
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 — **14.5**
Fried eggs, sausages, crispy beef bacon, sautéed mushrooms, white beans, roasted tomatoes, toast.

CLASSIC OMELETTE — **12.0**
Two egg omelette with toasted bread.
+ add your toppings: **(+2.0 each)**
cheddar cheese / blue cheese / mozzarella / Parmesan cheese
beef bacon / beef 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 — **12.5**
Scrambled egg, beef 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 5.5
Freshly baked focaccia with garlic butter.

ROASTED TOMATO SOUP 7.5
Creamy roasted tomato soup with basil.

FRENCH ONION SOUP 7.5
With melted cheese over bread.

BRUSCHETTA 9.5
Garlic bread, cherry tomatoes, olive oil, Parmesan cheese, balsamic vinegar (3 pcs).

CARPACCIO 12.5
Thinly sliced beef, served with arugula, Parmesan cheese, pine nuts, truffle mayo. Served with bread.

ARGENTINIAN SAUSAGE 8.5
Chicken sausage filled with cheddar and jalapeño (2 pcs).

CHICKEN WINGS 9.5
Sweet and sticky roasted chicken wings (8 pcs).

BITTERBALLEN 8.5
Crispy Dutch croquettes with a meat filling.
Served with mustard sauce (6 pcs).

GARLIC BUTTER STEAK BITES 13.5
Steak bites seared and basted in garlic butter.

FRIED CALAMARI 10.5
Lightly battered squid rings served with garlic sauce.

KING GAMBAS 13.5
Two king gambas, seared and basted in garlic butter.

NACHOS 13.5
Melted cheese, guacamole, sour cream, cherry tomatoes, onions, jalapeños.
+ add minced beef or chicken **(+3.5)**





SALADS

CHICKEN SALAD 14.5
Grilled chicken, lettuce, arugula, Parmesan cheese, croutons, corn, cherry tomatoes, Caeser dressing.

BURRATA SALAD 15.5
Creamy burrata, lettuce, arugula, cherry tomatoes, pistachio crumbs, balsamic vinegar.

STEAK & SMOKED BBQ MEAT (OUR SPECIALITY!)

RIB-EYE (250GR) 31.5
Bife de Ancho: tender steak marbled with fat.
Argentina, grass fed.

FILLET STEAK (250GR) 35.5
Bife de Lomo: the most tender steak, almost fat free.
Argentina, grass fed.

CÔTE DE BOEUF (600GR) 52.5
Bone-in rib-eye.
Ireland, grass fed.

PICANHA (300GR) 36.5
Top rump cut: steak with a thick fat cap. *Uruguay, grain fed.*

BEEF SHORT RIB (300GR) 34.5
Beef short rib, slow-smoked for 5 hours for a packed smoky flavor.

SPARERIBS (1KG±) 33.5
Choice of sweet or spicy marinade.

1/2 CHICKEN 18.5
Smoked chicken in our home made marinade.

SIRLOIN/ENTRECOTE (300GR) 34.5
Bife de Chorizo: steak with a crispy fat edge.
Argentina, grass fed.



SIDES

FRIES 4.5

SWEET POTATO FRIES 7.0

TRUFFLE PARMESAN FRIES 7.5

BAKED POTATO 7.0
With garlic butter and sour cream.

ROASTED VEGETABLES 8.5
Mushroom, bell pepper, red onion, garlic herbs.

MAC AND CHEESE 9.5

BONE MARROW 8.5
Served with bread.

GRILLED CORN 6.5

MIXED GREEN SALAD 5.5
Lettuce, arugula, cherry tomatoes, corn, vinaigrette dressing.

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 THIGH — **24.5**
Grilled chicken thigh in our home made marinade.

RIB-EYE BEEF BROCHETTE — **27.5**
Two rib-eye beef skewers.

LAMB RACK (300GR) — **30.5**
French-trimmed grilled lamb rack.
New Zealand, grain fed.

THREE MEATS (450GR) — **45.5**
150gr each of the most famous steaks: rib-eye, sirloin steak and fillet steak.

MIXED GRILL (1 PERSON) — **41.5**
A combination of 4 kinds of meats: sirloin steak, chicken breast, spareribs and Argentinian sausage.

MIXED GRILL (2 PERSONS) — **76.0**
A combination of 4 kinds of meats: sirloin steak, chicken breast, spareribs and Argentinian sausage.

SALMON FILLET (200GR) — **25.5**
Grilled salmon fillet.

KING GAMBAS — **29.5**
Five king gambas, seared and basted in garlic butter.

UPGRADE YOUR FRIES!

SWEET POTATO FRIES — **+2.5**

TRUFFLE PARMESAN FRIES — **+3.0**

BAKED POTATO — **+2.5**

ROASTED VEGETABLES — **+4.0**
Mushroom, bell pepper, red onion, garlic herbs.

MAC AND CHEESE — **+5.0**

BONE MARROW — **+4.0**
Served with bread.

GRILLED CORN — **+2.0**

MIXED GREEN SALAD — **+1.0**
Lettuce, arugula, cherry tomatoes, corn, vinaigrette dressing.

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 — **17.5**
Beef burger, cheddar cheese, beef bacon, lettuce, BBQ sauce.

CHICKEN BURGER — **18.0**
Fried chicken breast, pickled onion, pickled cucumber, lettuce, burger sauce.

PULLED CHICKEN LOADED BEEF BURGER — **19.5**
Beef burger, pulled chicken, crispy onion, cheddar cheese, lettuce, BBQ sauce, burger sauce.

GUACA BURGER — **18.5**
Beef burger, cheddar cheese, nacho chips, guacamole, sour cream, jalapeño, lettuce.

ARGENTINIAN BURGER — **19.0**
Beef burger, cheddar cheese, jalapeño, caramelized onion, Argentinian chicken sausage, lettuce, chimichurri.

DOUBLE SMASHED BURGER — **19.5**
Beef burger, caramelized onion, cheddar cheese, beef bacon, burger sauce.

PLANT-BASED BURGER — **17.5**
Vegetarian patty, cheddar cheese, jalapeño, lettuce, BBQ sauce.

UPGRADE YOUR FRIES!

SWEET POTATO FRIES — **+2.5**

TRUFFLE PARMESAN FRIES — **+3.0**

BAKED POTATO — **+2.5**

ROASTED VEGETABLES — **+4.0**
Mushroom, bell pepper, red onion, garlic herbs.

MAC AND CHEESE — **+5.0**

BONE MARROW — **+4.0**
Served with bread.

GRILLED CORN — **+2.0**

MIXED GREEN SALAD — **+1.0**
Lettuce, arugula, cherry tomatoes, corn, vinaigrette dressing.

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 **13.5**
Tomato sauce, mozzarella.

PEPPERONI **16.0**
Tomato sauce, beef pepperoni, mozzarella.

BURRATA **17.5**
Green pesto, burrata, pistachio crumbs, mozzarella, arugula.

QUATTRO FORMAGGI **16.5**
Blend of hard and soft cheeses.

SMOKED SAUSAGE **17.5**
Tomato sauce, mozzarella, chicken sausage, jalapeño, red onion.

CHICKEN **17.5**
Tomato sauce, mozzarella, chicken breast, bell pepper, red onion.

PASTRAMI **18.5**
Tomato sauce, mozzarella, pastrami, arugula, parmesan cheese.

TONNO **15.5**
Tomato sauce, mozzarella, tuna, red onion.

GAMBERI **17.5**
Green pesto cream, mozzarella, shrimp, arugula.

VEGETARIANA **15.5**
Tomato sauce, mozzarella, mushroom, bell pepper, red onion, cherry tomatoes.

PASTA

TOPPED WITH PARMESAN CHEESE

ARRABBIATA PENNE **15.5**
Tomato sauce, fresh basil, red chili pepper.
+ add chicken or shrimp **(+3.0)**

PESTO PENNE **16.0**
Green pesto, cream sauce, cherry tomatoes.
+ add chicken or shrimp **(+3.0)**

SPAGHETTI TARTUFO **17.5**
Cream sauce, truffle oil, fresh mushrooms.
+ add chicken or shrimp **(+3.0)**

SPAGHETTI SALMONE **18.5**
Cream sauce, red chili pepper, red onion, cherry tomatoes, salmon, fresh basil.

DESSERTS

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.



DRINKS MENU

HOT DRINKS

COFFEE	3.8
ESPRESSO	3.5
DOUBLE ESPRESSO	4.5
ESPRESSO MACCHIATO	4.0
CAPPUCCINO	4.2
CAFE LATTE	4.5
LATTE MACCHIATO	4.8
HOT CHOCOLATE	4.0
TEA	3.5
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	4.9
HEINEKEN 35CL	5.9
HEINEKEN 50CL	8.2
AFFLIGEM BLOND 35CL	6.2
AFFLIGEM BLOND 50CL	8.5
LAGUNITAS IPA 35CL	6.5
LAGUNITAS IPA 50CL	8.9
BRAND WEIZEN 30CL	6.2
BRAND WEIZEN 50CL	8.5

BOTTLED BEER

HEINEKEN 0.0%	4.5
AFFLIGEM BLOND 0.0%	5.5
AMSTEL PILSENER	5.0
AMSTEL RADLER	5.0
CORONA	6.5
DESPERADOS	6.5
IJWIT VAN BROUWERIJ 'T IJ	6.5
LA CHOUFFE	6.5
HOEGAARDEN ROSÉE	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 — 6.0

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.

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 — 13.0
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 — 14.0
Perfect for a sunny day, made with Aperol, prosecco, and sparkling water.

PALOMA — 13.0
A refreshing mix of tequila, fresh lime, and grapefruit soda, finished with a touch of salt.

MOCKTAILS

MOJITO — 11.0
A refreshing cocktail with lime juice, mint and Sprite.

PASSIONFRUIT MOJITO — 11.0
Take a trip to the tropics with this mixture of passionfruit, lime juice, mint and Sprite.

SEX ON THE BEACH — 11.0
Fruity cocktail made with, peach juice, orange juice and cranberry juice.

PORNSTAR MARTINI — 11.0
Sexy and refreshing cocktail made with passion fruit and sugar syrup.