



THE SPOT MENU

DAILY - BREAKFAST, LUNCH & SNACKS



DID YOU KNOW ABOUT OUR COMMITMENT TO FRESHNESS AND SUSTAINABILITY?

FRESHLY MADE WITH CARE Did you know that nearly all of our food is made fresh by our talented chefs, many of whom have been with us for years? Their dedication to quality and passion for cooking ensure that every dish is crafted with care, delivering flavors that feel as fresh as the ocean breeze. **THE BEST INGREDIENTS, THE BEST EXPERIENCE** Our kitchen team takes pride in using only the freshest ingredients available. Every meal is prepared from scratch, ensuring bold flavors, peak nutritional value, and an unforgettable dining experience. By prioritizing high-quality, fresh produce, we bring you food that's as nourishing as it is delicious. **SUSTAINABILITY AT HEART** We're committed to protecting our planet—especially our oceans. That's why we work closely with suppliers to minimize plastic use and choose sustainable packaging alternatives. Small changes make a big impact, and every step we take helps create a greener future. **RESPONSIBLY SOURCED, THOUGHTFULLY SERVED** We collaborate with trusted suppliers to ensure that the products we use are ethically and responsibly sourced. By staying updated on the latest eco-friendly practices, we continue to improve our operations, reduce waste, and promote sustainability in everything we do. **SUPPORTING LOCAL, STRENGTHENING COMMUNITY** Community is at the heart of everything we do. By sourcing many of our ingredients from local businesses, we not only guarantee peak freshness but also support the local economy. Choosing local means reducing our carbon footprint while fostering strong relationships with the people who make our region so special. Our commitment to sustainability, quality, and community is unwavering. By making mindful choices today, we can create a better, more delicious tomorrow.

Thank you for being a part of our journey!

Kickstart Your Morning – Till 12 PM

- Granola Bowl** € 10,80
Yogurt from Amsterdam, fresh fruit, house-made granola, and locally made marmalade.
- Blueberry Pancakes** € 13,80
Fluffy pancakes with blueberries. Add bacon for € 2.
- Green Fit Surfer's Smoothie Bowl** € 12,80
Banana, figs, mango, avocado, protein, mint, almonds, dates, topped with granola.
- Scrambled Eggs & Avo** € 12,80
Fresh scrambled eggs, avocado, cheddar and sourdough toast. Add bacon for € 2.
- Dubai Pistache Bun** € 7,95
Locally made 'kanelbullar' with white chocolate and pistachio.
- Cardamom Bun** € 6,50
From Sweden to California, now at THE SPOT!
- Original Croissant** € 3,80
Butter and jam.
- Vegan Chocolate Croissant** € 4,80

START YOUR DAY RIGHT with a coffee that just might be the best on the beach. Made from locally sourced beans, every cup is brewed to perfection—bold, smooth, and bursting with fresh flavor.

While you're here, wander over to the bar and check out our pastry corner, filled with irresistible sweets and treats. Whether you're after a morning pick-me-up or just the thing to hit your sweet spot, **we've got you covered.** Go on—treat yourself to a taste of paradise!



Energize Your Lunch – 12/4 PM

- Ultimate Cheese Toasti** € 13,80
Triple cheese, melted to perfection and grilled until crispy. Add chicken for +€ 2
- Japanese Mackerel Rilette** € 14,80
Smoked mackerel, kewpie mayo, vegetables, served on multi-seed floor bread.
- Homemade Falafel Bun** € 15,80
Garden pea falafel, aioli, feta cheese, mango relish and fresh vegetables.
- Garlic Chicken Bun** € 15,80
BBQ grilled chicken thigh, fresh vegetables and homemade garlic sauce in a soft bun.
- Big Wave Pastrami** € 19,80
Barra rustica filled with slow-cooked pastrami, horseradish mayo, and served with fries.
- Vegan Beach Club Sandwich** € 14,80
Homemade focaccia topped with tofu, vegan cheese, and freshly made pickles.
- C-L-A-T Bagel** € 14,80
Everything bagel with chorizo, cream cheese, parmesan, and avocado.
- Green Shakshuka** € 15,80
Green vegetables, slow-cooked poached eggs, feta, chipotle labneh, and homemade focaccia.
- Soupe de Moutarde Royale** € 10,80
(Zaanse) mustard soup, served with focaccia bread.
- Toasti for the Small Wave Rider** € 9,80
Cheese and ketchup.

GLUTEN-FREE OPTIONS JUST FOR YOU Want to enjoy your dish on gluten-free bread? No problem! Just let us know, and we'll happily make the swap. While this may slightly change the taste and texture, our talented chefs are always ready to customize your meal to ensure a delightful experience.

Amazing to share – 12/9pm

- Crispy duck pancake** € 14,80
Chinese pancakes with hoisin duck.
- Salmon Sashimi** € 10,80
Homemade gravlax marinated with beets and fresh herbs.
- Kingfish Ceviche** € 14,80
Dutch yellowtail kingfish served as ceviche with pineapple and Sichuan chili.
- Crying Tiger Beef Tataki** € 14,80
The dish got its name from the nam jim jeaw being so spicy, that even the most ferocious tigers cried when tasting the sauce
- Falafel Bites** € 8,80
Our signature vegan falafel made with garden peas and fresh herbs.
- Roasted Garlic Prawns** € 10,80
Peeled, marinated and roasted to perfection.
- Bitterballen** € 10,80
Seven crispy beef balls served with mustard.
- Vegan bitterballen** € 12,80
Seven vegan bitterballen flavored with harissa and eggplant.
- Lemonpepper Squid** € 10,80
Served with garlic lemon aioli.
- Crispy Coated Chicken** € 14,80
Chipotle-marinated chicken thigh, perfect for pairing with beer.
- Crunchyyyyyyyyyyyyyy nacho's** € 13,80
Topped with cheese, crème fraiche, guacamole and pico de gallo.
- Juicy Corn Ribs** € 10,80
Crispy corn with smoked sea salt and capsicum.
- Vegan gyoza** € 13,80
Vegetable-filled gyoza served with soy sauce.
- Focaccia & Dips** € 9,80
Freshly baked focaccia by our in-house foccaciologist, served with a selection of dips.

'NO MORE BUTTS ON THE BEACH'
Our entire terrace is 100% smoke-free!

THE SPOT MENU

*Between 4 PM and 5 PM, our kitchen is dedicated to revitalizing our hardworking staff, preparing for the dinner service, and providing snacks and drinks for watersports groups. This hour ensures that everyone is ready and energized for a fantastic evening ahead.



OCEAN FRIENDLY
RESTAURANTS

EVENING - DINNER, SWEETS & SNACKS

Neapolitan Pizzas – 12/9pm*

Margherita € 14,80
Pomodoro tomatoes, buffalo mozzarella.

Jalaleggio € 16,80
Buffalo mozzarella, jalapeños, red onion, arugula, parmesan, taleggio.

Spicy Chorizo € 16,80
Chorizo sausage, red onion, rocket, parmesan, buffalo mozzarella.

Tartufo e Prosciutto € 18,80
Tomato sauce, buffalo mozzarella, Italian herbs, prosciutto, red onion, arugula, parmesan, truffle cream.

Pancetta & Gorgonzola € 18,80
Pomodoro tomatoes, buffalo mozzarella, gorgonzola, pancetta, rocket, parmesan.

For the Small Wave Rider – 12/9pm*

Dutch Pancakes € 7,80
'poffertjes' sweet and buttery

Kids Surf Burger € 13,50
Small angus burger on a soft sesame bun, with fries and mayonnaise

Your Spot for Burgers – 12/9pm*

The Classic Spot Burger € 16,80
Probably the best burger you'll find in the area, with cheese and bacon on a crispy yet soft brioche bun.

Avocado & Angus Burger € 18,80
Like the classic, but with an extra smash of creamy avocado.

Crispy Chicken Burger € 17,80
Juicy chicken thigh with a crispy layer to lock in flavor, cheddar, and chipotle sauce on a brioche bun.

Peking Duck Burger € 17,80
Hoisin duck breast, crispy lettuce, and sriracha soy mayonnaise.

Vegan Falafel Burger € 16,80
Beer bun topped with garden pea falafel, aioli, vegan cheese, and fresh vegetables.

'NO MORE BUTTS ON THE BEACH'
Our entire terrace is 100% smoke-free!

Amazing to share – 12/9pm

Crispy duck pancake € 14,80
Chinese pancakes with hoisin duck.

Salmon Sashimi € 10,80
Homemade gravlax marinated with beets and fresh herbs.

Kingfish Ceviche € 14,80
Dutch yellowtail kingfish served as ceviche with pineapple and Sichuan chili.

Crying Tiger Beef Tataki € 14,80
The dish got its name from the nam jim jeaw being so spicy, that even the most ferocious tigers cried when tasting the sauce

Falafel Bites € 8,80
Our signature vegan falafel made with garden peas and fresh herbs.

Roasted Garlic Prawns € 10,80
Peeled, marinated and roasted to perfection.

There is no 'we' in fries

Classic Salty Fries € 5,80
'friethoes Friet' locally made fresh fries with brander mayonnaise or ketchup

Parmesan Fries € 7,80
Classic fries topped with truffle mayonnaise and parmesan cheese.

Sweet Potatoes Fries € 7,80
Served with mayonnaise or ketchup.

Avocado Fries € 9,80
Crispy panko-coated avocado chunks with sriracha sesame mayonnaise.

Hawaiian Surfers Bowl – 12/9pm*

Our Surfer Bowls start with a fresh base of vegetables, avocado, and flavorful sauces. The best part? You get to choose your protein!

Rice Bowl € 23,80

A vibrant mix of fresh vegetables, avocado, mango, and sriracha soy mayonnaise, topped with your choice of protein:

- Gravadlax Salmon
- Roasted Shrimp
- Yellowtail Fish

Couscous Bowl € 23,80

A hearty combination of nuts, spices, homemade pickles, and fresh vegetables, finished with your choice of protein:

- BBQ Rib-eye
- Hoisin Duck
- Marinated Tofu

Sweet dreams

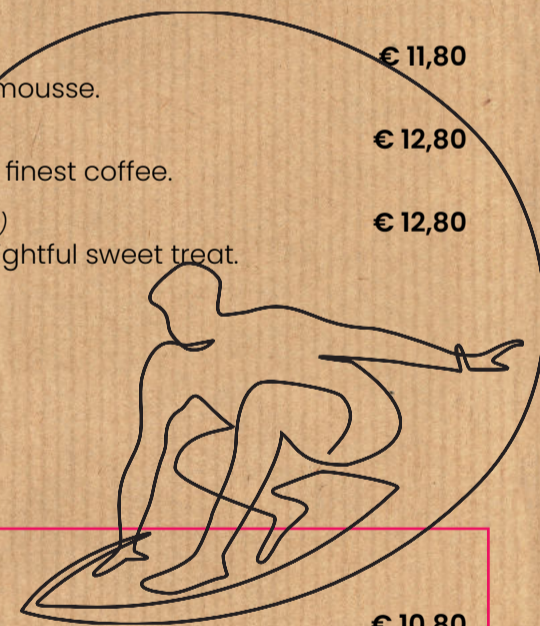
Holy chocolate € 11,80
A decadent triple-flavor chocolate mousse.

Italian tiramisu € 12,80
Homemade with Disaronno and the finest coffee.

Coffee Companions (coffee is included) € 12,80
Pair your coffee of choice with a delightful sweet treat.

Choose from:

- Vegan Red Velvet Cake
- Tropical Mango Fluff
- Crème Brulee Mousse
- NYC Cheesecake Whip



Bitterballen € 10,80
Seven crispy beef balls served with mustard.

Vegan bitterballen € 12,80
Seven vegan bitterballen flavored with harissa and eggplant.

Lemonpepper Squid € 10,80
Served with garlic lemon aioli.

Crispy Coated Chicken € 14,80
Chipotle-marinated chicken thigh, perfect for pairing with beer.

Crunchyyyyyyyyyyyyyy nacho's € 13,80
Topped with cheese, crème fraiche, guacamole and pico de gallo.

Juicy Corn Ribs € 10,80
Crispy corn with smoked sea salt and capsicum.

Vegan gyoza € 13,80
Vegetable-filled gyoza served with soy sauce.

Focaccia & Dips € 9,80
Freshly baked focaccia by our in-house foccaciologist, served with a selection of dips.