TIKI DRINKS

MAI TAI VAVOOM 10.00
Bacardi Carta Blanca, Carta Oro & Oakheart Spiced; orgeat; lime, orange & pineapple juice; Myers's Dark Rum & grenadine

VAVOOM PASSION 10.00
Bacardi Carta Blanca, Carta Oro & Oakheart Spiced; passion fruit syrup; orgeat; lime, orange & pineapple juice; Myers's Dark Rum & grenadine

AMAH HULA 10.50
Bacardi Ocho (8 yrs); ginger juice; honey water; lime & pineapple juice

TRADER VIC'S ORIGINAL MAI TAI 9.50
Mount Gay Eclipse Rum & Myers's Dark Rum; Orange Curaçao; orgeat; lime juice & sugar syrup

ZOMBIE *Limited to 2 per person* 13.50
Bacardi Añejo Cuatro; Appleton Signature Blend Rum; Plantation O.F.T.D. overproof rum; cinnamon syrup; lime & grapefruit juice; grenadine; angostura & absente bitters

more RUM

CUBA LIBRE 8.50
Bacardi Carta Oro; lime & cola

BAHIA 8.50
Bacardi Carta Blanca; coco syrup & pineapple juice

MOJITO 8.50
Bacardi Carta Blanca; fresh mint; lime juice; sugar syrup & soda

FRUIT MOJITO 8.80
Bacardi Carta Blanca; fresh mint; lime juice; sugar syrup; soda; choose your flavor: strawberry - raspberry - all berry - mango or passion fruit purée

SPICED MOJITO 8.50
Bacardi Oakheart Spiced; fresh mint; lime juice; sugar syrup & soda

PINEAPPLE MOJITO 9.50
Plantation Pineapple Rum; Licor 43; fresh mint; lime & pineapple juice

DARK 'N' STORMY 9.00
Gosling's Black Seal Rum; lime juice; sugar syrup & ginger beer

PLANTER'S PUNCH 9.50
Appleton Signature Blend Rum; pineapple, orange & lime juice; grenadine

BAHAMA MAMA 10.50
Pusser's Gunpowder Proof Navy Rum; Bacardi Ocho (8yrs); Malibu Rum; orange & pineapple juice; angostura

PAINKILLER 9.50
Appleton Signature Blend Rum; pineapple & orange juice; coco syrup

RUM RUNNER 10.50
Pusser's Gunpowder Proof Navy Rum; crème de mûre; crème de banane; pineapple & lime juice; grenadine

JUNE BUG 9.50
Malibu Rum; melon liqueur; crème de banane; pineapple & lime juice

RUM BARREL 10.50
Myers's Dark Rum; Plantation O.F.T.D. overproof Rum; orange, pineapple & lime juice; passion fruit purée & sugar syrup

TILTED CLOVE 12.50
Bacardi Carta Blanca; Angostura Dark Rum 7 yrs; orgeat; creole shrubb; pimento dram; orange & lemon juice

JUNGLE BIRD 9.50
Gosling's Black Seal Rum; Campari; pineapple & lime juice; sugar syrup

HURRICANE 9.80
Myers's Dark Rum; passion fruit syrup; lemon juice

CHIEF LAPU LAPU 10.00
Bacardi Carta Blanca & Myers's Dark Rum; orange & lemon juice; sugar & passion fruit syrup

DAIQUIRIS

DAIQUIRI from 8.50
Choose your Rum; lime juice & sugar syrup

FROZEN FRUIT DAIQUIRI 9.50
Bacardi Carta Blanca; lime juice; sugar syrup choose your flavor: strawberry - raspberry - all berry - mango or passion fruit purée

THREE BERRY DAIQUIRI 10.00
Mount Gay Rum; strawberry, blackberry & raspberry purée & liqueur; lemon juice & sugar syrup

HEMINGWAY DAIQUIRI 9.00
Bacardi Carta Blanca; Maraschino liqueur; lime & grapefruit juice; sugar syrup

CREOLE DAIQUIRI 9.00
Angostura Dark Rum 7 yrs; creole shrubb; pimento dram; lime juice; sugar syrup

TWO RUM DAIQUIRI from 8.50
Choose your rum; lime juice & sugar syrup

CARLITO'S CABINET

In Carlito's Cabinet there's an ever-changing stock of specialty rums selected for you.
Ask our staff

GIN

NEGRONI 9.00
Gin; Campari & Martini Riserva Rubino

BRAMBLE 8.50
Gin; lemon juice; sugar syrup & crème de mûre

SINGAPORE SLING 9.50
Gin; lemon juice; sugar syrup; cherry liqueur; angostura & soda

GIN SOUR from 8.50
Choose your Gin; lime juice & sugar syrup

GIN FIZZ 8.50
Old Tom Gin; lemon juice & sugar syrup; soda water

MARTINI from 8.50
Choose your Gin; dry vermouth

even more RUM

JERRY'S MULE 9.00
Sailor Jerry Spiced Rum; lime juice & ginger beer

MANGO RUM COOLER 9.00
Bacardi Carta Blanca; mango purée; apple & lemon juice

SPICED PEAR 8.80
Sailor Jerry Spiced Rum; Xanté liqueur; lime & pear juice; sugar syrup

CAPT'N MIKE'S WENCH 9.50
Sailor Jerry Spiced Rum; Malibu Rum; Myers's Dark Rum; lime juice; vanilla syrup; angostura; cola & nutmeg

ANGRY INDIAN 9.00
Ron Miel Indias; Plantation O.F.T.D. overproof Rum & lime juice

RUM SOUR from 8.50
Choose your Rum; lime juice & sugar syrup

KIWI BLUES 9.50
Bacardi Carta Blanca; fresh kiwi; Blue Curaçao; Rosé's lime; lime juice & sugar syrup

VODKA

COSMOPOLITAN 9.00
Vodka; triple sec; lime & cranberry juice

RASPBERRY COLLINS 9.00
Raspberry Vodka; lemon juice; sugar syrup; raspberry purée; raspberry liqueur & soda

PORN STAR MARTINI 8.50
Vanilla Vodka; passion fruit purée & syrup; lime & vanilla syrup

CREAM SODA 9.00
Vanilla Vodka; Bacardi Carta Blanca; Licor 43 & sprite

MELON BALL 8.50
Vodka; Midori liqueur; orange, pineapple & lime juice; sugar syrup

STRAWBERRY DELIGHT 10.00
Vodka; banana liqueur; mango purée; lime & strawberry juice; sugar syrup

MOSCOW MULE 9.20
Vodka; lime juice & ginger beer

CAIPIROSKA 8.50
Vodka; lime parts & sugar syrup

BLACK RUSSIAN 8.50
Vodka; Kahlua

WHITE RUSSIAN 8.80
Vodka; Kahlua; half and half & nutmeg

COCKTAIL OF THE MONTH

Ask our bar staff

VAVOOM SOUVENIR TIKI MUGS €10,- EACH

If you want to drink any of our Tiki Drinks from our mugs, but don't want to buy, we ask for a €10,- deposit

BOURBON

THE BOULEVARDIER from 9.00
Choose your Bourbon; Martini Rubino Especiale; Campari

WHISKEY SOUR from 8.50
Choose your Bourbon; lime juice & sugar syrup

OLD FASHIONED from 9.00
Choose your Bourbon; angostura bitters & sugar syrup

MANHATTAN from 8.50
Choose your Bourbon; Martini Rubino Especiale & angostura bitters

MARGARITAS

MARGARITA 9.00
Tequila; triple sec & lime juice

FROZEN LIME MARGARITA 9.00
Tequila; triple sec & Rose's lime

TOP SHELF "RITA" 14.50
Patron Añejo Tequila; Cointreau; Grand Marnier; orange & lime juice; sugar syrup; cinnamon rim

NoMEZCALCULATION 14.50
Illegal Mezcal; orgeat; orange, grapefruit & lime juice; sugar syrup

VARIOUS

TEQUILA SUNRISE 9.00
Tequila; orange juice & grenadine

CAIPIRINHA 8.50
Cachaça; lime parts & sugar syrup

AMARETTO SOUR 8.50
Amaretto; lemon juice & angostura

LONG ISLAND ICE TEA 10.50
Rum; Vodka; Gin; Tequilla Silver; triple sec; lime juice & cola

NO HANGOVERS

NOJITO 5.00
Fresh mint; lime juice & ginger ale

FRUIT NOJITO 5.30
Fresh mint; lime juice; ginger ale; choose your flavor: strawberry - raspberry - mango or passion fruit purée

VIRGIN BAHIA 5.50
Coco syrup & pineapple juice

MONEYPENNY 6.00
Raspberry & passion fruit purée; apple & orange juice

'HUGOOTJE' 5.00
Soda; cranberry juice & lime

HULA HOOP 6.00
A frozen blend of mango & passion fruit purée; apple juice with a hint of ginger

ARNOLD PALMER 5.00
A refreshing drink of homemade lemonade with non sparkling iced tea

FAKER'S MARK 5.50
A "bitter sweet symphony" of Crodino; vanilla syrup & Chai tea

EL IMPOSTOR 5.50
If you like "Margaritas" this is for you. Served frozen Honey water; lime & grapefruit juice; triple sec syrup; & orgeat. All gain no pain

A TIKI LIFE, A GOOD LIFE

When you step into a Tiki bar you're entering a world of escapism. A paradise island where you can feel the ocean breeze through your half opened Aloha shirt.

One of the earliest and best-known Tiki bars was named "Don the Beachcomber" and was created in Hollywood in 1934 by Ernest Raymond Beaumont Gantt (aka "Donn Beach"). An adventurer who made some money bootlegging rum during Prohibition and sailed the Polynesian seas, brought home his impressions and decorated his bar in a tropical vein. Donn Beach was the first to mix flavored syrups and fresh fruit juices with rum.

Another famous bar was "Trader Vic's" created by Victor "Trader Vic" Bergeron in Oakland, California. The Mai Tai is considered to be the quintessential Tiki cocktail and was concocted at the original Trader Vic's in 1944. Legend has it the "Trader" created it one afternoon for some friends who were visiting from Tahiti. One of them tasted it and cried out: "Maita'i roa ae!" ("Out of this world! The best"). The Mai Tai was also prominently featured in the Elvis Presley film "Blue Hawaii".

VaVoom Tiki Room, the first and only Tiki bar in The Hague, Holland, is a good place to loosen up, leave the world outside and let the rum wash the worries away. In the 50's and 60's Americans escaped from the Cold War to seek some paradise in Tiki Bars. Modern days call for a different kind of escapism. With social media being what it is, we can gratefully escape from our digital drains in the tropical breeze of tiki culture.