



Enjoy your  
Meal

## TERRACE OFFER

### Bites

Bread basket	€ 7
Bruschetta   Tomato   Basil	€ 10
Ortiz Sardines	€ 7
Mixed Olives	€ 8
San Daniele Ham   Balsamico	€ 10
'Haagse' Bitterbal	€ 8
Deep fried chicken	€ 15
Deep fried shrimps	€ 15
Deep fried vegetarian bites	€ 15

## LUNCH & DINNER

### Sandwiches

#### Smoked Salmon

Lemon Mayonnaise | Avocado | Rocket Leaves | Sourdough

€ 12

#### Roasted Vegetables

Hummus | Avocado | Pecan Nuts | Sourdough

€ 11

#### Club Sandwich

Corn Fed Chicken | Bacon | Fried Egg

Served with 'Frites uit Zuyd' or a side salad

€ 19

#### Steak Sandwich

200 grams of grilled Rump Steak | Spicy Tomato Salsa | Chicory

€ 25

### Soups

Served with bread

#### Soup of the day

€ 7

#### Asparagus Soup

Tarragon Oil | Potato Chips | Garlic Chips

€ 7

### Starters

#### Casaer Salad

Romaine lettuce | Boiled egg | Parmesan cheese | Anchovies | Garlic croutons

Add corn Fed chicken

+ € 6

Add 100 grams Rump Steak

+ € 11

Add Smoked Salmon

+ € 8

€ 11

#### Steak Tartare

MRIJ Beef | Soft Boiled Egg | Parmesan | Truffle Mayonnaise

€ 15

#### Salmon & Tuna Sashimi

Ponzu | Sesame | Spring Onion | Coriander | Pickled Ginger

€ 18

### Main Course

All main courses are served with with Provençale Potatoes, Roasted Vegetables, Side Salad, Chimichurri & Béarnaise

#### Catch of the day

Antiboise

€ 24

#### Corn Fed Chicken

Tomato salsa

€ 22

## Steaks

All steaks are served with with Provençale Potatoes, Roasted Vegetables, Side Salad, Chimichurri & Béarnaise

**Flat Iron** € 32  
250 grams Australian Angus

**Rump Steak** € 35  
300 grams MRIJ Beef

**Rib Eye** € 59  
400 grams US Black Angus Creekstone

## Specials

**Asparagus 'Flamande'** day price  
Free range pork ham | Potatoes | Melted butter | Egg | Parsley

**BBQ Asparagus** day price  
Fregola | King Oyster Mushroom | Green Peas

**Black AngusBurger** € 15  
Carmelised onion | Bacon | Cheddar

**The Carne Libre Burger** € 15  
Vegan patty | Guacamole | Chilli | Tomato salsa | Cashew sour cream

## Fries

**'Frites uit Zuyd'** € 5

**Sweet Potato Fries** € 5

## Desserts

**Strawberry** € 9  
Salad | Basil | Olive Oil | Lime Sorbet

**Apple** € 9  
Tarte Tatin | Homemade 'Madagascar' Vanilla Ice Cream

**Chocolate** € 9  
Panna Cotta | Galette | Chocolate Ice Cream

## BEVERAGES

### Soft Drinks

€ 3,5

Wide selection of soft drinks available

### Beers

Heineken

€ 4

Heineken 0.0

€ 4

Affligem

Double

€ 6

Triple

€ 8

### Seasonal Beer

Please ask our team for the seasonal beer

### White Wines

**Glass**

**Bottle**

Pinot Grigio

€ 4,75

€ 24

Prospetti, Italy

Chardonnay

€ 5

€ 28

The Pick

Sideways Sauvignon Blanc

€ 6,5

€ 37,5

De Westhof Estate, South Africa

Sauvignon Blanc

€ 9

€ 47,5

Nautilus Estate, New Zealand

Riesling

€ 5,75

€ 30

Weingut Allendorf, Germany

G.V.B Estate White

€ 70

Vergelegen, South Africa

### Rosé/Blush Wines

**Glass**

**Bottle**

Pinot Grigio

€ 4,75

€ 24

Fratelli Zuliani, Italy

Whispering Angel Rosé

€ 9

€ 45

Château d'Esclans, France

### Red Wines

**Glass**

**Bottle**

Montepulciano d'Abruzzo

€ 4,75

€ 24

Vinuva, Italy

Pinot Noir

€ 7

€ 35

Deakin Estate

Sideways Cabernet Sauvignon

€ 5,75

€ 28

De Westhof Estate, South Africa

Cabernet Sauvigno

€ 8,5

€ 45

Lapostolle Grand Selection, Chile

## Malbec Reserva

Norton, Argentina

€ 10,5

€ 50

## Reserve Cabernet Sauvignon

Vergelegen, South Africa

€ 80

## Amarone della Valpolicella

Tedeschi, Italy

€ 90

## Cocktails



Created by Andrea Volajova, mixologist at the Cloud9 Bar in Hilton Prague, Simia Sour was inspired by the tropical rainforests and exotic wildlife of our Earth. Like the ecosystem of a rainforest, the Simia Sour is a well balanced cocktail featuring the botanicals of Monkey 47 Dry Gin, a refreshing twist of fresh lime juice, cranberry juice, and foam of egg white. Shaken over ice, served in a Martini glass.

€ 12

## Mojito

Mojito is a traditional Cuban highball. Its combination of sweetness, citrus and herbaceous mint flavors complements the rum, which made the Mojito a popular summer drink.

€ 10

## Old Fashioned

The Old Fashioned is one of the oldest mixed drinks. It is traditionally served in an old fashioned glass, which predated the cocktail.

€ 10

## Daiquiri

The Daiquiri is simple and sublime, a delicate blend of rum's sweetness with the raw freshness of sugar and lime juice.

€ 10

## Negroni

The Negroni is a Italian cocktail, made of gin, vermouth rosso and campari, topped of with an orange peel. A traditional Negroni is stirred, not shaken, and built over ice.

€ 10

## Capirinha

According to historians, the Caipirinha was invented by landowning farmers in the region of Piracicaba. In the 19th century it was served as a local drink for 'high standard' events and parties as a reflection of the strong sugarcane culture in the region.

€ 10

## Whiskey Sour

The whiskey sour is a delicious cocktail and mixed with whiskey, lemon juice and sugar.

€ 10

## Dry Martini

**Bond—James Bond**—may have enjoyed his Martinis shaken, but the vast majority of bartenders would caution against this maneuver. Stirring a Dry Martini results in a velvety, well-blended tippie. We admit, 'perfect Martini' can sound a bit misleading. In this case, what it means is a Martini that's made with gin and a 1:1 ratio of dry vermouth and sweet vermouth. Might we suggest using 'flawless Martini' for one that's deftly prepared?

€ 11

## Dark Stormy

€ 12

A Dark Stormy is a delicious cocktail made with dark rum and ginger beer. It is served over ice and topped off with a small slice of lime.

## Moscow Mule

€ 12

Moscow Mule was invented in the USA where vodka was not popular at the time. Apparently Moscow was used because of Americans' tendency to associate vodka with Russia and Mule was added to the name because the ginger beer gave a 'kick' of flavour.

## Margarita

€ 12

The margarita is often hailed as the quintessential "Mexican" cocktail, but just like cerveza, the origins of the drink are not definitively Mexican. A story says that Margarita is named after beautiful lady named Margarita Cansino.

## Aviation

€ 10

The Aviation Cocktail is a 2012 independent American drama film directed by David R. Higgins. The plot is about the entangled lives of three World War II veterans living in the Midwestern United States in the 1950s.

## Piña Colada

€ 10

Caribe Hilton is the birth place of the popular tropical drink Piña Colada! Ramón "Monchito" Marrero was the creator of the Piña Colada in 1954, during his time as a bartender at our resort. After three months of experimentation, Mr. Marrero finally settled on the recipe Piña Colada, which he felt captured the true flavors of Puerto Rico. He continued to serve the beverage at the Caribe Hilton for the 35 years following its creation and was rewarded for his efforts in 1978 when Puerto Rico named the cocktail its national drink.

## Amaretto Sour

€ 10

In the 1970s Italian spirits and liqueurs were starting to become fashionable in the States. The Italian community had been trying to introduce their drinks into the country for a while, but it seemed that the bitterness of Italian spirits was not that popular amongst the Americans, who preferred their alcohol on the sweet side.

## Pisco Sour

€ 11

A Pisco Sour is an alcoholic cocktail of Peruvian origin that is typical of the cuisines from Peru and Chile. The drink's name comes from pisco, which is its base liquor, and the cocktail term sour, in reference to sour citrus juice and sweetener components.



Named after the Zingiber Plant, the Zinggreen Frost mocktail was created by Mohammed Hassan, Head Bartender in Hilton Hurgada Plaza. This healthy and refreshing drink, shaken over ice is made with Hope & Glory organic Iced Green Tea (subject to availability), fresh lemon juice, ginger and honey.

€ 7

## COFFEE & SWEETS

### Coffee Lavazza

Coffee	€ 3.5
Ristretto	€ 3.5
Double Ristretto	€ 4.5
Espresso	€ 3.5
Double Espresso	€ 4.5
Espresso Macchiato	€ 4.5
Double Espresso Macchiato	€ 5
Cappuccino	€ 4
Cafe Latte	€ 4
Latte Macchiato	€ 4

### Tea

Tea   Dilmah	€ 3.5
French Mint Tea	€ 4.5
Fresh Ginger Tea	€ 4.5
Hot Chocolate whipped cream	€ 4 + €1

### Sweets

Viennoiserie	€ 5
Lemon meringue and raspberries	€ 7
Tarte Tatin with whipped cream	€ 7
Chocolate   Panna Cotta   Galette	€ 7