

BEACHCLUB Copacabana

SEASON SPECIALS

SWEET POTATO PAPRIKA SOUP vegan 6.50
Roasted pointed pepper - sweet potato - turmeric

SALAD DUCK BREAST 15.50
Sliced roast duck breast - stir fried vegetables - mango compote - lettuce- tomatoes - onion chutney

EGGPLANT MISO vegan 16.50
Roasted eggplant with brown miso - sesame - rice noodles - orange - carrot ribbons

BAVETTE BBQ 19.50
Beef with lots of flavor - from the bbq - vegetables - bearnaise sauce - fries

NORDSEA FISH SCHEVENINGEN

Tasty, local and high quality.

COD MUSTARD SAUCE 21.50
Cod fillet in herb jacket - mustard sauce - stir fried vegetables - rouges potatoes

About 220 fish species lives in our North Sea. Thirty species are fished commercially, 90% of which are exported. We import many other types of fish, such as salmon, tuna and tilapia. That is a pity because we ours are a coastal country with the North Sea as a backyard.

That's why we always have seasonal fish from the North Sea on our menu with the specials.



BEACH EVENTS!

Company party, meeting, beachparty, wedding or just for fun. We make sure you have a great day!

2 hours of drinks and BBQ for: **3900** ,- p.p.

Do you want more than a party and good food? We have the best workshops, beach activities and entertainment.

www.beachclub-copacabana.nl

SPRING WINE

FIGUIÈRES ROSÉ glass 5.00 bottle 27.50

Château Figuières, Méditerranée Rosé French cabernet sauvignon - syrah.

Beautiful invigorating and fruity wine with a salmon pink color. Nice with white meat, vegetables and salads.



Click for dutch

BREAKFAST 09.00-12.00

BREAKFAST

CROISSANT	2.50
Butter - jam	
DUTCH BUTTERSCOTCH BREAD V	6.50
Plant-based yoghurt - red fruit - cinnamon	
HEALTHY BEACH KICK <i>vegan</i>	7.50
Plant-based yoghurt - nuts - granola - banana - red fruit	
AVOCADO TOMATO <i>vegan</i>	9.50
Rustic bread - avocado - tomato - spinach - muhammara - seeds	
With smoked salmon +2.50 . Gluten free bread +1.00	
PANCAKES V	8.50
American pancakes - maple syrup - red fruit - creme fraiche	
BANANA CHOCO PANCAKES V	8.50
American pancakes - banana - chocolate spread - strawberry	
COPA BREAKFAST	13.50
Drink of your choice	
Eggs the way you like it	
Croissant - rustic bread	
Stolwijker farmhouse cheese - grilled chicken filet - mackerel	
Salad - piece of butterscotch bread	
Sweet sandwich toppings	

EGGS

Rustic bread from bakery Hofje van Noman Scheveningen. Gluten free bread +1.00.

FRIED EGGS	7.50
Sunny side up three eggs or omelet on rustic bread	
Ham, cheese or bacon +1.00	
OMELET COPACABANA V	9.50
Avocado - tomatoes - stir fried vegetables - sesame seeds - vegetarian oystersauce - rustic bread	
EGG SALMON SPECIAL	9.50
Two fried eggs - smoked salmon - spinach - lime cream cheese - rustic bread	
SCRAMBLED VEGAN EGGS <i>vegan</i>	8.50
Plant-based eggs made off tofu - tomatoes - turmeric - kala namak - spinach - rustic bread	

HANGOVER BACON EGGBURGER	8.50
Sesame bun - fried egg - cheddar cheese - ovenroast bacon - tomato - sweet chili mayo	



Smoothie bowl

DRAGON FRUIT SMOOTHIE BOWL <i>vegan</i>	9.50
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Full of fruit: mango, passion fruit, raspberry and banana. Blended with oat milk, with toppings from red fruit, coconut, seeds and granola *glv*.
Wonderfull start of your day.



KIDS PANCAKE	6.50
With syrup and sugar	
SANDWICH	2.50
Butter - jam - peanut butter - chocolate sprinkles	
CROISSANT	2.50
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	6.50
FOCACCIA - HAM - CHEESE	7.00
FOCACCIA - MOZZARELLA - PESTO - TOMATO V	8.00

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

LUNCH 10.00-16.00

EGGS

FRIED EGGS 7.50

Sunny side up three eggs or omelet on rustic bread
Ham, cheese or bacon +1.00

OMELET COPACABANA V 9.00

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

EGG SALMON SPECIAL 9.50

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

SCRAMBLED VEGAN EGG **vegan** 7.50

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

SALADS

CHICKEN SALAD 14.50

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

GOATCHEESE SALAD V 15.50

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

MANGO SHRIMP SALAD 16.50

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

HAPPINES IN A BOWL BUDDHA BOWL

BUDDHA BOWL **vegan** 14.50

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

with grilled chicken thighs or fresh tuna +4.50



SOUP OF THE DAY **vegan 6.50**
Look at the specials for the soup of the day

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 6.50

FOCACCIA - HAM - CHEESE 7.00

FOCACCIA - MOZZARELLA - PESTO - TOMATO V 8.00

Sandwiches

Rustic bread from bakery Noman Scheveningen. Gluten free bread +1.00

SMOKED SALMON 11.50

Smoked salmon - capers - cream cheese - honey mustard dressing

MACKEREL SALAD 11.50

Homemade smoked mackerelsalad

CARPACCIO 12.50

Thinly sliced beef loin - sun dried tomato - pesto -
parmesan cheese - arugula - pine nuts

2 CROQUETTES **vega option** 9.50

Grandma Bobs beef - or cheesecroquettes - musterd

12 O'CLOCK **vega option** 13.50

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

CLUB SANDWICH 11.50

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

HEALTHY SANDWICH V 10.50

Stolwijker farmcheese - avocado - boiled egg - spinach -
tomato - cucumber - chive mayonnaise

FLATBREAD CHICKEN TIGHS 10.50

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

FLATBREAD VEGETABLES GOATCHEESE V 10.50

Grilled vegetables - curry hummus - goat cheese - spinach - seed -
mangochutney

BEACHBURGERS

VEGAN CHEESEBURGER **vegan** 14.50

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

CRISPY CHICKENBURGER 13.50

Sesame bun - honey mustard sauce -
crispy chicken fillet burger

HAMBURGER CLASSIC 14.50

Sesame bun - homemade burgersauce -
organic 100% beef burger

HAMBURGER SMOKEY BBQ 15.50

Sesame bun - smokey bbq sauce -
organic beef burger- bacon - cheddar cheese - pickles - onion

Cone bag fries with mayo +4.00



KIDS PANCAKES

American pancakes - syrup - sugar **6.50**

SANDWICH CROQUETTES 3.90

Intolerance, dietary requirements? Let us know.

STARTER & BITES ALL DAY

RUSTIC BREAD **6.50**

Rustic bread met muhammara en aioli

CARPACCIO **12.50**

Thin sliced beef loin - sun dried tomato - pesto - parmesan cheese - arugula - pine nuts

GAMBA'S AL AJILLO **8.50**

Shrimps in hot spicy garlic oil

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

Look at the specials for the soup of the day

PLATEAU TO SHARE DELICACIES TO SHARE FROM 2 PEOPLE

PLATEAU VEGA **v** per person **8.50**

Forest mushroom croquettes - muhammara - goat cheese with mango chutney - curry hummus - raw vegetable jar - jackfruit balls in tomato sauce - bread

PLATEAU COPA per person **10.50**

Marinated shrimps - smoked salmon - fresh tuna with soy sesame sauce - fennel salami - crispy chicken - jackfruit balls in tomato sauce - mushroom croquettes - curry hummus - bread

SNACK PLATTER **14.90**

Cheese sticks - Grandma Bobs beefbitterballs - vegetable samosa - crispy chicken - crispy shrimps - sauce - 20 pcs.

COCKTAIL PLATTER **12.50**

Fennelsalami - thin sliced sausage - mixed nuts - farmcheese - old cheese - olives - musterd

BITTERBALLS 6 pcs. **6.50** 10 pcs. **10.00**

Grandma Bobs beefbitterballs - musterd

JACKFRUIT BALLS **v** **6.50**

Juicy ball of jackfruit in tomato sauce - 6 pieces

MINI MUSHROOM CROQUETTES **vegan** **7.50**

Grandma Bobs croquettes - vegan truffle mayo - 6 pcs.

CHEESESTICKS **v** **6.50**

Springrolls filled with old cheese - musterd - 8 pcs.

CRISPY CHICKEN **9.50**

Fried chickenfillet strips - sweet chili sauce - 8 pcs.

CRISPY GARNALEN **9.50**

Crumb coated shrimps - sweet chili sauce - 8 pcs.

CALAMARIS **6.50**

Fried calamari - aioli - 8 pcs.

CONEBAG WITH FRIES **4.00**

Fries with mayonnaise

Option: vegan mayonnaise

With truffle mayonnaise + 0.50

TORTILLA CHIPS **v** **9.50**

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

MIXED OLIVES **4.50**

RUSTIC BREAD WITH MUHAMMARA **6.50**

WE ALSO HAVE A COCKATIL AND GIN TONIC MENU

Intolerance, dietary requirements? Let us know!. Gluten free bread +1.00

DINNER 12.00-22.00

MAIN DISHES

OF THE CHARCOAL BLACK BASTARD BBQ

STEAK 24.50

Black Angus rumpsteak - onion chutney - peppera sauce - vegetables - fries

CHIKEN SKEWER 18.50

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

BBQ SKEWER 26.50

Tenderloin - chicken thighs - merguez sausage - mango chutney - muhammara - salad - fries

FISH SKILLET 19.50

Salmon - shrimps - cod fish - red mullet - sweet potato - vegetables - spicy fish sauce - all in a skillet

FISH&CHIPS 18.50

White fish fillet - ravigotte sauce - salad - fries

SEA BASS 23.50

Sea bass fillet baked on the skin - tomato salsa - vegetables - fries

WELLINGTON MUSHROOM **vegan** 19.50

Puff pastry package with kale and mushrooms - dades syrup - stirfried vegetables - fries

SEASONAL SPECIALS

See front of the menucard

SALADS

CHICKEN SALAD 14.50

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

GOATCHEESE SALAD **v** 15.50

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

MANGO SHRIMP SALAD 16.50

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

BEACHBURGERS

VEGAN CHEESEBURGER **vegan** 18.50

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

CRISPY KIPBURGER 17.50

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

HAMBURGER CLASSIC 18.50

Sesame bun - homemade burger sauce - organic beef burger - salad - fries

HAMBURGER SMOKEY BBQ 19.50

Sesame bun - smokey bbq sauce - pickles - organic beef burger - bacon - cheddar cheese - union - salad - fries

HAPPINES IN A BOWL BUDDHA BOWL

BUDDHA BOWL **vegan** 14.50

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

with grilled chicken thighs or fresh tuna +4.50

DESSERT

BLONDIE 6.50

Brownie of white chocolate - red fruit

DESSERT TO SHARE for 2 persons 14.50

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

DUTCH BUTTERSCOTCH BREAD 8.50

Comes with icecream and cream



KIDS ICE CREAM 4.50

In a fun cup!

CROQUETTE OR CHEESESTICKS **v** 7.00

Beefcroquette or cheese sticks - fries - mayonnaise

FISH&CHIPS 9.50

Crispy white fish - fries - mayonnaise

CRISPY CHICKEN 9.50

Fried chickenfillet strips - fries - mayonnaise

KIDS PANCAKES 6.50

American pancakes - sugar - syrup

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

DRINKS

SOFT DRINKS

standard size is medium	20 cl small	35 cl medium	50cl large
Pepsi Cola or Max	3.20	4.00	5.00
Sisi	3.20	4.00	5.00
Lipton Ice Tea or Light	3.50	4.90	5.90
Glass kidslemonade			1.00
Milk, buttermilk			1.50
Sourcy blue, Sourcy red			3.00
Fristi, Chocolate milk, Applejuice, Rivella			3.20
Cassis, 7-up, Tonic, Bitter Lemon, Ginger Ale			3.20
Lipton Ice Tea Green, Bundaberg			3.50

BEERS

DRAFT BEER

Heineken 25cl	3.50	35cl 4.90	50cl 6.50
Brand Weizener 30cl	5.50		
Affligem Blond 30cl	5.50		
Texels skuumkoppe 30cl	5.50		
Beer of the moment 30cl	5.50		

0% BEER

Heineken 0%	4.00
Amstel Radler 0%	4.00
Brand Weizen 0%	4.00
Affligem Blond 0%	4.00
Brand ipa 0%	4.00
Liefmans Rose bier 0%	4.00

BOTTLE BEER

La Chouffe blond	5.50
Liefmans Rose beer	4.50
Duvel	5.50
Affligem Dubble	5.50
Amstel Radler	4.00
Heineken longneck	4.00
Heineken Silver	4.00
Sol - Desperados	5.50

LOCAL BEER

Brewery De Prael The Hague.
Delicious beer brewed with by people who have difficulty finding work.

Human & Beer, a perfect combination

- Haegsche Prael pils. Fresh thirst **4.00**
- Triple. Mildly sweet and spicy **5.50**
- I.P.A. Slightly bitter and lots of hops **5.50**

KAMBOUCHA

Butcha raspberry and magnolia	5.50
Butcha ginger en lime	5.50

Organic fermented drink of tea with a little bit of carbonation.
Delicious thirst quencher and full of with healthy antioxidants and more...

CAKES

Made by the artisan bakers YaYa from Scheveningen.

Applepie	4.50
Chocolate cake	4.50
Cheesecake	4.50
Salted caramel bite <small>vegan glf</small>	5.00
<small>from Sue food</small>	
Coconut macaroon <small>glf</small>	2.50
<small>Homemade</small>	
WHIPPED CREAM	1.00

COFFEE ETC...

All coffees can be decafe
Oat milk +0,50

Coffee	3.00
Espresso	3.00
Cappuccino	3.30
Milk coffee	3.50
Latte macchiato	3.80
Espresso macchiato	3.00
Flat white	4.50
Latte hazelnut with cream	4.80
Latte caramel stroopwafel cream	4.80
Icecoffe homemade	4.00
Hot chocolate	3.50
Cream	1.00
Irish - Spanish - French - Italian coffee	7.00
TEA	
Tea - various sorts	2.90
Ginger tea with honey	3.80
Fresh mint tea with honey	3.80
Chai Tea Latte	3.80

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

5.50

FRUIT JUICES

ORANGE JUICE

Fresh juice

3.50

MANGO PASSIONFRUIT

Fresh juice

4.00

POMEGRANATE RASBERRY

Fresh juice

4.00

FRESH LEMONADE

Refreshing and full of flavor.

Fresh, pure and without additives. You can also get it with sparkling water

Choice of flavors:

- Ginger
- Lemon
- Strawberry Mint

4.90

WINES

WHITE WINE

	glass	bottle
SAUVIGNON BLANC , Monerre, France Fresh - a bit sour	4.50	23.50
CHARDONNAY , Monerre, France Fresh - fruity	5.00	25.50
PINOT GRIGIO , Pasqua, Italy Full - spicy	5.50	27.50
VERDEJO , Nebla, Spain Full - smooth	6.00	29.50

ROSE WINE

GRENACHE , Monerre, France Light - fruity	4.50	23.50
WHISPERING ANGEL , Provence, France Fresh - elegant	35.00	

RED WINE

CABERNET SAUVIGNON , California Sultry - fruity	4.50	23.50
MERLOT , Monerre, France Smooth - spicy	5.00	25.50
TEMPRANILLO , Rio Crianza, Spain Powerful - full	5.50	27.50

BUBBLES

CAVA BRUT ROSE FLAMINGO , Mvsa, Spain Fresh - fruity	5.50	27.50
PROSECCO FRIZZANTE , Follador, Italy Mild- dry - fresh	5.00	25.50
HUGO SPRITZ Prosecco - elderflower syrup - mint - lime	7.50	
APEROL SPRITZ Prosecco - Aperol - sparkling water - orange	7.50	

SANGRIA

	glass	carafe
RED SANGRIA with red wine Homemade - refreshing - with fruit	6.00	29.50
WHITE SANGRIA with prosecco Homemade - sparkling - with fruit	6.00	29.50

GIN TONIC & COCKTAILS

COCKTAILS

9.50

MOJITO

Rum - lime - mint - cane sugar

VIRGIN MOJITO

Lime - tonic - mint - cane sugar

CAIPIRINHA

Cachaca - lime - cane sugar

AMARETTO SOUR

Amaretto - lemon juice

MOSCOW MULEW

Vodka - ginger beer - lime - mint

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

Mango and passion fruit juice - sparkling water - grenadine

GIN TONICS

11.50

BOBBY'S

Bobby's gin - orange - cloves - Fever Tree tonic

HENDRIKS

Hendriks gin - cucumber - pepper - Fever Tree tonic

TRANQUERAY BLACKCURRANT

Tanqueray blackcurrant gin - red fruit - Fever Tree tonic

WHITLEY NEILL RHUBARB & GINGER

Whitley neil - saltwood - Fever Tree tonic

VIRGIN SEEDLIP

Alcohol-free gin - juniper berry - lemon - Fever Tree tonic

