

DEYACOS

RESTAURANT & BAR



WELCOME TO DEYACOS

Deyacos is a restaurant and bar that is located on the beautiful and cosy Nieuwmarkt in Amsterdam. Deyacos' absolute speciality is our Argentinian steak along with our other fresh meat dishes. In addition, our kitchen influences from different cuisines all around the world, such as the American, Italian and Spanish! Our experienced, passionate and innovative chefs offer Deyacos the opportunity to prepare you an adventurous variation of dishes for you.

In addition, Deyacos has a versatile drinks menu, including our delicious speciality beers, delicate wines and refreshing cocktails. Finish the experience in style with one of our desserts to pamper yourself even more!

Please let our staff know if you are bound by any dietary requirements, such as food allergy or intolerance.

Our breakfast is served until 1 pm. The rest of the menu is served throughout the entire day.

The modern twist and excellent quality makes Deyacos a pleasure for everyone!

Wi-Fi: Deyacos-Guest
Password: Deyacos123



BREAKFAST

Served until 1 pm

ENGLISH BREAKFAST	13.5
Fried eggs, sausages, crispy bacon, sautéed mushrooms, white beans, roasted tomatoes, toast.	
CLASSIC OMELETTE	12.0
Two egg omelette with toasted bread. + add your toppings: (+1.0 each) cheddar cheese / blue cheese / mozzarella / Parmesan cheese bacon / prosciutto ham / pepperoni / tomato / bell pepper / mushroom / onion	
PHILLY CHEESE STEAK SANDWICH	14.5
Sliced beef, sautéed onions, bell pepper, melted cheese.	
CARPACCIO SANDWICH	14.0
Thinly sliced beef, arugula, Parmesan cheese, truffle mayonnaise.	
BURRATA SANDWICH	12.5
Burrata, green pesto, arugula, cherry tomatoes, balsamic glaze.	
SCRAMBLED EGG SANDWICH	10.5
Scrambled egg, bacon.	
CHOCOLATE CAKE	7.5
Moist chocolate cake with a velvety chocolate frosting.	
CHEESECAKE	8.5
Creamy cheesecake with a buttery biscuit base.	
TIRAMISU	8.5
Classic Italian dessert layered with coffee-soaked ladyfingers and mascarpone.	

STARTERS & BAR BITES

BREAD

Freshly baked focaccia with garlic butter.

5.5

ROASTED TOMATO SOUP

Creamy roasted tomato soup with basil.

7.5

FRENCH ONION SOUP

With melted cheese over bread.

7.5

BRUSCHETTA

Garlic bread, cherry tomatoes, olive oil, Parmesan cheese, balsamic vinegar (3 pcs).

9.5

CARPACCIO

Thinly sliced beef, served with arugula, Parmesan cheese, pine nuts, truffle mayo. Served with bread.

12.5

CHORIZO SAUSAGE

Argentinian sausage filled with cheddar and jalapeño (2 pcs).

8.5

CHICKEN WINGS

Sweet and sticky roasted chicken wings (8 pcs).

9.5

BITTERBALLEN

Crispy Dutch croquettes with a meat filling. Served with mustard sauce (6 pcs).

8.5

GARLIC BUTTER STEAK BITES

Steak bites seared and basted in garlic butter.

13.5

FRIED CALAMARI

Lightly battered squid rings served with garlic sauce.

10.5

KING GAMBAS

Two king gambas, seared and basted in garlic butter.

13.5

NACHOS

Melted cheese, guacamole, sour cream, cherry tomatoes, onions, jalapeños.
+ add minced beef or chicken (+3.5)

13.5



SALADS

CHICKEN SALAD

Grilled chicken, lettuce, arugula, Parmesan cheese, croutons, corn, cherry tomatoes, Caesar dressing.

14.5

BURRATA SALAD

Creamy burrata, lettuce, arugula, cherry tomatoes, pistachio crumbs, balsamic vinegar.

15.5

STEAK & SMOKED BBQ MEAT (OUR SPECIALITY!)

RIB-EYE (250GR) Bife de Ancho: tender steak marbled with fat. <i>Argentina, grass fed.</i>	28.5	BEEF SHORT RIB (300GR) Beef short rib, slow-smoked for 5 hours for a packed smoky flavor.	29.5
FILLET STEAK (250GR) Bife de Lomo: the most tender steak, almost fat free. <i>Argentina, grass fed.</i>	33.5	SPARERIBS Pork spareribs, choice of sweet or spicy marinade.	23.5
CÔTE DE BOEUF (600GR) Bone-in rib-eye. <i>Ireland, grass fed.</i>	49.5	1/2 CHICKEN Smoked chicken with piri piri seasoning.	18.5
PICANHA (300GR) Top rump cut: steak with a thick fat cap. <i>Uruguay, grain fed.</i>	34.5	SIRLOIN/ENTRECOTE (300GR) Bife de Chorizo: steak with a crispy fat edge. <i>Argentina, grass fed.</i>	32.5



SIDES

FRIES	4.5
SWEET POTATO FRIES	7.0
TRUFFLE PARMESAN FRIES	7.5
BAKED POTATO With garlic butter and sour cream.	7.0
ROASTED VEGETABLES Mushroom, bell pepper, red onion, garlic herbs.	8.5
MAC AND CHEESE	9.5
BONE MARROW Served with bread.	8.5
GRILLED CORN	6.5
MIXED GREEN SALAD Lettuce, arugula, cherry tomatoes, corn, vinaigrette dressing.	5.5

SAUCES

Pepper sauce - mushroom sauce - garlic sauce - chimichurri - BBQ sauce - truffle mayonnaise - chili mayonnaise - sriracha (hot) sauce - sour cream - guacamole	2.0
Ketchup - mayonnaise	1.0



MAIN DISHES

ALL SERVED WITH FRIES

CHICKEN BROCHETTE Two chicken breast skewers.	24.5
RIB-EYE BEEF BROCHETTE Two rib-eye beef skewers.	27.5
LAMB RACK (300GR) French-trimmed grilled lamb rack. <i>New Zealand, grain fed.</i>	28.5
THREE MEATS (450GR) 150gr each of the most famous steaks: rib-eye, sirloin steak and fillet steak.	43.5
MIXED GRILL (1 PERSON) A combination of 4 kinds of meats: sirloin steak, chicken breast, spareribs and Argentinian sausage.	39.5
MIXED GRILL (2 PERSONS) A combination of 4 kinds of meats: sirloin steak, chicken breast, spareribs and Argentinian sausage.	72.0
SALMON FILLET (200GR) Grilled salmon fillet.	25.5
KING GAMBAS Five king gambas, seared and basted in garlic butter.	29.5

UPGRADE YOUR FRIES!

SWEET POTATO FRIES	+2.5
TRUFFLE PARMESAN FRIES	+3.0
BAKED POTATO	+2.5
ROASTED VEGETABLES Mushroom, bell pepper, red onion, garlic herbs.	+4.0
MAC AND CHEESE	+5.0
BONE MARROW Served with bread.	+4.0
GRILLED CORN	+2.0
MIXED GREEN SALAD Lettuce, arugula, cherry tomatoes, corn, vinaigrette dressing.	+1.0

SAUCES

Pepper sauce - mushroom sauce - garlic sauce - chimichurri - BBQ sauce - truffle mayonnaise - chili mayonnaise - sriracha (hot) sauce - sour cream - guacamole	2.0
Ketchup - mayonnaise	1.0



BURGERS

ALL SERVED WITH FRIES

BURGERS ARE SERVED MEDIUM

THE CLASSIC Beef burger, cheddar cheese, bacon, lettuce, BBQ sauce.	17.5
CHICKEN BURGER Fried chicken breast, pickled onion, pickled cucumber, lettuce, burger sauce.	18.0
PULLED PORK LOADED BEEF BURGER Beef burger, pulled pork, crispy onion, cheddar cheese, lettuce, BBQ sauce, burger sauce.	19.5
GUACA BURGER Beef burger, cheddar cheese, nacho chips, guacamole, sour cream, jalapeño, lettuce.	18.5
ARGENTINIAN BURGER Beef burger, cheddar cheese, jalapeño, caramelized onion, Argentinian sausage, lettuce, chimichurri.	19.0
DOUBLE SMASHED BURGER Beef burger, caramelized onion, cheddar cheese, bacon, burger sauce.	19.5
PLANT-BASED BURGER Vegetarian patty, cheddar cheese, jalapeño, lettuce, BBQ sauce.	17.5

UPGRADE YOUR FRIES!

SWEET POTATO FRIES	+2.5
TRUFFLE PARMESAN FRIES	+3.0
BAKED POTATO	+2.5
ROASTED VEGETABLES Mushroom, bell pepper, red onion, garlic herbs.	+4.0
MAC AND CHEESE	+5.0
BONE MARROW Served with bread.	+4.0
GRILLED CORN	+2.0
MIXED GREEN SALAD Lettuce, arugula, cherry tomatoes, corn, vinaigrette dressing.	+1.0

SAUCES

Pepper sauce - mushroom sauce - garlic sauce - chimichurri - BBQ sauce - truffle mayonnaise - chili mayonnaise - sriracha (hot) sauce - sour cream - guacamole	2.0
Ketchup - mayonnaise	1.0



PIZZA

MARGHERITA Tomato sauce, mozzarella.	13.5
PEPPERONI Tomato sauce, pepperoni, mozzarella.	16.0
BURRATA AND MORTADELLA Green pesto, burrata, pistachio crumbs, mortadella, mozzarella, arugula.	19.5
PROSCIUTTO DI PARMA Tomato sauce, mozzarella, Parma ham, arugula.	16.5
QUATTRO FORMAGGI Blend of hard and soft cheeses.	16.5
SMOKED SAUSAGE Tomato sauce, mozzarella, Argentinian sausage, jalapeño, red onion.	17.5
CHICKEN Tomato sauce, mozzarella, chicken breast, bell pepper, red onion.	17.5
TONNO Tomato sauce, mozzarella, tuna, red onion.	15.5
GAMBERI Green pesto cream, mozzarella, shrimp, arugula.	17.5
VEGETARIANA Tomato sauce, mozzarella, mushroom, bell pepper, red onion, cherry tomatoes.	15.5

PASTA

TOPPED WITH PARMESAN CHEESE

ARRABBIATA PENNE Tomato sauce, fresh basil, red chili pepper. + add chicken or shrimp (+3.0)	15.5
PESTO PENNE Green pesto, cream sauce, cherry tomatoes. + add chicken or shrimp (+3.0)	16.0
SPAGHETTI CARBONARA Bacon, cream sauce, Parmesan cheese, black pepper.	16.5
SPAGHETTI SALMONE Cream sauce, red chili pepper, red onion, cherry tomatoes, salmon, fresh basil.	18.5

DESSERTS

CHOCOLATE CAKE Moist chocolate cake with a velvety chocolate frosting.	7.5
CHEESECAKE Creamy cheesecake with a buttery biscuit base.	8.5
TIRAMISU Classic Italian dessert layered with coffee-soaked ladyfingers and mascarpone.	8.5



DRINKS MENU

HOT DRINKS

COFFEE	3.5
ESPRESSO	3.0
DOUBLE ESPRESSO	4.5
ESPRESSO MACCHIATO	3.5
CAPPUCCINO	4.0
CAFE LATTE	4.0
LATTE MACCHIATO	4.5
HOT CHOCOLATE	4.0
TEA	3.0
FRESH MINT TEA	4.5

SPECIAL COFFEES

IRISH COFFEE	8.5
BAILEYS COFFEE	8.5
ITALIAN COFFEE	8.5

SOFT DRINKS

COCA COLA	4.0
COCA COLA ZERO	4.0
FANTA ORANGE	4.0
FANTA CASSIS	4.0
SPRITE	4.0
FUZE TEA SPARKLING	4.5
FUZE TEA GREEN LEMON	4.5
FUZE TEA PEACH HIBISCUS	4.5
ROYAL BLISS GINGER ALE	4.5
ROYAL BLISS TONIC	4.5
ROYAL BLISS PINK GRAPEFRUIT	4.5
ROYAL BLISS GINGER BEER	4.5
CHOCOMEL	3.0
RED BULL	5.5
CHAUDFONTAINE STILL 25CL	3.5
CHAUDFONTAINE SPARKLING 25CL	3.5
CHAUDFONTAINE STILL 75CL	7.0
CHAUDFONTAINE SPARKLING 75CL	7.0

DRAFT BEER

HEINEKEN 25CL	4.0
HEINEKEN 35CL	5.5
HEINEKEN 50CL	7.0
AFFLIGEM BLOND 35CL	5.5
AFFLIGEM BLOND 50CL	7.5
LAGUNITAS IPA 35CL	6.5
LAGUNITAS IPA 50CL	7.5
BRAND WEIZEN 30CL	5.5
BRAND WEIZEN 50CL	7.5

BOTTLED BEER

HEINEKEN 0.0%	4.5
AMSTEL PILSENER	5.0
AMSTEL RADLER	5.0
AFFLIGEM TRIPEL	6.5
CORONA	6.5
DESPERADOS	6.5
IJWIT VAN BROUWERIJ 'T IJ	6.5
IPA VAN BROUWERIJ 'T IJ	7.0
LA CHOUFFE	6.5
HOEGAARDEN ROSÉE	6.0
BUDWEISER	6.0
APPLE BANDIT CIDER	6.0

SPARKLES

PROSECCO GLASS BOTTLE	6.5 30.0
MOËT & CHANDON BOTTLE	87.0
PROSECCO GLASS BOTTLE	6.5 30.0

SHOTS

DEYACOS SHOT	5.5
BABY GUINNESS	5.5
BLOWJOB	6.0
JÄGERBOMB	7.0

DRINKS MENU

HOUSE WINE

Red | White | Sweet White | Rosé 5.5

RED WINE 75CL BOTTLE

MORELLINO DI SCANSANO DOCG 32.0

ITALY - Slightly spicy and ripe wine with a complex finish.

SURANI PRIMITIVO 29.0

ITALY - Intense aromas of black currants and blue plums.

DON DAVID CABERNET SAUVIGNON 30.5

ARGENTINA - Cherries, plums and a hint of eucalyptus.

SANTA ALICIA GRAN RESERVA CARMENÈRE 33.0

CHILI - A Soft wine, smooth spice with a full and long finish.

LA MASCOTA MALBEC 34.5

ARGENTINA - Black fruit plums and hints of peppers.

LA MASCOTA UNÁNIME 38.5

ARGENTINA - Intense wine, with a beautiful structure.

WHITE WINE 75CL BOTTLE

MONTESPINA VERDEGO 27.5

SPAIN - Juicy, spicy white grape and hint of anise.

KONO SAUVIGNON 27.5

NEW ZEALAND - Notes of citrus with gooseberries and guava.

BERANGER VIOGNIER 27.5

FRANCE - Full and soft with notes of ripe pineapple and pear.

OPI CHARDONNAY 28.5

ARGENTINA - Wood ageing with a fruity taste of grape.

MONTESPINA VERDEGO 27.5

SPAIN - Juicy, spicy white grape and hint of anise.

ROSÉ 75CL BOTTLE

MARIVAL ROSÉ 23.5

FRANCE - Red and citrus fruits with notes of herbs and spices.

HB ROSÉ 27.5

FRANCE - A nice juicy, dry rosé with a lot of fruit.

COCKTAILS

MOJITO 14.0

A refreshing cocktail with rum, lime juice, mint and Sprite.

PASSIONFRUIT MOJITO 15.0

Take a trip to the tropics with this mixture of rum, passionfruit, lime juice, mint and Sprite.

ESPRESSO MARTINI 15.0

Rich, indulgent and creamy with a boost of energy made with espresso, Kahlúa, and vodka.

PORNSTAR MARTINI 15.0

Sexy and refreshing cocktail made with vodka, passion fruit and sugar syrup.

SEX ON THE BEACH 12.0

Fruity cocktail made with vodka, peach liqueur, orange juice and cranberry juice.

PINK PASSION 13.0

Sophisticated drink created with pink gin, passion fruit liqueur, cranberry juice, fresh lime juice, sugar syrup and Sprite.

MOSCOW MULE 13.0

Delightfully fizzy cocktail made with fiery ginger beer, vodka, fresh lime juice and a kick of Angostura Bitters.

WHISKEY SOUR 14.0

The perfect balance between sweet and sour with highlights of good whiskey.

AMARETTO SOUR 13.5

Cocktail with a fresh, true almond taste with notes of ripe, juicy cherries.

APEROL SPRITZ 13.0

Perfect for a sunny day, made with Aperol, prosecco, and sparkling water.

LIMONCELLO SPRITZ 14.0

Limoncello with a twist of prosecco and sparkling water.

PALOMA 13.0

A refreshing mix of tequila, fresh lime, and grapefruit soda, finished with a touch of salt.