

About us

“ME KOU TOOT I KA LA - WITH YOUR FACE IN THE SUN”

LIFE AT MAKAI

What does "MAKAI" actually mean? MAKAI is Hawaiian for "towards the sea", and that's no coincidence. MAKAI started five years ago as a kitesurfing school.

Since then, we have grown significantly and have had the pleasure of welcoming you to our restaurant and terrace. However, one thing has remained unchanged: our love for the sea. And that's a love we're eager to share with you-whether through a kitesurfing lesson or one of our delicious dishes. Sit back, relax, and enjoy the sea and the beach. This is "life at MAKAI"

SUMMER







Warm temperatures, sun on your face, and your feet in the sand. Maybe you just got out of the water after a SUP session or finished your kitesurfing lesson. What a heat!

MAKAI has plenty of options to cool you down! Craving an ice-cold draft beer, a fine glass of wine, or maybe a cocktail? Anything is possible! Drift away in the afternoon sun, and before you know it, evening has arrived. Let yourself be surprised by our fresh, summery dishes to make your night complete!

WINTER

It's winter, and you've just finished a refreshing walk or taken an icy dip in the sea. By now, we've transformed our restaurant in a cozy living room where you can sink into a seat, just like at home, after a warm, relaxing shower and enjoy culinary dishes and fine wines. We hear you thinking: a shower? Absolutely! Our warm showers flow generously for anyone brave enough to face the sea on these cold days and become part of the MAKAI family.

Allergies:

-  Fish
-  Beef
-  Poultry
-  Pork
-  Vegetarian
-  Vegan



SCAN ME

WHAT ELSE DO WE DO BEACH

After a cold winter, it's time to take the flip-flops out of the closet and celebrate the summer! The same cozy atmosphere as during winter, with exquisite dishes and drinks to enjoy with the sun on your face and a stunning ocean view.

WATERSPORTS

Years ago, owner of MAKAI Joris started teaching kitesurfing lessons from a small van traveling the country. Today, we have a full-fledged watersports center where you can take kitesurfing or wave surfing lessons even in spring and autumn. Already a skilled kitesurfer? We still have plenty to offer! Improve your skills with our Beyond the Basics clinic or join one of our fun downwinders. Plus, we rent out kite and surf gear, and have heated changing rooms, warm showers, and lockers to store your gear. So you'll never have to change in the cold again!

EVENTS

Looking for a fun day out with colleagues, teammates or family? Or maybe planning a bachelor(ette) party, birthday or even a wedding? Whatever the occasion, MAKAI has something for every group. Whether it's teambuilding with Expedition Robinson or mega SUP-ing for the real dare devils, we've got you covered. End your day on our cozy terrace with drinks or a BBQ. Curious about the possibilities? Check out our website, ask for info at the bar, or send us a whatsapp/e-mail.

SHOP



No (kite)surf gear yet? No problem! Our webshop has everything you need. From wetsuits to full kitesurfing sets, both new and second-hand. Not sure what gear suits you best? Our instructors are happy to help you so you can hit the water with the perfect equipment.

Psst... Did you know that with a MAKAI membership, you get 10% off in our webshop, at our restaurant and at our events? Plus, you'll also have access to our lockers, changing facilities, and more!


Daytime

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BREAKFAST

-  Croissant or pastel de nata | Orange juice | Coffee of your choice 11,5
-  French Quark | Granola | Fresh Fruit | Homemade Orange Jam 8,5



EGGS

-  Benedict | 2 Poached Eggs | Bacon | Brioche 9
-  Florentine | 2 Poached Eggs | Blanched Spinach | Brioche 8
-  Royal | 2 Poached Eggs | Salmon | Brioche 10






GRILLED

-  French Toast | Brioche | Cinnamon | Maplesyrup | Fruit | Mint | Bacon (+2) 6,5
-  Toasti | Cheese | Ham (+1,5) 5,5



SOUPS

-  Warm mustersoup | Summery fresh with orange 8,5
-  Cold tomato gazpacho | Summery fresh with watermelon 8,5



SANDWICHES

-  Grilled Fennel | Lime-Cashew Cream | Arugula | | Provencal Crumble 11,5
-  Smoked Mackarel | Tomatochutney | Crème Fraîche | Arugula 13,5
-  Carpaccio | Summery Mayonaise | Parmigiano | Almonds | Arugula 14,5
-  Grilled Cantaloupe | Burrata | Home made sweet 'n spicy | Arugula 14,5
-  Sousvide Chicken Thigh | Secret MAKAI-sauce | Arugula | Peanuts 12,5
- Our chef lovingly makes a fresh salad from all the sandwiches +2

FRESH RAVIOLI

-  Ravioli Beef | Beurre Monté Parsley | 3 pieces or 7 pieces 7,5 / 16,5
-  Ravioli Pea Lemon | Beurre Monté Mint | 3 pieces or 7 pieces 7,5 / 16,5

MAKE YOUR DAY SPECIAL

-  **Oysters (12 pcs), with or without suitable wine** Reserve
With your face in the sun, cheers to life, come and enjoy
-  **Cote de boeuf (2p), with or without suitable wine** Reserve
A beautiful piece of meat of 750 gram with beurre cafe de paris.

Sweets

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CAKES



Basque cheesecake	5,5
Seasonal Tiramisu	5,75
Pastel de Nata	2,75
Carrot Cake	5,5
Coconut Date ball	1,75
Raw Carrot Cake Ball	1,75

Snacks

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NICE ON THE SIDE





Bitterballen 6 pcs	8,75
Vegetarian bitterballen 6 pcs	8,75
Olives	4,75
Fries Parmesan (+2)	4
Sweet Potato Fries Parmesan (+2)	6,5
Bread with dip	6,5
Loaded Nacho's	10,5
Cantaloupe Serano	7,5
Bruchetta plate 3 pcs or 6 pcs Delicious variety of toppings	11,5 / 21,5








Dinner

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SOUPS

-  Warm Mustersoup | Summery fresh with orange 8,5
-  Cold Tomato Gazpacho | Summery fresh with watermelon 8,5



STARTER

-  Smoked duck breast | Orange | Radicchio 9,5
-  Ceviche Sea Bass | Tigermilk Dressing | Sprouts 9,5
-  Sousvide Chicken Thighs | Secret MAKAI-sauce 8,5
-  1/2 Avocado | Lime Hummus | Spices 8,5
-  Burrata | Grilled Cantaloupe | Home made sweet 'n spicy | Crouton 12,5
-  Carpaccio | Arugula | Parmigiano | Almonds | Summery Mayonaise 12,5
-  Smoked Mackarel | Nouritten | Summery Mayonaise 6,5





SIDES

-  Grilled Little Gem | Crouton | Authentic Caesar Dressing 7,5
-  Grilled Fennel | Lime-Cashew Cream | Provençal Crumble 8,5
-  Aglio Olio | Spaghetti | Garlic | Red Pepper | Parsley 5,5

RAVIOLI

-  Ravioli Beef | Beurre monte | 3 pcs or 7 pcs 7,5 / 16,5
-  Ravioli Pea Lemon | Mint Butter | 3 pcs or 7 pcs 7,5 / 16,5



MAIN COURSES

-  200gr Rib Eye | Beurre Cafe de Paris | Coeur de Boeuf Tomato (Fries + 4) 25,5
-  Sea Bass Filet | Creamy Orzo | Eggplant Roux 22,5
-  Dorade Filet | Zuchini Pasta | Beurre blanc | Almonds 22,5
-  Grilled Eggplant | Chioggia Beet | Pholiota | 18,5

CHILDREN

Ask the crew.

MAKE YOUR DAY SPECIAL

-  **Oysters (12 pcs), with or without suitable wine** Reserve
With your face in the sun, cheers to life, enjoy!
-  **Cote de boeuf (2p), with or without suitable wine** Reserve
A beautiful piece of meat of 750 gram with beurre cafe de paris.

Wines

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RED

Monte Acuro Rioja Reserva Garancha Tinta, Graciano, Mazuelo, Tempranillo Spain - Rioja	7,5 / 37,5
Ranch 32 Cabernet Sauvignon USA - California	8,5 / 42,5
La Guirlande Syrah France - Languedoc	6,5 / 32,5
Podere Ruggeri Corsini Barolo Bussia Nebiolo Italy - Piemonte	- / 90

WHITE

Les Cliches Chardonnay France - Languedoc	6,5 / 32,5
Kret Pinot Grigio Italy - Friuli	7,5 / 37,5
VQ Rueda Verdejo Spain - Rueda	5,5 / 27,5

ROSÉ

Riva Domaine de la Sangliere Cinsault, Grenache France - Provence Bossotti Rifletti Nebbiolo, Barbera Italy - Piemonte	6,5 / 32,5 - / 38
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SPARKLING

Torello Lobster ' Touch of Dutch' Corpinnat Macabeo, Parellada, Xarel-lo Spain - Penedès	- / 55
Giol Pinot Grigio Spumante Italy - Veneto	8,5 / 42,5

DESSERTWINE

Valentino Butussi Verduzzo Friulano Italy - Friuli	7,5 / 37,5
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Drinks

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COFFEE (MILK | OATMILK)

Coffee	/ 3,25
Caffe Latte	/ 3,75
Espresso	/ 3,00
Doppio	/ 4,00
Cappuccino	/ 3,50
Latte Macchiato	/ 4,25
Flat White	/ 4,25
Thea Bradleys	/ 3,25
Thea: Fresh Ginger Mint	/ 3,75
Thea: Makai Detox	/ 3,75
Hot Choco (Cream +0,5)	/ 0,50
Irish Coffee Italian Coffee	/ 7,50

JUICES FROM SCHULP

Power juice: Ginger	/ 2,00
Power juice: Pomegranate	/ 5,25
Power juice: Vegie mix	/ 4,00
Orange juice	/ 4,25
Pear juice	/ 3,75
Apple juice	/ 3,75
Apple Rhubarb	/ 5,50
Beetroot Apple	/ 5,50

FRESH AND WATER

Cola Cola Zero Sprite	/ 3,70
Fanta Cassis	/ 3,70
Ice Tea Green Sparkling	/ 3,70
Chocomel Fristi	/ 3,70
Tonic Bitterlemon Gingerale	/ 4,50
Gingerbeer	/ 4,75
Seawater Klein Plat Bruis	/ 3,75
Seawater Groot Plat Bruis	/ 6,50

COCKTAILS AND MOCKTAILS

Espresso Martini	/ 12,50
Mojito	/ 9,50
Spiced Mule	/ 10,50
Paloma	/ 12,50
Whiskey Sour	/ 13,50
Negroni	/ 12,50
Sangria glas	/ 6,50
Sangria kan	/ 24,50
The fin MAKAI surfers G&T	/ 15,50

FROM THE DRAFT

Makai Save the Ales	/ 5,50
0,5 L	/ 8,75
Makai Surfer's Blonde	/ 5,50
0,5 L	/ 8,75
Gulpener Wisseltap	/ 
0,5 L	/ 
Gulpener Korenwolf	/ 5,50
0,5 L	/ 9,00
Woeste Golf	/ 5,50
0,5	/ 8,75
Ur Pils	/ 4,00
0,5 L	/ 7,50
Pitcher Ur Pils	/ 17,5
Pitcher MAKAI bier	/ 25,5

FROM THE BOTTLE

Gulpener IPA	/ 5,75
Gerardus Tripel	/ 5,75
Kona big wave Golden Ale	/ 7,75
Corona	/ 6,00
Corona Cero 0,0 %	/ 6,00
Gulpener IPA 0,3 %	/ 4,75
Gulpener Weizen 0,3 %	/ 4,75
Gulpener Radler 0,0 %	/ 4,50
Gulpener Pilsner 0,0 %	/ 4,00

SPIRITS

The Fin MAKAI Surfer's Gin	/ 6,00
Agave spirit	/ 5,00
Amaretto	/ 4,75
Caipi Ginger	/ 5,00
Caipi Yuzu	/ 5,00
Superior aged rum 40%	/ 4,50
dall'Olanda Limoncello	/ 6,00
Amarula	/ 4,50
Triple malt whiskey 40%	/ 4,50
Coffee Liqueur 16%	/ 4,50
Premium Vodka 37,5%	/ 4,50