

MENU
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FOOD



card payment only

Aloha

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.

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.

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.

EARLY BREAKFAST

08:00 - 12:00

Full CC

17

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

Add bacon +5

Granola Bowl

8

Full and creamy yoghurt with a fresh soury flavour, topped with our homemade granola

Mango Sunshine Chia Pudding

7

A healthy, fresh light start of 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 homemade buckini

Almond Croissant

4,7

Frangipane filled croissant topped with almond flakes

Our sweet favourite!

Fresh Croissant

2,8

Add jam + 1,0

French Toast

13

Fluffy French Toast, salted caramel, fresh fruit, toasted almonds and non-alcoholic amaretto cream

ALL DAY BREAKFAST

08:00 - 16:00

Scrambled Eggs Avo 15

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

Add bacon + 5

Green Coconut Bowl 12

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

Coconut Pancakes **GLUTENFREE** 14

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

Downtown Croissant 8

Toasted croissant with cheddar, maple glazed bacon and seeded mustard

Blueberry Bowl 10

Blueberries, banana, cherries, forest fruits, almonds, raw cocoa, coconut cream, pomegranate and buckini

Add peanut butter + 2,0

LUNCH

12:00 - 16:00

Kimchi Toast

Toasted bread, avo, spinach, oven roasted mushrooms, kimchi, yuzu aioli and a sprinkle of furikake

14

Coconut Lentil Soup

A delicious soup made out of red lentils and coconuts

Served with naan bread

8

CT Burger Royale

Soft brioche bun, gem, sweet and sour red onions, tomato salsa and cheddar cheese on the tasty 160 gram beef burger

Served with red cabbage salad

16

Veggie Burger

Out of black beans we created a special veggie burger. Served on a soft brioche bun and made with gem, sweet and sour red onions, tomato salsa and cheddar cheese

Red cabbage salad on the side

14

Power Bowl Salad

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

12

Radicchio Rosso Salad

A mix of red radicchio, chicory, grapes, sugar snap peas, lemon chive dressing, candied walnuts and shaved parmesan

11

BITES

16:00 - CLOSE

Nachos

14,5

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

Gyoza

9

Vegan gyoza made out of royal cabbage, red peppers, oxheart cabbage, garlic, onion and leek. Served with wakame and soy sauce

Sate Ajam

12

Chicken sate skewer, traditional Indonesian peanut sauce, seroendeng and served with atjar tjampoer

Crabcakes

12

Homemade crabcakes with fishsauce

Sardines

9

Cornish sardinas are known world wide for their rich full taste
Served in a can by FishTales

STARTERS

17:00 - CLOSE

Coconut Lentil Soup 7

A delicious soup made out of red lentils and coconuts

Power Bowl Salad 12/15

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

Radicchio Rosso Salad 11/14

A mix of red radicchio, chicory grapes, sugar snap peas, lemon chive dressing, candied walnuts and shaved parmesan

Ceviche 12

Classic style ceviche, catch of the day

Roasted Beets 10

A combination of roasted beets, young kale, cheese, cranberries, black olives and hazelnuts, drizzled in balsamic syrup

MAINS

17:00 - CLOSE

CT Burger Royale 16

Soft brioche bun, gem, sweet and sour red onions, tomato salsa and cheddar cheese on the tasty 160 gram beef burger, served with red cabbage salad

Veggie Burger 15

Out of black beans we created a special veggie burger. Served on a soft brioche bun and made with gem, sweet and sour red onions, tomato salsa and cheddar cheese

Red cabbage salad on the side

Catch of the day 21

Wrapped and baked in a bananaleaf, we present our fish catch of the day in tropical vibes. Served with rice, atjar and homemade sambal

Dahl 16

Indian style dahl with spinach and raita. Served with naan bread

Add rice + 4

Curry Spiced & Roasted Cauliflower 15

Fresh garden herbs, masala magic, pickled salad & handmade chapatti

SIDE DISHES

Roasted veggies	5
Sweet potato fries	5
Rice	4

DESSERT

17:00 - CLOSE

Mel's Loaded brownie

Homemade nutty chocolate brownie, soft chocolate ganache. Served with dark chocolate gelato

8

Pomme tartelette with icecream

Delicious cake filled with apples and served with cream and icecream

7,5

Affogato

Coconut ice cream, served with in house roasted espresso, coconut foam and almonds

6

Espresso Martini

Vodka, in house roasted espresso, kahlua and star anise

11

SWEETS

08:00 - CLOSE

Croissant (until sold out) **2,8**
Add Jam +1,0

Almond Croissant (until sold out) **4,7**
Frangipane filled croissant topped with almond flakes
Our sweet favourite!

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

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

Chocolate Chip Cookie **2,5**
Crispy, crumbly outside and a meltingly tender center. A good salty savory finish makes a perfect cookie

Tartelette aux pommes **4,9**
Delicious cake filled with apples, served with whipped cream

Sticky Coconuts Macaroon **3**
Our white chocolate buddy

