



BEACH SHARING PLATES

Oysters 4,95 ea

Served with lemon & mignonette (A:8)

Bread + House Aioli (A:1,5) 4

Shrimp Mediterraneo 15,95

Wild shrimp sautéed in Chablis, garlic, lemon and herbs. Served with grilled sourdough (A:1,5,11,13)

+Fettuccine for a true comfort meal! + 5

Andalusian Chili Calamari 14

Crispy calamari with chili, lemon and garlic gremolata, housemade aioli (A:5,8)

Handmade Meat Empanadas 9

Two handmade empanadas with house salsa bravada (A:1,2,5)

Triple Crispy Beach Fries 6,5

Golden fries, Cajun spice or sea salt, housemade aioli (A:5)



ALL DAY BREAKFAST

FAVORITE

Huevos Rancheros 13,95

Crispy tortillas, chorizo, eggs, guacamole, salsa, pico de gallo (A:1,2,5)

Avocado Toast 9,95

Poached egg, smashed avocado, wild arugula on sourdough (A:1,2)

Fluffy American Pancakes 9,95

Fluffy pancakes with real Canadian maple syrup (A:1,2,5)

Full English Breakfast 12,95

Two fried eggs, bacon, tomato, seared mushrooms, beans and toast (A:1,2,11)

Breakfast Power Bagel 10,95

Toasted bagel with scrambled eggs, cheddar and crispy bacon (A:1,2)
+avocado 2 or smoked salmon 3

Peanut Butter Açai Bowl 11,95

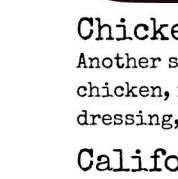
Açai purée, peanut butter, house granola, banana, strawberries and blueberries (A:3,6)

PASTA

Pumpkin Ravioli 16

Handmade ravioli with roasted pumpkin, toasted hazelnuts, sage, arugula and goat cheese (A:1,2,5,6)

FAVORITE



BEACH FAVORITES

Supernachos 16,95

Best in town! Slow-cooked pulled pork, melted cheddar, jalapeños, guacamole, pico de gallo, sour cream, pickled onions (A:5)

Bacon Cheeseburger 16

200g freshly ground local beef, bacon, cheddar, caramelized onions, lettuce, tomato, house aioli on a brioche bun (A:1,5)
+ avocado 2
+ fried egg 2

Sizzling Fajitas 15,95

Chicken served with sautéed peppers & onions, guacamole, pico de gallo, sour cream and warm tortillas. Hot. Fresh. Built by you. (1,5) steak +2 or shrimp +3

Peruvian Ceviche 18

Fresh corvina cured in citrus with cilantro, sweet potato and toasted Peruvian corn (A:7)

Taco Trio 15,95

Corn tortillas, pulled pork carnitas, jalapeños, sour cream, guacamole, pickled onions, pico de gallo (A:5)

Mussels 12

Classic garlic, white wine, lemon, parsley or Thai style: coconut milk, ginger, thai chiles, cilantro, kefir lime leaf; served with artisanal bread (A:1,5,8,11)

Shrimp Elote Street Corn 14

Grilled sweet corn, wild caught shrimp, Andalusian chilis, ricotta, cilantro, aioli, lime, crispy tortillas (A:5,8)

SALADS

FAVORITE

Spanish Local Picanha Steak Salad 17

Seared, feta garlic dressing, wild arugula, cherry tomatoes, gremolata, Andalusian chili (A:5)

Chicken Caesar Salad 15,95

Another superfan favorite! Crispy panko crusted chicken, romaine lettuce, house anchovy Caesar dressing, house croutons (A:1,2,5,7,9)

California Love 15,95

Buttercup lettuce, grilled chicken breast, avocado, sprouts, toasted almonds, champagne vinaigrette (A:6,11)



MEAT

Local Picanha Steak 24

Traditional popular Brazilian flavorful cut of beef, cast iron seared to Med or Med Rare only, feta garlic dressing, gremolata, Andalusian chili with Cajun or salted fries (A:5)

Crispy Chicken Strips 14,95

For kids and BIG kids alike! Panko chicken strips, house spicy aioli or ketchup and mayo, salted fries (A:1,2,5)

BBQ Spare Ribs 25

Local ribs, slow cooked, house bbq sauce, cajun/salted french fries (A:9,11)



FOR THE KIDDOS

Fluffy American Pancakes 9,95

Fluffy pancakes with real Canadian maple syrup (A:1,2,5)

Crispy Chicken Strips 14,95

For kids and BIG kids alike! Panko chicken strips, house spicy aioli or ketchup and mayo, salted fries (A:1,2,5)

Spaghetti 8

White sauce, red sauce or butter - your choice! (A:1)



HOUSEMADE SWEETS

Tiramisu 9

Classic and amazing! Ladyfingers, mascarpone, espresso, rum, kahlua (A:1,2,5)

Olive Oil Sea Salt Brownie 9

Delicious chocolatey goodness!! Topped with vanilla ice cream (A:1,2,5)

American Apple Pie 9

Just like grandma used to make! Warm, vanilla ice cream (A:1,2,5)



SN SIGNATURE COCKTAILS

Frosé de José 10

A Supernatural original using natural rosé wine, frozen strawberries, splash of vodka, touch of lemon - whipped up better than your favorite daiquiri dream!

Supernatural Sangria 8

Natural red or white wine, brandy, fresh oranges, apples, lemons and limes
**Get the whole pitcher 23€!!

Bloody Mary 12

An American (and hangover) classic! Vodka, house tomato juice blend, topped with bacon, pepper and celery (A:9)

Calabrita 12

Tequila, muddled orange, Ancho liquor, peach grappa, Andalusian chili, citrus

Black Dahlia 12

Muddled strawberries and basil, balsamic strawberry shrub, vodka

Ocean Fresh 12

Cucumber, mint, citrus, vodka, aperol, elderflower liquor, prosecco

Spanish Sour 12

Adriatico Liqueur, rye whiskey, egg white, lemon (A:2)

Bowery District 12

Mint, Ginger Liqueur, cognac, cayenne

Agua de Valencia 9

A refreshing classic made with fresh squeezed OJ, cava, gin, vodka
*get the whole pitcher 25€

Tinto de Verano 8

Spanish red natural wine, Fanta limón
*get the whole pitcher! 19€

Classic Cocktails Using Premium Liquors 10

Mojito, Espresso Martini, Passion Martini, Piña Colada, Daiquiri, Margarita, Negroni, Gin-Tonic, Old Fashioned, Cuba Libre, Screwdriver, Martini, Aperol Spritz...any and ALL of the classics!

BEERS ON TAP

Westmall Dubbel Pint 5,9

A rich, red/brown Trappist with hints of malt caramel and ripe banana. A creamy head, smooth mouth, feel with a long dry and complex finish.

Ambar Especial 3 (0,33L) 4,2 (0,5L)

Ambar Export 3,3 (0,33L) 4,5 (0,5L)

Red beer, toasted, delicious, three malts give it flavor, body and personal aroma. Double fermentation period.

Ambar Radler 3,3 (0,33L) 4,5 (0,5L)

BEERS IN THE BOTTLE (.33c1)

Lupulus Brune 5,95

Mahogany red color, dense + creamy foam with a rich bouquet of malty notes, which include caramel, toast, chocolate, enriched by a strong fruity hint of blackberry and plum.

Martin's IPA, 5,95

Aromatic amber to golden IPA with rich bitter, citrus flavours, 5 different hops are added at different stages of the brewing process. Notes of grapefruit, orange, black berries, floral and resinous pine.

Mc CHOUFFE 5,95

Distinctive, complex flavor, notes of caramel, dark fruits + toasted malt. Intense aroma of cherry and raisins

La Chouffe 4,95

Citrus, pleasantly spiced, golden with a taste of hops, the first to come out of Achouffe brewery 40 years ago

Blue Moon 5,95

A Belgian White Belgian-Style Wheat Ale brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma

Corona Extra 4,95

A light and crisp lager with mild malt sweetness, subtle citrus and corn notes, and a slight hop bitterness.

Westmalle Triple 5,95

Complex, fruity aroma, hop nose, sweet, creamy flavor with a bitter touch of fruity flavor

Heineken 4

Brewed using 100% malted grains alongside a selection of choice hops & special yeast strains

Duvel 4,95

Natural subtle bitterness, distinctive hop character. Refermentation in the bottle; delicate effervescence, pure, pleasant sweet taste

Chimay Azul 5,95

Authentic Trappist monks beer, dark, strong character + intense flavor. Aroma of yeast with light floral + sweet tone. Dry flavor, bitter, hoppy finish

Chimay Roja Brune 5,95

Brewed using 100% malted grains alongside a selection of choice hops & special yeast strains

Delirium Tremens 5,95

A Belgian beer with unique flavor + complex aroma, fruity + spicy notes, with a subtle touch of malt + a soft balanced finish

Lefte Blonde Rubia 4,95

A denser beer, creamy foam. Aromatic intensity, spicy clove touches, fruity nuances of ripe fruits, a light background of malt notes. Moderate bitterness, light body, dry finish

Lefte Brune Negra 4,95

A sweet + fruity flavor, notes of caramel, chocolate, raisins. Aroma of toasted malt + has a creamy and persistent foam

St Bernardus Abt 12 5,95

A dark beer, persistent, creamy foam; fruity, floral aromas, notes of coffee, spices, chocolate, balanced, sweet flavors

Ambar 0,0,0, Toasted 3

Zero alcohol, Zero sugar and Zero CO2 (neutral emissions)

NON-ALCOHOLIC BEVERAGES

Supernatural Lemonade 4

Freshly squeezed lemons, house simple syrup, ice

Freshly Squeezed Orange Juice 4

Classic and delicious and full of vitamin C!

Juices 3

Tomato, Apple, Pineapple, or Peach

Nestea Lemon Iced Tea 3

Bitter Kas 3

Tonic 3

TUAWA Water - sparkling or still 3

Soft Drinks 3

Coke, Coke Zero, Fanta Orange, Fanta Lemon, Casera, Aquarius Lemon or Orange

Ambar 0,0,0, Toasted 3

Zero alcohol, Zero sugar and Zero CO2 (neutral emissions)

Mocktails 9

NOgroni, Gin-Tonic, Amaretto Sour, Ocean breeze, NOhijo

COFFEE + TEA

Espresso 1,8

Double Espresso 2,5

Iced Espresso Tonic 3,5

Americano - Hot or iced 2,5

Macchiato (A:5) 1,85

Cappuccino (A:5). 2,5

Cortado (A:5) 1,9

Bombon (A:5) 2

COFFEE with milk (A:5) 2,1

Green Matcha latte (A:5) 3,95

Latte (A:5) 3,5

Iced Latte (A:5) 4

Mocha Latte - hot or iced (A:5) 4

Flat White (double shot) (A:5) 3,2

Tea 3

ALLERGENS

1:Gluten 2:Eggs 3:Peanuts 4:Soy 5:Milk 6:Nuts 7:Fish
8:Molluscs 9:Celery 10:Mustard 11:Lupin
12:Sulfur Dioxide 13:Crustaceans 14:Sesame Seeds
*Besides named allergens dishes may also contain trace amounts of other allergens

Smile, You're at Supernatural!
We love capturing the good vibes, beautiful plates,
and happy faces that make Supernatural so special.
From time to time, we take photos and videos to share
the magic on our social media.
If you'd rather not be featured, no worries at all—just let
our team know. We'll keep the camera pointed elsewhere.