



ORDER YOUR DISHES IN ROUNDS TO
EXPERIENCE LUCY'S STREET STYLE FOOD.

Taco's

PACIFIC STYLE AL PASTOR	2 Tacos	9,00
Grilled pork shoulder served with guacamole, pickled red onion, salsa verde and pico de piña salsa.		
BARBACOA SHORT-RIBS	2 Tacos	9,00
Guacamole, yoghurt-lime sauce and pico de piña sals		
TINGA DE POLLO	2 Tacos	8,50
Pulled chicken in chipotle sauce served with white cheese, cilantro and pickled red onion		
ACAPULCO SHRIMP	2 Tacos	9,50
Red cabbage, pico de piña salsa and guacamole		
CRISPY FISH TACO	2 Tacos	9,25
Beer battered cod, little gem, yoghurt sauce and fried red onion		
CHILI BEAN TOSTADA (V)	2 Tostadas	7,25
Crispy taco with little gem, beans, spring onions and yoghurt sauce		
CRISPY VEGGIE TACO	2 Tacos	7,25
Crispy fried veggies, red cabbage, wasabi crème & fried onion		
TUNA TOSTADA	2 Tostadas	12,00
Crispy taco with tuna tartar with sweet and sour pickled cucumber, sesame seeds, spring onion and wasabi cream		
TOSTADA CEVICHE PESCADO	2 Tacos	9,50
Crispy taco with marinated raw fish, cucumber and salsa.		

EXTRA SALSA	1,50
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**HOU JE NIET VAN KORIANDER GEEF DAT
EVEN AAN BIJ DE CREW!**

Quesadillas

QUESADILLAS	2 QUESADILLAS	7,00
Cheddar, white cheese, jalapeño, pickled red onion and salsa Mexicana		
QUESADILLAS AL PASTOR	2 QUESADILLAS	8,25
Cheddar, white cheese, Al Pastor, jalapeño, pickled red onion and guacamole		
QUESADILLAS EXTRA VEGGIE	2 QUESADILLAS	7,50
Cheddar, white cheese, jalapeño, black bean salsa, bell pepper, pickled red onion and salsa Mexicana		

Taco's to Share

Tired of making hard life choices? Let our Chef decide what's for dinner.

VEGA PLATTER (V) For animal lovers #Vegan is also possible	26,00
2 tostadas, 2 tacos, 2 corn en nachos	
MEAT PLATTER I only want carnitas no veggies included!	33,50
2 quesadillas al pastor, 4 tacos en Lucy Lou style Nachos	
PLATTER MIXTO We like it all!	32,00
2 tostadas, 2 quesadillas, 2 tacos, en Lucy Lou Style Nachos	

**DON'T LIKE CORIANDER?
PASS IT ON TO THE CREW!**

Ceviche

PESCADO	9,50
Thinly sliced raw white fish fillet, marinated in tiger milk, sweet and sour pickled cucumber, red bell pepper, cilantro and red onion	
COCTEL DE CAMARÓNE	10,00
Shrimp marinated in lime & tomato juice served with pico de gallo salsa and chili & cracker	

Sides

Eat me! Share me! Love me!

CLASSIC CORN	3,75
Grilled corn on the cob with butter and salt	
LUCY'S VEGGIES	5,00
Bean salsa, little gem, corn and Mexican spices	
CHEESY JALAPEÑOS	5,00
Deep-fried jalapeños stuffed with cheese and served with chili sauce	

Nachos

TRIPLE SALSA	6,50
Nachos with guacamole, pico de gallo salsa & bean salsa	
CLASSIC	7,25
Nachos served with melted cheese and topped with home-made guacamole, crème fraîche, black bean salsa, pickled red onion and pico de gallo salsa	
LUCY LOU STYLE	9,00
Nachos served with melted cheese topped with Al Pastor, home-made guacamole, crème fraîche, black bean salsa, pickled red onion and pico de gallo salsa	

Potato

CHILLI CHEESE FRIES	5,25
Potato fries with cheddar, salsa Mexicana and pickled red onion	
LUCY LOU STYLE CHILLI CHEESE FRIES	8,50
Sweet potato fries with cheddar, salsa Mexicana, Al Pastor and pickled red onion	
SWEET POTATO FRIES	4,25
Served with chipotle mayonnaise	
POTATO FRIES	3,75
Served with chipotle mayonnaise	

**WANT TO SPICE UP YOUR FOOD
CHECK OUT OUR HOT SAUCE WALL**

Sweets

CAKE	
LUCY'S EVER-CHANGING CAKE	5,50
CHURROS	
CLASSIC	5,00
With cinnamon sugar	
LUCY LOU STYLE	7,00
With white chocolate, vanilla ice cream and Oreo crunch	
CARAMEL	7,00
With cinnamon ice cream, caramel and cookie crumbles	



Cocktails

MARGARITA'S

I wonder if there is a margarita somewhere thinking about me too.

FROZEN MARGARITA 8,25
Ask our staff about the flavour

CLASSIC MARGARITA 8,50
Corralejo blanco – triple sec – lime – salt

SMOKEY ELDERFLOWER MARGARITA 9,50
Nuestra Soledad Ejutla – Lime – triple sec – lemon – lime – salt – elderflower

ESPRESSO MARGARITA 8,00
Tekali liquor Café – vanilla syrup - Espresso

SPECIALS

TROPICAL LUCY 9,50
Corralejo reposado – lime – triple sec – vanilla syrup – coconut syrup – pineapple soda

BLOODY MEXICAN MARY 8,50
Corralejo añejo – Lime – Big Toms tomato juice – Green Jalapeño Tabasco

BASIL PALOMA 8,50
Corralejo añejo – grapefruit soda – lime – simple syrup – basil

MEXICAN MULE 8,50
Nuestra Soledad Ejutla – lime – ginger beer – passionfruit

MEXICAN BULLDOG 9,75
Corralejo blanco – triple sec – lime – Corona Extra

MARGARITA MOCKTAIL 7,00
Let us make you a great 0,0% cocktail

LUCY'S COCKTAIL VAN DE MAAND ask for the price
Our ever-changing monthly cocktail

Wines

WIT

GORGORITO VERDEJO RUEDA 3,75 18,75
SOEK DIE GELUK CHARDONNAY 3,75 18,75

ROOD

SOEK MERLOT/CAB SAUVIGNON 3,75 18,75
AUTAN SYRAH 3,75 18,75

Cervezas

DRAFT

KORNUIT PILSNER VAASJE 3,00
KORNUIT PILSNER HALVE LITER 6,00
GROLSCH WEIZEN 4,75
IJ IPA 4,75
SEASONAL BEER Ask our staff about the price

BOTTLED

Mexican

PACIFICO CLARA 4,75
CORONA EXTRA 4,50
MODELO ESPECIAL 5,50
MODELO NEGRA 5,50

Other beers

GROLSCH PILS BEUGEL 4,25
VEDETT EXTRA BLOND 4,00
VEDETT EXTRA WHITE 4,00
'T IJ WIT 6,15
BRUTUS AMBER 6,25
SAN MIGUEL 0.0 5,25

Spirits

RUM

DIPLOMATICO PLANAS – white rum 4,00
DIPLOMATICO MANTUANO – brown rum 4,00
RON DE JEREMY SPICED 4,00
EL DORADO 12 YR 6,00
EL DORADO 15 YR 8,50

COGNAC

LEYRAT VSOP RESERVE 6,50

GIN&TONIC

DUTCH COURAGE 8,00
Fentimans Tonic – lime

V2C 8,50
Fever Tree Indian Tonic – ginger – lemon

COPPER HEAD 9,50
Fever Tree mediterranean tonic – orange

VODKA

KETEL ONE VODKA 4,00

LIKEUR

ANCHO REYES CHILE LIQUOR 6,50
TEKALI LIQUOR ALMOND 4,25
TEKALI LIQUOR CAFE 4,25

Sodas

OLD JAMAICA GINGER BEER 3,25
JARRITOS PINEAPPLE SODA 4,00
TING GRAPEFRUIT SODA 3,75
COCA COLA 2,75
COCA COLA LARGE 4,00
COCA COLA LIGHT 2,75
COCA COLA ZERO 2,75
FINLEY BITTER LEMON 2,75
FINLEY TONIC 3,00
FINLEY GINGER ALE 3,00
FUZE ICE TEA 2,75
FUZE ICE TEA GREEN 3,00
RIVELLA 3,00
FANTA ORANGE 2,75
SPRITE LIME 2,75
APPELSAP APPELAERE 3,50
CHAUDFONTAINE ROOD (SPARKLING) 2,75
CHAUDFONTAINE BLAUW (STILL) 2,75



Mexican Hot Stuff



LUNGO 2,75
ESPRESSO 2,75
DOPPIO 4,00
LATTE 3,50
CAPPUCCINO 3,50
LATTE MACCHIATO 3,50
CORTADO 2,90
TEA 3,00