

LIDO

G R I L L

STARTERS

Carpaccio 13

Beef | Parmesan | Truffle mayonnaise | Bacon 🥓

Prawns 13.5

Half dozen | Catalan | Spicy chilli oil | Herb butter
Foccacia Toast

Brisket 12

Beef brisket | Slow smoked in our smoker
Chimichurri | Mango

Gravad Lax 14.5

Norwegian salmon | Home marinated | Green herbs
Mustard-dill sauce | Toast

Caesar Salad 13

Grilled chicken thigh | Romaine lettuce | Pitch mix
Anchovies | Bacon 🥓 | Egg | Crouton | Parmesan
Caesar dressing

Tasting 16

Selection of our appetisers:

Carpaccio | Mushrooms | Gravad Lax | Brisket

Mushrooms 🍄 11

From the KOPA | Mushrooms
Green herbs | Herb butter | Parmesan | Toast

Caprese salad 🍅 13.5

Burrata | Coeur de Boeuf tomatoes | Basil | Pesto
Balsamic

BREAD 6

Fresh bread | Butter | Aioli | Tapenade



CHEF'S MENU 42.5

Serrano ham 🥓

Fig chutney | Lamb's lettuce
or

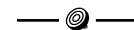
Fish & Dip

Smoked whitefish | Coriander pesto | Toast

or

Spring roll 🍡

Open spring roll | Noodle salad | Sesame dressing



Duo of lamb

Kebab | Rump | Yogurt sauce | Grilled vegetables | Fries

or

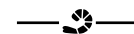
Swordfish

Fillet | Bell pepper coulis | Grilled vegetables | Fries

or

Jackfruit 🍌

BBQ Sauce | Naan Bread | Yogurt dip



Caribbean Trifle

Coconut cream | Pineapple | Passion fruit
Mango-papaya ice cream

All dishes can also be ordered separately

Starter 12 | Main 25 | Dessert 8

FROM THE SMOKER

The BIG Smoker

(per 2 persons) 27.5 p.p.

Selection of our smoked specialities:

Brisket Roast | Texas BBQ sausage 🐷
Spareribs 🐷 | Short Rib

Brisket Roast 21

200 grams | Beef Brisket | House Smoked
Creekstone Farm USA | BBQ Sauce

Short Rib 21

200 grams | Beef Sparerib | Smoked overnight
Boneless | Chimichurri

STEAKS & MORE



Satay 18

Homemade | Skewers | Chicken thighs
Satay sauce | Atjar | Prawn crackers

Tournedos 29.5

180 grams | Irish beef | Grass fed
Béarnaise sauce

Chicken Piri Piri 19

Chicken thighs | Portuguese style | Piri Piri sauce

Ribeye Steak - Dry Aged 28.5

200 grams | South American | 14 days matured
Beurre Café de Paris

Sirloin Steak 24.5

200 grams | South American | Grass fed
Pepper sauce

All main dishes are served with seasonal grilled vegetables.
Choose your side dishes below.



ON THE SIDE

Fries 3.5

With mayonnaise

Dirty Fries 4.5

Bacon 🐷 | Chili mayonnaise
Cheddar | Red onion

Truffle Cheese Fries 4.5

Truffle mayonnaise | Parmesan
Spring onion

Roasted Potatoes 4

Rosemary | Garlic | Olive oil
Sea salt

Corn on the Cob 3.5

Half cob of corn | Butter | Sea salt

Onions & Mushrooms 4

Baked

Mixed salad 3.5

Coleslaw 3.5

Extra sauce 3

FISH

Dorade 28

Whole Dorade | Grilled | Lemon

Sea Wolf 23.5

Fillet | Grilled | Chive cream sauce

Scampi 25

Large Black Tigers | Garlic butter | Red pepper
With head and tail

VEGA(N)

Risotto 🌿 21

Mushrooms | Truffle | Rocket | Parmesan

Shashlick 🌿 19.5

Vegan skewer | Red onion | Bell pepper
Naan Bread | Tzatziki

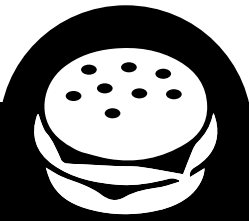
Do you have an allergy? No problem! Just let us know.
We present one bill per table or group.

As far as possible, we use
organic and fair trade ingredients.

@ssrotterdamofficial 📷

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🐷 = Pork 🌿 = Vegetarian



BURGERS & SPARERIBS

Lido Original Burger 17

180 grams | Dutch M.R.I.J. beef
Tomato | Bacon 🥓 | Cheddar | Gherkin
Fried onion | Lettuce

Chicken Burger 15

Homemade | Chicken thigh | Cheddar | Bacon 🥓
Curry tartar sauce | Jalapeño | Gherkin | Lettuce

Vegaburger 🌱 15

Beetroot and carrot burger | Avocado
Harissa mayonnaise | Lettuce

Spareribs 25

Half kg ribs 🥓 | Home marinated | Grilled
Jack & Coke sauce

*All Burgers & Spareribs are served with a salad.
Choose one of your side dishes on the left.*

KIDS MENU

Tomato soup 6

Melon with ham 7
Parma ham 🥓 | Melon



Cheeseburger 12.5

Small beef burger | Apple sauce | Corn on the cob

Salmon 12.5

Salmon fillet | 90 grams | Apple sauce | Corn on the cob

Sparerib 🥓 12.5

½ Sparerib | Apple sauce | Corn on the cob

Kroket / Frikandel / Kaassoufflé 9.5

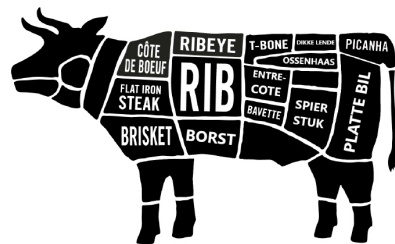
Apple sauce | Corn on the cob

All dishes are served with fries and mayonnaise.



Children's ice cream 6

2 scoops of ice cream (strawberry & vanilla)
Whipped cream



DESSERTS

Dame Blanche 8

Coupe | Vanilla ice cream | Chocolate sauce
Whipped cream

Classic Sorbet 7.5

Fruit | Strawberry sorbet ice cream | 7-up
Whipped cream

Cheesecake 9

New York Style | Ice cream cake batter | Fruit

Banoffee Pie 8

Banana | Caramel | Banana ice cream
White chocolate mousse

Crème Brûlée 8

Cream of Tonka beans | Vanilla ice cream

Romanoff 9.5

Strawberries | Vodka | Vanilla ice cream | Whipped cream
Contains alcohol

COFFEE & TEA

Coffee	3,25
Tea	3,25
Espresso	3,25
Espresso Doppio	4,75
Espresso Macchiato	3,75
Cappuccino	3,75
Latte	4,00
Latte Macchiato	4,00
Hot Chocolate	3,75
with whipped cream	+0,50
Soy or Oatmilk	+0,50

WATER , 75cl	5,00
Flat or sparkling	

BEER

DRAUGHT

Beer of the moment	5,75
Heineken, 25cl	3,60
Heineken, 35cl	5,00

BOTTLE

Amstel Radler	4,00
Birra Moretti	4,25
Brand Weizen	5,00
Affligem	5,00
White	
Affligem	5,75
Blonde, Double or Triple	
Bries - Vlielands Bier	6,00
Corona	6,50
La Chouffe	6,75
Duvel	6,75
De Koninck	6,75
Lagunitas IPA	6,75

LOCAL

Noordt Noordtsingle	6,75
Noordt 7-Hops	6,75

ALCOHOL-FREE

Heineken 0.0%	3,75
Amstel Radler 0.0%	3,75
Affligem Blond 0.0%	4,00
Brand Weizen 0.0%	4,00
Brand IPA 0.0%	4,00

INFUSIONS

Fresh ginger tea	3,75
with lemon	+0,25
Fresh mint tea	4,00
with ginger	+0,25

COFFEE SPECIALS

Irish-, Spanish-, Italian- or French Coffee	9,25
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COFFEE & LIQUEUR

Coffee with a liqueur of your choice	8,50
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PASTRY

with whipped cream	4,75
	+0,50

HOUSE WINE

WHITE DRY

Pinot Grigio, 'Gregoris'	5,00	27,50
Veneto, Italy		
Chardonnay, 'Les Gres'	5,50	30,00
Languedoc, France		

WHITE SWEET

Müller-Thurgau	5,00	27,50
Niersteiner, 'R. Muller'		
Rheinhessen, Germany		

ROSE

Cinsault-Syrah,	5,00	27,50
'Mas de Lauriers'		
Languedoc, France		

RED

Tempranillo,	5,00	27,50
'Catalunya Los Condes'		
Catalonia, Spain		
Sangiovese-	5,50	30,00
Montepulciano		
Rosso Piceno, 'Viabore'		
Carminucci, Italy		

SPARKLING

Champagne, Brut	85,00
'Baron de Rothschild'	
Cava, 'd'Arciac'	6,50
	35,00

LEMONADES 7.50

Ginger & Orange

Fever Tree Mediterranean | Pinky Rose
Ginger & Orange | Orange

Pink Power

Fever Tree Elderflower | Pinky Rose
Spiced Lemon & Rose | Pomegranate

Straight Lemon

Fever Tree Mediterranean | Pinky Rose
Straight Lemon | Lemon

WINE SPECIAL

WHITE

Sauvignon Blanc,	6,00	32,50
'Leyda'		

Leyda Valley, Chile
Pale yellow in colour. Intense and fruity in the
nose, ripe citrus aromas such as grapefruit.

Verdejo,	6,00	32,50
'Oro de Castilla'		

Castilla y León, Spain
Greenish-yellow colour. Fruity, dusty nose
with fennel and ripe fruit. Extract-rich pala-
te with notes of anise and spices.

Grüner Veltliner,	7,00	37,50
'Schloss Gobelsburg'		

Kamptal, Austria
Yellow-green in colour. Fresh scent of wild
herbs such as thyme.

RED

Merlot-Cabernet Réserve,	6,00	32,50
'Dom Doria'		

Languedoc, France
Ruby red, notes of vanilla and coffee. Soft
taste of blueberry and spices.

Pinot Noir Classic,	6,00	32,50
'Leyda'		

Leyda Valley, Chile
Soft, sultry palate with notes of cherry and
truffle. Slightly earthy with a nice fruit balance.

Shiraz,	7,00	37,50
'Thorn Clarke'		

Barossa, Australia
Deep red, almost black in colour. On the
palate, eucalyptus, blackcurrant, clove and
pepper. The palate is powerful and complex.

COCKTAILS

Aperol Spritz 8,00

Cava | Aperol | Sparkling water | Orange

Limoncello Spritz 8,00

Cava | Limoncello | Sparkling water
Lemon

Mojito 9,50

Bacardi | Mint | Lime | Cane sugar

Strawberry Daiquiri Shake 9,50

Strawberries | Rum | Lime

Pornstar Martini 9,50

Vodka | Passion Fruit | Vanilla
Vegan egg foam

Hendrick's Gin & Tonic 9,50

Fever Tree Elderflower | Cucumber
Pepper

Bobby's Gin & Tonic 9,50

Fever Tree Mediterranean | Orange
Clove

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