

BEACHCLUB Copacabana

SPECIALS

BROCCOLI COURGETTE SOUP vegan 7.90

Broccoli - zucchini - sweet potato -
herbs - piece of bread

FOCACCIA FETA CHORIZO till 16.00 11.50

Toasted focaccia bread, chorizo, feta, and
sun-dried tomatoes

COD FILLET 24.50

Cod fillet - oven-baked - herb crust - orzo -
roasted tomato sauce

SUKADE 26.50

Beef stew - in its own gravy - vegetables -
parsnip-potato puree



DRINK SPECIAL

JUTTERS BOCK BIER DRAFT 6.50

Texels Jutters Bock has a deep red color and a
characteristic caramel flavor because the
brewers use roasted barley malt. The special
hop varieties provide a pleasantly soft bitter
finish.

FREAKY HOT CHOCOLAT 6.60

Hot chocolate with whipped cream
Toppings: small donut, whipped cream,
M&M's crispy

FRAPPÉ MOCHA 5.90

Coffee, chocolate syrup, and milk blended
with ice cream. Topping: whipped cream

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

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 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 - 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 drinks menu



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 menu

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 -
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

GOAT CHEESE SALAD V

17.50

Goat cheese - grilled vegetables - lettuce - mangochutney -
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 - wild rice -

16.50

curry mango hummus - spinach - vegetables -
seeds - soybeans - 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 syrup



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 - pickles - sweet sour pickled 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 sauce

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 pieces

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

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 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 with 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 - pepper 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

Hake 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 - bell pepper - fries

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

SALADES

CHICKEN SALAD 16.00

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

GOAT CHEESE SALAD **V** 17.50

Goat cheese - grilled vegetables - lettuce - croutons - mangochutney - balsamic syrup - 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 - chocolate muffin - hague hopjes cake - ice cream caramel with typical dutch cookie: stroopwafel - red fruit - whipped 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 fun cup with whipped cream

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 - pickles - sweet sour red onion - fries

HAPPINES IN A BOWL BUDDHA BOWL **vegan**

Mushrooms - avocado - wild rice - vegetables - curry mango hummus - spinach - seeds - soybeans - 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 bottle 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**

TEA

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

FRESH LEMONADE

Refreshing and full of flavor
Pure and without additives,
also available with bubbles

Choose your flavors:

- Ginger

- Lemon

- Strawberry mint

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**

ORANGE JUICE

Freshly squeezed **3.90**

WINES & COCKTAILS

Intolerance or dietary requirements? Let us know.

WHITE WINES

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

ROSE WINES

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

RED WINES

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

BUBBLES

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

SANGRIA

	glass	carafe 1 ltr
RED SANGRIA with red wine	7.00	35.00
Homemade - refreshing - with fruit		
WHITE SANGRIA with prosecco	7.00	35.00
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 - lime juice

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

