

BEACHCLUB Copacabana

SEASONAL SPECIALS

CAULIFLOWER CURRY SOUP vegan 7.90

Roasted cauliflower - Thai yellow curry - coconut milk - piece of naan bread

FOCACCIA TUNA MELT ti16.00 uur 11.50

Toast of focaccia bread - tuna - mature cheese - gherkins - tomato - pickled sweet and sour red onion

SALMON FILLET 26.50

Salmon fillet baked on the skin - green vegetables - hollandaise sauce - fries

STICKEY BBQ RIBFINGERS 25.50

Iberico ribfinger - sticky honey teriyaki - corn on the cob - baked potato with dill crème fraîche



DRINK SPECIALS

LENTEBOCK - BEER OF THE MOMENT 6.50

In every sip of Brand Lentebock, you taste the beginning of a beautiful new season
Fruity, fresh and caramel-like

CAKE AND COOKIE

APPLE PIE 4.80

CHEESECAKE MANGO PASSION 4.80

OAT COOKIE 3.50

HAGUE HOPJES CAKE 3.50

COCONUT BALL vegan - glv 2.80

Fresh whipped cream 1.00

BEACH EVENTS!

Company outing, team building, bbq, drinks, party, beach outing, presentation, workshops and beach activities.

We provide a great day!

Look at: www.beachclub-copacabana.nl

BREAKFAST till 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** **11.50**

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

With smoked salmon +3.50

PANCAKES **9.50**

American pancakes - maple syrup - red fruit - creme fraiche

COPA BREAKFAST **15.50**

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** **13.50**

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

EGG SALMON SPECIAL **15.50**

Two fried eggs - smoked salmon - spinach -

lime cream cheese - rustic bread

SCRAMBLED VEGAN EGGS **vegan** **11.50**

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 +1.50

SMOOTHIES & JUICES

Fresh homemade juices and smoothies.

See page with drinks.



KIDS PANCAKE **6.50**

With syrup and sugar

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 + 2.00 **7.50**

FOCACCIA - MOZZARELLA - PESTO - TOMATO **v** **10.50**

FOCACCIA - SEASON SPECIAL **11.50**

See frontside of menucard

LUNCH till 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** **13.50**

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

EGG SALMON SPECIAL **15.50**

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

SCRAMBLED VEGAN EGG **vegan** **1.50**

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

SALADS

CHICKEN SALAD **16.50**

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

GOATCHEESE SALAD **V** **17.50**

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

MANGO SHRIMP SALAD **17.50**

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 + 2.00 **7.50**

FOCACCIA - MOZZARELLA - PESTO - TOMATO **V** **10.50**

FOCACCIA - SEASON SPECIAL **11.50**

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 **+4.00**

SANDWICHES

DUO FISH **14.50**

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

2 CROQUETTES **vega option** **12.50**

Grandma Bobs beef - or cheesecroquettes - musterd

12 O'CLOCK **vega option** **15.90**

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 **13.50**

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 - balsamic stroop



SOUP OF THE DAY **vegan** **7.90**

Look at the specials on the front of the menucard

BEACH BURGERS

VEGAN CHEESEBURGER **vegan** **13.90**

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

CRISPY CHICKENBURGER **12.90**

Sesame bun - honey mustard sauce - crispy chicken fillet burger

COPA HAMBURGER **15.90**

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

Cone bag fries with mayo **+5.00**



KIDS PANCAKES

American pancakes - syrup - sugar **6.50**

SANDWICH CROQUETTES **4.50**

Intolerance, dietary requirements? Let us know. Glutenfree bread +1.50

TO SHARE & BITES

ALL DAY

TO SHARE

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

BAO BUNS PULLED PORK **12.90**

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

STICKY CRISPY CHICKEN **12.50**

Sweet sticky saus

PULPO **12.50**

Octopus from the bbq - chimichurri

SHAKSHUKA **V** **11.50**

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

MINI MUSHROOM CROQUETTES **vegan** **9.00**

Vegan truffle mayo - 5 stuks

LOADED FRIES **V** **8.50**

From the oven - cheddar cheese - tomatoes - corn - green peppers - sweet bbq sauce - crème fraîche with pulled pork **+4.00**

PLATEAU TO SHARE

DELICACIES TO SHARE FROM 2 PEOPLE

PLATEAU VEGA **V** per person **11.90**

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

PLATEAU COPA per person **13.90**

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

SOUP

SOUP OF THE DAY **vegan** **7.90**

Look at the specials on the front of the menucard

BREAD

TASTT BREAD **7.50**

Bread met muhammara en aioli

BITES

SNACK PLATTER 12 pieces **12.70** 24 pieces **24.90**

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

BITTERBALLS 6 pieces **7.80** 10 pieces **12.80**

Grandma Bobs beefbitterballs - mustard

CHEESE SOUFFLE SWEET CHILI **V** **8.90**

Mini cheese soufflé - sweet chili mayo - 8 pcs.

TORTILLA CHIPS **V** **11.90**

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

CONEBAG WITH FRIES **5.00**

Fries with mayonnaise

We also have vegan mayonnaise

Option: With truffle mayonnaise + 0.50

Intolerance, dietary requirements? Let us know!. Glutenfree bread +1.50

DINNER FROM 13.00

MAIN DISHES

RUMPSTEAK BBQ **26.50**

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

CHICKEN SKEWER **19.80**

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

FISH SKILLET **23.50**

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

FISH&CHIPS **21.50**

Fence fillet with tempura batter- ravigotte sauce - fries

SEASONAL SPECIAL FISH

Look at the specials on the front of the menu card

CAULIFLOWER STEAK **21.50** vegan

Grilled cauliflower - curry coconut sauce - almonds - baharat herbs - grilled pumpkin and paprika - fries

Intolerance or dietary requirements? Let us know. Glutenfree bread +1.50

SALADES

CHICKEN SALAD **16.00**

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

GOATCHEESE SALAD **17.50** V

Goatcheese - grilled vegetables - lettuce - croutons - mangochutney - balsamic stroop - nuts

MANGO SHRIMP SALAD **17.50**

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

KIDS

CROQUETTE OR CRISPY CHICKEN **9.50**

Beefcroquette or chicken - fries - mayonnaise

FISH&CHIPS **13.50**

Crispy white fish - fries - mayonnaise

KIDS PANCAKES **6.50**

American pancakes - sugar - syrup

DESSERT

HAGUE HOPJES CAKE **6.50**

Brownie of white chocolate - red fruit

DESSERT TO SHARE **17.50** for 2 persons

Mango passionfruit cheese cake - macarons - hague hopjes cake - 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 **18.90** vegan

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

CRISPY CHICKENBURGER **17.90**

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

COPA HAMBURGER **20.90**

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 **+4.00**

DRINKS

Allergy or dietary requirement? Let us know!

BEERS

DRAFT BEERS

Heineken 25cl **4.00** 35cl **5.50**

Pils. Mildly bitter taste and easy to drink.

Brand weizen **6.50**

Weizen. Deliciously fresh beer with a soft aftertaste from Limburg.

Brand Neipa **6.20**

New England IPA. Cloudy and light with lemony aroma. Slightly bitter.

Copa blond **6.20**

Our own delicious blond beer. Fresh, hoppy and slightly malty. That tastes!

Texels Skuumkoppe **6.20**

Light high blond. Full flavour with hints of caramel and a slightly sweet aftertaste.

Kompaan Lefgozer **6.50**

Quirky white beer with a kick. Summery thirst quencher, drinks down very nicely.

Beer of the moment **6.50**

See front of card for drink specials.

0% BOTTLE BEERS

Heineken 0% **4.50**

Amstel Radler 0% **4.50**

Brand Weizen 0% **5.00**

Brand I.P.A. 0% **5.50**

BOTTLE BEERS

Amstel Radler **4.50**

Amstel Rosé **5.00**

Heineken twister fles 25cl **4.00**

Sol - Desperados **6.50**

Birra Moretti pils **5.50**

LOCAL BOTTLE BEERS

Prael Triple **7.50**

Brewery De Prael from The Hague.

Light malt, the Belgian yeast gives a delicious mix of fruity and spicy notes.

Zuidwester Pils **6.20**

Brewery Scheveningen.

Ur-pilsener with a full taste and a nice hop bitter. Deliciously fresh and easy to drink!

COFFEE ETC.

Coffees can be decaffeinated. Oat milk 0.50

Coffee **3.50**

Espresso **3.50**

Cappuccino **3.90**

Milk coffee **4.30**

Latte macchiato **4.60**

Espresso macchiato **3.70**

Flat white **4.50**

Latte caramel syrup whipped cream **6.50**

Homemade iced coffee **4.60**

Hot chocolate **3.80**

Whipped cream **1.00**

Irish - Spanish - French - Italian coffee **8.50**

THEE

Tea - various types **3.30**

Ginger tea with honey **4.20**

Fresh mint tea with honey **4.20**

Chai Tea Latte **4.50**

SODA

small 25 cl medium 35 cl

Pepsi Cola of Max **3.80** **4.80**

Sisi orange **3.80** **4.80**

Lipton ice tea **4.00** **5.10**

20 cl

Glass of children's lemonade **1.50**

Applejuice **3.50**

Sourcy blue, Sourcy red **3.50**

Lipton ice tea Green Zero **3.90**

7-up Free, Rivella Zero **3.70**

Tonic, Bitter Lemon **3.70**

Cassis, Ginger Ale **3.70**

Ginger beer Double Dutch **4.80**

KOMBUCHA **5.50**

Organic fermented drink made from tea with a little carbon dioxide

FRESH LEMONADE

Verfrissend en vol van smaak
Puur en zonder toevoegingen,
kan ook met bubbels
Keuze uit de smaken:

- Gember
- Citroen
- Aardbei munt

5.50

FRESH JUICES

MANGO PARADISE **5.50**

Mango - pineapple - banana - orange juice

SUMMER STRAWBERRY **5.50**

Strawberry - kiwi - fresh mint - orange juice

GREEN BEACH POWER **6.50**

Matcha green tea - avocado - spinach - oat milk - banana - mango

JUS D'ORANGE **3.90**

Freshly squeezed

WINES & COCKTAILS

Intolerance or dietary requirements? Let us know.

WHITE WINES

	glass	bottle
SAUVIGNON BLANC , Roquende, France Fresh - a bit sour	5.50	27.50
CHARDONNAY , La vite, Italië Fresh - fruity	6.00	29.50
PINOT GRIGIO , La Vite, Italië Full - spicy	6.00	29.50
VERDEJO , Rueda, Spanje Full - smooth	6.50	32.50

ROSE WINES

	glass	bottle
GRENACHE , Roquende, France Light - fruity	6.00	29.50
ESPRIT GASSIER , Provence, France Fresh - elegant - velvety soft	6.50	32.50

RED WINES

	glass	bottle
MERLOT , Alto los romeros, France Smooth - fruity	6.00	29.50
RIO CRIANZA , Rioja, Spain Soft - ful	6.00	29.50
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	7.00	35.00
WHITE SANGRIA with prosecco Homemade - sparkling - with fruit	7.00	35.00

COCKTAILS

11.50

MOJITO

Rum - lime - mint - cane sugar

CAIPIRINHA

Cachaca - lime - cane sugar

ESPRESSO MARTINI

Vodka - coffee liqueur - espresso - sugar syrup

PALOMA

Tequila - grapefruitsoda - limoensap

AT THE COPA

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

VIRGIN FRUITY BEACH 0%

Mango - pineapple - banana - orange - sparkling water - grenadine

VIRGIN MOJITO 0%

Tonic - lime - mint - cane sugar

GIN TONICS

14.50

POSEIDON

Soft with spicy aftertaste. By using wakame seaweed a subtle hint to the sea. Schiedam Holland.
Lemon - rosemary - Double Dutch Tonic

TANQUERAY BLACKCURRANT ROYALE

Perfect balance between the sweet flavours of blueberries and vanilla. Great Britain.
Red fruit - lemon - Double Dutch tonic

ROKU

Powerful and at the same time delicate gin from Japan. Everything in the spirit of six. The bottle is hexagonal and during the preparation six unique Japanese botanicals are added. Japan.
Ginger - Double Dutch tonic

SIR EDMOND

Soft, harmonious with a characteristic vanilla flavour. The world's first gin with a vanilla infusion. The Netherlands.
Orange - cinnamon stick - Double Dutch tonic

