








SHACK SUMMER MENU








BREAKFAST from 10.00 till 15.00

- SUNSHINE BOWL**  
mango smoothie, homemade granola*, shredded coconut, fresh fruit & mint 11,5
- ACAI BOWL**  
açai berry smoothie, homemade granola*, shredded coconut & fresh fruit 13,5
- PANCAKES** 
stack of three fluffy pancakes, warm tropical fruit, golden syrup & coconut cream 12,5
- DAHL** 
red lentil dahl with coconut chutney, pickled onions & flatbread 13,5
- PITA PELE** 
pita stuffed with crunchy mushrooms, little gem, tomato, red cabbage pickle, mayo & salsa verde 14,5

LUNCH from 12.00 till 15.00

- GREEN FALAFEL BOWL**   
falafel from fava beans with pearl couscous, pickled veggies, chopped salad, roasted tomatoes, pesto, tomato harissa & yoghurt tahini 16,5
- BIG FALAFEL BURGER**     
falafel burger with tomato, lettuce, pickles, harissa ketchup & tahini served with fries & coleslaw 18,5

DINER from 16.00 till 20.30

- FIVE SPICE CAULIFLOWER STEAK** 
roasted cauliflower with pearl couscous, roasted tomatoes, pimientos & salsa verde 18,5
- THAI GREEN CURRY**
vegetable green curry with kaffir lime, thai basil & rice 18,5
- TACO'S**
three corn taco's filled with salsa verde, little gem, fried mushrooms, pineapple & pimientos 16,5
- GREEN FALAFEL BOWL**   
falafel from fava beans with pearl couscous, pickled veggies, chopped salad, roasted tomatoes, pesto, tomato harissa & yoghurt tahini 16,5
- BIG FALAFEL BURGER**     
falafel burger with tomato, lettuce, pickles, harissa ketchup & tahini served with fries & coleslaw 18,5

SHACK SNACKS from 12.00 till 21.30

PATATJE VREDE  	
big island dip fries, homemade peanut sauce, mayonaise, onion three ways	8,5
FRIES	
big island dip fries with mayonaise or ketchup	6,5
BITTERBALLEN    	
"bitterballen" with mustard	8,5
FALAFEL 	
five pieces of homemade fava bean falafel served with yoghurt tahini	9,5
GOBI MANCHURIAN  	
fried cauliflower in spicy sweet & sour sauce with spring onion & sesame	10,5
TAKE A DIP   	
pita & flatbread with yoghurt tahini, white bean pesto & harissa tomato dip	9,5
PIMIENTOS DE PADRON	
fried padron peppers served with chili & lime	6,5
MANGO & SPINACH SALAD	
zesty side salad with raw spinach, avocado & mango in balsamic-lime vinaigrette	10,5

SWEETS all day

BANANA CHOCO BREAD  	
homemade banana bread served with miso caramel	4,5
CARROT CAKE  	
roasted coconut	4,5
KEY LIME PIE  	
sweet & sour pie served with coconut cream	6,5
GLUTEN-FREE SWEET	
ask our staff for the gluten-free treat	6,5

THANKS FOR COMING TO THE SHACK!

all our dishes are 100% plant based, therefore our dishes do not contain any dairy, fish, meat, shellfish, molluscs or egg. if you have a severe allergy please inform us so that we can take extra precautions. some dishes can be made gluten-free, sesame free or soy free.

*we do use a lot of gluten and peanut in our kitchen, traces could be in the air. our granola is oat based and only contains traces of gluten.

