

## VEGGIE / VEGAN BURGERS: 7,95

### JAMAICAN ME CRAZY!

♥ 🌱  
tofu baked with Jamaican jerk spices, garlic sauce, caramelized red onions, mixed lettuce, paprika and cucumber, served on a white bun (vegan option: vegan garlic sauce)

### CIAO MARCO 3.0

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spinach, dill, feta & risotto burger with lemon mayonnaise, lettuce, tomato, red onion and cucumber, served on a white bun

### VEGAN DUSHI

🌿 🌱  
spicy curry & chickpea burger with sweet mango chutney, pickled cucumber & red onions, carrot, coriander and lettuce, served on a white bun

### VEGGIE-LICIOUS OPTION 8,45

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the patty of Texas Cheese Massacre, O'love and Jalapeno Business burgers can be swapped with a homemade veggie patty made of cashew, carrots, black beans, chickpeas, tempeh and beetroot

### SPECIAL VEGGIE OR VEGAN BURGER

check our specials wall (prices may vary)

### BURGERTRUT'S KAPSALON

♥ 🌱  
seitan (wheat gluten) shoarma, potato fries, gouda cheese, lettuce, tomato, cucumber, paprika and red onion served with garlic sauce and homemade sambal  
(vegan option: vegan cheese and vegan garlic sauce: +0,50)



vegan option



organic meat



spicy



veggie



vegan



meadow milk

## ORGANIC BEEF BURGERS: 8,95

### TEXAS CHEESE MASSACRE

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organic beef burger with pickle & onion relish, mustard & horseradish mayonnaise, old Beemster cheese, lettuce and tomato, served on a white bun

### O'LOVE

🌱 🍴  
organic beef burger with green olive mayonnaise, old Beemster cheese, rucola, tomato and paprika, served on a white bun

### JALAPEÑO BUSINESS

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organic beef burger with jalapeño & cumin mayonnaise, crunchy nacho chips, old Beemster cheese, lettuce, tomato and cucumber, served on a white bun

🌱 🌱 BURGERS ABOVE CAN BECOME VEGGIE-LICIOUS

### SPECIAL MEAT BURGER

Check our specials wall (prices may vary)

## SALAD & DIPS

check our specials wall!

### DIP TRIO

5,50

three homemade dips served with bread

### big fresh seasonal SALAD

6,00

## EXTRAS

BURGER AS A SALAD (no bread)  
1,00

EXTRA BREAD  
1,00

EXTRA KETCHUP  
0,50

## SIDEDISHES

### BURGERTRUT'S SPECIAL SIDEDISH: 3,60

check our specials wall

### FRESH SEASONAL MINI SALAD: 3,60

also available as big salad with bread: 6,00  
check our specials wall

### FRESHLY CUT & SEASONED FARM FRIES: 3,00 ♥

with rosemary mayonnaise  
(vegan option: vegan garlic mayonnaise)

## SWEETS

our homemade CAKES & PIES  
change daily - check our specials wall!

we also serve VEGAN CAKES!

we have DOGGY BAGS

Do you have any FOOD ALLERGIES?  
Please tell us

On busy moments it is unfortunately not possible to PAY SEPARATELY

DRINKS ON THE BACK >>

## COFFEE

we serve organic milk or soy milk

espresso	2,00
double espresso	3,00
coffee	2,20
cappuccino	2,40
latte	2,80
dirty chai latte (sweetened with raw cane sugar)	3,60
extra shot	1,00
koffiekaartje (14,5%) coffeeliqueur from Twente	1,50

## TEA

earl grey / green / rooibos	2,50
fresh mint tea	2,70
fresh ginger & lemon	2,70
homemade serenitea mix (camomile, lavender, lime blossom)	2,70
homemade chai tea (sweetened with raw cane sugar)	2,70
homemade chai latte (sweetened with raw cane sugar)	3,25

## SOFT DRINKS

for special drinks, please check the specials wall

homemade lemonade in 3 flavours:	2,60
mint / raspberry / ginger	
fresh fruit shake of the day	small 3,00 large 4,00
apple juice (organic)	2,40
fritz kola 0,2 cl	2,40
fritz lemon 0,2 cl	2,40
fritz rhubarb 0,2 cl	2,40
fritz grape 0,2 cl (sugar free)	2,40
fritz mate 0,2 cl	2,40
mineral / sparkling water	2,00
pitcher mineral / sparkling water	5,50

## WINE

campo bio blanco / white (verdejo)	glass 3,40 bottle 16,00
campo bio tinto / red (tempranillo, syrah)	glass 3,40 bottle 16,00

## TAP BEER

la trappe pur (organic, 4,7%)	2,85
beer of the season	
check the specials wall	

## BOTTLED BEER

OMER (Blonde beer 8%)	3,95
magners pear cider (33cl, 4,5%)	3,75
de molen OP&TOP	4,00
bavaria O.O (alcohol-free)	2,00
beer of the season	
check the specials wall	

## KITCHEN OPENING HOURS:

tuesday:	17:00 - 22:00
wednesday - saturday:	12:00 - 22:00
sunday:	17:00 - 21:00

Since 2011 nomadic restaurant Burgertrut has been enlivening different parts of Rotterdam, with its cosy, livingroom-esque set-up and affordable, delicious food. The original pioneer in Rotterdam, one of a kind when it comes to homemade veggie, vegan and organic beef burgers, healthy soups, salads and delicious pies. We use fresh ingredients and support local suppliers & sustainable brands. Our milk, eggs and meat are always from organic sources.

For updates check [roodkapje.org/burgertrut](http://roodkapje.org/burgertrut) or check us on facebook/ instagram/ twitter.



# EAT



# menu

# DRINK

# &

# support

Burgertrut is an integral part of deviant art-platform Roodkapje and our profits supports their program. Roodkapje has been presenting young talent and unconventional art since 2001. From exhibitions, to indie-bands, experimental performance art, lectures, cinema & club nights. [roodkapje.org](http://roodkapje.org)

