



MENU

menu

MENU

COFFEE - FOOD - COCKTAILS

NO CASH PLEASE - CARD PAYMENT ONLY

Aloha,

Welcome to your ultimate gateway from reality, a peaceful island where freedom is the code word, where time does not exist and where all you have to do is be yourself.

Right in the buzz of the city, in a former cinema built in the roaring 20s, Coffee & Coconuts is an all-day cafe where the sunsets are endless.

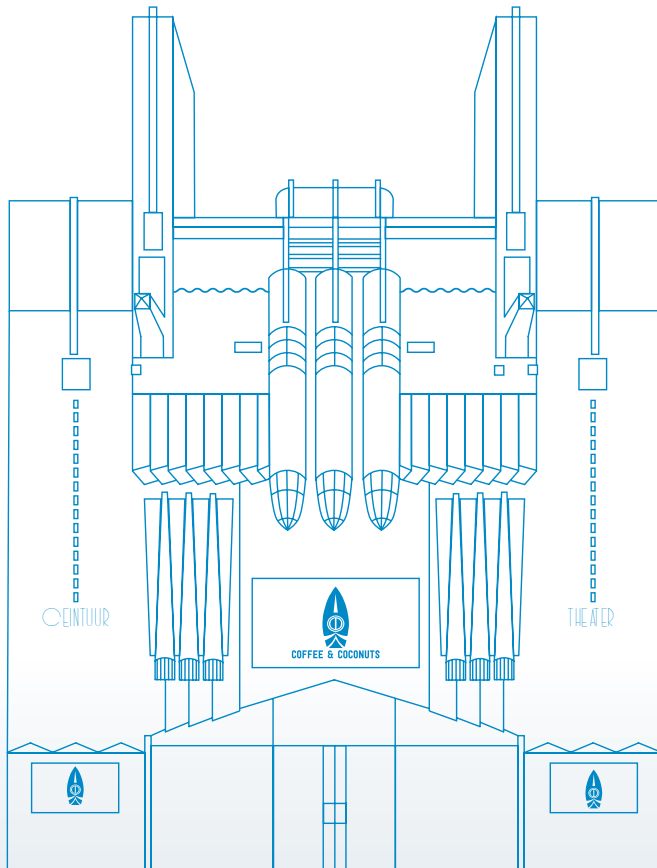
And where it doesn't matter the season; here it's always a summertime state of mind.

It's a cafe where you can feel free, make spontaneous choices and do what feels good.

As you step inside or sit outside, we want you to feel at home, just like we do. This is why as a family, not only as a team, we passionately roast your coffee in-house, freshly squeeze your O.J. every morning, brew your coffee the way you like it, lovingly cook your food and thoughtfully bake your pastries.

Please inform our staff about any allergy requests you may have.

Coffee & Coconuts is your tropical home away from home, where there is nothing else left for you to do than sit back, relax and be free.



COFFEE

ESPRESSO BASED DRINKS

ALL OUR COFFEE IS ROASTED IN-HOUSE

Espresso	3,2
Espresso Macchiato	3,5
Cortado	3,5
Flat White	4,2
Cappuccino	3,7
Big Cappuccino	4,4
Latte	3,9
Latte Double	4,4
Americano	3,5
Extra Shot of Espresso	0,6

Buy a bag of coffee for at home

Choose your free milk:

MOMA full-fat milk
Coconut milk
Oat milk

POUR-OVER COFFEE

Chemex	8,5
Aeropress	5,0
Hario V60	5,0

Choose your filter beans:

Ask our waiters for their recommendations

COLD COFFEE

Coconut Coffee 6,0
Double espresso shot, coconut milk, agave and ice, all blended

COLD BREW 4,5
Deep roasted coffee cold brewed for 24 hours, black or blond (choose your milk)

HOT DRINKS

Hot Choco 4,5
Homemade hot chocolate with your favorite milk! add whipped cream (+ 0,5) or our special amaretto cream (+ 0,8)

Golden Milk 'Haldi Doodh' 5,0
Our secret mix of spices with coconut milk

Winter warmer 6,0
Our homemade hot chocolate mixed with our golden milk spices and a double shot of espresso topped with amaretto cream. make it drunk + 5,0

Mulled Gin 11,5
Warm up your hands and your heart with our spiced apple and gin special

TEA

LEAVES 3,7

ORGANIC DRIED LEAVES, HERBS AND FLOWERS. UNIQUE NATURAL BLENDS WITH NO ARTIFICIAL ADDITIONS

Dutch Breakfast Tea
A full-bodied blend of organic Keemun tea from China

Green Jasmine
1,000 Years old Chinese tradition; a powerful, floral and sweet sensation

White Paradise
Exclusive blend of white tea, sweet taste of lychee, rose leaves and lemongrass

African Rooibos
Pure rooibos from South Africa with a mild yet full flavor. This caffeine-free tea is rich in vitamins and minerals

Chamomile
Pure organic dried chamomile flowers for inner peace

FRESH HERBS 4,0

REFRESHING & EMPOWERING

Fresh Mint
Fresh Ginger & Orange
Fresh Sage
Sage, ginger and white pepper; a real immune system booster

COCONUTS & JUICES



FRESH AND FRUITY

FRESHLY JUICED,
SQUEEZED, BLENDED
AND POURED BY OUR
FRUITY JUICERS

Ginger & Lime Shot	3,5	Beet it	6,8
		Beetroot, apple, celery, ginger and lemon juice	
The Harry Nilsson	7,5	Mango Lassi	7,4
Whole fresh young coconut with lime on the side make it drunk + 5,0		Mango, yoghurt, mint, honey, orange blossom and a dash of masala magic	
Fresh O.J.	5,5	Gorilla Loco	6,8
Freshly squeezed oranges		Blueberries, coconut milk, cacao, flax seeds, and banana shot of espresso + 0,6	
Orange Sun	6,0	King Kelapa	6,7
Freshly squeezed oranges with lemon and ginger juice		Fresh coconut water, pineapple, lime and ice make it drunk + 5,0	
Just Apple	4,7		
Pure delicious Dutch apples			
Royal Apple	5,9		
Apple, carrot, ginger and lime juice			

HOMEMADE LEMONADE & JUICES

HOMEMADE COOLERS

Rise & Shine	6,9	CC's Red Berry Ice-tea	5,5
Banana, kale, oat milk, dates, almonds and golden milk spices		Mixed berries infused black tea with lime juice and mint, served over ice	
Bruce	6,7	CC's Ginger Lime Ice-tea	5,5
Kale, cucumber, celery, apple, ginger and lime juice		Fresh ginger infused rooibos tea with lime juice and honey, served over ice	
100% Celery	5,7	Lemon Squash	5,5
Fresh celery juiced on the spot		Lemon juice, mint, agave, ice and a dash of palm sugar	
		Lime Leaf Lemonade	5,5
		Thai lime leaf syrup, fresh red pepper, orange, lime and mint	

SODAS

Coca Cola, Coca Cola Zero	3,5
Butcha Kombucha	5,5
- Ginger & lime leaf	
- Blood orange & bergamot	
Marie-Stella-Maris 0,25L	3,0
Still or sparkling	
Marie-Stella-Maris 0,70L	6,0
Still or sparkling	

BOOZY COOLERS

We found out that our homemade coolers are perfect with a shot of vodka, rum or gin in them. So you can go from an ordinary brunch to a boozy one.
make it boozy + 5,0

WINES

COCKTAILS

WHITE

Chardonnay - Chile 4,9
100% Chardonnay; juicy, tropical, light creamy with notes of citrus 26

Sauvignon Blanc - France 6,0
A fresh and dry Sauvignon with earthy notes and a hint of citrus 32

Pinot Grigio - Italy 5,0
An elegant Pinot Grigio with notes of apple, pear and nuts 27

SPARKLING

Cava Brut - Spain 6,5
A dry Cava Brut with a fine mousse and a minerally flavor 36,0

RED

Tempranillo - Spain 4,9
100% Tempranillo; smooth, soft and fruity 26

Carmenere - Chile 6,0
A full-bodied, Carmenere with notes of coffee, chocolate and herbs 32

Drunk Mr. Nilsson 12,5
Fresh coconut with a shot of rum

Mimosa 9
The all-day winner; cava and fresh O.J.

Espresso Martini 11,5
Vodka, Kahlua, an in-house roasted espresso and star anise

Boozy Brew 11,5
The Espresso Martini's tropical brother.

Bloody Mary 11,0
Spicy tomato juice, vodka, lime juice, celery and a fresh red pepper

Piña Colada 12,5
Brown rum, coconut milk, pineapple and lime juice

Spicy Lime Leaf GT 11,5
CC's lime leaf syrup, gin, tonic and red pepper

Mulled Gin 11,5
Warm up your hands and your heart with our spiced apple and gin special

BEERS & BITES

BOTTLES

Oedipus - Pilsner - 5% 5,2

Winner of the Dutch Beer Challenge 2019. It's a beer that goes down real easy. For drinking, not overthinking

Polyamorie - Sour Pale Ale - 5% 5,5

This sour pale ale is infused with mango and hops for tropical fruit flavours

Dodo - Amber Ale - 5% 5,2

CC's own house brew. In this cool collaboration, a unique beer was developed. Refreshing with a hoppy character

TO SHARE

Mannenliefde 75 cl - Saison - 6% Oedipus' very first brew 12,5

A 6% Saison – which, at the time, was not a very common style. Beer is for everyone, and this one is made with love and lemongrass. Open up!

Gaia - IPA - 7% 5,7

An IPA that is full of hops given to us by mother nature. The flavour is characterised by the delicious hop aromas of grapefruit, peach, pine and resin. The subtle bitterness gives balance to the fruity aromas

Thai Thai - Triple - 8% 5,7

With galanga root, orange peel, cilantro seeds, lemongrass and chili peppers. A Thai spice dish in a beer bottle

Madeleine - Bock - 6% 5,7

This beer has notes of malt, toast, subtle caramel and chocolate. With subtle dry hopping we added spicy and herbal notes to the beer. A complex beer that is surprisingly easily drinkable. Seasonal, available until we run out

DRAFTS

Dodo - Amber Ale - 5% 4,7

CC's own house brew. In this cool collaboration, a unique beer was developed. Refreshing with a hoppy character

Heineken - Lager - 0,25 cl 5% 3,7

A refreshing lager brewed by Heineken

LOW IN ALCOHOL

Do-Ri-N-Ku - Citrus Beer - 0,5% 5,2

Do-Ri-N-Ku is a low alcohol sour beer with citrus peel. Light, refreshing and natural

Heineken 0.0 - Alcohol-Free 3,5

The taste of a real Heineken but then 100% alcohol-free

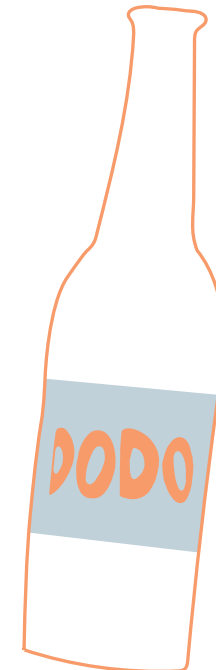
BITES

Nachos 14,5

El Jefe tortilla chips, pico de gallo, jalapeños and cheese. Served with cream 'n chives, avo and El Jefe hot sauce

Dips 13,5

Trio of dips, beet hummus, avocado, sour cream and chives, served with warm bread, pickled cauliflower, roasted fennel, olives



BREAKFAST

ALL DAY

From 08.00 until close

Fresh Croissant add jam + 1,0	2,7	Coconut Pancakes** Almond & buckwheat flour, banana, silky coconut cream, berry compote, toasted coconut and maple syrup	12,5
Downtown Croissant* Toasted croissant with cheddar, maple glazed bacon and seeded mustard	4,7	Moroccan Veggie Wrap Salad, spinach, beet hummus, roasted pumpkin, aubergine, turmeric roasted cauliflower, pickled cabbage, sesame sauce add feta + 2,0	11,5
French Toast* Fluffy French toast, salted coconut caramel, fresh fruit, toasted almonds and non- alcoholic amaretto cream	12,5	Scrambled Eggs Avo Our all-time classic! Served on two slices of Mama bread, with miso paste, crumbled feta cheese, taggia olives, avo puree and cress	13,5
Full CC* Scrambled eggs, smashed avocado, French toast, CC's granola, MOMA yoghurt and fresh fruit	16,5	Add some extras: + Bacon 5,2 + Pulled chipotle chicken 5,0 + Avo puree 4,5 + Beet hummus 4,0	
Blueberry Smoothie Bowl Blueberries, banana, cherries, forest fruits, almonds, raw cocoa, coconut cream, pomegranate and buckini add peanut butter + 2,0	10,5	Bye bye hangover: Bloody Mary Tomato juice, vodka, lime, celery	11,0
Green Coconut Bowl A kick-start of the day: smooth mix of mango, passionfruit, avocado, spinach and coconut milk. All under a layer of CC's delicious buckini	11,5	Mimosa The all-day winner; cava and fresh O.J.	9,0

* (until 12.00) ** Gluten free

DAILY DELI

from 12.00 until close

SANDWICHES

Chicken Hot Pocket 13,5
Pita with salad, avo edamame
cream, pulled chipotle chicken,
yuzu aioli, pickled cabbage, feta
Make it vegetarian.
with rendang jackfruit

TiNDLE Vegan 14,5
Chicken Burger
Sesame seed bun, beet
hummus, salad, TiNDLE
chicken burger, pickled onion,
yuzu aioli, crispy onion
add root vegetable crisps
+ 2,0

Focaccia Arcobaleno 13,5
Herbed foccaccia, pumpkin
seed pesto, rocket, smokey
balsamic roasted aubergine,
mozzarella, sund dried tomato,
parmesan, toasted pepita

Tokyo Town Hotdog 12,5
Brandt & Levie pork and beet
knakworst, avo edamame
cream, kimchi, yuzu aioli,
coriander, crispy onions

SALADS

CC Caesar Salad 13,5
Leafy greens, salad, miso
roasted sweet potato and
celeriac, housemade vegan
caesar dressing, parmesan,
crispy TiNDLE chicken,
croutons

Cous Cous Dah-ling 14,5
Herbed cous cous salad,
roasted pumpkin, sweet potato,
chickpea and warm lentil dahl.
Sumac coconut cream, pickled
cabbage, dukkah, naan bread

Power Salad 13,5
Quinoa, roasted pumpkin &
fennel, beet hummus, edamame,
roasted cauliflower, cranberries,
leafy greens, harissa lime
dressing, pomegranate, crispy
chick peas



SWEET SHOP

ALL DAY
From 7.00 until close

Croissant add jam + 1,0	2,7	Lilikoi Vegan Mango Muffin Fluffy lemon, mango, poppyseed muffin, coconut passionfruit glaze topped with candied lemon	4,9
Almond Croissant until sold out	4,7		
Banana Bread Wholesome buckwheat-almond banana bread. With walnuts and pure chocolate	5,5	Carrot Cake Our almond, buckwheat, carrot cake. Topped with walnuts and a cream cheese frosting	5,5
Coconut Macaroon Sticky macaroon with white chocolate and lime	3,5		

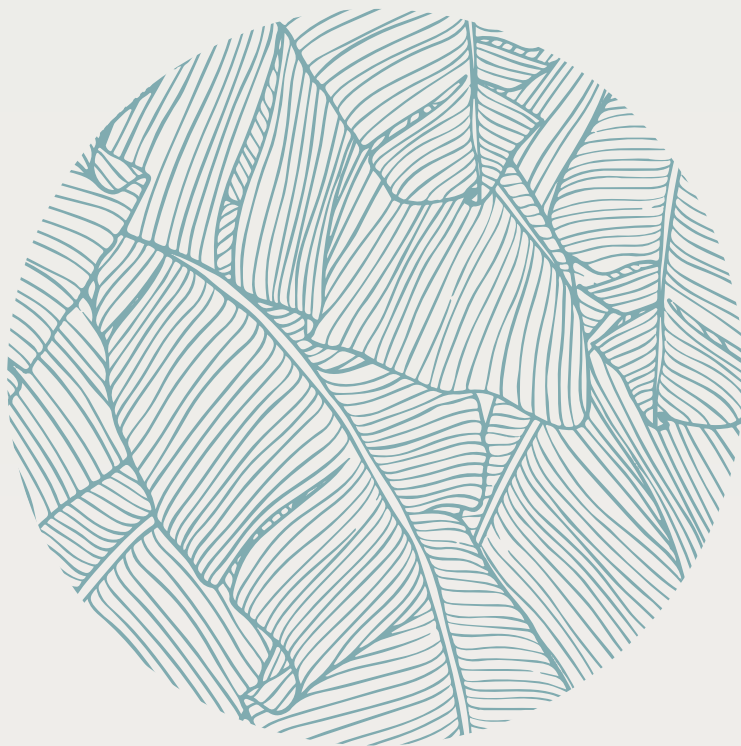
SUBSCRIBE & SAVE

Get a coffee subscription with us and...

- ☿ Up to 20% discount
- ☿ Free shipping
- ☿ Free **Airscape**
your coffee will stay fresh!
- ☿ Change your subscription
whenever you like
- ☿ Get your beans ground
the way you prefer
- ☿ 500 grams | 1 kg | 2 kg monthly



* subscriptions are only available in The Netherlands



OPEN MON - THUR 7 AM - 18 PM
OPEN FRI - SUN 7 AM - 19 PM

WWW coffeeandcoconuts.com
EMAIL info@ctamsterdam.nl
SOCIAL [@coffeecoconuts](https://www.instagram.com/coffeecoconuts)

