

to start off

BREAD WITH AIOLI, OLIVE OIL AND SALT € 8

NACHOS € 14
+ vegan chilli + € 2

starters

BRUSCHETTA € 15
roasted tomatoes and sardines

ROASTED BEETROOT € 14
feta cheese and smoky balsamic dressing

NORTH SEA BISQUE € 14
shellfish soup


DUTCH SHRIMP CROQUETTES € 14
tartar sauce

CLASSIC CARPACCIO € 16
BEEF TENDERLOIN
rocket salad, parmesan cheese, capers and truffle mayonnaise

CAESAR SALAD € 14
parmesan cheese, egg, croutons, romaine lettuce, caesar dressing, anchovy
+ chicken + € 2
+ prawns + € 4
also available as main course + € 6

main course

BURGER OF THE MONTH € 23

'BEYOND MEAT' VEGAN BURGER € 20
vegan bun, sriracha mayonnaise and wakame 

GRILLED CORVINA € 26
"giant sea bass" and tomato salsa

KING PRAWNS € 26
5 king prawns with aioli

VEGAN CHILLI € 21
white rice and spicy cucumber salad

Please let us know if we can take any special dietary requirements or allergies into account.

FROM THE GRILL

choose between pepper sauce, chimichurri or Stroganoff sauce

CÔTE DE BOEUF € 8.5
CHEF'S SPECIAL per 100 grams

for two persons

BAVETTE € 26
+ 2 king prawns € 6

IBERICO PORK RACK € 26
+ 2 king prawns € 6

POUSSIN FROM THE KAMADO GRILL € 24

All main courses are served with fresh fries and salad.

+ extra fresh fries € 4
+ extra salad € 5

dessert

CHOCOLATE DOME € 13

crème brûlée filling

ITALIAN TIRAMISU € 13

authentic

GELATO FROM ANGELICE € 3.5

ask our colleagues for
the different flavours

per scoop



PANNA COTTA € 12

with seasonal fruit

digestive

COFFEE SPECIALS € 9

Irish coffee

Italian coffee

French coffee

Spanish coffee

Licor 43 coffee

FRESH MINT TEA € 4.5

FRESH GINGER TEA € 4.5

DESSERT WINE € 6

PORT € 6

NEGRONI € 10

Gin, Martini Rosso, Campari

RAMAZZOTTI AMARO € 7

DIPLOMATICO RESERVA € 12

EXCLUSIVA VENEZUELA

OBAN 14Y WHISKEY € 12

HENNESSY VSOP € 12

Smugglers Grill & Bar - Carlton Beach Hotel

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