

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

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

SOUPS *Served with bread & butter

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

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 & soy-wasabi dressing

BURGERS *Served with fries

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

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

 = VEGETARIAN  = VEGAN

DESSERTS

Vegan Chocolate Cake



perfectly soft & infused with layers of rich, creamy chocolate

9.50

Catalan Cream Cup



silky Catalan custard topped with a crisp caramelized sugar layer

9.50

Dutch Stroopwafel Pie



rich caramel cake with crunchy Stroopwafel pieces & caramel cream

9.50

Waffle



Brussels waffle with Italian chocolate brownie ice cream, vanilla ice cream, & whipped cream

9.50

Dame Blanche



creamy Italian vanilla ice cream draped in Belgian chocolate sauce with whipped cream

9.50

Passionfruit Sgroppino



refreshing blend of vodka, Passimoncello, passionfruit sorbet & sparkling cava

9.50

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



Pistachio



Chocolate



Salted Caramel



Strawberry



Rainbow Candy



Passionfruit Sorbet



SHARE YOUR FAVORITE MOMENTS WITH US!



TAG @BUDDYDIVERESORT



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
(Iced) Latte Macchiato	3.75
Doppio Espresso	4.00
Tea	3.50
Fresh Mint Tea	3.75
Frappuccino	8.50
Chocolate or caramel sauce add whipped cream for free!	
Add a flavour to your (iced) coffee	1.50
Caramel, Chocolate, Vanilla, Cinnamon, Hazelnut or Salted Caramel	

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

SMOOTHIES

 Ask your waiter
for the flavors!

3.50

8.50

BEERS

Heineken
Heineken 0.0%
Corona

HEINEKEN BUCKET DEAL

4 + 2 for free!

Bottle Bucket

4.50

5.00 25.00

5.00 25.00

HEINEKEN HAPPY HOUR 1 + 1

Daily between 4 & 6 pm, we celebrate with Heineken Happy Hour! Only valid for Heineken beer.

Buy one get one free!

CLASSIC COCKTAILS

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

from 7.50



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

BURGERS ARE SERVED WITH PICKLE AND FRIES



= VEGETARIAN



= VEGAN

TUESDAY STEAK NIGHT

CHOOSE YOUR STEAK AND SAUCE

STEAKS

LADY STEAK
\$26.00

SIRLOIN STEAK
\$27.50

TENDERLOIN STEAK
\$28.50

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 – 7OZ \$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



= VEGETARIAN



= VEGAN

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 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

THE CLEANER – EL LIMPIADOR

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

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



= VEGETARIAN



= VEGAN

ALLERGENS GUIDE

ALLERGENENKAART



SOYA

contains soya / bevat soja



SULPHITE

contains sulphite / bevat sulfieten



GLUTEN

contains gluten / bevat gluten



PEANUTS

contains peanuts / bevat pinda's



MUSTARD

contains mustard / bevat mosterd



MOLLUSCS

contains molluscs / bevat weekdieren



SESAME

contains sesame / bevat sesam



FISH

contains fish / bevat vis



MILK

contains milk / bevat melk



EGG

contains egg / bevat ei



CRUSTACEANS

contains crustaceans / bevat
schaaldieren



NUTS

contains nuts / bevat noten



CELERY

contains selery / bevat selderij



LUPIN

contains lupin / bevat lupinen