

'Ai maika'i

"ME KOU TOOT I KA LA"

MAKAI

In a new way

2024, the year we've been working towards! Finally, we can take another step forward! This year marks not only our 5th anniversary but also embodies the vision we've had for MAKAI since the beginning. It's been a bit of a journey with some bumps in the road, taking over three years, but we've finally made it. Spacious water sports facilities, complemented by 'low waste' dining with a tremendous focus on sustainability in our new premises to minimize our footprint. We will grow bigger however, we still keep the cozy vibes. But definitely next level...

This...

...Is Life at MAKAI!

BEACH

Taste the four elements in our freshly cooked dishes. Connect with each other around the campfire, and relax on our beautiful terras!

EVENTS

Organizing events outdoors, that's what we like! A unique experience to share. Together with you we create a program especially for you with amazing activities and delicious food we create the ultimate party!

WATERSPORT

You will be up on your board within three days! If you want to go stand-up paddling, wave surfing or kitesurfing, together we make the first steps towards your new adventure!



SCAN ME

BREAKFAST TILL 13:00

Pre-surf croissant / € 9

Croissant | spinach | bacon | scrambled eggs

Croissant 🌿 / € 2,75

Croissant | marmalade

Acai bowl 🌿 / € 12,5

Acai | banana | walnut | coconut nibs

Yoghurt 🌿 / € 9,5

Alpro mild and creamy | kiwi | banana | walnuts

Power pancake 🌿 / € 9,5

Ahorn syrup | freshly cut fruit | mint

SANDWICHES TILL 16:00

Chicken MAKAI/ € 12,5

Secret MAKAI Sauce | chicken | seroendeng | wild spinach | flatbread

Grilled Fennel 🌿 / € 9,5

Fennel | homemade lima bean spread | garlic oil | Turkish bread

Burrata 🌿 / € 15,5

Burrata | homemade date spread | walnuts | chives | olive oil | Turkish bread

Smoked Mackerel / € 14

Smoked mackerel | homemade avocado goat cheese spread | flatbread

Fred Croquette / € 11,75

Turkish bread | veal croquette | light salad

Glazed Celeriac 🌿 / € 12

Glazed thinly sliced celeriac | slightly spicy tomato chutney | grana padano | Turkish bread

Seaweed-beef Burger / € 16

Beef seaweed burger | homemade avocado goat cheese spread | grilled mushrooms | basil mayonnaise | Turkish bread

GRILLED TILL 16:00

Grilled Cheese sandwich 🌿 / € 4,5

Turkish bread | Cheese

Grilled Ham & Cheese sandwich / € 5,5

Turkish bread | ham | cheese

Loaded Tosti / € 11,75

Turkish bread | cheese | beef stew | Amsterdam pickled onions | basil based mayo | fried onions

FRESH VEGGIES TILL 16:00

Kiwi cucumber 🌿 / € 5

Kiwi | cucumber | walnuts | olive oil | grana padano

Bimi 🌿 / € 7,5

blanched bimi | basil mayonnaise

TAARTJES - ALL DAY

Pastel de nata 🌿 / € 2,75

Apple pear crumble 🌿 / € 5,5

Joy's changing pie 🌿 / € 4 🌂

Mega kitesurf cookie 🌿 / € 4

SOUP TILL 21:00

Ajo blanco (fresh gazpacho) / € 8

Almonds | garlic | cucumber | parma ham | cantaloupe

Pumpkin soup (warm soup) 🌿 / € 7,5

Pumpkin | ginger | sereh | lime leave | sambal | coconut milk

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SIMPLE SNACKS - ALL DAY

Snack Brie 🍷 / € 8,5

brie | fresh figs | homemade apple syrup | Turkish bread

Toasted bread 🍷 / € 7,5

Turkish bread | 2 dips

Olives 🍷 / € 4,5

Nacho's 🍷 / € 11,5

The best nachos on the beach!

Veal bitterballen (6) / € 9

Arancini ballen 🍷 (6) / € 8,5

Fried tomato, mozzarella and risotto

Shared plate / € 19

A large platter with all kinds of different snacks.

'Smashed' potato's 🍷 / € 4,5

No fries? Trust us, you want to try these!

Sweet potato friet 🍷 / € 6,5

SOUP TILL 21:00

Ajo blanco (fresh gazpacho) / € 8

Almonds | garlic | cucumber | parma ham | cantaloupe

Pumpkin soup (warm soup) 🍷 / € 7,5

Pumpkin | ginger | sereh | lime leave | sambal | coconut milk

STARTERS FROM 17:00

Chicken MAKAI / € 9

Secret MAKAI sauce | tender chicken filet | se-roendeng | chives

Chorizo prawns / € 9

Black tiger prawns | chorizo | Turkish bread

Dates parmahan / € 9

Dates | goat cheese | walnuts | parmahan | honey

Mackerel sjippies / € 9

Smoked mackerel | seaweed crisp | basil mayonnaise | chives

Clams / € 11

Clams | sour creme | chives | white wine | grapes | Turkish bread

Grilled fennel 🍷 / € 8

Fennel | homemade lima bean spread | garlic oil

Burrata pumpkin 🍷 / € 12,5

Grilled pumpkin | burrata | basil | olive oil

SIDE DISHES FROM 17:00

Kiwi cucumber 🍷 / € 5

Kiwi | cucumber | walnuts | olive oil | grana padano

Bimi 🍷 / € 7,5

blanched bimi | basil mayonnaise

'Smashed' potatoes 🍷 / € 4.5

No fries? Trust us, you want to try these!

Sweet potato friet 🍷 / € 6,5

MAIN DISHES FROM 17:00

Seaweed-beef burger / € 20,5

Beef seaweed burger | homemade avocado goat cheese spread | grilled mushrooms | basil mayonnaise | Turkish bread | Side: wild spinach salad

Beef bavette / € 23

Medium rare bavette | ginger | oyster sauce | sour creme | pomegranate seeds | bimi

Fish of the moment / € 🌿

Muslin from pickled celeriac | grilled mushrooms | fish of the moment | grilled spring beans | sprout vegetables

Grilled king boletus 🍷 / € 18,5

Muslin from pickled celeriac | grilled mushrooms | king boletus | wild spinach salad | sprout vegetables

Red curry 🍷 / € 🌿

Pumpkin | paprika | ginger | sereh | wild spinach | Turkish bread

Choose between: black tiger prawns, chicken or grilled mushrooms

Shared dining / € 52,5

A gourmet dinner served in three courses, with each course featuring small dishes selected by the chefs. Ranging from meat, fish to vegan options. Please specify any allergies. Available for ordering in pairs.

FOR THE LITTLE ONES FROM 17:00

Kids burger 🍷 / € 18

100gr seaweed burger | smashed potato

Power pancakes 🍷 / € 9,5

Ahorn syrup | freshly cut fruit | mint

"Fred kroket" kids version / € 11,5

Veal croquette | smashed potatoes

DESSERTS V.A. 17:00

Joy's changing pie 🍷 / € 🌿

Appel peren crumble 🍷 / € 5,5

Power pancake 🍷 / € 9,5

Pastel de nata 🍷 / € 2,75

Affogato 🍷 / € 4

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HART OF HAND VERWARMEND	VERS VAN DE TAP
Koffie / € 3,00	Makai save the Ales / € 5,50
Koffie verkeernd / € 3,25	Makai save the Ales 0.5 L / € 8,75
Espresso / € 3,00	Makai Surfers Blonde / € 5,50
Doppio / € 4,00	Makai Surfers Blonde 0.5 L / € 8,75
Cappuccino / € 3,25	Gulpener Wissel tap / € 
Latte Macchiato / € 3,50	Gulpener Wissel tap 0.5 L / € 
Flat White / € 4,25	Gulpener Korenwolf / € 5,50
Verse Gember / € 3,50	Gulpener Korenwolf 0.5 L / € 9,00
Verse Munt / € 3,50	Juicy Lucy Uiltje IPA / € 5,50
Makai Detox / € 4,00	Juicy Lucy IPA Uiltje 0.5 L / € 8,75
Thee / € 3,00	Woeste Golf / € 5,50
Warme Choco / € 3,75	Woeste Golf 0.5 L / € 8,75
Warme Choco + Slagroom / € 4,25	Ur Pils / € 4,00
Specials / € 7,50	Ur Pils 0,5 L / € 7,50
	Pitcher Ur Pils / € 17,5
	Pitcher MAKAI bier / € 25,5
FRIS & VERKOELEND	BIER OP FLES
Cola Cola Zero Sprite / € 3,50	Bierproeverij 2p Bitterballen / € 26,0
Fanta Casis / € 3,50	Gulpener IPA 0.3% / € 4,75
Ice Tea Green Sparkling / € 3,50	Gulpener Weizen 0,3 % / € 4,75
Chocomel Fristy / € 3,50	Gulpener 0.0 Pilsner / € 4,00
BIO Appelsap Perensap / € 4,25	THRIVE Proteine IPA 0.0% / € 6,50
BIO Sinaasappelsap / € 4,25	Kona Big wave Golden Ale / € 5,75
BIO Rabarber & Apple / € 4,25	Schelde Krab IPA / € 5,75
BIO Carrot, Orange & ginger / € 4,25	Schelde Zeezuiper Tripple / € 5,75
Organics Tonic / € 4,50	Corona / € 6,00
Organics Bitterlemon / € 4,50	Jopen Life's a beach / € 5,75
Organics Ginger ale / € 4,50	Rumoerige roodborst / € 6,75
Organics Gingerbeer / € 4,50	Vink heerlijk / € 6,75
Stella Maris Klein Plat Bruis / € 3,75	
Stella Maris Groot Plat Bruis / € 6,50	
Red Bull No Sugar Watermelon / € 4,75	
STERK	
The Fin MAKAI Surfer's Gin / € 6,00	dall'Olanda Limoncello / € 6,00
Tequilla / € 5,00	Amarula / € 5,00
Amaretto / € 5,00	Triple malt whiskey 40% / € 5,00
Caipi Ginger / € 5,00	Coffee Liqueur 16% / € 5,00
Caipi Yuzu / € 5,00	Premium Vodka 37,5% / € 5,00
Superior aged white rum 40% / € 5,00	

P.S. Zoek je de ☞ of een ☜ ? Kijk dan op de andere kant.

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ONZE WIJNEN

- Wit - Verdejo by Latue / € 5,50 | 27,50
Verdejo | By Latue | Spain: Fresh dry white wine a soft and fruity taste
- Wit- Les Bertholets Chardonnay / € 5,75 | 29,00
Chardonnay | Les Bertholes | France: dry white wine, full bodied with a bit of oak tones
- Rose - Gris Marin / € 5,50 | 27,50
Grenache | castillon gris marin | France: light and fruity rose
- Rood - Nespolino Sangiovese- Merlot / € 5,75 | 29,00
Sangiovese- Merlot | Nespolino | Italy: soft and smooth red wine with a little fruity tone
- Rood - Clearly Organic Tempranillo / € 5,50 | 27,50
Tempranillo | clearly organic | Spain: a organic wine with a lot of red fruit
- Bubbel- Marcel Martin Cremant de Loire Brut / € 8,50 | 37,50
Chenin Blanc | Marcel Martin | France: a beautiful sparkling wine from the famous Loire

COCKTAILS

- Double Loop Mojito / € 10,50
Caipi Ginger | Lime juice | sparkling water | mint
- Tic Tac Sangria 1L / € 33,50
Gin | Caipi Yuzu | tonic | sparkling wine | Fruit
- Osmosis Mule / € 14,50
Caipi Yuzu | homemade lime syrup | Lime juice | gingerbeer | mint
- Indy Krypt Spritz / € 15,50
Limoncello | sparkling wine | sparkling water
- S-bend Colada / € 10,50
Rum | homemade camomille&jasmin syrup | lychee juice | coconut milk
- Passion Dark slide / € 12,50
Caipi ginger | homemade camomille&jasmin syrup | Lime juice | passionfruit juice
- Yuzu Sour Heart attack / € 13,50
Lime juice | homemade camomille&jasmin syrup | Caipi Yuzu
- Margarita to wrap / € 10,50
Tequilla | homemade camomille&jasmin syrup | Lime juice | passionfruit juice
- The Fin MAKAI Surfers G&T / € 15,50
Makai gin | tonic | dried roses
- Non-alc. G&T / € 14,00
0.0 gin | tonic | dried roses
- Non- alc. Passion Mojito / € 8,50
0.0 double loo passionfruit mojito | sparkling water

