

BEACHCLUB Copacabana

SEASONAL SPECIALS

BELL PEPPER PARSNIP SOUP vegan 6.50

Roasted pointed pepper - parsnip - herbs - sweet potato

FOCACCIA FENNEL SALAMI till 16.00 hours 9.50

Focaccia bread sandwich - buffalo mozzarella - fennel salami - muhammara - basil

BBQ CAULIFLOWER STEAK vegan 17.50

Baharat spices - chimichurri - hazelnuts - curry mango hummus - pomegranate seeds - fries

BEEF SHORT RIBS 21.50

Slow cooked - smokey bbq sauce - grilled little gem lettuce - roasted tomatoes - fries

RISOTTO FENNEL SEA BASS 22.50

Sea bass fillet - risotto parmesan with fennel - grilled green asparagus

This sea bass comes from the North Sea.

A great fish of the season.

Read more: www.noordzeevisuitscheveningen.nl



DRINK SPECIALS

SPRING ROSÉ glass 5.50 bottle 27.50

Chateau Gassier Esprit Rose, France. Light pink Provence rosé with character and summery look. Fresh, dry and fruity. Nice with light dishes, but can also be used just in the sun :-)

SPRING DARK BEER 6.00

You can taste Brand Lentebock in every sip the start of a beautiful new season. Fruity, fresh and caramelly.

FROZEN MARGARITA 9.50

Tequila - orange liqueur - fresh lime juice - sugar water - slushed ice - enjoy ice cold

FROZEN ICE TEA LEMON 5.50

Lemonade slush of lemon and tea. Refreshing thirst quencher.

Option: with spiced rum + 4.00

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



Click for dutch

BREAKFAST 09.00-12.00

BREAKFAST

CROISSANT	2.50
Butter - jam	
HEALTHY BEACH KICK vegan	7.50
Plant-based yoghurt - nuts - granola - banana - red fruit	
AVOCADO TOMATO vegan	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	
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	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	10.50
Two fried eggs - smoked salmon - spinach - lime cream cheese - rustic bread	
SCRAMBLED VEGAN EGGS vegan	9.50
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	

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

SMOOTHIES & JUICES

Fresh homemade juices and smoothies.
See page with drinks.

SMOOTHIE BOWL

FULL WITH FRUITS AND TOPPING vegan	9.50
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	
BREAKFAST KIDS	6.50
Bread - fried egg - croissant - Butter - jam - 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 farmerham + 1.00	6.50
FOCACCIA - MOZZARELLA - PESTO - TOMATO V	8.50
FOCACCIA - SEASON SPECIAL	9.50
See frontside of menucard	

LUNCH 10.00-16.00

EGGS

FRIED EGGS 7.50

Sunny side up three eggs or omelet on rustic bread
Farmer 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 10.50

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

SCRAMBLED VEGAN EGG **vegan** 9.50

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 16.50

Goatcheese - grilled vegetables - lettuce - mangochuney -
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 + 1.00 6.50

FOCACCIA - MOZZARELLA - PESTO - TOMATO V 8.50

FOCACCIA - SEASON SPECIAL 9.50

Look at the specials on the front of the menucard

HAPPINES IN A BOWL BUDDHA BOWL **vegan**

Mushrooms - avocado - brown rice - vegetables - 15.50
curry mango hummus - spinach - seeds - sojabeens -
tahini dressing

with grilled chicken thighs or marinated small shrimps +3.50

SANDWICHES

Rustic bread from bakery Hofje van Noman Scheveningen

SMOKED SALMON 12.50

Smoked salmon - capers - cream cheese - honey mustard dressing

2 CROQUETTES **vega option** 9.50

Grandma Bobs beef - or cheesecroquettes - musterd

12 O'CLOCK **vega option** 14.50

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

CLUB SANDWICH 12.50

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

STOLWIJKER DUTCH CHEESE V 10.50

Stolwijker old farmcheese - muhammara - mangochutney -
walnuts - arugula lettuce

FLATBREAD CHICKEN TIGHS 11.50

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

FLATBREAD VEGETABLES GOATCHEESE V 11.50

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** 14.50

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

CRISPY CHICKENBURGER 13.50

Sesame bun - honey mustard sauce - crispy chicken fillet burger

COPA HAMBURGER 15.50

Sesame bun - vegan homemade burger sauce - cheddar cheese -
organic beef burger - bacon - pickles - onion compote

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. Gluten free bread +1.00

STARTER & BITES ALL DAY

RUSTIC BREAD

Rustic bread met muhammara en aioli

6.50

SOUP OF THE DAY vegan

Look at the specials on the front of the menucard

6.50

PLATEAU TO SHARE DELICACIES TO SHARE FROM 2 PEOPLE

PLATEAU VEGA V

per person **9.50**

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

PLATEAU COPA

per person **10.50**

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

SNACK PLATTER

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

14.90

COCKTAIL PLATTER

Fennelsalami - grilled sausage slices - nuts - olives - mango cheese - Dutch Stolwijker old cheese - mangochutney - musterd

13.50

BITTERBALLS

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

Grandma Bobs beefbitterballs - musterd

NO MEAT BALLS vegan

6.50

Juicy plantbased balls 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

7.50

Fried calamaris - aioli - 8 pcs.

CONEBAG WITH FRIES

4.00

Fries with mayonnaise

We also have vegan mayonnaise

Option: 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

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

DINNER 13.00-22.00

MAIN DISHES

OF THE CHARCOAL BASTARD BBQ

SIRLOIN STEAK CAJUN **24.50**
Sirloin steak from Ireland - marinated with cajun herbs - vegetables - mangochutney - chimichurri- fries

CHICKEN SKEWER **18.50**
Organic chicken thighs - homemade peanut sauce - cassava chips - salad - fries

SEASONAL SPECIAL MEAT
Look at the specials on the front of the menucard

FISH SKILLET **19.50**
Everything in one pan from the oven
Salmon - shrimps - white fish - red mullet - vegetables - new potatoes - spicy saffron fish sauce

FISH&CHIPS **18.50**
Fence fillet with tempura batter- ravigotte sauce - salad - fries

SEASONAL SPECIAL FISH
Look at the specials on the front of the menucard

WELLINGTON MUSHROOM **vegan** **19.50**
Puff pastry package with kale and mushrooms - dades syrup - stirfried vegetables - fries

SEASONAL SPECIAL VEGAN **vegan**
Look at the specials on the front of the menucard

BEACH BURGERS

VEGAN CHEESEBURGER **vegan** **18.50**
Sesame bun - vegan homemade burger sauce - vegan cheese - plant-based juicy burger - salad - fries

CRISPY CHICKENBURGER **17.50**
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 - onion compote - salad -fries

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

SALADES

CHICKEN SALAD **14.50**
Grilled chicken fillet - mango - lettuce - fresh dressing - tomatos - nuts

GOATCHEESE SALAD **v** **16.50**
Goatcheese - grilled vegetables - lettuce - croutons - mangochutney - date syrup - nuts

MANGO SHRIMP SALAD **17.50**
Avocado - lettuce - mango - fresh dressing - croutons - marinated shrimps - tomatoes

HAPPINES IN A BOWL BUDDHA BOWL **vegan**

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

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

KIDS

CROQUETTE OR CHEESESTICKS **v** **7.00**
Beefcroquette or cheese sticks - fries - mayonnaise

FISH&CHIPS **11.50**
Crispy white fish - fries - mayonnaise

CRISPY CHICKEN **9.50**
Fried chickenfillet strips - fries - mayonnaise

KIDS PANCAKES **6.50**
American pancakes - sugar - syrup

ICECREAM KIDS **4.50**
ice cream in a nice fun cup

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

ESPRESSO MARTINI **9.50**
Vodka - coffee liqueur - espresso - sugar syrup

DRINKS

BEERS

DRAFT BEER

Heineken	25cl	3.80	35cl	5.20
Oedipus Mannenliefde	25cl	5.90		
Affligem Blond	30cl	5.70		
Texels Skuumkoppe	30cl	5.70		
Beer of the moment	30cl	5.70		

0% BEER

Heineken 0%		4.20		
Amstel Radler 0%		4.20		
Brand Weizen 0%		4.50		
Affligem Blond 0%		4.50		
Brand I.P.A. 0%		4.50		
Liefmans Rosé bier 0%		4.50		

BOTTLE BEER

Oedipus Thai Thai - Triple		6.50		
Oedipus Swingers - Lemon		6.50		
Bierra Moretti - Sale di Mare		4.90		
Unfiltered with a touch of sea salt				

Brand Weizen		5.60		
Amstel Radler		4.80		
Heineken Star bottle		4.80		
Heineken Silver		4.80		
Liefmans Rosé		5.50		
Sol - Desperados		6.00		

LOCAL BEER

Brewery De Prael from The Hague. Delicious beer brewed by people with a distance to the labor market. People & Beer, a perfect combination.

Prael pils	Fresh German alt	33 cl	5.50	
Double	Dark with caramel		6.50	
I.P.A.	Slightly bitter and hops		6.50	

SOFTDRINKS

	25 cl small	35 cl medium
Pepsi Cola of Max	3.50	4.60
Sisi orange	3.50	4.60
Lipton ice tea	3.80	4.90
Lipton ice tea Green Zero		3.80
7-up Free		3.50
Glaasje 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		4.20

KOMBUCHA

	25 cl
Butcha raspberry and magnolia	5.50
Butcha ginger en lime	5.50
Organic fermented drink of tea with a little bit of carbonation.	

COFFEE & TEA

All coffees can be decafe
Oat milk +0,50

Coffee	3.20
Espresso	3.20
Cappuccino	3.50
Milk coffee	3.80
Latte macchiato	4.20
Espresso macchiato	3.30
Flat white	4.50
Latte caramel stroopwafel cream	5.50
Iccoffee homemade	4.50
Hot chocolate	3.80
Cream	1.00
Irish-Spanish-French-Italian coffee	7.00

TEA

Tea - various sorts	3.00
Ginger tea with honey	3.90
Fresh mint tea with honey	3.90
Chai Tea Latte	3.90

CAKES

Delicacies from YaYa from Scheveningen

APPLE PIE	4.50
CHOCOLATE CAKE	4.50
CHEESECAKE	4.50
KOKOSBOL LEMON CURD <small>vegan glv</small>	3.00
<small>Madame Cocos</small> fresh whipped cream	1.00

SMOOTHIES

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

FRUIT JUICES

ORANGE JUICE	3.50
Fresh juice	
MANGO PASSIONFRUIT	4.00
Fresh juice	
POMEGRANATE RASBERRY	4.00
Fresh juice	

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

WHITE WINES

	glass	bottle
SAUVIGNON BLANC , Roquende, France Fresh - a bit sour	4.50	23.50
CHARDONNAY , Roquende, France Fresh - fruity	5.00	25.50
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
HAMPTON WATER , Languedoc, France Collaboration Gerard Bertrand and Bon Jovi Fresh - elegant - velvety soft	35.00	

RED WINES

	glass	bottle
MERLOT , Roquende, France Smooth - spicy	4.50	23.50
RIO CRIANZA , Rioja, Spain Soft - full	5.50	27.50
CABERNET SAUVIGNON , Robert Mondavi, California Smooth - spicy	6.00	29.50

BUBBLES

	glass	bottle
CAVA BRUT ROSÉ , Segura viudas, Spain Fresh - fruity	5.50	27.50
PROSECCO SPUMANTE , Veneto, Italy Soft - fresh - pleasant bubbles	5.50	27.50
HUGO SPRITZ Prosecco - elderflower syrup - mint - lime	8.50	
APEROL SPRITZ Prosecco - Aperol - sparkling water - orange	8.50	

SANGRIA

	glass	carafe 1 ltr
RED SANGRIA with red wine Homemade - refreshing - with fruit	6.50	32.50
WHITE SANGRIA with prosecco Homemade - sparkling - with fruit	6.50	32.50

COCKTAILS

9.50

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

11.50

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

