

## SANDWICHES

Choose your bread: spelt brown - tiger white - Turkish white

<b>CHICKEN SANDWICH</b>	10.99
Warm grilled chicken thighs - avocado - homemade dill and horseradish sauce - tomatoes - lettuce	
<b>LOMBARDO'S SILLY CHEESE STEAK</b>	11.49
Thinly sliced grilled ribeye - caramelised white onions - sautéed mushrooms - melted mozzarella and English cheddar - lettuce - tomatoes - pickles - homemade mayonnaise	
<b>BBQ PULLED PORK</b>	10.99
Pulled pork braised in beer for 14 hours - smokey bbq sauce - lettuce - pickles	
<b>RED LIGHT RUEBEN</b>	10.99
Butter soft pastrami - Korean kimchi - Monterey Jack cheese - lettuce - homemade mayonnaise	
<b>MELTED GOAT CHEESE AND VEGGIES</b>	10.99
Mild French goat cheese - grilled courgette - tomato - garden cress - lettuce - balsamic reduction	

## SALADS

<b>CHICKEN SALAD</b>	small 6.99 large 12.99
Warm grilled chicken thighs - avocado - homemade dill and horseradish sauce - tomatoes - lettuce - garden cress - croutons	
<b>GOAT CHEESE AND VEGGIES SALAD</b>	small 6.99 large 12.99
Mild French goat cheese - grilled courgette - avocado - tomato - garden cress - lettuce - balsamic reduction - croutons	

## DRINKS

Coke	2.79
Coke Zero	2.79
7UP	2.79
Fanta	2.79
Stella Maris water	2.79
Gingerella	4.29
Lemony Lemonade	4.29
English Farm Apple Juice	3.99
ChariTea	3.29
Bundaberg	3.99
Maracuja	3.29
BIO Aranciata	4.29
Kombucha	3.99

## BEER (ONLY TO GO)

Heineken	3.99
Brouwerij't IJ I.P.A.	4.99
Sweetwater 420 Pale Ale	5.49

## CRISPS

Pipers crisps	2.99
Torres black truffle crisps	3.99

## EXTRA SAUCES

Curtice Brothers Organic ketchup	0.99	Homemade truffle sauce	1.25
Spicy Madame Jeanette compote	1.25	Homemade dille & horseradish sauce	0.99
Homemade mayonnaise	0.99	Homemade garlic sauce	0.99
Homemade burger sauce	0.99	BBQ sauce	0.99



Since 2010 our mission has been to create the best burger humanly possible. Every burger we create is treated as a small piece of culinary art, showcasing the skills of our talented chefs, who combine flavours and textures to create something truly unique.

Cutting no edges, we only use the highest quality ingredients: the best beef, freshly baked bread, 100% homemade sauces and condiments and hand selected, perfectly ripened vegetables.

Follow us on Instagram [lombardos.amsterdam](https://www.instagram.com/lombardos.amsterdam) for updates and yummy content :)