



# Sab's

Deli | Private dining | Catering

Lunchmenu

2025





# Sab's Lunch

At Sab's Deli, you cook with love and passion in the homely atmosphere of the Deli. From well-filled sandwiches, salads and small quiches for lunch at the office to stylish and tasty snacks for a well-set table; I and my team pay the same amount of attention to every request.

Whether it's a business meeting, a birthday party, a picnic or a cosy afternoon with friends and family, at Sab's we like to think along.

Sit back, enjoy and we love to provide a tasty occasion!

With love

*Sabine*





# Early lunch

From 5 pieces

- **Croissant** - cream butter - jam €2.75 p.p.
- **Coffee roll** - raisins - cinnamon €2.75 p.p.
- **Salad of seasonal fruit** - mint - lime east €5,25 p.p.
- **Greek yoghurt** - fresh granola- blueberry - mint €5.25 p.p.





# Sandwiches

*Office lunch boxes, picnic or a deliciously set lunch table at home? We provide a mix of sandwiches, wraps. Would you like a full vegetarian assortment? Then pass this on with your order.*

*We cut all the sandwiches in half. For a full and varied lunch recommend a sandwich, salad & savoury or sweet canapé per person. This way you can mix and match with our entire menu.*

*Individual lunch packages are possible, please pass this on with your order*

*(+€2.75/p.p).*

*Gluten-free bread +€1.50 per sandwich [gv]*

## Seeds & seeds bread

The seeds and nuts bread is brown organic and vegan sandwich from Carl Siegert with whole wheat, rye, spelt, sunflower seeds and flaxseed.

## Schiacciata

Schiacciata is a fluffy Italian bread, similar to focaccia, from Dough Studio Amsterdam with a crispy outside and a soft inside.

## Wrap

Thin Turkish wraps of 100% durum

Seeds & seeds bread from 5 pieces €8.95 each

- **Reypenaer old cheese** - fig jam - walnut crumble - mixed lettuce [vg]
- **BLT** - bacon - butter lettuce - bunch tomato - honey mustard mayo
- **Mackerel** - horseradish mayo - caper - mixed lettuce
- **Hummus** - grilled vegetables - pumpkin seeds - mixed lettuce



# Sandwiches

## Wraps

from 5 pieces €8.95 each

- **Grilled chicken thigh** - chimichurri - sweet and sour cucumber - dill - lemon mayo - mixed lettuce
- **Mushroom shawarma** - lemon, mint, feta spread - pomegranate - mixed lettuce
- **Jackfruit** - sweet and sour red cabbage - crispy corn - vegan mayo - black sesame - mixed lettuce
- **Tuna salad** - za'atar - silver onion - sweet and sour carrot - mixed lettuce

## Schiacciata

from 5 pieces €8.95 each

- **Caprese** - buffalo mozzarella - basil pesto - bunch tomato - pine nut - mixed lettuce
- **'Egg salad'** - Kala Namak - curry - chives - leek sprouts - vegan mayo - mixed lettuce
- **Prosciutto crudo** - straciatella - red pesto - sun-dried tomato - almond - mixed lettuce
- **Goat cheese** - spicy eggplant - grilled bell pepper - balsamic glaze - pecan nut - mixed lettuce







# Salades

Salads can be served both on larger platter and in individual bowl. Minimum purchase of 5 items per salad or per 1 platter.

€5.95 per individual bowl

€29.95 per palm platter serves 5/6 people

- **Green salad** - green pea - parsley - dill - extra virgin olive oil - lemon - Dijon mustard - mixed lettuce [v, vg, lv, gv]
- **Mediterranean salad** - buffalo mozzarella - sun-dried tomato - green asparagus - almond - mixed lettuce [v, gv]
- **Spicy salad** - Quinoa - tofu crumble - raisin - sweet and sour carrot - pomegranate - pumpkin seed - tahini and orange dressing - mixed lettuce [v, gf] [possible lf]
- **Fresh potato salad** - baby potato - boiled egg - radish - haricot verts - garden cress - radish and mayonnaise dressing - mixed lettuce [v, gf] [possible lf]





# Snacks

Vega from 10 pieces €3.75 each

- **Mini vegan sausage roll** - sweet potato - chickpeas - pecans - thyme [vg]
- **Mini vegetable quiche** - green greens - almond - mint - feta [v]

Meat From 10 pieces €3.75 each

- **Mini chicken pot pie** - chicken thigh - chives - homemade roux - dijon mustard
- **Mini beef sausage roll** - beef - caramelised red onion - bell pepper
- **Mini quiche** - chorizo - sweet potato - sage - walnut

# Buns

Vega from 10 pieces €7.95 each

- **Spicy eggplant** - bun - tzatziki - pomegranate [v]
- **Bao bun** - jackfruit - hoisin - coriander - sweet and sour [v]

Fish from 10 pieces €7.95 each

- **Lobster roll** - crayfish - cocktail sauce - chives

Meat from 10 pieces €7.95 each

- **Hotdog** - beef chipolata - brioche - tomato and onion relish - fried onion
- **Beef burger** - brioche - chimichurri - lemon mayonnaise - sweet and sour cucumber
- **Chicken pot pie** - chives - homemade roux - dijon mustard





# Customised, healthy & sustainable

## Fresh and prepared with love

Every day we are in the kitchen to make our own spreads, grill the vegetables freshly and make your catering with love and passion. Attention, quality, fresh (seasonal) products and sustainability are standing central in our kitchen and we don't just do this on our own! Our suppliers also contribute to the service and quality we stand for. Among other things, we work together with the companies below, you can find their story on our website!

Rose & Vanilla

**DÖUGH  
STUDIO**  
BY PIZZA PROJECT

**LINDENHOFF**  
AUTHENTIEKE SMAAK

## Packaging

The delivery of food automatically means that a lot of use is made of packaging. We make as much as possible use of biodegradable, recycled and/or reusable packaging.

## Dietary requirements

We also take into account intolerances and dietary requirements as much as possible. The different diets are indicated with the dishes on our menu. Our allergen list can be requested for a complete overview per item. As far as allergies are concerned, we cannot guarantee that dishes/ingredients are completely free of traces.





# Packaging & crockery

We deliver the catering in large catering boxes so that they can be placed on your own bowls with our grease-free sheets. An additional fee may be charged if all items wish to be individually wrapped. In this way, we try to use as little disposable dishes as possible.

Would you rather use our stylish tableware? We offer several options!

- Biodegradable palm platters - €3.25 per platter (20 to 25 canapés & 6 to 8 sandwiches per dish)
- China platters - €2.50 per platter (20 to 25 canapés & 6 to 8 sandwiches per dish)
- Breakfast plate standard - €0.55 each
- Dinner plate standard - €0,65 each
- Deep plate standard - €0,65 each
- Bowl - €0.45 each
- Full tableware consisting of plates, cutlery, napkins, bowls & menu €19.95 per person

We do not supply / rent out kitchen appliances or kitchen utensils. We kindly ask to return the crockery on your own occasion and cleaned to the Deli within 48 hours.

It is of course also possible to bring your own packaging & crockery!





# Good to know

We make everything fresh and cook on request. No food waste is very important to us, by cooking in larger quantities we can ensure that (almost) no food is lost. For this reason, we have established a number of conditions to ensure this as well as possible!

## Order

The minimum spending amount is € 100, -. Please request the orders at least 48 hours in advance. Ordering within 48 hours? It is possible that we cannot guarantee to accept the catering but we will do our utmost best to add the order to our agenda.

## Cold delivered

The canapés & dishes will be delivered cold with our warm-up and serving instructions. If it is desired to deliver the dishes hot, we charge €3.50 per person extra for this.

## Cancellation or changes

Changes can be communicated up to 24 hours before the day of the catering. A cancellation of 48 hours before the start of the day of the catering will be free. If cancelled later, the 50% of the quotation costs will be charged.

## Delivery

The order can be picked up at the Deli at Scheldeplein 20 or can be delivered at your chosen location. Within the ring of Amsterdam we charge €30.25 incl. VAT. For locations outside Amsterdam, a kilometer rate applies in consultation with our courier.

## Payment

For a catering above €750.00 we ask for a deposit of 50% of the total amount to confirm the catering. Changing the amount or menu items is possible up to 48 hours before the day of the catering and will be adjusted in the final invoice.

After confirmation of the quotation, an invoice will be drawn up after which the total amount including VAT can be paid within 5 days. It is also possible to pay for the catering by credit card via a link. For this we ask for an administration fee of 10% of the total amount.





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