SATAY SAUCE AND FRIED SHALLOTS.



### SAJOER LODEH \$11

STEWED CARROTS, SNOW PEAS AND CAULIFLOWER IN A FRAGRANT COCONUT BROTH SERVED WITH WHITE RICE.

## INDONESIAN-INSPIRED "BROODJES" (SANDWICHES)

### BEEF RENDANG SLIDERS \$14

SLOW-COOKED SPICY INDONESIAN BEEF STEW ON THREE SMALL BUNS TOPPED WITH HOUSE-MADE PICKLED CUCUMBERS AND MAYONNAISE.

### THE BALI BURGER \$15

AN INDONESIAN SPICED BEEF PATTY MARINATED IN A TANGY SAUCE ON A BED OF NAPA CABBAGE AND TOPPED WITH PICKLED CUCUMBERS, FRIED SHALLOTS AND HOUSE-MADE SAMBAL. SERVED WITH FRIES AND DIPPING SAUCE.

### BABI KECAP PULLED PORK SANDWICH \$15

SLOW-COOKED PULLED PORK IN A TRADITIONAL INDONESIAN SWEET AND SOUR SAUCE WITH NAPA CABBAGE, FRESH CUCUMBER AND FRIED SHALLOTS. SERVED WITH FRIES AND DIPPING SAUCE.



### RIJSTTAFEL (RICE TABLE) TICKETS: \$65

EVERY MONTH WE HOST A RIJSTTAFEL, AN ELABORATE COLLECTION OF INDONESIAN DISHES THAT PRESENT A MELANGE OF SWEET, SPICY AND SAVOURY FLAVOURS TO THE PALATE. SEATING IS LIMITED, SO ASK YOUR SERVER FOR DETAILS ON THE NEXT DATE AND TICKETS.



## DRINKS

### BEER/CIDER

Rotating local craft beer and cider. Check our board.

**Draught** fluitje (8 oz.) \$4    pint \$7.75

**Tall can of cider** \$8.75

**Grolsch 451 ml flip-top bottle** \$7

### WINE (5 OZ.)

**House red** (ask server for selection) \$9

**House white** (ask server for selection) \$9

**Rosé** \$9

**Sparkling** \$10

### MIXED DRINKS (1 OZ.)

**Vodka, white rum, spiced rum, gin, rye, bourbon** \$7

### SPECIALTIES

**Genever** and **Batavia Arrack** - see cocktail menu for details

**Advocaat on ice** (2 oz.) \$7.50

The classic Dutch custard liqueur.

**Wrong Coffee, Corrected** (1 oz.) \$10

Add milk to coffee and the Dutch call it a "koffie verkeerd" (wrong coffee).

Add spirits to coffee and Italians call it "caffè corretto" (correct coffee).

We're correcting the wrong by making a milky coffee drink with a tasty shot of a combination of anise liqueurs.

### NON-ALCOHOLIC

**Chocomel** \$5.50

**Illy coffee** (espresso, Americano, cappuccino, or a koffie verkeerd, aka latte) \$4.50

**Damman tea** (ask to see selection) \$3.50

**Perrier** \$4.50

**Pop** (Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda) \$3.50

**Juice** (selection varies, ask your server) \$3.50

**Alcohol-free Grolsch** \$5.50

**Mocktails** Pineapple Ginger Soda or Green Tea Soda \$5