

BIRD MENU CARD



STARTERS

Carpaccio Tuna €13

Wafer-Thin Tuna | Leaf-Mustard | Basil-Yoghurt Emulsion | Macadamia | Sun-Dried Cherry Tomato | Capers | Chives

Potato Patato €8 (vegetarian)

Potato-Chicory soup | Truffle | Fully Mature Cheese Croutons | Flat-Leaf Parsley

Tataki Salmon €13

Tataki Salmon | Seaweed Crackers | Bean Sprout Salad | Soy-Citrus Jelly | Avocado-Wasabi Mayonnaise | Furikake

Portobello Gorgonzola €12 (vegetarian)

Stuffed Portobello | Risotto | Gorgonzola | Tomato | Walnuts | Rocket-Salad | Pesto Oil

Foodie Veggie €10 (vegan)

Pickled Vegetables | Baby Spinach | Spicy Bulgur | Coarse Nut Granola | Beetroot Mayonnaise

Picanha €12

Marinated Brazilian Aitchbone | Adobo Herbs | Cucumber Strips | Butterhead Lettuce Hearts | Palm Hearts | Spicy Tomato Salsa

MAINS

Fish, meat and veggie dish of the week
Weekly changing dish

Fish € daily price
Meat € daily price
Veggie €16

Rib-Eye €20

Irish Rib-Eye | Marmelade of Red Onion | Balsamic Vinegar | Basil Gravy

Cod Steak €22

Oven-Cooked Cod | Risotto | King Crab Tapenade | White Wine Sauce | Shellfish Oil

PASTAS, NOODLES & RICE

Red Curry Batata €15 (vegan)

Red sweet potato curry | Carrot | Chickpeas | Pandan Rice with Herbs | Peanuts | Spring Onions

Pasta Pollo Rouquette €16

Pipe Rigate | Roasted Chicken | San Marzano Mini-Tomato | Taggiasca Olives | Roasted Zucchini | Rocket Pesto | Pine Nuts

Gnocchi Pumpkin €15 (vegan)

Vegan Gnocchi | Roasted Vegetables | Pumpkin Sauce | Almonds | Oregano

SIDES

Fries in Their Skin from the Frietfabriek €5
Seasonal Salad Medley €4
Stir-Fried Vegetables of the Day €4

DESSERTS

Calzone Banana Split €9

Folded Pizza | Vanilla Ice Cream | Banana | Chocolate Sauce

Still Frozen €8

Parfait of Oreo | Caramelised Pear with Clove | Vanilla Cream | Almond Curls

Lime Cheesecake €9

Lime Cheesecake | Orange Sorbet | Lemon Curds | Citrus Celery

Dessert of the Day €8

Cheese Platter €12

Selection of National and International Cheeses | Rich Fruit Loaf | Fig Jam

BIRD'S JAZZ KITCHEN

BIRD's jazz kitchen reflects the city of Rotterdam: unpolished, honest and a crossroads of cultures and styles. Our pizzaiolo uses a wood-fired oven to prepare rustic pizzas. We also offer a number of specials, but go ahead and let yourself be surprised by our Chef's Table: a selection of small dishes to share.



ASK ABOUT OUR WINE LIST

CAN'T DECIDE?

BE SURPRISED BY OUR CHEF'S TABLE: A SELECTION OF VARIOUS SMALL DISHES TO SHARE

Have an allergy?
Let us know!

Don't forget: paid parking!
Front: every day between 9 a.m. - 11 p.m.
Back: Mon-Sat between 9 a.m. - 6 p.m.
Sunday: 12 p.m. - 6 p.m.

PIZZA

Margherita €11

Tomato Sauce | Mozzarella | Basil | Olive Oil

Nina €14

Mozzarella | Mushrooms | Prosciutto | Rocket Salad | San Marzano Mini-Tomato | Parmesan

Powel €13

Tomato Sauce | Goat's Cheese | Rocket Salad | Soft Figs | Rosemary Honey | Walnuts

BIRD €13

Tomato Sauce | Mozzarella | Smoked Scamorza | Bell Pepper | Spicy Salami | Oregano

Jazzy Formaggi €13

Mozzarella | Gorgonzola | Smoked Scamorza | Parmesan | Rocket Salad | Nut Granola

Smokey Red €12

Smoked Bell Pepper Sauce | Mozzarella | Bell Pepper | Zucchini | Eggplant | Taggiasca Olives | Red Onion

Charlie Parker €13

Zucchini Sauce | Artichoke | Mushrooms | Zucchini | Dried Cherry Tomato | Taggiasca Olives | Basil

Gamberi Verde €15

Pesto Cream | Jumbo Shrimp | Zucchini | Capers | Baby Spinach | Spring Onion | Lemon Oil

Tonno Affumicata €15

Tomato Sauce | Mozzarella | Smoked Tuna | Red Onion | Taggiasca Olives | Spinach | San Marzano Mini-Tomato | Oregano

Ricotta e Pancetta €14

Mozzarella | Pancetta | Ricotta | Dried Cherry Tomato | Red Onion | Walnuts

Tartufo €15

Tomato Sauce | Mozzarella | Prosciutto | Red Onion | Rocket-Salad | Truffle Mascarpone | Pine Nuts

Calzone BIRD €14

Tomato Sauce | Mozzarella | Spicy Salami | Ham | Mushrooms | Thyme

Frutti di Mare €14

Zucchini Sauce | Marinated Fruits de Mer | Artichoke | Bell Pepper | Taggiasca Olives | Capers

CHILDREN'S PIZZAS (SMALL SIZE)

Margherita €7

Tomato Sauce | Mozzarella | Basil

Salami €8

Mozzarella | Spicy Salami | Spicy Oil

CHECK THE BOARD FOR OUR SPECIALS AND THE PIZZA OF THE DAY

TAKE-AWAY:

Rather eat at home?
You can order BIRD's pizzas through Deliveroo!





MIKHAEL: OUR NEW PIZZA CHEF

The stakes were high when we started looking for a new pizza chef to lift our BIRD pizzas to a higher level: experience, enthusiasm and next-level dough-throwing skills were needed... We've now found someone who's a perfect fit. Meet our new pizzaiolo: Mikhael!

Who are you?

I'm Mikhael. I was born in Russia, but moved to the Netherlands when I was 11. I've now lived here for 16 years, and I got my bachelor's degree in social psychology from Tilburg University. Besides, I've always worked in restaurants and cafés.

How did you wind up at BIRD?

My passion for making pizzas brought me to numerous interesting places. That's how I accidentally got started at BIRD. After I had seen the oven, I was sold: it's a traditional wood-fired beast of an oven, capable of cooking the ultimate pizza within 90 seconds. Besides that pleasure, it's wonderful to work with all of the great and experienced colleagues.

How did you end up making pizzas?

I've been making pizzas since I was 16. I had to deliver them for a while at first, before they even let me anywhere near the chef's dough. *You have to work your way to the top, right?* Both the product and the process are things you have to love and respect.

Pizzaiolo is a trade perfectionists (like myself) can really lose themselves in. The fermentation of the dough is a science in itself, and you can continue developing that. Besides, you're working with a living product, so there are many variables that influence each other. I also get a lot of satisfaction from working with my hands. And the open kitchen means I have a lot of great conversations with all types of guests. They think the pizzas and the oven are just as interesting as I do.

How do you find satisfaction at BIRD?

BIRD is a place where a lot is created, whether in a musical or gastronomical field: the atmosphere is always good, and that's because the people who create it carry BIRD in their heart. I get a lot of satisfaction from being part of such a creative and driven team. Another thing that always makes me happy is when guests come up to me – just before they leave – to tell me how much they liked the pizza!



IN THE SPOTLIGHT: SOPHIA SCHUTTE

Sophia Schutte represents all things homegrown: three years ago she got her start behind BIRD's bar, and it wasn't long before she found her way to our hearts (and ears). The singer-songwriter combines catchy pop with dreamy R & B vibes. After multiple gigs in BIRD, the release of her debut record is planned for this fall. Chances are you went to one of Sophia's Acoustic Sundays in Garden of BIRD this summer, where she presented live music from her favorite singer-songwriters. Now that summer's almost over, it's time to put Sophia in the spotlight. Ladies and gentlemen: Sophia Schutte!

Can you tell us who you are?

My name is Sophia, I'm 21 years old and I'm a singer-songwriter. I just graduated from the conservatory. Besides making music, I also work at BIRD.

How did you end up at BIRD?

I've been coming to BIRD since I moved to Rotterdam. I could be found at the jam sessions every week, with a lot of other Codarts students. I was looking for a new catering job, so I applied for a job as a bartender. That was more than three years ago, and I'm now assistant manager.

What do you do besides work at BIRD?

Besides BIRD I'm always working on music. Writing songs and singing, but there's a less pleasant side to it: administration, planning rehearsals, booking shows...

Can you tell us something about your music?

In the past year I worked on my debut EP, which will be released in the fall. It features five songs I wrote. I also did the coproduction. I learned a lot about myself when I was writing the songs, and I think the songs reflect that. The major theme of this EP is reflection: how I look back on myself and my life and how that shaped me, both positively and negatively.

I get my inspiration from my own life. So much has happened that I still need to process, and I do that by writing. I also get inspired by people who show you can achieve anything, if you just want it badly enough. An example of this is the recent documentary about AOC. She did what no one thought possible, and completely independently. That gives me the hope and drive to do the same.

Who would you most want to invite for a bite to eat in BIRD?

Easy: Queen B.

What's your favorite record/track and why?

I don't have one favorite record, but if I had to choose, I'd choose Overgrown by James Blake. Two of my fav tracks of the album: 'Retrograde' and 'Life Around Here.' I realised I wanted to write my own music when I heard this record for the first time. It made me feel so emotional and it helped me to understand things, and I thought to myself: I also want to have this effect on others.

AGENDA

- 02 NOV WOMANOPOLY
- 02 NOV SALAMI ROSE JOE LOUIS
- 05 NOV BOMBINO
- 06 NOV ANGEL BAT DAWID
- 08 NOV JOSEY REBELLE
- 09 NOV YARDBIRD
- 10 NOV CHRISTIAN SCOTT
- 13 NOV INJURY RESERVE
- 14 NOV JULIA ZAHRA
- 16 NOV BIRDFEST
- 21 NOV FIEH
- 23 NOV HANNAH WILLIAMS
- 23 NOV THE GRAPEVYNE
- 29 NOV THE MAUSKOVIC DANCE BAND
- 30 NOV HAPPY FEELINGS
- 07 DEC CHICKEN WINGS
- 11 DEC CARLTON JUMEL SMITH
- 13 DEC KRAAK & SMAAK (DJ-SET)
- 25 DEC X-MAS DINNER
- 31 DEC NYE
- 14 JAN PJ MORTON
- 11 FEB NÉRIJA
- 16 FEB JOE ARMON-JONES

Tickets & info:
www.bird-rotterdam.nl

HIGHLIGHTS

SATURDAY
16 NOVEMBER

BIRDFEST

BLACK
PUMAS

ALFA
MIST

KOJEY
RADICAL

OSCAR
JEROME

CHARMAINE / HEAZ / MO JAKOB /
THELONIOUS / POIESZ

JAYDA G
(DJ-SET)

STEAM
DOWN

CHARLOTTE
ADIGÉRY

JARREAU
VANDAL
(DJ-SET)

BIRDFEST

HIGHLIGHTS

TUESDAY 31 DECEMBER



NEW YEAR'S EVE