



# whatdifferentyes



# wadapartja welcomes you!

*At Wadapartja you can shop, eat and drink the whole day and evening. We serve breakfast, lunch, dinner, homemade sweets and nice snacks & appetizers. The nice thing about us is, everything is for sale! We have a store and on top of that the tables, lamps, spoons, plants and even the art on the wall is for sale.*

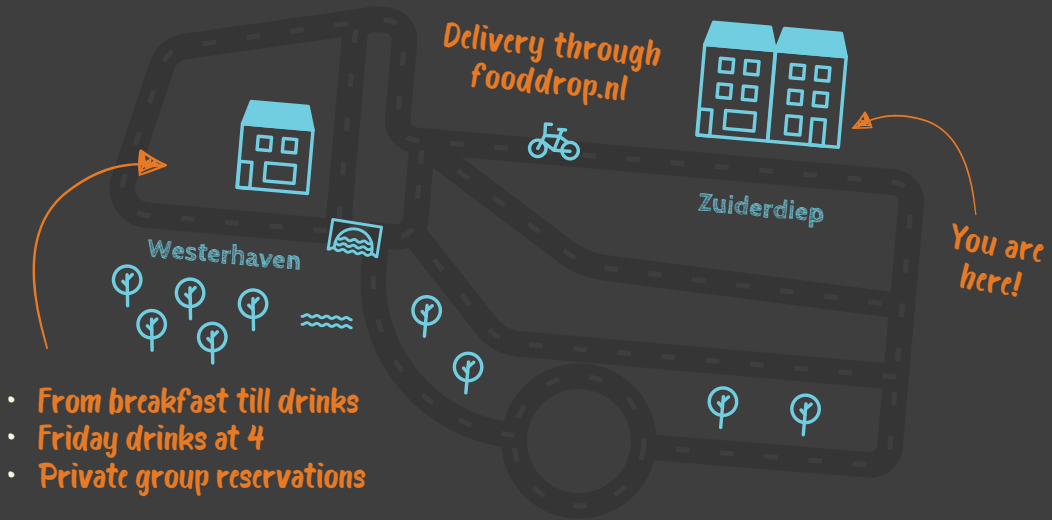
*We think it's important that you know what you eat. That's why we bake our own cookies and cakes with high fibre half patent flour from Groningen. And did you know our mayonnaise is vegan?*

*Furthermore we have 'Beter Leven \*\*' chicken and eggs, Porc d'or pork and Groninger Weiderund (local beef). We also have a few local suppliers, like our Bax beers, coffee beans from Koffiestation and sustainable bread from our baker Luuk. We like it local!*

*Would you like to have the Wadapartja experience at home or at work? Have your food & drinks delivered by Fooddrop or ask about our catering possibilities.*

*And lastly, check our Facebook for activities and workshops which we often organise.*





## Catering

For the people who want the Wadapartja experience at home or at work!

## For whom?

We would like to serve the guests a whole new experience, select and with a good mix of healthy food and guilty pleasures, meat and vegetarian (or even vegan) food and beverages. Innovative, but without choice stress. If you have been with us before, you are familiar with our cozy, homely decor and open atmosphere. We cannot fully incorporate this design, but we can take that Wadapartja atmosphere to almost any place!

Are you interested? Contact us via e-mail [info@wadapartja.nl](mailto:info@wadapartja.nl) or give us a call 0031-639034837 for the possibilities.

# hot drinks

## Coffee

Americano	2,60
Large coffee	4,00
Cappuccino	2,85
Flat white	2,85
Cortado	2,85
Latte	2,85
Espresso	2,50
Espresso double	3,00
Espresso macchiato	2,85
Latte macchiato	3,50

## Specialty coffee

Caramel latte macchiato with whipped cream	4,50
Moccachino, chocolate milk with double espresso	3,50
Pumpkin spice latte macchiato	4,00

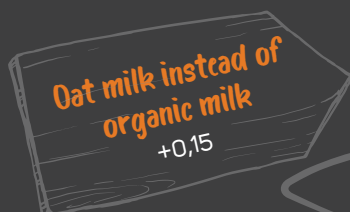
## Tea

Fresh mint tea	3,00
Fresh ginger tea	3,00
Ginger love; mint, ginger and lemon	3,25
Cinnamon love; ginger, orange and cinnamon stick	3,25
Dried tea (we have a variety)	3,00
Chai latte	3,25
Hot chocolate milk (organic fairtrade)	2,75

*We serve the coffee of  
Koffiestation Groningen.*

*We make our coffees with  
a double shot of espresso.*

*Vanilla  
Cinnamon stick  
Whipped cream  
Caramel  
+0,50*



*Served with a  
homemade cookie*



# breakfast & sweets

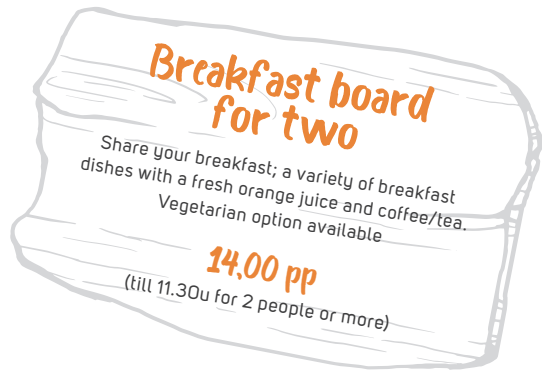
## Breakfast (till 11:30am)

The apple conspiracy 7,50

Three american pancakes, whipped mascarpone, fresh figs and apple compote

Exp(l)osed potato 7,90

Jacket sweet potato with fried egg, Turkish white cheese, caramelized red onion, chives, parsley and lettuce



Aphrodisia 5,50

Lumpy Greek yogurt with red marmalade, fresh fruit, granola with nuts and honey

Hangover breakfast 12,50

Sizzling pan with beef stew with red wine, baby potatoes in the skin, slice of bread and a fried egg



**Beer suggestion:**  
**Maallust Vienna de Vagebond**



## Homemade sweets and chocolate

Bananabread with marmalade 4,80

Local "Grunneger" cake with nuts 4,50

Cheesecake forest fruit 4,80

Cake of the moment 4,50



# cold drinks & juices

## Cold drinks

Coca cola / zero	2,60
Fanta	2,60
Tonic	2,70
Bitter lemon	2,70
Bundaberg ginger beer (375ml)	4,75
Organic apple juice	2,80
Rivella	2,70
Lipton Ice Tea sparkling / Green	2,70

Bottle of Fristi	2,60
Organic milk	2,00
Organic fairtrade chocolate milk	2,50

Earth water still / sparkling	2,60
Earth water large bottle	5,00

## Cocktail

Aperol spritz	6,50
Aperol with prosecco, Earth sparkling and a slice of orange	



## Homemade soft drinks

Ice tea	3,25
Lemonade; forest fruit, lemon	3,25
Lemonade; apple, pear, cinnamon	3,25

## Freshly pressed juices

Fresh orange juice small	3,80
Fresh orange juice big	5,80
Tropical Smoothie	4,75
Mango, pineapple, mint, fresh orange juice	
Pit met Birgit	4,75
Apple, carrot, parsnip, lemon	
Juice/Smoothie of the day	4,75
Check the chalkboard	

## Mocktails

Moivlito	5,00
Mint, elderflower, lime and Earth sparkling	
Gingertail	5,00
Gimber, cardamom, cucumber and Earth sparkling	

# lunch



## From 11:30am till 4:00pm

### Classic burgertime 10,75

Homemade Groninger beef burger on a bun with porc d'or bacon, organic cheese, spicy green peppers, pickled onion, lettuce, a fried egg and Wadapartja sauce served with two homemade nacho chips

+ Oven roasted baby potatoes with curry mayonnaise 3,75

### Flanked chicken 9,90

Sandwich with two slices of bread with 'Beter leven\*\*\*' chicken thigh, red onion, sun dried tomatoes, porc d'or bacon, lettuce and mustard mayonnaise served with two homemade nacho chips

### Tosti Grorizo 2.0 7,75

Turkish grilled bun with Groninger chorizo from butcher Boersema, organic cheese, Turkish white cheese, roasted bell pepper, red onion and parsley served with harissa dip

### The Roast of Beef 9,50

Sous vide cooked local roast beef on a bun with mustard mayonnaise, caramelized red onion, red wine sauce and old cheese

### Sweet potato burger (vegan optional) 10,75

Homemade spicy sweet potato and chickpea burger on a bun with Turkish white cheese, spicy green peppers, pickled onion, coleslaw, lettuce and Wadapartja sauce served with two homemade nachos

### Aubergini d'Agostini 12,50

Lukewarm grilled eggplant and pumpkin, lentils, lettuce, radish, buffalo mozzarella, cashew nuts, fresh mint, parsley and pomegranate seeds served with flatbread and harissamayo

### The grand canyon 8,25

Pita from baker Luuk with sweet potato, harissa dressing, roasted eggplant, green beans, coleslaw pickles and sundried tomato

### Wraplastic 9,50

Open wraps with eastern spiced crunchy cauliflower, coleslaw, cherry tomatoes, radish, coconut flakes and a fresh vegan dressing

### Sweet tator 8,50

Jacket sweet potato with avocado spread, tomatoes, corn, bellpepper, lettuce, creamcheese chili dip and homemade nachos

### Pumpkin-kylinky 6,00

Soup made from sweet potato, pumpkin and coconut milk

### Soup of the moment 5,50

Check the chalkboards or ask the staff

Just for the kids  
(max 4.3ft)

Bun with 2 sausages of  
Butcher Boersema with ketchup

5,50



# snacks

From 11.30am

- Chips with dip** 6,50  
Homemade Wadapartja nacho chips served with cream dip and chili sauce
- Harissa's Balls** 5,50  
Meatballs of Groninger beef with harissa mayonnaise

- Breadplate** 6,50  
Bread from baker Luuk with salted butter and avocado spread

- Flat pizzaa** 7,90  
Flatbread with crème fraîche, grilled cheese, bacon, spring onion and honey dressing

- Nachos dude!** 9,90  
Homemade nacho chips with grilled cheddar, red onion, spicy green peppers, crème fraîche and chili sauce

# cheesefondue

From 5.00pm

- Wadapartja cheesefondue** 15,50
- Queso fondido** 16,50  
With cheddar, mexican spices and jalapenos
- Fonbleu de wolvega** 17,50  
With blue cheese from Wolvega

Fondues are garnished with bread and raw vegetables, it's prepared with white wine

Take even more

- Crunchy cauliflower +2,75  
Roasted baby potatoes +3,00  
Meatballs +3,75  
Extra bread +2,50




# appetizers

From 5.00pm

- Jacket potato** 4,50  
Jacket potato with crème fraîche, old cheese and chives

- Queso Cocoli** 7,90  
Eastern spiced cauliflower topped with spicy cheese fondue

- Winter Dip**  6,90  
Freshly cut raw vegetables with harissa dip & Wadapartja sauce

- Pumpkin-kylinky**  6,00  
Soup made from sweet potato, pumpkin and coconut milk

- Soup of the moment** 5,50





# dinner

Wed/thu/fri/sat from 5:00pm till 9:00pm

## Hit the jackpot

Homemade rendang with jackfruit served with cauliflower rice, sajoer green beans, pickled onion and crushed peanuts.

🍷 Lust sauvignon blanc 18,50

## Stewie Wonder

Homemade flavorful stew with local beef cooked in red wine with carrots and celeriac, served with fresh figs and jacket potato with creme fraiche

🍷 Casa silva cab/carm 17,50

## Sweet potato burger (vegan optional)

Homemade spicy sweet potato & chickpea burger on a bun with Turkish white cheese, spicy green peppers, pickled onion, coleslaw, lettuce and Wadapartja sauce served with salad and baked baby potatoes with curry mayonnaise

🍷 Bellingham Big Oak 16,50

## Classic Burgertime

Homemade Groninger beef burger on a bun with porc d'or bacon, organic cheese, spicy green peppers, pickled onion, lettuce, a fried egg and Wadapartja sauce served with salad and baked baby potatoes with curry mayonnaise

🍷 Carrasca crianza 16,50

## Biggi Aubergini d'Agostini

Lukewarm grilled eggplant and pumpkin, lentils, lettuce, radish, buffalo mozzarella, cashew nuts, fresh mint, parsley and pomegranate seeds served with flatbread and harissa dip

🍷 Lust sauvignon blanc 17,50

## Children's mouthful

Meatballs in tomato sauce with green beans (ask for our Wadapartja coloring page)

6,50

+ Roasted baby potatoes with ketchup 2,50

# desserts

Check breakfast & sweets section for homemade sweets



# beers

## Jupiler

*Just a fresh lager | 5,0% | Belgium*

## Baxbier Kon Minder Blond

*Blond | Fresh, fruity, hoppy | 5,1% | Groningen*

## Gebrouwen door Vrouwen Gember Goud

*Pale Ale | Ginger & spicy | 4,6% | Amsterdam*

## Martinus Saison

*Saison | Spicy & extra fresh with citrus | 6,7% | Groningen*

## Davo Weizenbock

*Weizenbock | Fresh & coffee/caramel | 8,8% | Deventer*

## Bird Brewery Vink Heerlijk

*IPA | Fruity & slightly bitter | 6,2% | Amsterdam-Diemen*

## Ratsherrn Matrosensluck

*Wheat IPA | Citrus & exotic fruit | 6,5% | Hamburg*

## Schelde Zeezuiper

*Tripel | Fresh dry, hoppy & coriander | 8,0% | Belgium*

## Brouwerij 't IJwit

*White | Slightly spicy & citrus | 6,5% | Amsterdam*

## Maallust Vienna de Vagebond

*Vienna lager | Malty & rich | 5,0% | Veenhuizen*

Check our  
chalkboards for  
more beers

2,75

5,00

5,25

5,00

5,25

5,25

5,00

5,25

5,00

5,00

## Non-alcoholic

Budels 0.0

*Tastes like the real deal*

3,25

Van de Streek Playground

IPA <0,5%

4,75



# wines

Fruity Fresh

## Lust, Sauvignon blanc

South-Africa, glass € 4,00 / bottle € 22,50



## Lamblin, Chardonnay

Languedoc, France glass € 4,50 / bottle € 24,75



## Bellingham, Pear tree white, Chenin Blanc/Viognier

Franschhoek, South-Africa glass € 5,00 / bottle € 27,50



## Fabiano, Pinot grigio

Veneto, Italy glass € 5,50 / bottle € 31,00



## Lamblin, Rosé

Languedoc, France glass € 4,00 / bottle € 22,50



## Casa Silva Cabernet Sauvignon/Carmenere

Colchagua, Chili glass € 4,50 / bottle € 24,75



## Lunatico, Negroamaro

Puglia, Italy glass € 5,00 / bottle € 27,50



## Carrasca, Tempranillo, Crianza

La Mancha, Spain glass € 5,00 / bottle € 27,50



## Bellingham, Big oak red, Shiraz/Cabernet Sauvignon/Malbec

Franschhoek, South-Africa glass € 5,50 / bottle € 31,00



## Corte Nova, Rosé, Frizzante (mousserend)

Veneto, Italy glass € 4,50 / bottle € 24,75



## Corte Nova, Prosecco Spumante (sparkling)

Veneto, Italy bottle € 25,00



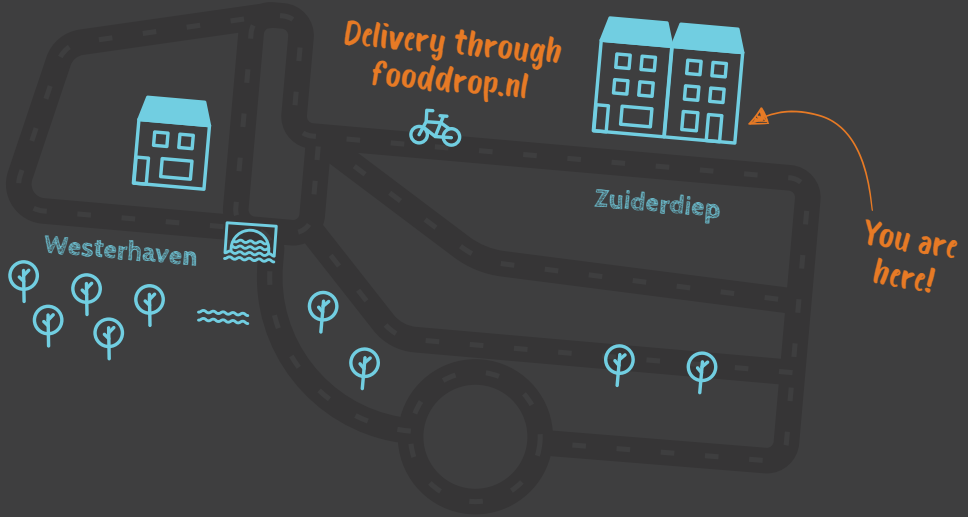
## Schloss Wachenheim Blü Prosecco Frizzante

Veneto, Italy small bottle 0,2L € 6,00





# whatdifferentyes



## Opening hours

### Zuiderdiep

Monday	11:00 - 18:00
Tuesday	9:00 - 18:00
Wednesday	9:00 - 22:00
Thursday	9:00 - 22:00
Friday	9:00 - 22:00
Saturday	10:00 - 22:00
Sunday	11:00 - 18:00

### Westerhaven

Wednesday	9:00 - 18:00
Thursday	9:00 - 18:00
Friday	9:00 - 20:00
Saturday	10:00 - 18:00
Sunday	10:00 - 17:00