



WWW.TABASCOHAPJESBAR.NL



@tabascohapjesbardenhaag

TABASCO HAPJESBAR

**THERESIASTRAAT 12, DEN HAAG
070 889 0982**

MONDAY - FRIDAY

11:30 - 16:00 LUNCH | 16:00 - 22:00 DINNER | 11:00 - 24:00 DRINKS

SATURDAY

16:00 - 22:00 DINNER

SUNDAY

16:00 - 21:30 DINNER

EGGS SUNNY SIDE UP

NEW

EGGS SUNNY SIDE UP ON MULTIGRAIN BREAD:

SMASHED AVOCADO	9.50
with roasted chickpeas and goat cheese	
BLACK BEANS	9.50
with tomato salsa, cheddar, avocado and jalapeños	
SMOKED SALMON	10.50
with herb cheese, capers, spinach and avocado	

FRIED EGGS

3 FRIED EGGS ON MULTIGRAIN BREAD **6.75**

TOPPINGS:

cheese, tomato, mushrooms, bacon, ham	+ 0.50
spinach, avocado	+ 1
smoked salmon	+ 2

PAN FRIED TOASTIES

CHEDDAR AND IBERICO CHORIZO	5.75
with jalapeños and chili sauce	
CREAMY BRIE CHEESE	5.75
with truffle honey and apple	
	+ Serrano ham + 1.75
GOAT CHEESE	5.75
with truffle honey and pear	

CLUB SANDWICH



CLUB ORIGINAL	8.75
with chicken, bacon, cheese, egg, lettuce, tomato and cucumber	
CLUB SALMON NEW	10.75
with mackerel, avocado, wakame, sesame seeds and wasabi mayonnaise	

DO YOU HAVE A FOOD ALLERGY? NO PROBLEM! PLEASE TELL US SO THAT THE CHEF CAN TAKE THIS INTO ACCOUNT!

LUNCH

POST FROM NATURE

Agropošta literally means “post from nature”. That’s nice, isn’t it?
Who would not want to drink 100% natural syrup prepared with love and care.
In fact, they are just liquid love letters.


The ingredients are hand-picked with great care and respect for nature.
Only the best fruit and the best plants are selected and processed into syrups.
This ensures that every drop of syrup is of top quality.

Ecological sustainability is paramount at Agroposta. This ensures that pristine nature is still there for the next generation. Therefore, only the parts of the plant that are needed are plucked, without damaging the plant.



These syrups are still made according to traditional methods. In 2011, the Svaic family started producing syrups. Born out of love for and knowledge of nature that are passed on for generations in this family. And where your love goes, love comes out ... and that, you can taste!

BURGERS

HAMBURGER WITH CHEDDAR, bacon, fried onion, fried egg and burger sauce	8.75
HAMBURGER WITH BLUE CHEESE and avocado	8.75
HAMBURGER WITH JALAPENOS,  chorizo and cheddar	8.75
VEGETARIAN BURGER WITH BLUE CHEESE, 8.25 avocado and onion compote	



SIDE DISHES

FRIES with mayonnaise	4.25
SWEET POTATO FRIES with truffle mayonnaise and Parmesan cheese	5.25

WRAP

WRAP RENDANG with tomato, avocado and sour cream	10.75
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ALSO DELICIOUS FOR LUNCH: **TABASCO PIZZAS!**
LOOK AT OUR BITES PAGE FOR THE WIDE SELECTION.

BREAD OR SALAD

	BREAD		SALAD
WARM GOAT CHEESE with tomato, honey pecans, apple and aceto syrup	8.75		11.75
GRILLED VEGETABLES NEW with olive oil, hummus and dukkah	8.75		10.75
FRESH TUNA OF THE PLATE with crispy beans, boiled egg, wakame and balsamic	10.75		13.75
SPICY CHICKEN  NEW with coconut milk, cashews and beans	9.75		11.75
SPICY SMOKED MACKEREL  with grilled bell pepper and cress	8.75		11.75
SMOKED SALMON NEW with fried capers, avocado and crème fraîche	8.75		11.75

CROQUETTES

2 HOLTkamp VEAL CROQUETTES on multigrain bread, with mustard	9.75
HOMEMADE SHRIMP CROQUETTES on multigrain bread, with aioli, lemon and fried parsley	12.75
GOAT CHEESE CROQUETTES SALAD NEW with honey mustard dressing, apple and pecans	9.75

LUNCH

JAMON SERRANO GRAN RESERVA 20+

Matured longer, better taste!

This delicious Jamón Serrano has matured for at least 22 months and that benefits the taste. The ham comes from a specially bred pig breed from the mountainous region of Andalusia. There, the salted ham is dried in the mountain air.

After the fresh ham has been placed in a brine bath with herbs, it ripens for a long time in a room where the temperature slowly rises to 30 degrees. At the same time the humidity decreases, causing the hams dry out.

The ham is rich in irons and proteins and low in fat. A delicious subtle ham for every moment of the day.

IBERICO CHORIZO GUIJUELO

Delicious real Bellota sausage from acorn eating Iberico pigs. Aged 36 months in Guijuelo, a place in Salamanca, Spain. Sublime seasoned with garlic and pimiento choricero (a Spanish paprika powder). Very soft, no hard paprika or garlic taste.

Also delicious with fish!



HOT SNACKS

BITTERBALLS 6 pieces	5.25
CHICKEN LEGS 6 pieces	5.75
SPICY 'VLAMMETJES' 6 pieces	5.25
'FRIKANDEL' SPECIAL 6 pieces NEW	5.25
GOAT CHEESE CROQUETTES 4 pieces NEW	5.25
CHEESE STICKS 6 pieces	5.75
HOMEMADE ONION RINGS NEW	5.25
in beer batter, with aioli	
MACHONACHO	6.75
with homemade guacamole, jalapeños, herbal crème fraîche and cheddar	
FRIED COD FISH	6.75
with ravigotte sauce	

FRIES



FRIES	4.25
with mayonnaise	
SWEET POTATO FRIES	5.25
with truffle mayonnaise and Parmesan cheese	
PEATATA	5.25
chickpea fries	

PLATTERS

FARMER'S BREAD PLATTER	6.75
with tomato, aioli, olives and almonds	
TABASCO SNACK PLATTER	19.75
with 20 months matured Serrano ham from Andalusia, Iberico chorizo, 3 cheeses, bread, tomato, aioli, olives, almonds and anchovies	
CHARCUTERIE PLATTER	8.75
with Iberico chorizo, 20 months matured Serrano ham from Andalusia and olives	
CHEESE PLATTER	8.75
with Shropshire blue waxed, Wijngaard chevre affiné, Saint albray, caramelized pecans and sugar bread	

COLD SNACKS

ALMONDS from Valencia	3.75
REYPENAER CHEESE with coarse mustard	5.25
LARGE GREEN OLIVES	5.25

EASY TO SHARE AND ALSO DELICIOUS AS A SNACK: OUR **TABASCO PIZZA'S!**
OUR WIDE SELECTION OF PIZZAS CAN BE FOUND ON THE FOLLOWING PAGE.

DO YOU HAVE A FOOD ALLERGY? NO PROBLEM! PLEASE TELL US SO THAT THE CHEF CAN TAKE THIS INTO ACCOUNT!

SNACKS

OUR BITES

Our bites are served in smaller sizes and are fun to share.
On average, **around** 3 bites will be satisfactory, but always feel
welcome to order less or more!
You can read our desserts on the chalkboard between the opening doors.
We also serve a larger portion size of some dishes,
these are described further on in the menu.

BITES

TO START WITH:



CHARCUTERIE 8.75

with Iberico chorizo, 20 months matured Serrano ham from Andalusia and olives

QUESADILLA  6.75

with cheddar, chicken, jalapeños and guacamole



CHEESE PLATTER 8.75

with caramelized pecans, truffle honey and sugar bread

FARMER'S BREAD PLATTER 6.75

with tomato, aioli, olives and almonds

MACHONACHO  6.75

with homemade guacamole, jalapeños, herbal crème fraîche and cheddar

SIDE DISHES

FRIES 4.25

with mayonnaise

PATATAS BRAVAS 3.75

with aioli and sriracha

SWEET POTATO FRIES 5.25

with truffle mayonnaise and Parmesan cheese

PEATATA 4.25

chickpea fries

TABASCO PIZZAS



OUR WAFER-THIN PIZZAS ARE IN SMALL FORMAT
ARE DELICIOUS WITH **PEPPER OIL** AND
CAN ALSO BE ORDERED DURING LUNCH AND DRINKS!



IBERICO CHORIZO  7.75

with jalapeños, mozzarella, tomato sauce and olive oil

SERRANO HAM 7.75

with mozzarella, tomato sauce and olive oil

TRUFFLE SALAMI 7.75

with Parmesan cheese, mozzarella, tomato sauce and olive oil



CREAMY BRIE CHEESE 7.75

with wild mushrooms, mozzarella, tomato sauce and olive oil

GOAT CHEESE 7.75

with spinach, tomato sauce and honey pecans



FRESH TUNA 11.25

with wasabi mayonnaise, crème fraîche, sesame seeds and wakame

SMOKED SALMON 7.75

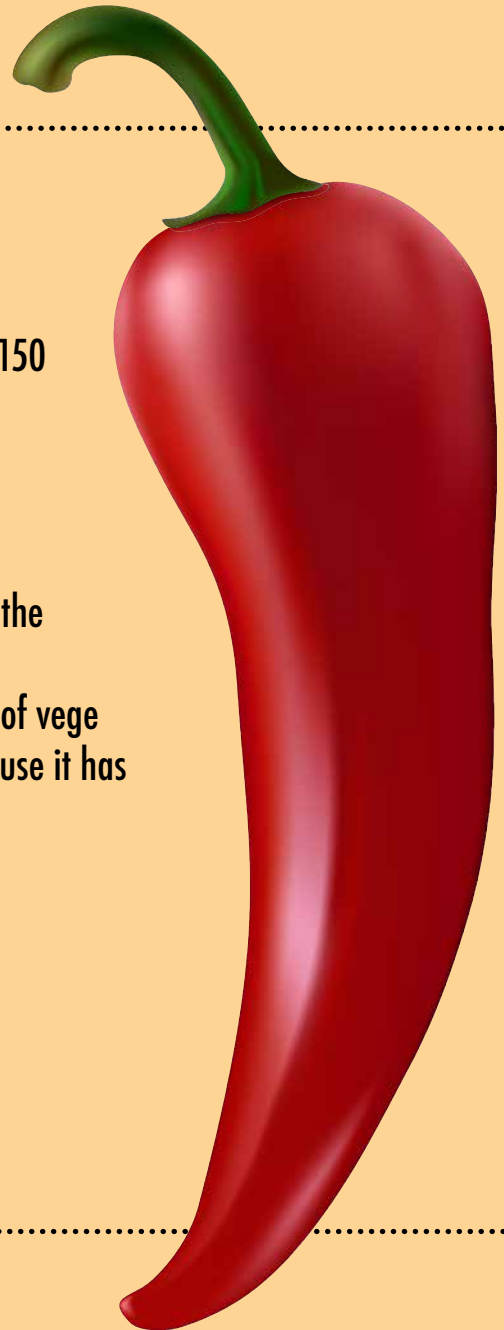
with fried capers, lemon and crème fraîche

BITES

SPICY FACTS

Did you know...

- the tabasco sauce has been around for more than 150 years?
- there are 7 different types of tabasco?
- the peppers are picked by hand?
To be sure that the pepper is ripe the pickers have a small red stick 'le petit bâton rouge' to compare the color of the pepper.
- Tabasco can also be used in (side) dishes with lots of vegetable? The green version in particular is ideal because it has a nice touch of fresh salsa.
- the peppers are being crushed to a puree?
This mash matures in wooden barrels for 3 years.
- the bottles are only produced on request?
Because of this there is never overproduction!
- tabasco consists of only 3 ingredients:
vinegar, peppers & salt



SMALL BITE OR LARGER BITE

SMALL BITES ARE FUN TO SHARE. YOU CAN ALSO CHOOSE A LARGER BITE JUST FOR YOU.

SMALL

LARGE



WRAP RENDANG with tomato, avocado and sour cream	7.75		17.75
BAO PAO with pork belly (char siu) and sweet and sour NEW	7.75		15.75
BAVETTE of grain-fed cattle from Uruguay	8.75		19.75
CHICKEN SKEWERS with peanut sauce, fried onions and casave crisps	7.75		14.75
SPICY CHICKEN with Greek pita bread, coconut milk, cashews and green beans 🌶️	7.75		14.75
CHINESE STYLE PANCAKES with Peking duck and hoisin sauce	7.75		--
SPARERIBS traditional recipe	7.75		19.75
QUESADILLA with cheddar, chicken, jalapeños and guacamole	6.75		13.75
HAMBURGER WITH CHEDDAR, bacon, fried onions, fried egg and burger sauce	5.25		14.25
HAMBURGER WITH BLUE CHEESE and avocado	5.25		14.25
HAMBURGER WITH JALAPENOS, Iberico chorizo and cheddar 🌶️	5.25		14.25



VEGETARIAN BURGER with blue cheese, avocado and onion compote	5.25		14.25
SOFT TACO with zucchini, avocado, bell pepper, kidney beans and goat cheese	6.75		--
GRILLED VEGETABLES with olive oil, hummus and dukkah	6.75		--
VEGAN EMPANADA, from the vegetarian butcher, with sriracha	4.25		--
BURRATA with grilled vegetables and coarse salsa with roasted peppers NEW	5.75		--



HOMEMADE SHRIMP CROQUETTES with fried parsley, lemon and cocktail sauce	6.75		--
FRESH TUNA with wakame, avocado and rice crackers NEW	10.75		19.75
MARINATED PRAWNS with chili sauce and a creamy lobster sauce	6.75		18.75
FISH & CHIPS in La Chouffe batter with ravigotte sauce	6.75		16.75

DO YOU HAVE A FOOD ALLERGY? NO PROBLEM! PLEASE TELL US SO THAT THE CHEF CAN TAKE THIS INTO ACCOUNT!

BITES

JOINING WITH A GROUP?







Lunch, drinks, dinner or a party with all your friends, family or colleagues? Everything's possible at Tabasco! Ask about all of our options and we would be happy to reserve a table.

For groups of 8 people or more, we have a special group menu for dinner. Underneath this page you will find our group menu!










4-COURSE GROUP MENU

€29.75 P.P.

-  ————— QUESADILLA with cheddar, chicken, jalapeños and guacamole  ————— 
- SPICY MACKEREL with red onion, grilled bell pepper and cress 
- VEGETARIAN TACO with zucchini, avocado, bell pepper, kidney beans and cheese  — 

Our wafer-thin pizzas are served in a small size and are delicious with **pepper oil!**

-  — PIZZA IBERICO CHORIZO, jalapeños, mozzarella, tomato sauce, rocket and olive oil 
- PIZZA SMOKED SALMON, fried capers, lemon, crème fraîche and cress ————— 
-  PIZZA CREAMY BRIE CHEESE, wild mushrooms, mozzarella, tomato sauce, rocket and olive oil
-  — SPICY CHICKEN with Greek pita bread, coconut milk, cashews and green beans
- MARINATED PRAWNS with chili sauce and a creamy lobster sauce ————— 
-  ————— VEGETARIAN BURGER with blue cheese, avocado and onion compote

DESSERT

choose a DESSERT from the board or take a VAN KLEEF liqueur

DO YOU HAVE A FOOD ALLERGY? NO PROBLEM! PLEASE TELL US SO THAT THE CHEF CAN TAKE THIS INTO ACCOUNT!

GROUP MENU

VINYLLY
Saturday
★★★★★



Elke Zaterdag

★★★ OLD SKOOL VINYLPLAATJES ★★★

VANAF 19:00 UUR

WHITE WINE

MOUNTAIN VIEW CAPE WHITE 4.25 | 21.50
WO Western Cape, South-Africa
60% Chardonnay, 30% Colombard,
10% Sauvignon Blanc
*Nice fresh, crispy wine.
Hint of green apple and lime.*

TRES CIGUENAS VERDEJO ORGANIC 4.75 | 23.75
Vino de la Tierra Castilla, Spain
100% Verdejo
*Floral aromas and fragrance of stone fruit.
Strikingly fruity and very fresh with notes of pear
and spices.*

SECRET DE LUNES CHARDONNAY 5.25 | 25.75
Pays d' Oc, South-France
100% Chardonnay
*Organic! Exotic fruit and white flowers.
Lightly toasted tones.*

FARINA PINOT GRIGIO DEL VENETO 5.00 | 24.75
Veneto, Italy
100% Pinot Grigio
*Slightly fruity, dry, soft and refreshing.
Delicious with small bites.*

OGIER ARTESIS BLANC 5.75 | 27.75
Rhône, France
Grenache Blanc, Clairette, Bourboulenc,
Roussanne, Marsanne and Viognier
*Full, aromatic blend of 6 grapes!
Ripe fruit and hint of honey.*

SONNENFURST 4.00 | 22.75
Mosel, Germany
*Our sweet white wine.
Fresh, fruity wine made from a blend
of different grapes with peach aroma.*

ROSE WINE

SELECTION CAZAL VIEL ROSE 4.25 | 21.75
Languedoc Roussillon, France
Shiraz - Cinsault
Dry, but with a certain greasiness and roundness.

RED WINE

MOUNTAIN VIEW MERLOT - CABERNET 4.00 | 19.75
WO Western Cape, South-Africa
Merlot, Cabernet Sauvignon
Classic blend, dark fruit aromas and spices.

PORTILLO MALBEC 5.75 | 27.75
Mendoza, Argentina
100% Malbec
*Tasteful, powerful wine with taste of
cherry and raspberry with a spicy aftertaste.*

EPICURO MONTEPULCIANO D'ABRUZZO 5.25 | 25.75
Abruzzo, Italy
100% Montepulciano
Sultry, juicy Italian with a warm and round character.

BUBBLES

JAUME SERRA CAVA BRUT 5.25 | 24.75
Penedes, Spain
Macabeo
*Deliciously aromatic and fresh. Round and soft taste,
lively and good acids. Pleasant white fruit, with citrus and
apple.*

WINES

The Sulawesi Kalosi is a Single Origin coffee from Indonesia, consisting of 100% Arabica beans. This coffee comes from the Tana Toraja - Mamasa region. The taste is pronounced and spicy with nuances of wood, truffle, cocoa and pepper: a special mix!

The Sulawesi Kalosi mixes well with milk for a delicious milk-based coffee variety such as one cappuccino, but this coffee is also suitable for other coffee varieties.



Help the children who are in the cold.

We support Save The Children.

This foundation helps children on the run with warm clothing, blankets, water and windproof tents, heaters, fuel and warm, healthy meals.

How we help? For each glass of tap water, we charge 50 cents, which is fully donated to Save The Children.

Together we make the difference!

www.savethechildren.nl



Jarritos was Mexico's first national soft drink in 1950 and is now the best selling Mexican soft drink in the U.S. Jarritos is the best complement to Mexican food because of its nine great tasting and authentically Mexican fruit flavors. The Most Mexican Soft Drink!



Viper Hard Seltzer is a clear, slightly alcoholic beverage made from natural ingredients. It consists of sparkling water, alcohol and a fruit flavor and is mainly aimed at those who like to enjoy an alcoholic drink but are also cautious about consuming artificial ingredients, sugar or high calories.

LIQUEUR

COINTREAU	4.75
DRAMBUIE	4.75
GRAND MARNIER	4.75
LICOR 43	4.75
KAHLUA	4.75
SAMBUCA	4.75

WHISKEY

JACK DANIELS	4.75
JAMESON	4.75
OBAN	7.75
GLENMORANGIE SINGLE MALT	7.75

DISTILLED

VAN KLEEF Jenever	3.50
CAMPARI	4.00
WILLEMS WERMOED	5.75
OYSTER 44	5.75

RUM

BACARDI WHITE	4.75
HAVANA CLUB 7 YEARS	5.75
DON PAPA DARK RUM	5.75

GIN

HENDRICKS	6.00
BOMBAY SAPPHIRE	5.00
HERMIT	6.00
FERDINAND'S	7.00
MONKEY 47	6.00

SHOTS

JAGERMEISTER	3.25
SALMARI	3.50
OLMECA TEQUILLA	4.75
DON JULIO TEQUILA	7.75

PORT

GRAHAM'S FINE RUBY	4.75
GRAHAM'S FINE WHITE	4.75
SIX GRAPES PORT	5.75

COGNAC

HENNESSY	5.75
ARMAGNAC	6.75
CALVADOS	6.75

SOFT DRINKS

PEPSI / PEPSI MAX	2.95
SOURCY BLUE / RED	2.95
SOURCY BLUE / RED 0.75 L	5.75
TAP WATER	0.50
LIPTON ICE TEA SPARKLING / GREEN	2.95
SEVEN-UP	2.95
SISI ORANGE	2.95
ROYAL CLUB CASSIS	2.95
ROYAL CLUB BITTER LEMON	2.95
ROYAL CLUB TONIC	2.95
FEVER TREE TONIC	3.75
ROYAL CLUB GINGER ALE	2.95
APPLE JUICE	2.95
ORANGE JUICE	4.25
TOMATO JUICE	3.50
AGROPOSTA LEMONADE	4.75

Raspberry/Elderflower

JARRITOS	3.75
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Fruitpunch/Mango/Pineapple

MILK / BUTTERMILK	2.00
CHOCOLATEMILK	2.95

HOT DRINKS

COFFEE	2.75
CAPUCCINO	3.00
ESPRESSO	2.75
ESPRESSO MACCHIATO	2.75
LATTE MACCHIATO	3.50
DOUBLE ESPRESSO	4.50
TEA	2.75
MINT TEA / GINGER TEA	3.50
HOT CHOCOLATE	2.75
WHIPPED CREAM	0.50
SPECIAL COFFEE	6.75

French/Spanish/Italian/Irish

DRINKS



GIN *Tonic*

GIN & TONIC | COCKTAILS

BOMBAY SAPPHIRE with Fever Tree Tonic Water, rosemary, red pepper and tabasco	8.75
HENDRICK'S with Fever Tree Elderflower and cucumber	9.75
FERDINAND'S with Fever Tree Tonic Water and grated lime	11.75
MONKEY 47 with Fever Tree Tonic Water, coriander and star anise	10.75
HERMIT GIN with Fever Tree Tonic Water, grated lime and grated lemon	9.75
MARGARITA with Olmeca tequilla, triple sec and fresh lime juice	8.75
MOJITO with Bacardi white, sodawater, lime, cane sugar and fresh mint	8.75
ESPRESSO MARTINI with Van Kleeff coffe liqueur, espresso and Ketel one vodka	8.75
OYSTER 44 BLOODY MARY with vodka and Big Tom tomato juice	8.00
ONE BITCH COCKTAIL with vodka, 7up, strawberry liqueur, tabasco and fresh red pepper	7.75
APREROL SPRITZ with prosecco and soda	6.25
VIPER hard seltzer lime NEW	5.25

VAN KLEEF LIQUEUR 4.75



OLD OF THREE	ALMOND	WALNUT
LIMONCELLO	CREME CARAMEL	'HAAGS HOPJE'
STRAWBERRY	'KRUIDE BAGGAH'	COFFEE



BEERS ON DRAFT

KORNUIT FLUITJE 20 CL	2.75
KORNUIT VAASJE 25 CL 	3.00
KORNUIT PUL 50 CL	5.75
GRIMBERGEN BLOND	5.25
LA CHOUFFE 	5.25
MEANTIME LONDON IPA Seasonal / bottle	4.00
GROLSCH WEIZEN Seasonal / bottle	4.00
GROLSCH HERFSTBOK Seasonal	3.75

BOTTLED BEERS

VEDETT BLOND	4.25
GROLSCH WEIZEN 0.0%	3.75
GROLSCH 0.0%	3.50
GRIMBERGEN DOUBLE 	4.25
KARMELIET TRIPEL	4.75
DUVEL	4.75
CORONA /BUCKET 	5.25 / 25.00
TEXELS SKUUMKOPPE	4.25

GIN & TONIC | COCKTAILS | BEERS