

~~~~ SWEETS ~~~~

Ice cream	2.5
Mochi	2.5
Sherbet	2.5
Donut	2.5
Banana bread	3.5
Chocolate salami	4.0
Tartalet with passion fruit <i>Chef's ultimate recipe</i>	6.0

~~~~ SOFT DRINKS ~~~~

Island water (0.5/1 L)	1.5/2.0
Still water	2.5
Sparkling water	2.5
Coca-Cola	2.5
Fanta	2.5
Sprite	2.5
Nestea	2.5
Appletiser	2.5
Juice	2.5
Kombucha	3.0
Tonic <i>Served in a glass bottle</i>	2.5
Red Bull	3.5
Orange fresh	5.0
Passion fruit fresh	6.0

~~~~ SNACKS ~~~~

Potato chips Gourmet	2.5
Olives	2.5
Nuts mix	2.5
Popcorn	2.0

~~~~ SPIRITS ~~~~

Standard	5.0
Select	7.5
Superior	15.0
<i>Whiskey, Rum, Sambuca, Tequila, Vodka, Absinthe, Gin</i>	

~~~~ SPECIAL COCKTAILS ~~~~

Caipirinha <i>Joyful recipe</i>	7.5
Cuba libre <i>With Canarian spirit</i>	7.5
Mojito <i>Elegantly refreshing</i>	7.5
Shot from the barmen <i>Celebration of passion</i>	5.0

~~~~ ALCOHOL DRINKS ~~~~

Stella Artois (0.25/0.4L)	2/3
Corona	3.5
Local Beer <i>Dorada Dark/Red/Special/Zero</i>	3.5
Cider	3.5
Wine (glass) <i>Red, Pink, White: semi-sweet, dry</i>	3.5
Cava (bottle)	12.5
Sangria (0.5/1.0L)	9/14.5



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MENU



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THE BEST COFFEE
We really care

HEALTHY FOOD
Quality products

ISLAND VIBES
Surf atmosphere

COFFEE

	S	M	S	M
Espresso	1.5	-	Iced Latte	- 3.5
Double espresso	2.5	-	Frappuccino	- 4.9
Americano	2.5	3.0	Espresso Tonic	4.0
Coffe with milk	2.5	3.0	Espresso Orange	- 5.0
Cortado	2.0	2.5	<i>Options: almond milk, soy, coconut, lactose-free, oat (+ 0.5); decaf</i>	
Leche-leche	2.0	3.0	Tea	- 2.5
Cappuccino	3.0	4.0	<i>Black, green, fruit, herbal</i>	
Coffee latte	-	3.5	Matcha	- 4.0
Flat white	3.0	-	Ice Matcha	4.5
Raf	-	3.5	Cacao	- 3.0
Barraquito	3.5	-		
Iced Caramel Latte	-	4.5		

SMOOTHIES

Mango sunrise	6.9	Island milkshake	6.9
<i>Mango, strawberry, orange</i>		<i>Strawberry, mango, milk</i>	
Mint breeze	6.9	Pina colada	7.5
<i>Mint, ginger, orange</i>		<i>Coconut, pineapple, mango</i>	
Individual	8.0	Green detox	7.5

BREAKFAST/BRUNCH

CROISSANTS

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

GRANOLA YOGURT

Honey palm, agave & banana	7.2
Fresh berries and dark chocolate	7.2
Fresh fruits	7.2
<i>Natural yogurt with chia and linen seeds</i>	

OATMEAL BOWL

Forest fruit sauce with cinnamon and ginger	7.4	Strawberry jam & fresh mint	7.0
Natural yogurt, banana and palm honey	6.4	<i>Extras: mixed nuts, mixed berries (+ 1.50)</i>	

EGGS

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

CREPES

Ham, cheese, special sauce, fresh cream	6.4		
Chicken, cheddar cheese, rucolla, fresh cream	7.4		
Salmon, avocado, arugula, tomatoes cherry, fresh cream	8.5		
Veggie - ricotta, sun dried tomatoes, arugula, fresh cream	6.4		
Banana, caramel	6.4	Forest fruit sauce	6.4
Chocolate	6.4	Honey palm	6.4

BRUNCH/LUNCH

FOCACCIA

Chicken, lettuce, tomato, cucumber, curry sauce	10.5
Smoked salmon, lettuce, egg, avocado and honey mustard sauce	12.0
Prawns, lettuce, pickles and aioli sauce	12.0
Mozzarella cheese, lettuce, tomato and pesto sauce	10.0

BURGERS

Beef, arugula, tomato, pickles, cheddar cheese, aioli sauce	14.0
Chicken, lettuce, tomato and caesar sauce	12.0
Vegan burger	11.0

*All burgers are served with potato chips
Extras: jalapeno, cheese, red onion (+ 0.50);
avocado, egg (+ 1.50)*

SALADS

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

GOURMET DELIGHTS MENU

1.Carpaccio <i>Thinly sliced beef served with a bed of fresh arugula, sprinkled with parmesan, & garnished with cherry tomatoes.</i>	12.9
2.Fresh Tuna Burger <i>A juicy burger featuring fresh red tuna, complemented with arugula, red pepper, tomato, red onion, and our chef's special sauce.</i>	14.0
3.Mango Shrimp Delight <i>Succulent shrimp cocktail served in a luscious mango sauce and a hint of tiger milk.</i>	11.9
4.Salmon Tataki <i>Fresh Norwegian salmon lightly seared to perfection, creating a harmonious blend of flavors.</i>	13.5
5.Fresh Tuna Tataki <i>Delight in our tataki dish featuring fresh red tuna, a delectable choice for seafood enthusiasts.</i>	13.5
6.Salmon Tartare <i>A tantalizing blend of fresh salmon tartare, avocado, and smooth mango puree.</i>	12.9
7.Tuna Tartare <i>Experience the perfect fusion of fresh tuna tartare, creamy avocado, and a drizzle of raspberry balsamic sauce.</i>	12.9