



SHACK SUMMER MENU






BREAKFAST from 10.00 till 15.00

- AÇAI BOWL** 13.50
açai berry, homemade granola*, shredded coconut, fresh fruit
- OKONOMIYAKI PANCAKE**    10.5
savoury pancake, spring onions, sesame seeds, okonomiyaki sauce, dry wakame, rice cracker
- PANCAKES**  12.5
stack of three fluffy pancakes, warm fruit, golden syrup, coconut cream
- MISO SOUP**  11
comforting warm dashi bouillon, tofu, carrot, spring onions, shiitake mushroom, noodles, bok choy
- PITA SCRAMBLED TOFU**   13.5
spinach, tomato, cabbage, serundeng

LUNCH from 12.00 till 15.00

- SUSHI**  12
sushi roll with rice, carrot, red cabbage, edamame, crispy tofu, sriracha mayo
- KIMCHI BURGER**  17.5
with spicy kimchi, tomato, lettuce, cucumber, sriracha mayo, served with fries & mayo

SNACKS from 12.00 till 21.30

- FRIES** 6.5
big island dip fries with mayonnaise or ketchup
- PATATJE VREDE**  8.5
big island dip fries, homemade peanut sauce, mayonnaise, three ways of onion
- BITTERBALLEN**  8.5
"bitterballen" with mustard
- GOBI MANCHURIAN**  11
fried cauliflower in spicy & sweet sauce with spring onions, sesame oil
- GYOZA**   10.5
fried gyoza, wakame, soy sauce

DINNER from 16.00 till 20.30

- PAD THAI**   18,5
wok fried noodles, carrot, oyster mushrooms, courgette, bok choy, edamame, soy sprouts, peanuts
- PASSION FRUIT CURRY**  18,5
yellow curry with green beans, edamame, pineapple, red chili served with basmati rice
- BAO BUN**    17,5
two buns with oyster mushrooms, cabbage, hoisin sauce, spicy crispy peanut crunch
- PEACHY CAULIFLOWER SALAD**  10,5
cauliflower, nectarine, mint, and chervil salad with sweet soy dressing
add quinoa + 4
- KIMCHI BURGER**  17,5
with spicy kimchi, tomato, lettuce, cucumber, sriracha mayo, served with fries & mayo
- SUSHI**  12
sushi roll with rice, carrot, red cabbage, edamame, crispy tofu, sriracha mayo
- MISO SOUP**  11
comforting warm dashi bouillon, tofu, carrot, spring onions, shiitake mushroom, noodles, bok choy

SWEETS all day

- BANANA CHOCO BREAD**  4,5
miso caramel
- CARROT CAKE**   4,5
roasted coconut
- KEY LIME PIE**  6,5
sweet & sour pie served with coconut cream

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 and/or deep fryer.

*our granola is oat based and only contains traces of gluten.



CELERY

LUPIN

MUSTARD

SESAME

SOYA

PEANUTS

NUTS

GLUTEN

SHACK DRINKS

COFFEE or decaf!

espresso	2,8
doppio	3,2
espresso macchiato	3,3
americano	3,3
cappuccino	4
cappuccino large	4,8
latte	4,6
cortado	4,3
flat white	4,5
filter batch	4
espresso tonic	4,5
iced black	3,9
iced latte	4,7

add syrup 0,6

TEA

english breakfast	3,5
earl grey	3,5
greek mountain	3,5
gunpowder green	3,5
japan sencha	3,5
green jasmine	3,5
fresh mint/ginger	3,7
ayurvedic herbs	3,5
lavender	3,5
chamomile	3,5
verbena	3,5
nettle	3,5

SPECIALS

chai latte	4,5
+ espresso	1
golden latte	4,5
matcha latte	4,5
hot chocolate	4
+ whipped cream	0,6
+ rum	5,5

FRESH JUICES

apple carrot ginger juice	4,5
ginger shot	3
ask for our smoothie specials	6,5

COLD DRINKS

coca cola	3,8
coca cola zero	3,8
orangina	3,7
sparkling water 0,3 L	1,5
sparkling water 0,7 L	3
ginger beer	4,5
chinotto	3,5
batu kombucha BIO lime&mint	6
fever tree tonic	3,5
apple/pear/strawberry juice BIO	3,5

LEMONADES

yuzu & vanilla	4,5
iced tea	4,5
blood orange & thyme	4,5
white peach	4,5
lavender	4,5
hibiscus	4,5
watermelon	4,5

BEERS

gulpener pilsener BIO	4
gulpener weizen BIO	6
gulpener IPA BIO	6
kompaan levensgenieter neipa	7
corona	6
vedett extra white	5
kona big wave golden ale	6,5
oedipus mannenliefde	6,5
boon oude geuze 0,37 L	7,5
brouwerij 't ij zatte tripel	6
grolsch radler 2,5%	4

NON-ALCOHOLIC BEERS

gulpener 0.0%	3,8
gulpener IPA 0.3%	5,5
lowlander cool earth lager 0.3%	5,5
lowlander tropical ale 0.3%	5,5

SHACK COCKTAILS

all cocktails: €12,00

NEGRONI

a classic cocktail of equal parts gin, campari, and sweet vermouth, stirred over ice and garnished with an orange twist. bitter, sweet, and herbal flavors combine for a timeless, sophisticated drink

APEROL SPRITZ

aperol, cava, and soda water over ice, garnished with an orange slice. bitter, sweet, and bubbly — a refreshing taste of Italy

GIN-TONIC

a refreshing twist on the classic, combining gin and tonic over ice, with a zesty kick from a slice of grapefruit and juniper berries

DARK 'N STORMY

a bold mix of dark rum and ginger beer over ice, with a squeeze of lime for extra zest. rich, spicy, and utterly satisfying

SHACK SPECIAL

malibu coconut rum, pineapple juice, melon liqueur, banana liqueur, and a splash of lime juice shaken with ice and served over fresh ice — tropical paradise in a glass

PALOMA

a refreshing mix of tequila, grapefruit soda, lime juice, and a pinch of salt over ice. bright, tangy, and perfect for sunny days

BATANGA

a combination of tequila, fresh lime juice, coca-cola and a pinch of salt

SHACK WINES

WHITE

zio baffa, pinot grigio — Sicily, Italy

plump and juicy, zesty with tangy flavors of meyer lemon, honey crisp apple, pickled ginger and white stone. a delicious pinot grigio
glass €5 | bottle €23

RED

zio baffa rosso, sangiovese/syrah — Sicily, Italy

a very mild and elegant Tuscan classic, rich of black cherry and blackberry savors that meet up with smooth tannins
glass €5 | bottle €23

ROSE

raiment clamo rosado, cabernet sauvignon/merlot — Catalunya, Spain
a fruity rose with creamy aromas of wild berry yogurt with tropical notes of papaya, ripe red fruit and a fresh soft aftertaste
glass €5.5 | bottle €25

NATURAL WINES

nina, clarete mix 2020 — Mouraz, Dao, Portugal

light body, medium dry, fresh, red fruits, anis, white grapes, sweet aftertaste and finish
glass €9 | bottle €40

alr vinho verde, green 2020 — Lima Valley, Minho, Portugal

medium acidity, medium body, medium sweet, slightly bitter, granny smith, lingering aftertaste
glass €9 | bottle €40