

SNACKS

from 12:00 until 22:00

- ANCHOVY OLIVES** 4.5
- SMOKED ALMONDS (V)** 5
- SOURDOUGH BREAD (V)** 8.5
pimenton aioli, extra virgin olive oil
- BITTERBALLEN** (DEEP-FRIED DUTCH DELICACY FILLED WITH BEEF RAGOUT) 8.5
mustard
- 'VLAMMETJES'** (SPICY DEEP-FRIED APPETIZERS FILLED WITH MEAT) 9
chili sauce
- CHEESE STICKS (V)** 9.5
chili sauce
- OXTAIL CROQUETTES** 12
pimenton aioli
- PADRON PEPPERS (V)** 8
maldon seasalt
- FRIED POLENTA (V)** 8.5
peperoncini mayonnaise
- BRUSCHETTA STRACCIATELLA** 13
tomato, anchovies
- BRUSCHETTA PROSCIUTTO** 11
smoked almond aioli
- CHEESE (V)** 18
3 Italian cheeses from 'de Kaaskamer', nut bread, crackers, chutney
- IRISH MOR OYSTERS (4 PIECES)** 18
fennel-peperoncini-citrus mignonette, lemon
- NACHOS (V)** 15
guacamole, salsa, jalapeño, cheddar, crème fraîche, spring onion
- PROSCIUTTO** 16
parmesan butter, bruschetta, balsamic mustard
- PECORINO (V)** 16
pane carasca, quince, olives

SPECIAL WINES

MARATHON FAVOURITES

WHITE WINES

Domaine Jacqueson 'Rully Blanc', Chardonnay 2022
Bourgogne, France

53

Terras Gauda O'Rosal, Albarino, Loureiro,
Caino Blanco 2023 | Rias Baixas, Spain

44

Belondrade Y Lurton, Verdejo 2022 | Rueda, Spain

ROSÉ WINES

83

Chateau Miraval, 2023 | Cotes de Provence, France

Dupont-Fahn 'Auxey-Duresses Cuvée Rosé' 2022
Bourgogne, France,

55

47

99 75cl
150cl

In addition to our favourite wines, we also have an extensive wine list!

STARTERS

from 18:00 until 22:00

- ROASTED WATERMELON (V)** 15
ricotta, pumpkin biscuit, cherry tomato, pear gel, tarragon oil
- SMOKED SALMON** 18
cucumber salad, sorrel, dill crème fraîche
- BURRATA (V)** 12
roasted red pepper, mustard seed pickle, crème fraîche, pane carasau, Greek basil
- IRISH MOR OYSTERS 4PCS** 18
fennel-peperoncini-citrus mignonette, lemon
- BOUILLON CON TOMATE (V)** 12
cold tomato stock, cherry tomato, eggplant caviar, lemon oil, sourdough, radish
- VEAL TARTARE** 18
figs, crostini, gremolata mayonnaise

MAIN

from 18:00 until 22:00

- ZUCCHINI KEBAB (V)** 23
yoghurt marinade, mint salsa, capers, peperonata
- SECRETO IBERICO** 27
sauce vierge, crispy octopus, pimenton aioli
- CATCH OF THE DAY** MARKET PRICE

BIG GREEN EGG

- STEAK** 29
flat iron steak, chimichurri, roasted tomato
- BONELESS FREE-RANGE CHICKEN** 24
chicken and brown butter jus, scallion, grilled lemon, salsa verde, herb salad
- RIBEYE 600G (FOR 2 PEOPLE)** 89
chimichurri, French fries, spinach salad, frigatelli

SIDES

from 18:00 until 22:00

- GRILLED GREEN BEANS (V)** 8.5
pesto, sauce gribiche
- SPINACH SALAD (V)** 9
gorgonzola, walnuts, balsamico dressing
- SMOKED FRIGATELLI PEPPER (V)** 8.5
hung yogurt, pickled shallot, ricotta salata
- THIN FRIES (V)** 6
mayonnaise
- PARMESAN FRIES (V)** 8.5
truffle mayonnaise

Ask our staff for an explanation of possible allergens.
Cross-contamination in our kitchen can never be ruled out 100%.

PIZZA

from 12:00 until 22:00

- MARGHERITA (V)** 14
tomato, mozzarella, buffalo mozzarella, basil
- ZUCCHINI** 18
mascarpone, zucchini, preserved lemon
- PROSCIUTTO** 18.5
tomato, mozzarella, prosciutto, arugula, parmesan
- SALAMI TARTUFO** 18.5
tomato, mozzarella, fennel salami, fennel salad, parmesan, truffle oil, arugula
- GORGONZOLA (V)** 18.5
mascarpone, pear, walnuts, spinach
- SPINACI (V)** 18.5
mascarpone, spinach, roasted garlic oil, feta

extra topping pizza 3

DESSERT

from 18:00 until 22:00

- COUPE ROMANOFF (V)** 8.5
strawberry salad, vanilla ice cream, elderflower
- DARK CHOCOLATE MOUSSE (V)** 8.5
blondie, orange anglaise
- BUTTERSCOTCH POT DE CRÈME (V)** 8.5
salted caramel, crème fraîche
- COUPE GLACE (V)** 7.5
3 different flavors of ice cream, ask our staff
- AFFOGATO (V)** 9.5
espresso, vanilla ice cream
- CHEESE PLATE (V)** 18
3 Italian cheeses from the Kaaskamer, nut bread, crackers, chutney
- SGROPPINO (V)** 9 / CARAFE 49.5
vodka, cava, lemon sorbet

COFFEE

- ESPRESSO MARTINI** 13
Eristoff wodka, espresso, Kahlua, sugar water
- IRISH COFFEE** 9.5
Jameson & brown sugar
- SPANISH COFFEE** 9.5
Tia Maria
- ITALIAN COFFEE** 9.5
Amaretto
- FRENCH COFFEE** 9.5
Grand Marnier
- BRAZILIAN COFFEE** 9.5
Tia Maria, Cointreau
- MEXICAN COFFEE** 9.5
Kahlua, tequila

COCKTAILS

- APEROL SPRITZ** 9
Aperol, prosecco, orange, sparkling water
- LIMONCELLO SPRITZ** 8.5
Poli limoncello, prosecco, sparkling water, mint
- NEGRONI** 9
Bombay Sapphire gin, Campari, Martini Rosso, orange
- ESPRESSO MARTINI** 13
Eristoff wodka, espresso, Kahlua, sugar water
- PORNSTAR MARTINI** 13
vanilla, wodka, passionfruit juice, passionfruit
- MOSCOW MULE** 12
Grey Goose, lemon, Fever Tree Ginger Beer
- PALOMA** 12.5
Tecan reposado, grapefruit soda
- STRAWBERRY MARGARITA** 12
Tecan reposado tequilla, strawberry liqueur, Cointreau, lime
- DARK & STORMY** 12
Bacardi añejo quatro, bitters, lime, Fever Tree Ginger Beer
- AMARETTO SOUR** 10
Almond liqueur, egg whites, lemon juice, sugar syrup, bitters

G&T'S

- BOMBAY SAPPHIRE** 9.5
lemon, cinnamon, Fever Tree Indian Tonic
- HENDRICK'S** 12
cucumber, Fever Tree Indian Tonic
- STAR OF BOMBAY** 13
lime, juniper berry, Fever Tree Indian Tonic
- BOBBY'S** 11.5
orange, cloves, Fever Tree Indian Tonic
- MONKEY 47** 14.5
strawberry, lime leaf, Fever Tree Indian Tonic
- COPPERHEAD** 13
grapefruit, Fever Tree Mediterranean Tonic

BEERS

- AMSTEL FLUIT/VAAS** 5% 3.7/3.8
BIRRA MORETTI 4.6% 4
BRAND WEIZEN 6% 6
AFFLIGEM BLOND 6.7% 6
WISSELTAP DAILY PRICE
- AFFLIGEM TRIPLE** 9.0% 5.1
LA CHOUFFE 8.0% 6
DUVEL 6.66% 6
IPA LAGUNITAS 6.2% 6
BROUWERIJ 'T IJ BLONDIE 5.8% 6
AMSTEL RADLER 2.0% 3.2
BROUWERIJ 'T IJ VRIJWIT 0.5% 5.5
HEINEKEN 0.0% 3.5
BRAND WEIZEN 0.0% 3.7

BUBBLES

- Luc Dumange 'Glou Glou', Vouvray Brût | France 8 / 45.5
Eitzinger sparkling rosé, Zweigelt | Kamptal, Austria 8 / 45.5

WHITE WINE

- Pallacio de Bornos 'Vaya Pasada', Verdejo 2023 Rueda, Spain 5.75 / 32.5
Eitzinger Grüner Veltliner 2022 | Kamptal, Austria 7.5 / 42.5
Quinta de Linhares, Alvarinho 2023 | Vinho Verde Portugal 7.5 / 42.5
Bogle Vineyards, Chardonnay 2022 | California, USA 8.5 / 47.5

ROSÉ

- Domaine Lauriers, Grenache/Cinsault 2023 Languedoc, France 5.75 / 32.5
Fleur de l'Amaurigue, Grenache/Cinsault 2023 Provence, France 7.5 / 42.5

RED WINE

- Carminucci 'Viabore', Sagniovese/Montepulciano 2021 Marche, Italy 5.75 / 32.5
Weingut Schneider, Spätburgunder, 2019 Baden, Germany, 2019 7.5 / 42.5
Sileni Estate 'Cut Cane' Merlot 2019 Hawke's Bay, New Zealand 8.5 / 47.5

CHAMPAGNE

- | | | |
|---|-----|--------|
| Billecart-Salmon Brut Nature NV | 109 | 75cl |
| Billecart-Salmon Brut Reserve NV | 54 | 37,5cl |
| | 99 | 75cl |
| Billecart-Salmon Brut Rosé NV | 64 | 37,5cl |
| | 129 | 75cl |
| | 266 | 150cl |
| Billecart-Salmon Blanc de Blancs NV | 267 | 150cl |
| Bruno Paillard 'Premiere Cuvee Extra Brut' NV | 38 | 37,5cl |
| | 76 | 75cl |
| | 156 | 150cl |

NON-ALCOHOL

- GINGER SPRITZ** NON-ALCOHOL 6.5
ginger syrup, ginger, mint, lime, sparkling water
- VIRGIN MOJITO** NON-ALCOHOL 7.5
lime, mint, sparkling water, sugar



MARATHONWEG

COFFEE - GRILL - BAR

DINNER

In search of a quiet place, some sun, tasteful food and a friendly atmosphere, the animals continued on their way out of the city. Through the district of the old south, across the bridge, right on to Marathonweg. Once they arrived, they quenched their thirst, ate their fill, laughed until they cried and fell asleep exhausted but happy as the evening sun made room for the beautiful silver moon.

- de mannen

Marathonweg 1-3-5 | 1076 SW | Amsterdam
info@marathonweg.com | www.marathonweg.com

In addition to our wines by the glass, we also have an extensive wine list!