

# BEACHCLUB Copacabana

## SPECIALS

### PUMPKIN CURRY SOUP vegan 7.90

Roasted pumpkin - curry spices - coconut milk - piece of bread

### FOCACCIA CROQUE MADAME till 16.00 11.50

Toast of focaccia bread - Emmental cheese - ham - fried egg - little mustard

### CATFISH 25.50

Fried catfish fillet - stewed fennel - mustard sauce - fries

### VEAL CALLOP BBQ 27.50

Veal callop from the grill - green asparagus - chimichurri - potato gratin



## DRINK SPECIAL

### COPA BLOND BEER 6.20

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

### FROZEN PORNSTAR MARTINI 10.50

Vanilla vodka - passion fruit juice - passoa - lime juice - slushed ice - 18+ slush puppy

### ICE TEA LEMON SLUSH 5.50

Lemonade slush from lemon and tea

## CAKE AND COOKIE

### APPLE PIE 4.80

### CHEESECAKE MANGO PASSION 4.80

### OAT COOKIE 3.50

### HAGUE HOPJES CAKE 3.80

### 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](http://www.beachclub-copacabana.nl)

# BREAKFAST till 12.00

## BREAKFAST

### CROISSANT

Butter - jam

3.60

### HEALTHY BEACH KICK vegan

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

9.50

### AVOCADO TOMATO vegan

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

11.50

With smoked salmon +3.50

### PANCAKES

American pancakes - maple syrup - red fruit - creme fraiche

9.50

### 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 - 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 + 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 cheese croquettes - musterd

### 12 O'CLOCK vega option 15.90

Rustic bread - grandma Bobs beef - or cheese croquette -  
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 menu card

## BREAD

### TASTY BREAD

7.50

Bread met muhammara en aioli

## BITES

### SNACK PLATTER

12 pieces 12.70 24 pieces 24.90

Mini cheese souffle - 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 souffle - 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 menucard

### CAULIFLOWER STEAK **vegan** 21.50

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 **V** 17.50

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

Hague hopjes cake - one scoop vanilla icecream

### DESSERT TO SHARE for 2 persons 17.50

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 **vegan** 18.90

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 **vegan**

Mushrooms - avocado - brown rice - vegetables - 16.50  
curry mango hummus - spinach - seeds - sojabeeens - 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

Mango - pineapple - banana - orange juice **5.50**

### SUMMER STRAWBERRY

Strawberry - kiwi - fresh mint - orange juice **5.50**

### GREEN BEACH POWER

Matcha green tea - avocado - spinach - oat milk - banana - mango **6.50**

### JUS D'ORANGE

Freshly squeezed **3.90**



# WINES & COCKTAILS

Intolerance or dietary requirements? Let us know.

## WHITE WINES

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

## ROSE WINES

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

## RED WINES

	glass	bottle
<b>MERLOT</b> , Alto los romeros, France	<b>6.00</b>	<b>29.50</b>
Smooth - fruity		
<b>RIO CRIANZA</b> , Rioja, Spain	<b>6.00</b>	<b>29.50</b>
Soft - ful		
<b>CABERNET SAUVIGNON</b> , Robert Mondavi, California	<b>6.50</b>	<b>32.50</b>
Smooth - spicy		

## BUBBLES

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

## SANGRIA

	glass	carafe 1 ltr
<b>RED SANGRIA</b> with red wine	<b>7.00</b>	<b>35.00</b>
Homemade - refreshing - with fruit		
<b>WHITE SANGRIA</b> with prosecco	<b>7.00</b>	<b>35.00</b>
Homemade - sparkling - with fruit		

## 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

