WANDER

ISLAND

ALL DAY MENU

PURE • FOOD • VIEWS • DRINKS • EVENTS

To start & To share

PANZEROTTO & DIPS | €11.00
Mini pizza pockets served with aioli, tomato hummus & tzatziki

PATA NEGRA | €12.50
50g | Finely aged Spanish black-foot Ibérico ham

OESTERS PER STUK | €4.50
Zeeland creuses – choice of:

- **Classic –** red wine vinegar, shallot, and chives
- **Bold –** Bloody Mary style
- **Exotic –** Asian style

BRUSCHETTA'S | €14.00
Four warm bruschettas with tomato, sun-dried tomato, red onion, and a cream of burrata and feta

GAMBA PIL PIL ♥ | €15.00
Served with bread
Sautéed in mildly spicy sambal with chili-garlic oil
→ *An absolute favorite!!!*

BONELESS SPARERIBS | €15.00
New style – tender slow-cooked spareribs in a guava sauce, served with sesame mayonnaise, spring onion, coriander, and wasabi crisps

EGGPLANT | €13.50
Grilled eggplant glazed with hoisin and miso, topped with sliced almonds

GYOZA | €17.50
6 pieces | peking duck gyozas served with crispy chili oil, gochujang mayonnaise, cucumber, and radish

STEAK TARTARE
WITH SMOKED BONE MARROW | €17.50
Classic-style tartare served on a roasted marrow bone with umami and truffle tomatoes

SMOKED EEL UNAGI ♥ | €19.50
Smoked eel glazed with unagi sauce,
served with wasabi nori crisps and spring onion

PEKING DUCK | €17.50
6 pieces warm pancakes
Filled with confit duck leg, cucumber, radish, and spring onion, served with hoisin sauce

CHICKEN TACO | €15.00
3 pieces | soft shell tacos with chicken, guacamole, tomato, and coriander.

(Vegan option available with eggplant)

BEEF TACO | €15.00
3 pieces | soft shell taco's with pulled beef, onion, crème fraîche, and salsa verde

FLAMMKUCHEN | €16.50
Choice of:

- Blue cheese, nuts & pear with crème fraîche, onion, and leek
- Tuna melt with crème fraîche, onion, and leek
- Pulled pork with BBQ sauce, crème fraîche, onion, and leek

Main Courses

MEAT OF THE DAY ♥ | € day price
Chef's choice – our chef selects a special cut daily. Ask our team about today's selection

RIB-EYE STEAK | €32.50
Grilled rib-eye from Dutch Holsteiner beef with chimichurri

MARINATED CHICKEN THIGH | €25.00
Slow-cooked chicken thigh Brazilian-style, served with farofa

CODFISH | €28.50
Caramelized with miso and honey, served with Japanese mushrooms and an artichoke cream

LOBSTER ♥ | € day price
Whole lobster selected from our own homarium
Served with spinach and lobster sauce

WANDER BURGER | €19.50
Black Angus burger Wander-style with lettuce, pickle, tomato, onion, spring onion, cheese, and gochujang mayonnaise

KIMCHI BURGER | €19.50
Kimchi burger Wander-style with lettuce, pickle, tomato, onion, spring onion, cheese, and gochujang mayonnaise.

TRUFFLE PASTA | €24.50
Fresh pasta with truffle and mushrooms

Kids

PASTA BOLOGNESE | €10.50
With tomato sauce & minced meat

MINI DUTCH PANCAKES | €9.50
With butter & powdered sugar

CHICKEN BITES | €10.50
Served with fresh fries

Sides

FRESH FRIES | €6.00
Served with mayonnaise

SWEET POTATO FRIES | €7.50
Served with truffle mayonnaise and Parmesan cheese

SEASONAL SALAD | €6.50
Prepared with changing seasonal ingredients

SEASONAL VEGETABLES | €6.50
Prepared with changing seasonal ingredients

♥ staff favorite
vegetarian

Desserts

WANDER MESS | €10.50
Cinnamon ice cream with stewed pears, crispy meringue, and whipped cream

PUMPKIN TARTE TATIN ♥ | €12.50
Pumpkin, walnuts, maple syrup, and walnut ice cream

TOFFEE PECAN | €8.00
Toffee pecan ice cream cake with meringue

FILO PASTRY WITH BLUE CHEESE | €12.50
Warm filo pastry tart with nuts, fig compote, and honey

LAVA CAKE | €11.50
Warm chocolate cake with chocolate ice cream and chocolate shavings

SCROPPINO | €8.50
Mix of limoncello, vodka, and cava

After Dinner Drinks

ESPRESSO MARTINI | €12.50
Coffee liqueur | espresso | vodka

COFFEE SPECIALS | €9.50
Choice of Irish, Spanish, French, or Italian Coffee

DESSERT WINE | €7.00
Nittnaus Beerenauslese | rich and sweet with beautiful acidity

RATAFIA DE CHAMPAGNE | €7.00
Champenois | light sweet | fresh

WANDER

ISLAND

LUNCH MENU

PURE • FOOD • VIEWS • DRINKS • EVENTS

Lunch

Our lunch menu is available until 15:00.
Our sandwiches are served on freshly baked farmhouse bread.
Gluten-free bread? This is available on request! (+€3.50)

MEDITERRANEAN OMELET | €14.50
With fresh coriander, red onion, arugula, harissa, and a burrata cream

HOMEMADE TUNA | €14.50
Homemade tuna salad with arugula & capers

PHILLY CHEESE ♥ | €17.50
Thinly sliced rib-eye, melted provolone, and chipotle mayonnaise

PINSELLA PATA NEGRA | €14.50
Stone oven-baked pizza bread with aioli, arugula
& finely aged Spanish black-foot Ibérico ham

PINSELLA BURRATA ♥ | €12.50
Stone oven-baked pizza bread with aioli, arugula & burrata

PIZZA BOL | €13.50
With chorizo, provolone, sweet and sour peppers, and chili peppers

Juices

BERRY NICE SMOOTHIE | €6.50
Açai | blueberry | blackcurrant | banana | apple
strawberry | blackberry | hemp protein | baobab

COCO ISLAND SMOOTHIE | €6.50
Passion fruit | coconut | mango
acerola cherries | apple | pineapple

GO GREEN SMOOTHIE | €6.50
Spinach | avocado | apple | broccoli
mango | wheatgrass | barley grass | spirulina

FRESH ORANGE JUICE | €4.75

BIG TOM TOMATO JUICE | €4.75

♥ staff favorite
vegetarian