

tapasbar restaurant



Graven Molen

Tapas y Cocina Española



Lijnbaanssteeg 5-7, 1012 TE Amsterdam
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www.gravenmolen.nl - info@gravenmolen.nl

Circles restaurant

Surprise menu: 2-course dinner €24,00 or
3-course dinner €29,50

Mention 'Time Out' while making your reservation request
(available until 31 December 2010)



Open daily for Lunch, Drinks & Dinner from 12.00pm until 22.00pm
Restaurant Circles - 3 minute walk away from the Amsterdam Amstel Station
Eerste Ringdijkstraat 4 / +31 020 665 11 71 / www.hotelcasa400.nl

Quick bites

Local food news and special dining deals

Eat the street

Snack your way along the Haarlemmerstraat and Haarlemmerdijk during the New Food Fair on Saturday 4, when local food and drink vendors 'literally turn the tables and chairs outside'. After a day of tasting, the event culminates with an outdoor dinner accompanied by a screening of an Italian movie. Offerings aren't necessarily Italian, though: try spicy dishes from Tampopo, the Asian grocer and deli, or a selection of wines courtesy of Grape District.

New Food Fair Haarlemmerstraat and Haarlemmerdijk. Saturday 4, 12.00-18.00; cash only.

Foraged feast

There may not be gold in them thar hills, but there is certainly something to eat. The Netherlands' chapter of Slow Food, an organisation dedicated to regional cuisines, hosts Food from Nature, a stroll through Amsterdamse Bos in search of wild edibles. A Slow Food expert will show what parts of plants can be eaten, from roots to leaves and stems, and how they can be used in cooking to add a genuine flavour of Amsterdam to any dish. In the name of conservation, rare plants will also be pointed out so epicureans know what to pass on, making for a tasty, but responsible, walk in the woods.

Food from Nature Amsterdamse Bos (slowfoodamsterdam.nl). Saturday 18, 10.00; €5 for members, €7.50 for non-members.

American taste explosion

Boom Chicago, the comedy improv and sketch group, recently debuted its new 'Boom 10' menu, featuring an eclectic assortment of dishes from across the USA, described as 'American-style tapas'. The menu (which can be adjusted to suit



Box fresh: Tampopo

veggies) includes a California salad of strawberries and avocado, a Tex-Mex steak burrito and a sampler of desserts. During September, diners can order the Boom 10 and receive a complimentary ticket to the show, making for a fun evening of laughs and nosh.

Boom Chicago Leidseplein 12 (682 2656/boomchicago.nl). Open daily, special available Mon-Thur, Sun from 18.30; €34.95.

More noodles, please!

The Zeedijk's Nam Kee, winner of TOA's 'Best Chinese Restaurant Award' in 2009, is set to open a third location in De Pijp. The eatery famed for those delectable black-bean oysters and plates of piled-high noodles will be taking over the location of Cantinero (the former salsa joint) on the Marie Heinekenplein in October.

Nam Kee De Pijp Marie Heinekenplein 4 (namkee.net). Opening in October. Hallie Engel



Three's company: Nam Kee is branching out