

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.

loha

elcome 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.

Coffee & Coconuts is originally born in a former cinema built in the roaring 20s, in the buzz of Amsterdam's De Pijp. Our newest oasis is created in the beating heart of the city's business world, Zuidas. 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.

<u>*no cash - cards only*</u>



ESPRESSO BASED

Espresso	3,5
Espresso Macchiato	3,8
Cortado	3,8
Flat White	4,6
Cappuccino	4,1
Big Cappuccino	4,8
Latte	4,3
Latte Double	4,8
Americano	3,8
Extra Shot of Espresso	0,7

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

Choose your FREE milk:

- MOMA full-fat milk
- Coconut milk
- Oat milk

FILTER BASED

BATCH-BREW COFFEE 2,5 Our rotating, fresh-roasted coffee of the day, always freshly brewed and ready to go. The ultimate hot coffee pickme-up, never compromising on quality.

POUR-OVER COFFEE

Chemex Hario V60	8,5 5,0
Choose your filter beans: Ask our waiters for their recommendations.	
COLD BREW	4,5

Deep roasted coffee cold brewed for 24 hours. COLD BREW BLOND TONIC 6,0

ASK US ABOUT OUR LOYALTY CARDS



Unique, sustainably-sourced and direct-trade coffees roasted fresh every week.

Drink it at our cafe, buy a bag to take home or as a gift, or visit our webshop online!

AYU Our flagship espresso blend: perfectly balanced to maximize sweetness and a creamy body, for intense espresso flavor with none of the harsh bite. Our baristas' favorite daily morning coffee.

PAZ Sweet, mellow, and chocolatey, natural-process coffee from our longtime friends at Fazenda Passeio in Brazil. Roasted slightly darker for maximum body and reduced acidity. Our best seller!

8

ISA (certified organic, fair trade and rainforest alliance) Classic, lively, and perfectly balanced: an exemplary washed coffee procured through our personal relationship with Hidardo Hernandez from Honduras. Our head roaster's go-to choice for filter coffee.

GUJI (certified organic) Sweet, delicate, subtle, and exotic: Natural-process Ethiopian coffee at its best. Full of complex fruit flavors and incredibly refined. Roasted lighter for coffee lovers with a discerning palate, our highest scoring coffee.

AND MORE!

We are always purchasing fresh, seasonal coffee. Ask your barista about what other unique beans are currently available.



BUY OUR COFFEE ONLINE



4

5,0

TEA

Dutch Breakfast Green Jasmine White paradise Offline Blend Pine Forest Blend Fresh Mint Fresh Ginger & Orange Fresh Sage

HOT DRINKS

Hot Choco 4,5 Homemade hot chocolate with your favorite milk. add whipped cream +0,8

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

Matcha latte

SODAS

Coca Cola, Zero	3,5
Marie-Stella-Maris 0,25L	3,5
Still or sparkling	
Marie-Stella-Maris 0,70L	7,0
Still or sparkling	

HOMEMADE COOLERS

5

CC's Red Berry Ice-tea Mixed berries infused black tea with lime juice and mint, served over ice .

CC's Ginger Lime Ice-tea Fresh ginger infused rooibos tea with lime juice and honey, served over ice.

Lemon Squash

Lemon juice, mint, agave, ice and a dash of palm sugar.

Lime Leaf Lemonade Thai lime leaf syrup, fresh red

pepper, orange, lime and mint.

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



BEERS, WINES, COCKTAILS AND BITES CHECK OUR SPECIAL MENU



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

make it drunk +5







EARLY BREAKFAST (UNTIL 12)

French Toast

13

17

7

8

Fluffy French toast, salted coconut caramel, fresh fruit, toasted almonds and non-alcoholic amaretto cream.

Full CC

Sometimes it is hard to make a decision so early in the morning so we have made it easy for you with the Full CC, half portion of our scrambled eggs avo and triple threat french toast with a small yoghurt with fruit.

Mango Sunshine Chia Pudding

A healthy, fresh light start to the day or snack in the afternoon, our chia seeds are soaked overnight in luscious coconut milk before being finished with mango passion fruit coulis and our house made buckini.

Downtown Croissant

Toasted croissant with cheddar, maple glazed bacon and seeded mustard.

<u>add some extras:</u>

- + Bacon
- + Smoked salmon

Croissant * add Jam +1,0 2,8

Almond Croissant *

4,7

Bananabread 5,5 Wholesome buckwheat-almond banana bread. With walnuts and pure chocolate.

Mel's Unique Brownie5,1Pecan, walnuts and soft chocolate ganache,
chewy on the inside.5,1

Chocolate Chip Cookie

Crispy, crumbly outside and a meltingly tender center. A good salty savory finish makes a perfect cookie.

Tartelette aux pommes

4,9

2,5

Delicious cake filled with apples, served with whipped cream.

*(until sold out)





ALL DAY

Scrambled Eggs Avo

Two slices of bread with whipped miso butter, generously spread with avocado puree, topped with creamy scrambled eggs, crumbled feta and Italian Taggiasca olives.

Green Coconut Bowl

12

15

Smooth mix of mango, passionfruit, avocado, spinach and coconut milk. All under a layer of CC's delicious buckini.

Coconut Pancakes GLUTEN FREE

Almond & buckwheat flour, banana, silky coconut cream, berry compote, toasted coconut and maple syrup

Salmon Revival

16

14

Freshly baked bagel with sour cream and chives, house made egg salad, layered with smoked salmon and topped with fresh pea shoots.

C&C Croque Monsieur

14

Layers of bechamel, pastrami, emmental and gruyere cheese sandwiched between 3 slices of fluffy white bread, grilled and served with a side of ketchup and Amsterdam sweet 'n sour.

dd some extras:

- + Bacon
- + Smoked salmon
- + Avo puree



FROM 12

Kimchi Toast

14

Toasted bread, avo, spinach, oven roasted mushrooms, kimchi, yuzu aioli, furikake.

C&C Special Sandwich

16

Layers of sourdough bread, housemade sweet chili jam, crispy bacon, pickled cucumber, salad, tomato and our special: juicy oven baked lemongrass chicken. Served with a side of crisps and Asian Coleslaw.

Chicken Hot Pocket

15

Pita sandwich with salad, avo edamame cream, pulled chipotle chicken, pickled red cabbage, yuzu aioli and feta cheese.

Veggie option: go for the jackfruit rendang!

Gado Gado Salad

16

Roasted sweet potato, julienned carrot, pickled red cabbage, bean sprouts, steamed green beans, housemaid peanut sauce and finished off with a boiled egg and Ssamjang marinated tempeh.

Noodle Palooza

12

Glass noodle salad, loaded with goodness! Julienned carrot, paprika and cucumber, beansprouts, mango, coriander, sliced chilli, roasted cashew nuts and a zesty sesame tamarind dressing. Your choice of pulled mojo pork or our Ssamjang marinated tempeh.

Pumpkin and Fennel Power Bowl

Cream hummus, roasted pumpkin, rocket, fresh shaved fennel, quinoa, bulgur/freekeh, mint, parsley and juicy cranberries all tossed through our honey harissa lime dressing and topped with hazelnut pepita dukkah.

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