

EVENING MENU

Evening menu (17:00 till 21:00)

Did you know that at Loaded we make everything ourselves?
Also, if you have certain allergies or dietary requirements, let us know!

Meat

Loaded mini burger – 7,5

Beef patty with cheddar, piccalilli-mayonnaise, jalapeño-sriracha, lettuce, caramelized onions on a toasted brioche bun

Big C's Jerk chicken – 7,5

Chicken seasoned with thyme, rosemary, garlic, ginger, madame-jeanette peppers, cooked over a charcoal grill

Big C's Pork ribs – 8

Pork ribs (150gr), marinated with thyme, rosemary, garlic, onions, served with our homemade barbecue sauce on the side

Dry Aged Pork Rib Steak – 10,5

3 months old dry-aged pork rib steak (90gr), with chimichurri, sprinkled with fried porkbelly

Chilli cheese fries – 8

Fries with cheese sauce, sambal mayo, pickles, red onions, jalapeños, red peppers, spring onions and chilli con carne

Gen Maki – 7

Cold sushi-rice filled with chilli con carne, with torched diamond tenderloin, marinated with spicy mayonnaise, red chilli peppers and black sesame seeds

Vega(n)

Loaded vegan Bao – 7,5

Bao Bun with smoked leak, jalapeño-barbecue sauce and fried oyster-mushroom with American dryrub

Deconstructed Arepas – 7

Corn pita, stuffed with cheese and topped with bean-ragout, guasacaca (lime/cilantro/avocado), fresh cilantro and garlic-mayonnaise

Kimchi fries – 7,5

Fries, with homemade kimchi, cheese sauce, sambal mayonnaise, sriracha, black sesame seeds and spring onions

Sweet potato fries – 6

Sweet potato fries, buttered in turmeric (kurkuma) mix, served with brown butter mayonnaise, roasted almonds and spring onions

Buffalo cauliflower – 7,5

Buffalo cauliflower with jalapeño-barbecue sauce

Vegan shoarma – 7

Celeriac, marinated salad (carrot, iceberg lettuce, red onion) vegan tzatziki and homemade vegan pita bread

Vegan Japanese Tempura – 7

Carrots, broccoli and oyster mushrooms served with soya-sushi vinegar

Gado-gado salad – 7,5

Gado-gado with satay-dressing, crunched peanuts, cassave, coconut crumble and atjar

Fish

Seabass in banana leaf – 8

Seabass smoked in banana leaf from the charcoal grill, with cauliflower couscous, sweet-sour red onions, mint, red peppers and lime cream

Fried Sushi – 7

Filled with kimchi, torched salmon, Japanese mayonnaise (wasabi, soya, sriracha) and furikaki

Ceviche of Seabass – 10

With pickles, cilantro, mint, avocado, fermented tomato, garlic-mayonnaise, buttered corn and za'athar

Shrimp taco – 10

Deep fried jumbo shrimps, with fresh bean-ragout in a soft taco shell, topped with shrimp-lime gravy

Desserts

Loaded scoops – 2,- per scoop

Ice cream scoop with basil, fudge and almond crumble
Ice cream scoop with fresh forest fruits

Homemade Pies – 4,5 per piece

White chocolate cheesecake
Red velvet
Carrot cake

Ice cream scoop + homemade pie – 6

Chef Markus' Surprise Menu (for two) – 45,00 Sit down and relax. No stress of choosing what to eat, our chef is happy to take this burden from you! The food will be served by Markus himself and he will tell you everything you want to know about the creations on your plates (6 in total)! Isn't that great?!