

THE SPOT



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. 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    **8.50**

Yogurt from Amsterdam, fresh fruit, house-made granola, and locally made marmalade.

American Pancakes    **11.50**

Fluffy pancakes with blueberries, banana, Freshly made marmalade. Add bacon for + €2.50

Acai Fit Surfer's Smoothie Bowl   **12.50**

Banana, Acai, protein, mint, almonds pasta, fresh fruit and topped with granola.

Scrambled Eggs & Avo    **12.50**

BIO eggs scrambled, avocado, cheddar, and freshly baked bread. Add bacon for + €2.50

Chia overnight bowl  **12.00**

Healthy Chia seeds in coconut with sesam, cinnamon, fresh fruit and Granola

'Wentelteefjes'    **11.50**

The Roman way but than with delicious Brioche now at THE SPOT! Add bacon for + €2.50

Original Croissant    **3.80**

Butter and jam.

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.

Energize Your Lunch

12/4 PM

Ultimate Cheese Toasti   **11.00**

Triple cheese, melted to perfection and grilled until crispy. Add chicken +€4

Veggie Focaccia  **12.50**

Grilled veggies, fresh hummus on a tasty piece of focaccia

Steak cheddar sandwich    **16.00**

Baguette filled with steak and cheddar

Garlic Chicken naan  **12.50**

BBQ grilled chicken thigh, fresh vegetables and homemade garlic sauce.

Smashed Avocado   **11.00**

Freshly baked bread with smashed avocado, feta cheese, tomatoes. Add bacon + €2.50, add fried eggs + €2.50

The Carpaccio Waffle   **16.50**

A bold contrast of textures and temperatures. Warm, airy waffle meets cool melt-in-your-mouth carpaccio

Sweet potatoe Shakshuka    **15.00**

Smashed potatoes, eggs poached in red sauce, feta, lemon butter and homemade focaccia.

The Pipeline Ramen Soup     **16.50**

Warm up after a deep session with savory miso broth and tender noodles. Loaded with seared beef, bok choy, mushrooms, a soft-boiled egg and a sprinkle of toasted sesame.

Start you 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!

-  Milk/Lactose
-  Egg
-  Gluten
-  Nuts/Peanuts
-  Sesame



Homemade Pizzas

12/9 PM

- Margherita**   **12.50**
Handcrafted pizzacrust, Pomodoro tomatoes, Buffalo mozzarella.
- Pizza Prosciutto e Fichi**   **17.00**
Creamy mozzarella and sweet fresh figs, with premium prosciutto crudo and wild arugula.
- Pandalicious**   **17.00**
Pepperoni, pesto, mushroom, artisjok, rocket, parmesan, buffalo mozzarella.
- White Tide**  **16.50**
Pizza blanco, vegan sour cream, artisjok, grilled veggies, garlic, maldon and arugula.

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



OCEAN FRIENDLY
RESTAURANTS

Amazing to share

12/9 PM

- Crispy Duck Pancakes**   **15.00**
Chinese pancakes with hoisin duck.
- Salmon Sashimi** **12.50**
Homemade gravlax marinated with beets and fresh herbs.
- Pulpo Tiradito** **16.50**
Tender cooked octopus tail, avocado and sichuan chili.
- Pink Devil Short Rib** **16.50**
Smoked, grilled and absolutely tender till the bone.
- Roasted Garlic Prawns** **11.00**
Peeled, marinated, and roasted to perfection.
- Bitterballen**    **10.50**
Seven crispy beef balls served with mustard.
- Vegan Bitterballen**  **10.80**
Seven vegan Bitterballen flavoured with soy and green herbs.
- LemonPepper Squid**  **11.00**
Served with garlic lemon aioli.
- Crispy Coated Chicken**    **11.00**
Southern fried chicken tenders, to make your beer taste even better!
- Crunchy Nacho's**  **14.50**
Topped with cheese, crème fraiche, guacamole, and pico de gallo.
- Corn Ribs** **7.50**
Jucy corn ribs with sriracha mayo and sesam.
- Vegan gyoza**  **7.50**
Vegetable-filled gyoza served with soy sauce.
- Focaccia & Dips**  **8.50**
Fresly baked focaccia by our in-house foccaciologist, served with a selection of dips.

for the Small Wave Rider

12/9 PM

- Dutch Pancakes**    **7.80**
'poffertjes' sweet and buttery
- Kids Surf Burger**   **12.50**
Small angus burger on a soft sesame bun, with fries and mayonnaise
- Small pasta pesto chicken**   **12.50**
Whole wheat pasta, pesto parmesan, spinach and chicken
- Toasti for the Small Wave Rider**   **7.50**
Cheese and ketchup.

Your Spot for Burgers

12/9 PM

- The Classic Spot Burger**   **17.00**
Probably the best burger you'll find in the area, with cheese and bacon on a crispy yet soft brioche bun.
- Crispy Chicken Burger**    **17.00**
Juicy chicken thigh with a crispy layer to lock in flavor, cheddar, and chipotle sauce on a brioche bun.
- Avocado Burger**  **17.00**
Beer bun topped with vegan aioli, fresh vegetables, edamame and avocado burger.

There is no 'we' in fries

12/9 PM

- Classic Salty Fries** **4.80**
'friethoes Friet' locally made fresh fries with brander mayonnaise or ketchup.
- Loaded Parmesan Fries** **9.00**
Classic fries topped with truffle mayonnaise, crispy chilli flakes and parmesan cheese.
- Sweet Potatoes Fries** **5.50**
Served with mayonnaise or ketchup.
- Avocado Fries**    **10.50**
Crispy panko-coated avocado chunks with sriracha sesame mayonnaise.
- Halloumi fries**  **10.50**
Crispy on the outside, squeaky on the inside. Lightly seasoned and served with a zesty lemon-herb aioli.

Hawaiian Surfers Bowl

12/9 PM

- Crispy Rice Bowl**  **19.80**
Salty, sweet, crunchy, with a hint of spiced rum. Beautiful beetroot-cured salmon paired with crispy rice, rich avocado, and a refreshing mix of crisp and quick-pickled summer veggies. Topped with our signature sriracha mayo.
- Fattoush and burrata**    **21.00**
Fresh, zesty, and loaded with crunch. Crisp summer greens, cucumber, lettuce and tomatoes tossed in a tangy pomegranate-sumac dressing with crispy salty bread chunks. Topped with a creamy, melting whole Burrata.
- Veggie Bowl**  **18.00**
A high-energy wave of flavor featuring roasted sweet potato, creamy hummus and charred seasonal veggies. Topped with crunchy spiced chickpeas and crumbled feta for the ultimate post-surf fuel.

Power-up after surf

12/9 PM

- Chicken pesto whole wheat pasta**   **18.00**
Tender chicken and fresh basil pesto tossed with whole wheat pasta topped with shaved parmesan, a comforting post-water fuel-up for hungry wave riders.

The Spot: the ultimate group & corporate experience!

At The Spot, we specialize in crafting all-day packages designed for groups and companies. Our passionate surf instructors lead exciting water sports and games, ensuring a day packed with fun and energy. From the moment you arrive, we've got all your food and drink needs covered, delivering a smooth and enjoyable experience from start to finish.

JOIN US FOR AN UNFORGETTABLE DAY OF ADVENTURE, TEAM BONDING, AND FUN BY THE WATER!

 Milk/Lactose  Egg  Gluten  Nuts/Peanuts  Sesame

