

All day breakfast

YOGHURT WITH GRANOLA	6.5
moma yoghurt, fresh fruit, house made granola	
GREEN COCONUT BOWL	9.7
smooth mix of banana, spinach, avocado, passionfruit, coconutmilk, c&c buckini, fresh fruit - <i>vegan, gluten free</i>	
SUNSHINE REGGAE BOWL	9.5
your very own bowl of sunshine. tropical fruits with whole almonds blended smoothly with passionfruit and coconut cream. served with fresh fruit and cc buckini - <i>vegan, gluten free</i>	
SCRAMBLED EGGS AVO	10.5
wholegrain bread, creamy eggs, miso butter, feta, taggia olives & smashed avo	
DOLCE VITA FRENCH TOAST	10.5
buttery brioche, salted coconut caramel, fresh fruit, amaretto cream & almonds	
COCONUT PANCAKES	9.5
almond/buckwheat banana pancakes silky coconut cream, blueberry compote, toasted coconut & maple syrup - <i>gluten free, lactose free</i>	

Food.

12.00 - 20.00 // Bites

NACHOS	13.5
el jefe nacho chips, pico de gallo, jalapeños, cheese. served with our cream 'n chives, avo & el jefe hot sauce - <i>vegan option</i>	
TERIYAKI PRAWN BAO	11.5
two fluffy steamed bao buns filled with chili lime marinated prawns, pickled cucumber, crispy onions, gochujang mayo, and our home-made teriyaki sauce	
SWEET POTATO GYOZA	10.5
5 of our signature gyozas filled with sweet potato, ginger, chili, coriander, and red onion. Served with citrus sesame dipping sauce - <i>vegan</i>	
FINGER LICKING STICKY SPARE RIBS	11.9
Our sticky pork spare ribs glazed with home-made rum and maple bbq glaze topped with toasted sesame seeds, chili, and spring onion. - <i>gluten free</i>	

12.00 - 20.00 // Lunch

PUMPKIN SALAD	11.9
a blend of quinoa, bulghur and farro with roasted pumpkin, rocket, fennel, mint, parsley and cranberries. served with a zingy honey lime harissa dressing, hummus and topped with dukkah - <i>can be made gluten free</i>	
CC BURGER ROYALE	12.5
gem lettuce, black angus beef patty, cheddar cheese, pickled onion and cucumber, sour cream, and chive. served on a brioche bun with a side of crisps	
NO DIGGITY VEGAN DOG	10.8
vegan hot dog, house-made carrot kimchi, chili lime mayo, cucumber, pickled onion, coriander & crispy onion - <i>vegan</i>	
ADD SOMETHING EXTRA	
- bacon	3.5
- avo	3.0

Sweets

croissant	2.0
croissant with jam	3.0
almond croissant	4.0
bananabread	4.5
<i>gluten free, lactose free</i>	
coconut macaroon	2.8
<i>gluten free, lactose free</i>	
salted caramel brownie	3.0
<i>gluten free, vegan</i>	
energy ball	1.0
<i>vegan, gluten free</i>	

take a cheeky peek in our pastry box or ask staff about our special pastries



*let us know if you have any allergies or special wishes, our staff will advise you

*we do not accept cash payments for hygienic reasons

*everything on this menu is available for take away

*please scan this qr-code for covid-19 registration



COFFEE

espresso	2.8
espresso macchiato	2.9
cortado	2.9
americano	2.9
flat white	3.7
cappuccino	3.2
cappuccino xl	3.9
latte	3.4
latte double shot	3.9
extra shot espresso	0.6

choose your espresso coffee beans:

house blend - brazil, colombia, bali	0.0
natural coffee - bali	0.0
decaf - colombia	0.0

choose your milk:

moma milk, coconut milk, oat milk	0.0
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FILTER

v60	4.5
aeropress	4.5
chemex	6.5

choose your filter coffee beans:

colombia, bali, ethiopia	0.0
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Did you know we roast our own coffee?*

HOT

hot choco	3.6
haldi doodh 'golden milk'	3.8
turmeric, ginger, cinnamon, black pepper & coconut milk	

COLD

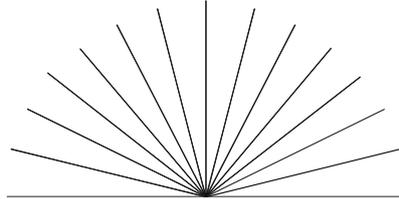
coconut coffee	4.0
double espresso shot, coconut milk, agave & ice	
cold brew black	4.5
cold brew blond (with milk)	4.5

TEA

breakfast	3.0
green jasmine	3.0
white paradise	3.0
african rooibos	3.0
chuyegi green	3.0
chamomile delight	3.0
fresh mint	3.1
fresh ginger & orange	3.1

SODA

coca cola / coca cola zero	2.5
mineral water 25cl	2.7
mineral water 75cl	5.7
sparkling water 25cl	2.7
sparkling water 75cl	5.7
butcha kombucha	4.6
- ginger & lime	
- blood orange	



SMOOTHIES

raspberry morning	6.3
raspberry, banana, coconut milk & granola	
mango lassi	6.1
mango, yoghurt, mint, honey & orange blossom	
gorilla loco	6.2
blueberry, banana, coconut milk & flax seeds	

HOME MADE COOLERS

forest fruit ice tea	4.0
cold berry infused black tea, lime, mint & ice	
lime leaf lemonade	4.0
thai lime leaf syrup, fresh red pepper & mint	
lemon squash	3.9
lemon, mint, agave & ice	
orange squash	4.0
orange, orange blossom, agave & ice	

JUICES

ginger & lime shot	2.6
harry nilsson	5.9
whole fresh coconut	
fresh o.j.	4.2
orange juice squeezed on the spot	
orange sun	4.9
fresh o.j., ginger & lemon	
big apple	4.0
fresh apple juice	
bruce	5.7
apple, spinach, celery, cucumber, lime & ginger	
royal apple	4.9
apple, carrot, ginger & lime	

Drinks.

BEERS DRAFT

heineken 25cl	3.0
dodo	3.9

our own amber ale made in
collaboration with oedipus

OEDIPUS BEERS BOTTLES

pilsner - lager	4.9
swingers - lemon gose	5.0
pais tropical - solar session ipa	5.0
strip - white	5.0
gaia - ipa	5.2
thai thai - spicy triple	5.2
heineken 0.0 - 100% alcohol free	3.0

WINES

cava - sparkling	6.5
chardonnay - white	4.25
sauvignon blanc - white	4.5
tempranillo - red	4.25
rosé	4.75



BOOZE

mimosa	6.5
cava & fresh o.j.	
boozy bali	8.0
pandan liqueur & coconut milk	
cold brew libre	9.0
havana club rum, cola, cold brew & lime	
bloody mary	11.0
vodka & tomato juice	
espresso martini	10.0
vodka, kahlua & espresso	
drunk mr. nilsson	10.2
fresh coconut with a shot of havana club rum	
classic gin & tonic	10.0

BOOZY VODKA COOLERS

forest fruit ice tea	8.5
lime leaf lemonade	8.5
lemon squash	8.5
orange squash	8.5

*Our roaster can be seen in full swing in our cafe. We developed unique blends and amazing tastes for our house blend, single-origin espressos, and pour-over coffees. Liked it so much you want to drink it at home?

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www.

coffeecoconuts
info@ctamsterdam.nl
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