

SURF, YOGA, EAT, DRINK & GOOD VIBRATIONS



Mineral Water	500 /-
San Pellegrino Sparkling Wate	er 750ml 2400 /-
Soda Water	650 /-
Ginger Beer	650 /-
Fanta	650 /-
Coca Cola	650 /-
Sprite	650 /-

COFFE & TEA

Italian Moka Espresso Pot (2 Single or 1 Double Shot)	750 /-
Italian Moka Espresso Pot (4 Single or 2 Double Shot)	1400 /-
Italian Coffee with milk	1250 /-
Iced Italian Coffee with milk	1300 /-
Americano	850 /-
Iced Americano	1000 /-
Affogato	1200 /-
Black Ceylon Tea (a cup)	350 /-
Black Ceylon Tea with milk (a cup)	450 /-
Black Ceylon Tea with Ginger and Lemon (a cup)	550 /-
Black Ceylon Tea with Ginger and Cinnamon	550 /-
Ice Tea with Ginger and Lemon	750 /-
Genmaicha (Japanese green tea with roasted popped brown rice / a cup)	750 /-

*Coconut milk +100 /-



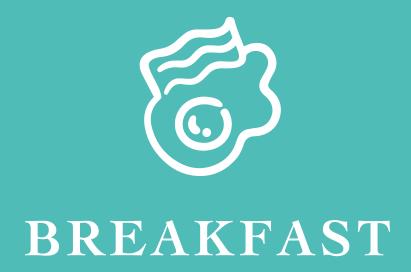
JUICES & MILKSHAKES 500ml

Single Fruit (Lime, Papaya, Watermelon, Banana)	JUICE 1100 /- / MILKSHAKE 1300 /-
Papaya Mango & Passion Fruit	JUICE 1450 /- / MILKSHAKE 1600 /-
Water Melon Papaya & Lime	JUICE 1200 /-
Passion Fruit	JUICE 1300 /-
Pineapple	JUICE 1200 /- / MILKSHAKE 1400 /-
Mango	JUICE 1300 /- / MILKSHAKE 1500 /-
Personalize Mixed Fruit	JUICE 1500 /- / MILKSHAKE 1650 /-
Mama's Coconut	
Cool fresh King Coconut with Lime	JUICE 850 /-



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Every Day 8h - 22h



English Breakfast

All your favorites – grilled bacon, sausages, scrambled or fried egg, grilled tomatoes and mushrooms, toast.

4000 /-

Tropical Delights

Fresh seasonal fruit plate, toast, butter, mango/pineapple jam or fruit salad with yogurt and musli.

2970 /-

Camicia Eggs

Fresh tomato sauce, onion, garlic and gorgonzola cheese serverd with toast.

3000 /-

Baked & Scrambled

Fresh veggies baked with rosmary oil, cheese scrambled eggs & toast (Takes 40minutes to cook)

2980 /-

ADD EXTRA

Grilled Tomatoes +500, Avocado +500, Mushrooms +1050, Bacon +1100, Chicken Sausage +1100, Chicken +1000, Prawns +1100, Feta Cheese +500, Scamorza Cheese +500, Mozzarella +1620, Egg +200, Toast +200, Butter +300, Jam +150, Yogurt +200, Musli +200, Honey +150



Potato Chips	1360 /-
Sweet Potato Chips / Manioca Chips	1620 /-
Cheese Onion Rings (150g)	1050 /-
Veggie Tempura (Carrot, Egg plants, Cabbage, 150g)	1350 /-
Chicken Fries (spicy/not spicy, 100g)	1360 /-
Calmari Rings (80g)	1360 /-
Cashew nuts with Curry Leaves (75g)	1530 /-



There are sandwiches we get excited about eating - panini. Gourmet Italian Sandwiches Served on Grilled Crusty Breads golden on both sides with Delicious Fillings and manioc chips.

Sorrento Grilled golden on both sides breads with fried egg, grilled tomatoes & smocked scamorza cheese	PANINO FOCACCIA	2380 /- 2890 /-
Capri Crusty golden breads with grilled veggies (on availability eggplants, zucchini, tomatoes, mushrooms) with feta cheese	PANINO FOCACCIA	2290 /- 2800 /-
Posillipo Grilled crusty breads with tuna, boiled eggs and oregano mayonnaise	PANINO FOCACCIA	2980 /- 3500 /-
Custom Choose your own fillings	PANINO	3400 /-

FOCACCIA 4000 /-

(max 5 ingredients; one fish/meat)



Ita	lian	Veac	iie	Bowl
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Roasted mixed vegetables with oregano,

fried sweetcorn and rice 2250 /- / WITH FETA CHEESE 2800 /-

Rainbow Islander Bowl

Red cabbage salad with fried chickpeas, grated carrot, fresh avocado, tomatoes, fried sweet corn and rice

2980 /-

Aloha Hawaii Bowl

Spiced prawns with pineapple, fresh avocado, and rice

3300 /-

Chanuka's Bowl

Sauteed vegetables with grilled curried chicken, oregano and olive oil

2900 /-

Asian Fusion Bowl

Mushrooms, green beans and prawns, sauteed in soy sauce, olive oil and garlic.

3500 /-



Fritto Misto

A mix of traditional crispy italian sea food: prawn, calamari and sardines served with bread and topped with lime 4160 /-

Bacon Gamberetti

Thyme and lime marinated prawns, wrapped in bacon and oven cooked, served with boiled potatos and spinach garnish 49

4900 /-

Baby Octopus Stewed

Baby Octopus stewed in tomato sauce and white wine, served with toasted bread (takes 40minutes to cook)

4100 /-



Chicken Cordon Bleu

Chicken breast stuffed with pork ham and mozzarella cheese, served with mashed potato and spinach garnish

5020 /-

Mediterranean Pork Ribs

Mediterranean Pork Ribs backed with thyme and rosemary, served with mashed or baked potato (takes 40minutes to cook)

5750 /-



PASTA

You can choose between Spaghetti, Penne or Fusilli

Funghi	
Creamy sauce and mushrooms topped with	
grated parmesan cheese and black pepper	4100 /-
Pomodoro Pich tomato cauco tonnod with grated parr	nacan
Rich tomato sauce topped with grated parr or pecorino cheese	2800 /-
Parmigiana	WITH BUFALA MOZZARELLA +1500 /-
Rich tomato sauce topped with aubergine	
& grated parmesan cheese	3150/-
Bolognese	WITH BUFALA MOZZARELLA +1500 /-
Bolognese sauce topped with grated parme	
or pecorino cheese	WITH BUFALA MOZZARELLA +1500 /-
Pesto Fresh green pesto sauce with grated parme	
pecorino cheese on top	4100 /-
Carbonara	
Creamy Eggs/Parmigiano/Pecorino sauce v	with bacon or
prawns and black pepper	4800 /-
Pumpkin & Cauliflower	
Cream and parmesan cheese on top	3750 /-
Zucchini & Prawns	
Olive oil, garlic, fresh zucchini & prawns	3830 /-
Spaghetti alla Puttanesca con Tonno	O
Rich tomato sauce, capers, olives, tuna and	d anchovies
topped with fresh parley	4400 /-
Amatriciana	
Rich tomato sauce, bacon, pecorino chees	e and chilli 4750 /-
Marinara	
Rich tomato sauce, white wine, prawns and topped with freeh pareley	d calamari, 4420 /-
topped with fresh parsley	44207-



RAVIOLI

You can choose between Spinach & Ricotta, Pumpkin & Scamorza Cheese or Mushroom Porcini

Funghi	
Creamy sauce and mushrooms topped with grated parmesan cheese and black pepper	5360 /-
Pomodoro Rich tomato sauce topped with grated parmesan or pecorino cheese	4760 /-
Bolognese	
Bolognese sauce topped with grated parmesan cheese or pecorino cheese	5360 /-
Pesto	



5360 /-

760 /-

Beef Lasagna (400g, takes 40minutes to cook)

or pecorino cheese on top

Watalappam

Fresh green pesto sauce with grated parmesan

Home made layered pasta with minced beef, fresh tomato sauce, creamy bechamel with grated parmesan on top 5950 /-

Veggies Lasagna (400g, takes 40minutes to cook)

Home made layered pasta with mixed vegetables, fresh tomato sauce, creamy bechamel and grated parmesan on top 5450 /-



Chocolate & Coconut Panna Cotta	1360 /-
Coconut Panna Cotta with Mango or Passion Fruit	1360 /-
Fresh Fruit Yogurt of the day	1220 /-
Chocolate Brownie	1360 /-
Tropical Macedonia with Ice Cream (Vanilla or Chocolat	e)1950 /-
Icecream (Vanilla or Chocolate)	850 /-
Banana Bread 760 /- +add Icecream 1100 /- +add Nutell	a 950/-
Butter Croissant	1230 /-
with Nutella	1560 /-
with Vanilla Icecream	1420 /-
	1360 /-