

LUNCH & DINNER MENU

Lunch 11 am - 5 pm | Dinner 6 pm - 10 pm

All prices in USD, excluding gratuities

APPETIZERS TO SHARE

Bread & Dips



Fresh bread with chef's homemade dipping sauces

Edamame



steamed soybeans sprinkled with delicate sea salt

Chicken Wings

crispy golden wings with a spicy kick

Calamari

lightly battered squid rings served with tartar sauce

Cheese Nachos

crunchy tortilla chips loaded with melted cheese, jalapeños, bell peppers & onions

Loaded Cheese Fries



loaded with cheese, bell pepper, jalapeños & onion

Bitterballen

classic Dutch beef croquettes with creamy savory centers

Spring Rolls



crisp vegetable rolls served with sweet chili dip

Chicken Nuggets

chicken pieces coated in a crunchy golden crust

DELUXE APPETIZERS

Prawn Gyoza - 5 pieces

Japanese-style dumplings filled with seasoned prawn mixture

Chicken Gyoza - 5 pieces

savory chicken dumplings fried & gently seared

Salmon Supreme

crunchy sushi roll with a blend of salmon, edamame mousse, & tamago

Crunchy California

crispy sushi roll with Japanese omelet, wakame, & Alaska surimi

Vegetarian Sushi Roll



crunchy sushi roll with kampyo, avocado, wakame, & grilled bell pepper

Torpedo Shrimp - 5 pieces

breaded shrimp served with sweet chili dip

Tuna Tartare

Fresh tuna with sesame, soy, spring onion & prawn crackers

Carpaccio

Thinly sliced beef with Parmesan, arugula & truffle mayo

Small Large

5.00 8.00

8.00 14.50

8.50 14.50

14.50

14.50

14.50

8.50 14.50

8.50 14.50

8.50 14.50

12.00

12.00

15.00

15.00

15.00

12.00

16.50

16.50



= VEGETARIAN



= VEGAN

SOUPS *Served with bread & butter

Soup of the Day 9.50
ask your server for today's soup

Creamy Fish Soup 12.50
rich broth with fish & shrimp

EGGS *Available until 5 pm

3 Eggs Sunny Side Up 16.50
fried eggs - your choice of bacon, ham or cheese

Omelet 16.50
3 egg omelet with your choice of vegetables, ham, bacon &/or cheese

"12 O'clock" 19.50
Dutch-style lunch plate with croquette, fried egg on toast, & a small cup of soup

SANDWICHES

Croque Monsieur – 'Tosti' (add fried egg for \$2) 7.50
classic comfort dish with ham and melty Gouda grilled on golden toast

Croquette Sandwich 14.50
golden Dutch croquettes on sliced bread with salad & mustard

Ciabatta Carpaccio 16.50
delicate beef carpaccio with truffle mayo, Parmesan & fresh arugula

Club Sandwich 18.50
triple-layered classic with chicken, crispy bacon, Gouda cheese, lettuce, mayonnaise, and fried egg

S.L.T 18.50
light smoked salmon layered with lettuce, tomato & creamy guacamole

PANINIS

Spicy Chicken 12.50
grilled chicken with melted cheddar, jalapeños & smoky BBQ sauce

Italian 12.50
warm panini stacked with prosciutto, creamy mozzarella, juicy tomato & basil

Tuna Melt 12.50
warm panini stuffed with rich tuna salad and bubbling cheddar

Hummus & Veggie 12.50
grilled panini layered with creamy homemade hummus & roasted vegetables

SALADS *Served with bread & butter

Caesar Salad 23.50
crisp romaine, chicken, bacon, Parmesan & egg tossed in creamy Caesar dressing

Goat Cheese Salad 23.50 
mixed greens with creamy goat cheese, honey, juicy tomato & red onion

Carpaccio Salad 23.50
thin slices of beef, mixed greens with Parmesan, sun-dried tomatoes & fresh pesto

Buddy's Salad 23.50
local fresh-caught tuna with sesame, cucumber, red onion & wasabi dressing

BURGERS *Served with fries

Buddy Smash Burger 17.50
juicy smashed beef with cheddar, bacon, lettuce, tomato & soy wasabi

Pulled Pork Burger 18.50
tender slow-cooked pork with coleslaw, pickles & smoky BBQ sauce

Fish Burger 17.50
crispy golden fish fillet with lettuce, pickles & creamy tartar sauce

VEGETARIAN *or vegan on request

No Meat Beyond Burger 19.50  
plant-based patty with lettuce, tomato, pickles & creamy vegan mayo

Beyond Chicken Burger 19.50  
crispy vegan chicken-style patty with fresh tomato & crisp lettuce

Vegan Quesadilla 21.50  
warm tortilla filled with roasted vegetables, vegan cheese, hummus & creamy guacamole

Pasta Aglio e Olio 21.50  
al dente pasta tossed with garlic, red pepper, parsley & roasted seasonal vegetables

Yellow Curry 22.50  
yellow coconut curry with potatoes, green beans, mushrooms & steamed rice

Falafel 22.50  
crispy falafel in soft pita with grilled vegetables, fresh lettuce & garlic vegan sauce

MAIN *Served with your choice of fries or rice

*Upgrade side to salad, sweet potato fries, roasted potatoes or veggies for \$3

Chicken Satay	21.50
tender grilled chicken skewers served with prawn crackers, tangy atjar & rich peanut sauce	
Chicken Quesadilla	21.50
warm tortilla stuffed with grilled pulled chicken, fresh vegetables & melted cheese	
Fish & Chips	21.50
crispy beer-battered golden fish with fries & creamy tartar sauces	
Schnitzel	21.50
pork schnitzel topped with a luscious mushroom sauce	
Spareribs	23.50
fall-off-the-bone slow-cooked ribs glazed with smoky BBQ sauce	
Poké Bowl 	24.50
your choice of salmon, tuna or tofu, with sushi rice, edamame, mango, cucumber & wakame	
Catch of the Day	24.50
fresh fish prepared daily, ask your server for today's special	
Shrimp Pasta	24.50
spicy garlic-chili pasta with a skewer of grilled shrimp	
Bistro Steak	26.50
juicy 7 oz. steak served with our famous homemade chimichurri sauce	
Mixed Grill	26.50
beef & chicken skewers, spicy Merguez & fall-off-the-bone ribs served with BBQ glaze	

SIDES

Fries	4.50
Roasted Potatoes	4.50
Sweet Potato Fries with Parmesan Cheese & Truffle Mayo	6.50
Rice	4.50
Salad	7.50
Roasted Vegetables	7.50

KIDS MENU

Steak or Catch of the Day & Fries	12.50
Fish & Chips	12.50
Burger & Fries	12.50
Croquette or Frikandel & Fries	9.50
Chicken Nuggets & Fries	9.50



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DESSERTS

Vegan Chocolate Cake		9.50
perfectly soft & infused with layers of rich, creamy chocolate		
Catalan Cream Cup		9.50
silky Catalan custard topped with a crisp caramelized sugar layer		
Dutch Stroopwafel Pie		9.50
rich caramel cake with crunchy Stroopwafel pieces & caramel cream		
Waffle		9.50
Brussels waffle with Italian chocolate brownie ice cream, vanilla ice cream, & whipped cream		
Dame Blanche		9.50
creamy Italian vanilla ice cream draped in Belgian chocolate sauce with whipped cream		
Passionfruit Sgroppino		9.50
refreshing blend of vodka, Passimoncello, passionfruit sorbet & sparkling cava		

ICE CREAM "IL PRIMO ITALIAN ICE"

Our signature selection of Italian ice cream, served with whipped cream & a butter waffle	5.50
Choice of flavors:	

Vanilla	Chocolate	Strawberry	Passionfruit Sorbet
Pistachio	Salted Caramel	Rainbow Candy	

SHARE YOUR FAVORITE MOMENTS WITH US!



DRINKS MENU

Lunch 11 am - 5 pm | Dinner 6 pm - 10 pm

All prices in USD, excluding gratuities

COFFEE & TEA

Espresso	3.50
Coffee	3.50
Cappuccino	3.75
Latte Macchiato	3.75
Doppio Espresso	4.00
Tea	3.50
Fresh Mint Tea	3.75
Add a flavour to your (iced) coffee:	
Caramel, Chocolate, Vanilla, Cinnamon, Hazelnut or Salted Caramel for \$1.50	

SOFT DRINKS

Coca Cola	3.50
Coca Cola Zero	3.50
7UP	3.50
Fanta	3.50
Royal Club Tonic	3.50
Royal Club Soda	3.50
Royal Club Ginger Ale	3.50
Royal Club Bitter Lemon	3.50
Royal Club Cassis	3.50
Ice Tea	3.75

JUICES	3.50
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SMOOTHIES	8.50
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BEERS	Bottle Bucket	
Royal Dutch	3.00	15.50
Heineken	4.50	22.50
Heineken 0.0%	5.00	25.00
Corona	5.00	25.00

ROYAL DUTCH HAPPY HOUR

Daily between 4 & 6 pm, we celebrate with Royal Dutch happy hour! Only valid for Royal Dutch beer.

Buy one get one free!

CLASSIC COCKTAILS	7.50
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Ask your waiter for our cocktail menu or ask for the cocktail of the day



HOUSE WINES

	Glass 4oz 6 oz	Bottle
Brigantello, Grillo White wine, lemon green color with pear & apple in the nose. On the palate honey, apricots & a crisp acidity.	6.50 8.50	30.00
Brigantello, Nero D'avola Full & fruity red wine with notes of bramble & blueberries. Soft, round tannins & well-balanced acidity.	6.50 8.50	30.00
Brigantello, Rosato Well-balanced rose with delicate fruit flavors like strawberry & cherry.	6.50 8.50	30.00
White Zinfandel Slightly sweet rose with red fruit flavors,	6.50 8.50	30.00

OPEN WINES WHITE

	Glass 4oz 6 oz	Bottle
Weltevrede, Sauvignon Blanc Aromas of asparagus, gooseberries, & exotic guava. On the palate pear, melon, & tropical fruit with a pleasant acidity.	7.50 9.50	35.00
Quercus, Pinot Grigio Fruit flavors like pear & melon with hints of apricots & blossom. A well-balanced acidity.	7.50 9.50	35.00
Gnarly, Chardonnay Full-bodied with bright citrusy aromas of lemon zest, honeydew melon, hint of toasty oak & vanilla.	9.50 14.0	45.00

OPEN WINES RED

	Glass 4oz 6 oz	Bottle
Montepulciano d'Abruzzo DOC Bouquet of dark red fruit with medium-bodied taste. Cherry & raspberry flavors with mild tannins.	7.50 9.50	35.00
Barrique d'Or, Merlot Deep purple wine with notes of plum, black currants, & fig. Soft & full-bodied.	7.50 9.50	35.00
Noble Vine 337, Cabernet Sauvignon Notes of blackcurrant & black cherries, ripe tannins & black pepper hint.	9.50 14.50	45.00

ROSE WINE

	Glass 4oz 6 oz	Bottle
Pinot Grigio Blush Rose Vibrant notes of fresh summer fruits, including strawberries, cherries, & raspberries. The finish is smooth with a delicate hint of spice & a gentle, crisp bite.	6.50 8.50	30.00

BLENNIES THEME NIGHTS

6 pm - 10 pm

MONDAY BURGER NIGHT

ALL BURGERS \$15

BUDDY 'SMASH' BURGER

Juicy burger - cheese - bacon - pickles - tomato -
lettuce - burger sauce

CRISPY CHICKEN BURGER

Crispy chicken - lettuce - onion - garlic - chili pepper mayo

PULLED PORK BURGER

Pulled pork - coleslaw - BBQ sauce

FISH BURGER

Deep-fried fish - lettuce - tartar sauce

NO MEAT BURGER



Vegan patty - lettuce - tomato - vegan mayo

NO FISH BURGER



Vegan patty - lettuce - tomato - vegan mayo

BURGERS ARE SERVED WITH PICKLE AND FRIES



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TUESDAY STEAK NIGHT

CHOOSE YOUR STEAK AND SAUCE

STEAKS

LADY STEAK TENDERLOIN

50Z \$26.00

STEAK TENDERLOIN

70Z \$27.50

SIRLOIN STEAK

80Z \$27.50

STEAK TENDERLOIN XL

90Z \$28.50

SIRLOIN STEAK XL

100Z \$29.50

SAUCES

GARLIC BUTTER

MUSHROOM SAUCE

PEPPER SAUCE

SERVED WITH FRIES, MASHED POTATOES, CORN ON THE COB AND VEGGIES

DUTCH STYLE

STEAK AU JUS

SERVED WITH MUSHROOMS AND WHITE BREAD – 70Z \$17.50

WEDNESDAY ITALIAN NIGHT

ALL PASTAS \$15

ANTIPASTI FOR TWO \$11.25 PER PERSON INCLUDES:

BRUSCHETTA

Tomato - red onion - basil - garlic - olive oil

CAPRESE

Tomato - mozzarella - pesto - balsamic

BEEF CARPACCIO

Thinly sliced beef - Parmesan cheese -
truffle mayo - arugula - salt & pepper

PASTAS

PASTA BOLOGNESE

PASTA CARBONARA

PASTA AGLIO E OLIO

SEAFOOD LINGUINE

PASTA POLLO E PESTO

PASTA CACIO E PEPE

PASTAS ARE SERVED WITH PARMESAN CHEESE AND FRESH CRACKED PEPPER



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THURSDAY ALL YOU CAN EAT RIBS NIGHT

RIBS FOR \$27 PER PERSON

CHOOSE YOUR FLAVOR

SPICY

SWEET

BBQ

RIBS ARE SERVED WITH COLESLAW, CORN ON THE COB AND FRIES

FRIDAY ALL YOU CAN EAT BBQ NIGHT

BBQ FOR \$32.50 PER PERSON

Celebrate your Friday night by joining us at our famous All You Can Eat BBQ buffet, featuring spit roast pork, steak, fish, chicken, salads, and of course dessert!

WITH
LIVE MUSIC



SATURDAY RAW & ROASTED

1 TICKET \$6.50

4 TICKETS \$23.50

WITH
LIVE MUSIC

TACOBAR

1 TICKET

THE HERBIVORE – LA HERBIVORA

Falafel - vegan garlic mayo - roasted veggies

THE BRAWLER – EL PELEADOR

Beef - guacamole - onions - bell pepper - corn -
tomato - cheese

THE BOOSTER – EL REFUERZO

Chicken - guacamole - garlic - bell pepper - corn -
beans - cheese

THE CLEANER – EL LIMPIADOR

Shrimp - lettuce - red onion - bell pepper - mango - salsa - lime mayonnaise

THE FATTY – EL GORDITO

Pulled pork - lettuce - cabbage - carrot - spring onions -
BBQ salsa

THE STRANGER – EL EXTRANO

Duck - cucumber - spring onions - carrot - hoisin sauce

THE WICKED – LA MALVADA

Tuna - white rice - nori chips - unagi mayo

RAWBAR

2 TICKETS

FRESH CATCH CEVICHE

Lime juice - cilantro - onion - corn - jalapeño - salt & pepper

TUNA SASHIMI

Soy sauce - wasabi - wakame - pickled ginger

SWEET SPOT

1 TICKET

ICE CREAM

Vanilla - strawberry - chocolate - lime

ADD YOUR OWN TOPPINGS AND SAUCE

SUNDAY PIZZA FUNDAY

PIZZAS \$15 - PIZZETAS \$11

MARGHERITA

Tomato - mozzarella - basil

QUATTRO FORMAGGI

Fontina - mozzarella - gorgonzola -
parmesan

NAPOLETANA

Tomato - mozzarella - capers -
olives - anchovies

PEPPERONI

Tomato - cheese - pepperoni

PICCANTE

Tomato - salami - cheese -
parmesan - chili flakes

PROSCIUTTO

Tomato - mozzarella - prosciutto

TONNO

Tomato - cheese - tuna -
red onion - capers - olives

DI CAPRA

Tomato - cheese - zucchini -
goat cheese

FUNGHI

Tomato - cheese - mushrooms

VERDURA

Tomato - cheese - zucchini -
bell pepper - mushrooms

CAMPAGNOLA

Tomato - cheese - goat cheese -
red onion - minced meat

SAPONARA

Tomato - cheese - mushrooms -
ham - egg

QUATTRO STAGIONI

Tomato - cheese - bell pepper -
mushrooms - salami - ham



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