



BEACHCLUB COPACABANA

SEASONAL SPECIALS

POMODORI PARSNIP SOUP vegan 6.50

Pomodori tomato - parsnip - sweet potato

FOCACCIA TUNA MELT till 16.00 10.50

Toast made of focaccia bread - tuna - mature cheese - pickles - pickled sweet and sour red onion

SEA BASS 23.50

Fried sea bass fillet - tomato salsa - vegetables - new potatoes from the oven

ENTRECOTE BBQ 28.50

Sirloin steak - chimichurri - corn on the cob - vegetables - fries

PIZZA SPIAGGIA vega 16.50

Tomato sauce - mozzarella cheese - grilled vegetables - arugula - herb oil served on the side

+ fennel salami 2.50

DRINK SPECIALS

SUMMER WINE glass 6.00 bottle 29.50

Grüner Veltliner - Domäne Wachau
A nice fresh Austrian spring wine.
Soft with flavors of juicy fruit, saltiness, and refreshing acidity.

BRAND NEIPA - BEER OF THE MOMENT 5.80

A wonderfully refreshing and drinkable New England IPA. Cloudy and light beer with lemony scent and a slightly bitter aftertaste.

HARD LEMONADE 8.50

A fresh sparkling mixed drink.
Low in sugar and low in alcohol 5%.
Homemade with pure fruit lemonade.
Kettle 1 - lemon lemonade - sparkling water

FROZEN MARGARITA 9.50

Triple sec - tequila - lime juice - syrup - slushed ice

ICE TEA LEMON SLUSH 5.50

Lemonade slush of lemon and tea

BEACH EVENTS!

Company outing, team building, bbq, drinks, party, beach outing, presentation or just like that. We'll make sure you have a great day!

More than partying and good food?
We provide the best workshops,
beach activities and entertainment.

Check out: www.beachclub-copacabana.nl

BREAKFAST 09.00-12.00

BREAKFAST

CROISSANT 3.60

Butter - jam

HEALTHY BEACH KICK **vegan** 9.50

Plant-based yoghurt - nuts - granola - banana - red fruit

AVOCADO TOMATO **vegan** 10.50

Rustic bread - avocado - tomato - spinach - muhammara - seeds

With smoked salmon +2.50 . Gluten free bread +1.00

PANCAKES **V** 9.00

American pancakes - maple syrup - red fruit - creme fraiche

COPA BREAKFAST 14.50

Drink of your choice

Eggs the way you like it

Croissant - rustic bread

Stolwijker farmhouse cheese - grilled chicken filet

Tuna spread salad

Piece of dutch sugarbread

Sweet sandwich toppings

EGGS

Rustic bread from bakery Hofje van Noman Scheveningen.

FRIED EGGS 8.50

Sunny side up three eggs or omelet on rustic bread

Ham, cheese or bacon +2.00

OMELET COPACABANA **V** 12.90

Avocado - tomatoes - stir fried vegetables - sesame seeds - vegetarian oystersauce - rustic bread

EGG SALMON SPECIAL 14.90

Two fried eggs - smoked salmon - spinach -

lime cream cheese - rustic bread

SCRAMBLED VEGAN EGGS **vegan** 10.90

Plant-based eggs made off tofu - tomatoes -

turmeric - kala namak - spinach - rustic bread

HANGOVER BACON EGGBURGER 10.50

Sesame bun - fried egg - cheddar cheese - ovenroast

bacon - tomato - sweet chili mayo

Intolerance, dietary requirements? Let us know. Glutenfree bread +1.00

SMOOTHIES & JUICES

Fresh homemade juices and smoothies.

See page with drinks.



KIDS PANCAKE 6.50

With syrup and sugar

BREAKFAST KIDS 7.50

Bread - fried egg - croissant -

Butter - jam - chocolate sprinkles

CROISSANT 3.60

Butter - jam

TOASTED SANDWICH

FOCACCIA BREAD

The taste of rosemary, olive oil and sea salt from the flat baked bread is even better when it is grilled!

FOCACCIA - CHEESE **V** farmerham + 1.50 6.90

FOCACCIA - MOZZARELLA - PESTO - TOMATO **V** 9.50

FOCACCIA - SEASON SPECIAL 10.50

See frontside of menucard

LUNCH 10.00-16.00

EGGS

FRIED EGGS 8.50

Sunny side up three eggs or omelet on rustic bread
Farmer ham, cheese or bacon +2.00

OMELET COPACABANA V 12.90

Avocado - tomatos - stir fried vegetables - sesame seeds -
vegetarian oystersauce - rustic bread

EGG SALMON SPECIAL 14.90

Two fried eggs - smoked salmon - spinach -
lime cream cheese - rustic bread

SCRAMBLED VEGAN EGG **vegan** 10.90

Plant-based scrambled eggs made of tofu - tomatoes -
turmeric - kala namak - spinach - rustic bread

SALADS

CHICKEN SALAD 15.90

Grilled chicken - mango - lettuce - fresh dressing -
tomatos - nuts

GOATCHEESE SALAD V 16.50

Goatcheese - grilled vegetables - lettuce - mangochuneu -
dades syrup - croutons - nuts

MANGO SHRIMP SALAD 16.50

Avocado - lettuce - mango - fresh dressing - croutons -
marinated shrimps - tomatos

TOASTED SANDWICH

FOCACCIA BREAD

The taste of rosemary, olive oil and sea salt from the flat baked
bread is even better when it is grilled!

FOCACCIA - CHEESE V farmerham + 1.50 6.90

FOCACCIA - MOZZARELLA - PESTO - TOMATO V 9.50

FOCACCIA - SEASON SPECIAL 10.50

Look at the specials on the front of the menucard

HAPPINES IN A BOWL BUDDHA BOWL **vegan**

Mushrooms - avocado - wholewheat rice - 16.50
curry mango hummus - spinach - vegetables -
seeds - sojabeens - tahini dressing

with grilled chicken thighs or marinated small shrimps +3.50

SANDWICHES

Rustic bread from bakery Hofje van Noman Scheveningen

DUO FISH 13.90

Tuna salad with capers - smoked salmon with cream cheese
and honey mustard sauce

2 CROQUETTES **vega option** 10.50

Grandma Bobs beef - or cheesecroquettes - musterd

12 O'CLOCK **vega option** 15.50

Rustic bread - grandma Bobs beef- or cheesecroquette -
soup of the day - eggs sunny side up - small grilled focaccia cheese

CLUB SANDWICH 13.50

Grilled chicken fillet - bacon - chive mayonnaise - tomato - cucumber

FLATBREAD CHICKEN TIGHS 12.50

Roasted chicken thighs - almonds - dades - tomatoes - garlic sauce -
lettuce - cucumber

FLATBREAD VEGETABLES GOATCHEESE V 12.50

Grilled vegetables - curry mango hummus - goat cheese - spinach -
seeds - mangochutney - date syrup



SOUP OF THE DAY **vegan** 6.50

Look at the specials on the front of the menucard

BEACH BURGERS

VEGAN CHEESEBURGER **vegan** 13.00

Sesame bun - vegan homemade burger sauce - vegan cheese -
plant-based juicy burger

CRISPY CHICKENBURGER 12.00

Sesame bun - honey mustard sauce - crispy chicken fillet burger

COPA HAMBURGER 15.00

Sesame bun - vegan homemade burger sauce - cheddar cheese -
organic beef burger - bacon - pickles - sweet sour pickeld onion

Cone bag fries with mayo +4.50



KIDS PANCAKES

American pancakes - syrup - sugar 6.50

SANDWICH CROQUETTES 4.50

Intolerance, dietary requirements? Let us know. Glutenfree bread +1.00

TO SHARE & BITES

ALL DAY

TO SHARE

WILL COME WHEN IT'S READY, SO MAYBE NOT AT THE SAME TIME.

BAO BUNS PORK BELLY **12.50**

Three mini steamed bao buns - slow cooked pork belly - hoisin sauce - sweet and sour pickled red onion

STICKY CRISPY CHICKEN **11.50**

Sweet sticky saus

PULPO **12.50**

Octopus from the bbq - chimichurri

SHAKSHUKA **V** **10.50**

Pan with tomato stew and pepper - oriental herbs - slightly coagulated eggs - rustic bread for dipping

MINI MUSHROOM CROQUETTES **vegan** **8.50**

Vegan truffle mayo - 5 stuks

CAULIFLOWER FLORETS MANGO DIP **vegan** **8.50**

Breaded cauliflower florets with a chili mango dip

PLATEAU TO SHARE

DELICACIES TO SHARE FROM 2 PEOPLE

PLATEAU VEGA **V** per person **11.50**

Forest mushroom croquettes - muhammara - goat cheese with mango chutney - vegetables - curry mango hummus - no meat balls in tahin sauce - bread

PLATEAU COPA per person **13.50**

Marinated small shrimps - smoked salmon - tuna spread salad - fennel salami - crispy chicken - no meat balls in tahin sauce - mushroom croquettes - curry mango hummus - bread

SOUP

SOUP OF THE DAY **vegan** **6.50**

Look at the specials on the front of the menucard

BREAD

RUSTIC BREAD **6.90**

Rustic bread met muhammara en aioli

BITES

SNACK PLATTER 12 pieces **12.50** 24 pieces **24.50**

Mini cheese souffle - Grandma Bobs beefbitterballs - crispy chicken - crispy shrimps - sauce

BITTERBALLS 6 pieces **7.50** 10 pieces **12.50**

Grandma Bobs beefbitterballs - mustard

CHEESE SOUFFLE SWEET CHILI **V** **8.50**

Mini cheese souffle - sweet chili mayo - 8 pcs.

TORTILLA CHIPS **V** **11.50**

From the oven - cheddar cheese - tomatos - peppers - salsa sauce - smashed avocado - creme fraiche

CONEBAG WITH FRIES **4.50**

Fries with mayonnaise

We also have vegan mayonnaise

Option: With truffle mayonnaise + 0.50

DINNER FROM 13.00

MAIN DISHES

BAVETTE BBQ **26.50**

Beef steak from the bbq - bearnaise sauce - vegetables - fries

CHICKEN SKEWER **19.50**

Organic chicken thighs - homemade peanut sauce - cassava chips - salad - fries

FISH SKILLET **22.50**

Everything in one pan from the oven
Salmon - shrimps - sea bass - vegetables - new potatoes - saffron fish sauce

FISH&CHIPS **19.50**

Fence fillet with tempura batter- ravigotte sauce - salad - fries

SEASONAL SPECIAL FISH

Look at the specials on the front of the menu card

CAULIFLOWER STEAK **19.50** vegan

Grilled cauliflower - curry coconut sauce - almonds - baharat herbs - pumpkin puree - fries

Intolerance or dietary requirements? Let us know. Glutenfree bread +1.00

SALADES

CHICKEN SALAD **15.90**

Grilled chicken fillet - mango - lettuce - fresh dressing - tomatos - nuts

GOATCHEESE SALAD **16.50** V

Goatcheese - grilled vegetables - lettuce - croutons - mangochutney - date syrup - nuts

MANGO SHRIMP SALAD **16.50**

Avocado - lettuce - mango - fresh dressing - croutons - marinated shrimps - tomatoes

KIDS

CROQUETTE OR CHEESSOUFFLE **9.50** V OR CRISPY CHICKEN

Beefcroquette or cheese sticks - fries - mayonnaise

FISH&CHIPS **12.50**

Crispy white fish - fries - mayonnaise

KIDS PANCAKES **6.50**

American pancakes - sugar - syrup

DESSERT

BLONDIE **6.50**

Brownie of white chocolate - red fruit

DESSERT TO SHARE **17.50** for 2 persons

Mango passionfruit cheese cake - macarons - blondie blueberries - ice cream caramel with typical dutch cookie: stroopwafel - red fruit - cream

STRAWBERRY MANGO COUPE **8.50**

Ice cream - fresh strawberries and mango - cream

CARAMEL WAFFLE COUPE **8.50**

Ice cream - caramel - dutch stroopwafel - cream

ICECREAM KIDS **4.80**

ice cream in a nice fun cup

BEACH BURGERS

VEGAN CHEESEBURGER **17.50** vegan

Sesame bun - vegan homemade burger sauce - vegan cheese - plant-based juicy burger - salad - fries

CRISPY CHICKENBURGER **16.50**

Sesame bun - honey mustard sauce - crispy chicken fillet burger - salad - fries

COPA HAMBURGER **19.50**

Sesame bun - vegan homemade burger sauce - cheddar cheese - organic beef burger - bacon - pickles - sweet sour red onion - salad - fries

HAPPINES IN A BOWL BUDDHA BOWL **16.50** vegan

Mushrooms - avocado - brown rice - vegetables - curry mango hummus - spinach - seeds - sojabeens - tahini dressing

with grilled chicken thighs or marinated small shrimps **+3.50**

DRINKS

Intolerance or dietary requirements? Let us know.

BEERS

DRAFT BEER

Heineken	25cl	3.80	35cl	5.20
Brand weizen			30cl	5.90
Texels blond zeebries			30cl	5.80
Texels Skuumkoppe			30cl	5.80
Beer of the moment			30cl	5.80

0% BEER

Heineken 0%				4.50
Amstel Radler 0%				4.50
Brand Weizen 0%				4.50
Affligem Blond 0%				5.50
Brand I.P.A. 0%				4.80

BOTTLE BEER

Amstel Radler				4.80
Affligem Rose				4.80
Heineken twister bottle 25cl				3.50
Heineken Silver 30cl				4.50
Affligem double				6.50
Sol - Desperados				6.00
Bierra Moretti - Sale di Mare				4.90

LOCAL BEER

De Prael Brewery from The Hague.
Prael Triple **6.50**
Light malt, the Belgian yeast gives it's a delicious mix of fruity and spicy notes.

Scheveningen Brewery.
Southwest Pilsch **6.50**
UR pilsch with full flavor and a nice hop bitterness. Wonderfully fresh and drinkable.

SOFTDRINKS

	25 cl small	35 cl medium
Pepsi Cola of Max	3.60	4.60
Sisi orange	3.60	4.60
Lipton ice tea	3.80	4.90
Lipton ice tea Green Zero		3.80
7-up Free		3.50
Glass kids lemonade		1.50
Sourcy blue, Sourcy red		3.20
Fristi, Chocomilk, Applejuice		3.50
Tonic, Bitter Lemon, Rivella		3.50
Cassis, Ginger Ale		3.50
Ginger beer Fever Tree		4.80

KOMBUCHA

5.50
Organic fermented drink of tea with a little bit of carbonation.

COFFEE & TEA

All coffees can be caffeine free
Oat milk +0,60

Coffee	3.30
Espresso	3.30
Cappuccino	3.80
Milk coffee	4.20
Latte macchiato	4.50
Espresso macchiato	3.50
Flat white	4.50
Latte caramel stroopwafel cream	6.50
Iccoffee homemade	4.50
Hot chocolate	3.80
Cream	1.00
Irish-Spanish-French-Italian coffee	7.50

TEA

Tea - various sorts	3.20
Ginger tea with honey	4.20
Fresh mint tea with honey	4.20
Chai Tea Latte	4.50

CAKES & SWEETS

APPLE PIE From YaYa sweets Scheveningen	4.60
CHEESECAKE Mango passionfruit	4.60
PASTEL DEL NATA Crispy creamy custard tart	3.20
COCONUT BALL Vegan - glutenfree - madame Cocos	2.50
BLONDIE White chocolate brownie with raspberry fresh whipped cream	3.50 1.00

SMOOTHIES

MANGO PARADISE Mango - pineapple - banana - orange	5.50
SUMMER STRAWBERRY Strawberry - orange - kiwi - mint	5.50
GREEN BEACH POWER Matcha - avocado - spinach - oat milk - banana - mango	6.50

FRUIT JUICES

ORANGE JUICE Fresh juice	3.90
MANGO PASSIONFRUIT Fresh juice	4.50
POMEGRANATE RASBERRY Fresh juice	5.00

FRESH LEMONADE

Refreshing and full of flavor.
Fresh, pure and without additives.
Option: with sparkling water.
Choice of flavors:
- Ginger
- Lemon
- Strawberry mint

4.90

WINES

Intolerance or dietary requirements? Let us know.

WHITE WINES

	glass	bottle
SAUVIGNON BLANC , Roquende, France Fresh - a bit sour	5.00	25.50
CHARDONNAY , Roquende, France Fresh - fruity	5.50	27.50
PINOT GRIGIO , La Vite, Italië Full - spicy	5.50	27.50
VERDEJO , Rueda, Spanje Full - smooth	6.00	29.50

ROSE WINES

	glass	bottle
CUATRO RAYAS , Rueda, Spain Light - fruity	5.00	25.50
ESPRIT GASSIER , Provence, France Fresh - elegant - velvety soft	6.50	32.50

RED WINES

	glass	bottle
MERLOT , Alto los romeros, France Smooth - fruity	5.00	25.50
RIO CRIANZA , Rioja, Spain Soft - full	5.50	27.50
CABERNET SAUVIGNON , Robert Mondavi, California Smooth - spicy	6.50	32.50

BUBBLES

	glass	bottle
CAVA BRUT ROSÉ , Segura viudas, Spain Fresh - fruity	6.00	29.50
PROSECCO SPUMANTE , Veneto, Italy Soft - fresh - pleasant bubbles	6.00	29.50
HUGO SPRITZ Prosecco - elderflower syrup - mint - lime	9.50	
APEROL SPRITZ Prosecco - Aperol - sparkling water - orange	9.50	

SANGRIA

	glass	carafe 1 ltr
RED SANGRIA with red wine Homemade - refreshing - with fruit	6.80	33.50
WHITE SANGRIA with prosecco Homemade - sparkling - with fruit	6.80	33.50

COCKTAILS

10.50

MOJITO

Rum - lime - mint - cane sugar

CAIPIRINHA

Cachaca - lime - cane sugar

ESPRESSO MARTINI

Vodka - coffee liqueur - espresso - sugar syrup

MAI TAI

White rum - spiced rum - dry orange - apricot brandy - lemon juice - pineapple juice

AT THE COPA

Vodka - peach liqueur - lime juice - triple sec - passoa - orange juice - grenadine

VIRGIN BEACH 0%

Mango and passion fruit juice - sparkling water - grenadine

VIRGIN MOJITO 0%

Tonic - lime - mint - cane sugar

GIN TONICS

12.50

POSEIDON

Soft with spicy aftertaste. By using wakame seaweed a subtle hint to the sea. Schiedam Holland.

Lemon - rosemary - Fever Tree mediterranean tonic

PINK BLOOM

Smooth, refined with a touch of floral sweetness. Italy.

Red fruit - Fever Tree raspberry & rhubarb tonic

HENDRICKS

Elegant and balanced. Scotland.

Cucumber - pepper - Fever Tree mediterranean tonic

MALFY LEMON

Fresh, summery with citrus notes. Italy.

Lime - sprig of mint - Fever Tree mediterranean tonic

TANGUARAY 0.0%

Classic and spicy, without alcohol. England.

Lemon - juniper berry - Fever Tree mediterranean tonic

