Tropical

surf-shack

WE'RE VEGAN, WE TA$TE PLANT-BA$ED ;)

SPECIALTY COFFEE

WE SERVE ALL OUR COFFEES WITH OAT MILK

COFFEE *or decaf!

espresso	3,7
doppio	4,8
espresso macchiato	3,8
americano	3,7
cappuccino	4,7
cappuccino large	5,8
latte	5,3
cortado	4
flat white	4,8
filter brew	5,3
espresso tonic	6,3
iced black	4,2
iced latte	5,3
*add syrup	0,6

TEA

fresh mint/ginger	4,7
orange and star anise	4,7
earl grey	3,7
greek mountain	3,7
japan sencha	3,7
green jasmine	3,7
ayurvedic herbs	3,7
lavender	3,7
moringa	3,7
chamomile	3,7
verbena	3,7
nettle	3,7

SPECIALS

chai latte	5,3
+ espresso	1,6
iced chai	5,8
golden latte	5,3
matcha latte	5,8
iced matcha	6,3
+strawberry / mango	6,9
hot chocolate	5,3
+ whipped cream	0,6

COLD DRINKS

COLD DRINKS

fritz-kola	5,6
fritz-kola no sugar	5,6
fritz-limo lemon	5,6
fritz-spritz rhubarb organic	6,3
orangina	5,6
ginger beer	5
chinotto	4,9
club mate	6
coconut water	5,5
kombucha	7
tonic	5,5
apple juice	4,5
pear juice	4,5
strawberry juice	4,8
sparkling water 0,3L	1,5
sparkling water 0,7L	3

FRESH JUICES

apple, carrot, ginger juice	7,5
smoothie special	7,5
ginger shot	5

LEMONADES

iced tea	5,5
yuzu & vanilla	6
blood orange & thyme	5,5
ginger & apple	5,5
mango & passionfruit	5,5
lemon & basil	5,5
watermelon	5

HARD SELTZER

iced tea green alc. 4.5%	6,5
iced tea peach alc. 4.5%	6,5
raspberry alc. 4.5%	6,5

BEERS & WINES

DRAFT BEERS

swinckels pilsner	4,2/7,2
weihenstephaner hefeweissbier	6/9
uiltje ipa	7/12
wisseltap ask staff	7/12

BOTTLED BEERS

corona	6,5
oedipus mannenliefde saison	7,5
oedipus thai thai trippel	7,5
IJwit white	7,5
eeuwige jeugd lellebel blond	7,5
panja paloma beer cocktail	8
mongozo gluten-free pilsner	6

NON-ALCOHOLIC BEERS

swinckels 0.0 pilsner	4,5
uiltje bird of prey 0.2	7,5
lowlander tropical ale 0.3	7,5
corona 0.0	6
vrijwit 0.5 white	7,5
rodenbach fruitage 0.0 fruitbeer	6

WINES

red	6/25
rosé	6/25
white pinot grigio	6/25
white verdejo	6/25
white chardonnay	7,5/35
cava	7/30

SHACK COCKTAILS

APEROL SPRITZ €15,50

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

GIN-TONIC €15,50

monkey 47 gin, tonic water, slice of ginger and orange. like a bitter breeze in a glass. it's light, bubbly, and perfectly balanced between "let's keep it classy" and "let's have one more"

DARK 'N STORMY €15,50

dark rum and ginger beer with a dash of lime. it's like sipping a tropical storm: bold, spicy, and surprisingly refreshing. perfect for when you're feeling a little dramatic

ESPRESSO MARTINA €16

vodka, espresso, and coffee liqueur. this one is smooth, bold, and guaranteed to keep you awake long enough for one more round

PALOMA €15,50

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

MARGARITA €15,50

a timeless classic made with tequila, lime juice, orange liqueur and a touch of agave syrup, served with a salted rim for the perfect balance of citrus, sweetness and savory notes,

SHACK SPECIAL €16

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

VIRGIN PINA COLODA €12,50

A tropical blend of pineapple juice, coconut milk, lime juice and brown sugar

KALIMOTXO €11

red wine and fritz cola. garnished with a slice of orange. a spanish classic and they know how to live la vida loca

TINTO DE VERANO €11

red wine & fritz lemon. the (bitter)sweet sibling of kalimotxo. garnished with a slice of lemon

BOTANIC BUBBLES €6,5

hard seltzer, light with a little spark, made for sunny moments. good for some fun and good for the body, low in calories and alcohol ;)

BEN'S LIMONCELLO €5

Crafted by Ben from fresh lemons, slowly infused for a bright citrus flavor and a smooth finish. Limited bottles so op=op.

BREAKFAST until 15.00

CHIA PUDDING
SOYA NUTS

slow-soaked chia seeds, coconut yogurt, seasonal fruit and granola — 7,5

PANCAKES
GLUTEN

stack of three fluffy pancakes, warm fruit, golden syrup & coconut cream — 14

OKONOMIYAKI PANCAKE
SOYA MUSTARD SESAME

savoury pancake, spring onions, sesame seeds and topped with kewpie mayo and okonomiyaki sauce — 14

GOLDEN TOFU ON SOURDOUGH
GLUTEN MUSTARD SOYA

a creamy tofu salad made from seasoned tofu with fresh dill, pickled cucumber and celery — 14

WE'RE OPEN YEAR ROUND!

so we are also open in winter! Do you wanna celebrate your birthday at the shack or host a business event or wanna get married? Contact us at: events@pelesurfshack.nl

SMALL BITES from 12.00

EDAMAME
SOYA SESAME GLUTEN

steamed young soybeans served with sesame oil

10

TOMATO & BASIL BRUSCHETTA
GLUTEN

toasted bread topped with fresh tomatoes, basil, garlic and extra virgin olive oil

8

BLACK BEAN TOSTADA
GLUTEN

Crispy tortilla served with black bean cream, cabbage and fresh tomato

14

INDIAN VEGETABLE PAKORA
GLUTEN SOYA

crispy spiced vegetable fritters served with a plant-based yoghurt and coriander dip

9,5

CUCUMBER SALAD
SESAME

a refreshing, light salad made with thinly sliced cucumber, japanese sunomono style

7

BIGGER BITES

from 12:00

SOUP OF THE WEEK

ask our staff for todays seasonal creation — 9

OKONOMIYAKI PANCAKE

SOYA, MUSTARD, SESAME

savoury pancake, spring onions, sesame seeds and topped with kewpie mayo and okonomiyaki sauce — 14

PITA WITH PEA HUMMUS

GLUTEN

with sugar snaps, green beans, pickled onion and crispy broad beans — 14

SWEET POTATO BURGER

GLUTEN, SOYA

with a creamy sauce of fresh dill and pickled cucumber served with fries and mayo — 19,5

URAMAKI SUSHI

GLUTEN, SOYA

with red pepper, avocado, cucumber and pickled radish, topped with crispy oyster mushroom tempura, truffle mayo and teriyaki — 19,5

SNACKS

from 12.00

FRIES

big island dip fries with mayonnaise or ketchup — 8

PATATJE VREDE

GLUTEN, PEANUTS, SOYA

big island dip fries, homemade peanut sauce, mayonnaise, three ways of onion — 12,5

GYOZA

GLUTEN, SOYA, SESAME

fried gyoza, wakame, soy sauce — 12

BITTERBALLEN

GLUTEN, MUSTARD

from Rotterzwam with mustard — 9

PIZZA'S

from 12:00

MARGHERITA
GLUTEN SOYA

tomato sauce, vegan cheese and fresh arugula — 17,5

VERDURE
GLUTEN

tomato sauce, aubergine, zucchini, olives, onion, sun-dried tomatoes and arugula — 19,5

BIANCA
GLUTEN

mushrooms, vegan cheese, spinach and artichokes (no tomato sauce) — 18,5

AL SOLE
GLUTEN

light tomato sauce, mushrooms, sun-dried tomato, garlic and oregano — 19,5

ZUCCHINI
GLUTEN SOYA NUTS

tomato sauce, vegan cheese, zucchini, jalapeño, garlic cream, basil and pistachio — 19,5

AUBERGINE
GLUTEN SOYA

tomato sauce, vegan cheese, aubergine, fresh cherry tomatoes and arugula — 18,5

MARINARA
GLUTEN

tomato sauce, onion, capers, olives, garlic, sun-dried tomatoes and oregano — 17,5

BAMBINO SAUSAGE
GLUTEN SOYA

margherita pizza for the little ones with sausages on top — 13,5

WE ALSO HAVE PIZZA TO TAKE AWAY :)

SWEETS

BANANA CHOCO BREAD (SOYA) served with miso caramel	7,5
CARROT CAKE (GLUTEN) with coconut cream	7,5
CHEESE CAKE (GLUTEN, SOYA, LUPIN) yuzu style	8,5
CHEESE CAKE (GLUTEN, SOYA, LUPIN) miso caramel style and popcorn	7,5
CHOCOLATE FUDGE CAKE with raspberry sauce	9
ICECREAM (NUTS) from goodoo	3,5

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 and/or deep fryer.

CELERY LUPIN MUSTARD SESAME SOYA PEANUTS NUTS GLUTEN