

# COFFEE

	SM	Mid		SM	Mid
Espresso	€1.5	-	Iced Latte	-	€3.5
Double Espresso	€2.5	-	Frappuccino	-	€5.0
Americano	€2.5	€3.0	Espresso Tonic	-	\$4.0
Coffee with Milk	€2.5	€3.5	Espresso Orange	-	€5.0
Leche-Leche	€2.0	€2.5	Options: almond, soy, coconut, oat milk (+€0.50); decaf		
Leche-Leche	€2.5	€3.0	Tea	-	€3.0
Cappuccino	€3.0	€4.0	black, green, fruit, herbal		
Coffee Latte	-	€3.5	Iced Green Tea	-	€3.0
Flat White	€4.0	-	Matcha	-	€4.0
Raf	-	€3.5	Green, Blue, Pink		
Barraquito	-	€4.0	Ice Matcha	-	€4.5
			Green, Blue, Pink		
Iced Caramel Latte	-	€4.5	Cacao	-	€3.0

## SMOOTHIES

<b>Mango sunrise</b> Mango, strawberries, orange	€6.9	<b>Strawberry orange</b> Island milkshake	€6.9
<b>Mint breeze</b> Mint, ginger, orange	€6.9	<b>Piña colada</b> Coconut, pineapple	€7.5
<b>Banana vanilla milkshake</b> Banana, ice cream, milk	€6.9	<b>Green detox</b> Individual	€7.5
			€8.0

# BREAKFAST

Served from 8:30 to 12:30  
(but you can ask the chef later than scheduled)

## CROISSANTS

Croissant (classic or whole grain)	€2.7
Jam (Blueberry/strawberry/apricot)	€4.0
Pistachio cream	€5.0
Ricotta, pear caramelized	€5.0
Turkey ham, mozzarella cheese, roasted pepper	€6.0
Salmon, mozzarella cheese, lettuce	€7.0

## BRETZEL

Mozzarella, tomatoes, pesto	€5.0
Serrano ham, tomatoes, olive oil	€6.0
Beef pastrami, avocado, mustard	€6.5
Salmon, sweet mustard	€7.0

## GRANOLA YOGHURT WITH CHIA & SEEDS

Banana, honey palm or agave syrup	€7.5
Fresh fruits	€7.5
Fresh berries and dark chocolate	€8.0

## OATMEAL BOWL

Natural yoghurt, banana, palm honey	€6.5	Forest fruit sauce, cinnamon	€5.0
Strawberry jam, fresh mint	€7.0	<i>Extras: caramelized nuts, mixed berries. (+€1.50)</i>	

## EGGS

Fried, whole grain toast, avocado, lemon pepper	€6.9
Scrambled eggs, Serrano ham, avocado, whole grain toast, truffle butter	€7.5
Omelet, turkey ham, mozzarella cheese, whole grain toast, butter	€7.5
Scrambled eggs, smoked salmon, whole grain toast, avocado, chives	€8.5
<i>Extras: jalapeno, cheese, red onion (+€0.50); egg (+€1.00); smoked salmon, avocado (+€1.50)</i>	

# CREPES

Ham, cheese, rucola, cherry tomatoes, fresh cream	€6.5
Veggie – ricotta, sun-dried tomatoes, rucola, fresh cream	€6.5
Chicken, cheddar cheese, cherry tomatoes, rucola, fresh cream	€7.5
Smoked salmon, avocado, cherry tomatoes, rucola, fresh cream	€8.5

## SWEET CREPES

Banana, caramel	€6.5	Forest fruit sauce	€6.5
Chocolate	€6.5	Honey palm or agave syrup	€6.5

MAIN MENU

Served from 12:30  
(but you can ask the chef before the schedule)

## OCEAN FREAK CLUB SANDWICH

100% Natural wholemeal bread, beef pastrami, avocado, fresh lettuce, egg, tomatoes, pickles and mustard.

# FOCACCIA

Mozzarella cheese, lettuce, tomato, and pesto sauce	€10.0
Chicken, lettuce, tomato, cucumber, and Cesar sauce	€11.0
Prawns, lettuce, pickles, and aioli sauce	€12.0
Smoked salmon, lettuce, egg, avocado, and honey mustard sauce	€12.0
Ham Iberica, grated tomatoes, parmesan, rucola, and olive oil virgin extra	€13.5

## SALADS

Teriyaki chicken, rucola, cherry tomato, red onion, avocado, teriyaki sauce and toast	€11.5
Goat cheese, mixed lettuce, cherry tomato, sweet onion, caramelized nuts, mango vinaigrette	€12.5
Vegan teriyaki strips, rucola, cherry tomato, red onion, avocado, teriyaki sauce and toast	€12.5
Prawns, mixed lettuce, cherry tomato, red onion, parmesan, mango sauce, avocado and toast	€13.0
Smoked salmon, rucola, cherry tomato, red onion, chives, avocado, honey mustard sauce and toast	€13.5

## BURGERS CLASSIC FROM OCEAN FREAKS

Protein vegetarian, avocado, lettuce, tomatoes, gherkin and honey mustard sauce	€12.0
Chicken, lettuce, tomatoes, and Caesar sauce	€12.5
Salmon tender steak, parmesan, lettuce, red pepper, tomatoes, sweet onion, and our chef's special sauce	€14.9
A juicy red tuna steak, rucola, red pepper, tomatoes, red onion, and our chef's special sauce	€15.9
Black Angus beef, rucola, Havarti cheese, tomatoes, gherkin, and red pepper sauce	€15.9

*Note: Burgers are served with potato chips Gourmet or sweet potato chips from Lanzarote.*

*Extras: jalapeno, cheese, red onion (+€0.50); avocado, egg (+€1.50).*

# SMASH BURGERS FROM OCEAN FREAKS

**Double Smash Angus – "Big Kahuna"** €19.00  
caramelized leeks, cheese fondue, arugula, tomato, red onion,  
pickles, cheddar cheese, roasted pineapple & rum special sauce,  
topped with fried onions

**Smash Angus – "Pipeline Perfection"** €17.0  
corn & leek sauce, lettuce, tomato, red onion, pickles, mozzarella,  
topped with cheese fondue and crispy bacon

**Smash Angus – "Spicy Wipeout"** €17.00  
 spicy mango chutney, arugula, tomato, red onion,  
 jalapeño, and cheddar cheese

**Smash Angus – "Barrel Rider"** €17.0  
smoked bacon mayo, lettuce, tomato, onion, pickles,  
caramelized leeks, barbecue sauce, havarti cheese,  
topped with cheese fondue and crispy Serrano ham

**Smash Angus – "Hang Ten"** €17.00  
special sauce with forest fruits, lettuce, tomato, red onion,  
pickles, goat cheese, and caramelized nuts

**Crispy Chicken Burger – "Beach Break"** €15.0  
lettuce, tomato, red onion, caramelized leeks,  
parmesan cheese slices and special sauce

# GOURMET DELIGHTS MENU

**Wagyu Carpaccio** €16.9  
Thin slices of beef served with fresh rucola, sprinkled with parmesan, garnished with cherry tomatoes, or drizzled with pesto sauce and pistachios

**Salmon Tartare** €16.9  
A tempting blend of fresh salmon, avocado,  
and a hint of ripe mango

**Tuna Tartare** €17.0  
Experience the perfect fusion of fresh tuna tartare, raspberry, creamy avocado, and a touch of balsamic sauce

**Beef Tartare** €17.0  
Freshly chopped beef with red onion, chives, capers,  
pickles, mustard, and egg yolk (with a special house touch)

## FRIES

"Sandy Shores FRIES "	€3.50
"Tsunami Loaded FRIES" with cheese fondue, special sour cream sauce, crispy Serrano ham, pickles, and fried onions	€7.0
"Green Wave Fries" with vegan chorizo, special avocado sauce, and fried onions	€7.0

## SAUCES

BBQ Wave	€2.0	Sweet Ocean	€2.0
Spicy Reef	€2.0	Freak's Mix (green or white)	€2.5

## SNACKS

Potato chips Gourmet	€2.5	Nuts mix	€2.5
Olives	€2.5	Popcorn	€2.0

## SWEETS

Ice cream \ Sherbet	€2.5	Chocolate salami	€4.0
Mochi	€2.5	Passion fruit pie (Chef's ultimate recipe)	€6.0
Banana bread	€3.5		

## SOFT DRINKS

Island water (0.5/1 L)	€1.5 \ 2.0	Juice	€3.0
Still water	€2.5	bottle apple, peach, mango, peach	
Sparkling water	€2.5	Tonic	€3.0
Coca-Cola	€3.0	Served in a glass bottle	
Fanta	€3.0	Kombucha	€3.5
Sprite	€3.0	Red Bull	€3.5
Nestea	€3.0	Orange fresh	€5.0
Appletiser	€3.0		

## ALCOHOL DRINKS

Stella Artois (0.25/0.4L)	€2/3	Home wine (glass)	€3.5
Surf Beer ( 100% craft )	€4.0	Red, Pink, White: semi-sweet, dry	
Craft Beer Tacoa	€4.5	Home wine (bottle)	€13.5
Lager 4.5% \ Ipa 5.5% \ Porter 6% \ Tajinaste 5.5% \ 7 Islas 6.3% \ Dejavu 8.5%		Red, Pink, White: semi-sweet, dry	
Corona	€3.5	Red wine Altos Ibericos Crianza	€21.0
Local Beer	€3.5	Cava (small bottle)	€7.0
Dorada Dark/Red/Special/Zero		Cava (bottle)	€18.0
Cider	€3.5	Sangria (0.5/1.0L)	€9/15

## SPIRITS

Standard	€5.0	Superior	€15
Select	€7.5	Whiskey, Rum, Sambuca, Tequila, Vodka, Absinthe, Gin	

## SPECIAL COCKTAILS

Caipirinha Caribbean recipe	€7.5	Aperol Spritz Citrusy freshness	€7.5
Cuba libre With Canarian spirit	€7.5	Shot from the Chief Celebration of Passion	€5.0
Mojito Elegantly refreshing	€7.5		



# MENU



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**THE BEST COFFEE**  
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