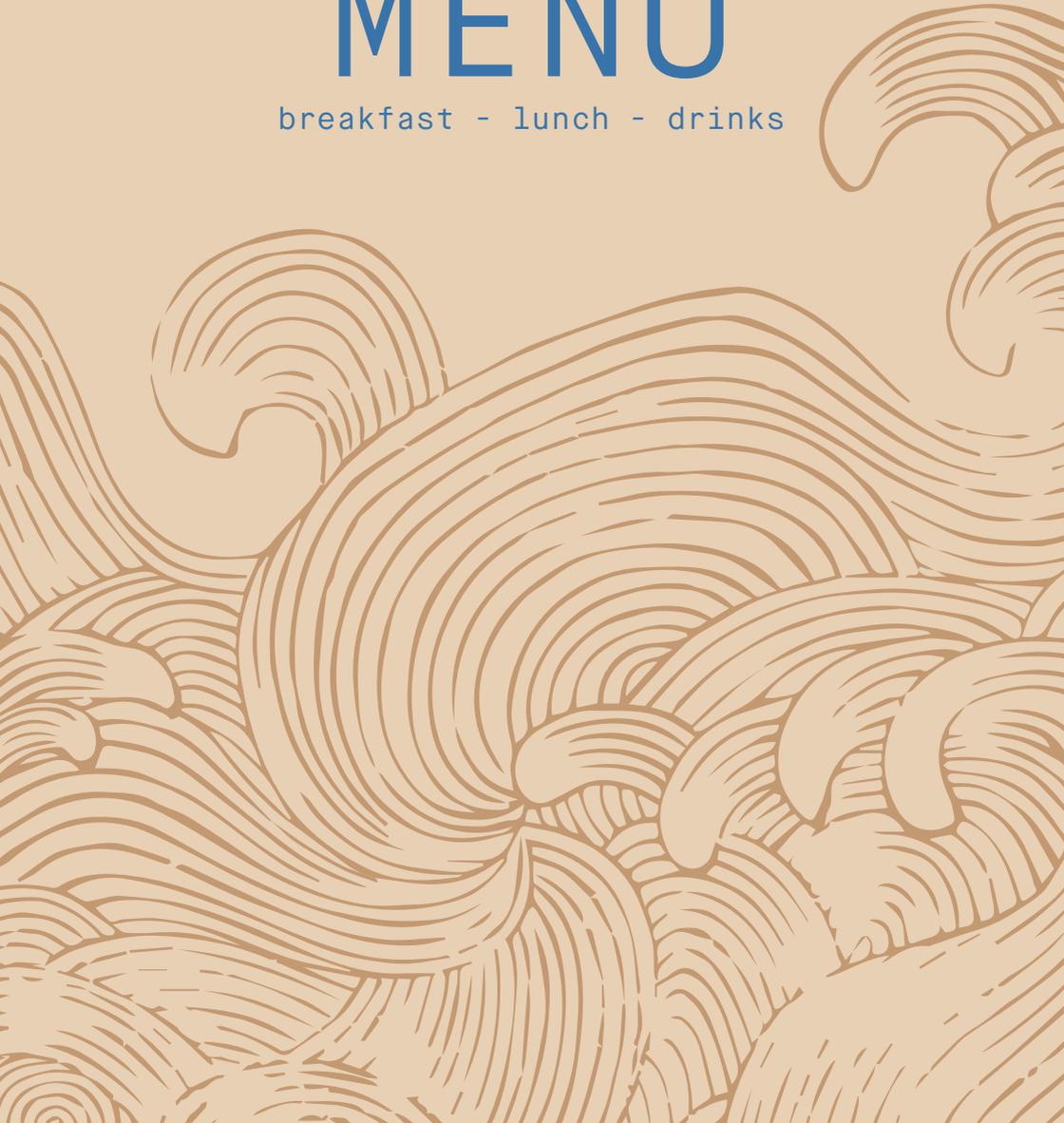




coffee & coconuts

MENU

breakfast - lunch - drinks





ALOHA

In a former cinema built in the roaring 20s – called Ceintuur Theater – now opens CT Coffee & Coconuts, a funky and fresh place for you to enjoy the buzzing energy of the city and breathe in the relaxing vibe of - what seems to be - your ultimate holiday break.

You'll notice CT Coffee & Coconuts is not just another coffee corner or bakery. That is because we form one big family with the people we work with. We love to create together. Many of our products are high quality and made together with local passionate people who love what they brew, bake or shake.

Enjoy the abundance of life, right in the heart of the city, where you'll experience your first sip of great quality coffee or fresh coconut juice.



COFFEE



Fresh & juicy specialty coffee.
From seed to cup made with a whole lot of love.
Delicately prepared by our handsome baristas.

Espresso based drinks

Beans: White Label /
Friedhats

For the best taste, we
serve all coffees with a
double shot of espresso.
Single shot on demand.

Espresso 2,70
Espresso Macchiato 2,90
Cortado 2,90
Flat White 3,60
Cappuccino Single Shot 3,10
Cappuccino XL 3,80
Latte Single Shot 3,30
Latte Double Shot 3,60
Americano 2,80
Extra Shot Espresso 0,60

We use full-fat milk.
Also available on request:

- semi-skimmed
- coconut
- oatmilk

Soft brew

Chemex 6,-
Aeropress 4,-
Hario V60 4,-

Cool Java

Old Sam's Cold Brew Original
recipe created by our Kiwi friend
4,-

Coconut Coffee Double espresso
shot, coconut milk, agave, ice
3,90

HOT DRINKS

Lavender Latte 3,70

Hot Choco 3,5

CT's hot chocolate drink with
chocolate by Original Beans 'Cru
Virunga' 70%, raw chocolate
from the jungle

Haldi Doodh 'Golden Milk' 3,70

Turmeric, ginger, cinnamon,
black pepper, coconut milk

TEA

Whole leaf, first flush:
the most refined kind,
no artificial additions

LEAVES

handpicked and organic
price: 2,90

Dutch Breakfast

A full, organic Kemun tea from
China. Round, full bodied blend

Green Jasmine

1,000 Year old Chinese
tradition; a powerful, floral and
sweet sensation

White Paradise

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

Refreshing Rooibos

Organic blend of rooibos and
fruits with apple and lemon,
smooth and fresh

Gunpowder Green

Organic green tea from Zhejiang,
China, spicy and slightly smoky

Secret Spices

Sweet honeybush and apple,
fresh fennel and nana mint for
inner peace

HERBAL

price: 3,-

Fresh Mint

Fresh Ginger & Orange

Fresh Turmeric, ginger, honey &
white pepper





COOL SODAS & SUMMER COOLERS

SODAS

Coca Cola, Coca Cola light 2,40

Gingerella ginger ale 3,70

Lemony lemonade 3,70

Marie-Stella-Maris 0,25l,

still or sparkling 2,60

Marie-Stella-Maris 0,7l,

still or sparkling 5,50

HOMEMADE COOLERS

Lemon Leaf Lemonade

Thai lemon leaf syrup, fresh red pepper, orange, lime and mint
2,90

Lemon squash

Lemon, mint, ice, a dash of cocoflower sugar 3,10

COCONUTS & JUICES

Juiced, squeezed, blended and poured all fresh by our fruity juicers

Ginger & Lime Shot 2,5

The Harry Nilsson

Whole fresh young coconut with lime on the side 5,70 (make it drunk +4,5)

Coco Cucu

Fresh coconut water, lots of ice, cucumber juice 5,80 (+ add gin 4,5)

Just Apple

Pure delicious Dutch apples 3,5

Royal Apple

Apple, carrot, ginger, lime juice 4,70

O.J.

Oranges squeezed on the spot 4,40

Orange Sun

Oranges squeezed on the spot with lemon juice and ginger 4,90

Raspberry Morning

Raspberries, oat milk, homemade granola, figs, banana 5,90

Magic Mango Lassi

Mango, yoghurt, mint, honey, orange blossom and masala magic 4,90



COCONUTS & JUICES

Sweet Love

Carrot, orange, ginger, lemon,
coconut milk, chai spice 5,90

Gorilla Loco

Coconut milk, berries, jungle
chocolate, banana, almond,
monkey love 5,90

(+ shot of espresso 0,60)

*For every Gorilla Loco,
we donate 1 euro to the
Virunga gorillas

Swee'Pea

Spinach, coconut water, mango,
banana, lemon, cocoflower sugar,
red pepper 5,90

Doctor Green

Spinach, cucumber, apple, celery,
ginger, lemon 5,90

Charcoal Cleanser

Apple, lemon, ginger, coconut
water, activated charcoal 5,80

Djamu Jamu

"Balinese herbal tonic" with
turmeric, ginger, honey, tamarind,
lime 5,-

Juice add-ons + 1,-

Baobab powder

Hemp seeds

Maca powder

Bee pollen



COCKTAILS

Drunk Mr. Nilsson

Fresh coconut with a shot of brown rum 10,-

Espresso Martini

Vodka, espresso, Kahlua, star anise. An all-time favorite 9,-

Paloma

Tequila, grapefruit, lime, soda, simple syrup 9,-

Tom Collins

Gin, lemon juice, soda, simple syrup 9,-

Bloody Mary

Vodka and spiced tomato juice 10,-



BEER



Quality craft beer for everyone.
Enjoy the variety of fun taste combinations
and unique sensations.

DRAFTS

Dodo - Amber Ale - 5%

CT's house brew 3,90

Amsterdam Craft Lager - 5%

- A refreshing one 3,7

BOTTLES

Dodo - Amber Ale - 5%

CT's house brew. A perfect hybrid between an Ale and Lager. Refreshing with a great hop character. Served in a bottle and on draft 4,5

Offline - White Ale - 4,5%

Light barley, wheat rye and oat malts, fermented with a Belgian ale yeast strain, bringing fruity and peppery notes 4,90

Polyamorie - Sour pale ale - 5%

Refreshing sour pale ale infused with mango and hops for tropical fruit flavours. The love child of two beer styles: Pale Ale and Berliner Weisse 4,90

Mannenliefde - Saison - 6%

Fresh with a dry and smooth aftertaste, lemongrass adds freshness, sechuan pepper bestows a bit of bite. The use of hops contributes a fruity aroma 4,90

Gaia - IPA - 7%

Pregnant with five kinds of American hops, giving it a beautiful thick, round body. This IPA lifts your senses into exploratory overdrive with her in-your-face flavours. West coast IPA with fruity and piny aroma's 4,70

Thai Thai - Tripel - 8%

With galanga root, orange peel, cilantro seeds, lemongrass, chili pepper. A Thai spice dish in a beer. Not too sweet, a hint of citrus fruit and quite spicy 5,-

Specials & Limited

Editions - Ask our staff for the latest 4,5

WINE

Whites

SAUVIGNON BLANC 2017

Domaine Pirlet, Languedoc, France; 100% Sauvignon Blanc; dry and hints of fruit 4,-/20,-

VERDEJO / VIURA "REY SANTO"

2017 Javier Sanz, Rueda, Spain; Classic Rueda blend of Verdejo and Viura; fresh, fruity, dry and with a subtle bitterness 5,-/25,-

CHARDONNAY RESERVE 2017

Domaine Pirlet, Languedoc, France; 100% Chardonnay; oak aged, full of flavour, exotic 6,-/30,-

Reds

TEMPRANILLO "PEDALES" 2017

Lozano, Castilla y la Mancha, Spain; 100% Tempranillo, red forest fruits, smooth herbal taste 4,-/20,-

MALBEC 2017

Domaine Pirlet, Languedoc, France; 100% Malbec from the south of France; red fruit, leather and tabaco 5,-/25,-

GARNACHA 2017

Monfils, Carinena, France; Garnacha with a hint of Shiraz; juicy and spicy, soft tannins 6,-/30,-



Sparkling

MOLI COLOMA BRUT

Cava; Blend of Parellada, Macabeo and Xarel.lo, Spain; fresh, citrus and minerals 6,-/36,-



BREAKFAST

EARLY

from 08.00 until 13.00

Fresh Croissant 1,90
(+ butter & jam 0,60)

Bircher Muesli
Overnight soaked muesli with coconut water, banana, roasted pumpkin seeds, pumpkin-apple compote, pomegranate seeds
6,80

Breakfast Burrito
Spicy omelette, black eyed beans, pico de gallo, salsa verde
8,5

French Toast
Brioche soaked in organic eggs, fried up with blueberry sauce, sour cream, almonds, maple syrup
8,5

Poached Eggs Cilbir
Free range poached eggs, Greek yoghurt, flat leaf parsley salad, salted lemon, pimenton butter
9,5

Full CT
Scrambled eggs avo, CT's granola, coconut pancakes, fresh fruit
12,5

Le Croissant
Grilled to perfection with bacon, cheese, tomato, CT's mustard, garden cress
5,70

CT's Granola
Oats, spelt, nuts, seeds, coconut, cranberry
5,90
(coconut yoghurt +2,-)

ALL DAY

from 08.00 until 16.30

Green Coconut Bowl

A kick-start of the day. Smooth mix of mango, passionfruit, avocado, spinach, coconut milk.

All under a layer of CT's delicious buckini 7,80

Summer Back-Smoothie Bowl

Raspberry, white peach, raw cocoa, nuts, seeds and dried fruits 8,10

Coconut Pancakes

Almond & buckwheat flour, banana, whipped coconut cream, blueberry compote, toasted coconut, maple syrup 7,5

Scrambled Eggs Avocado

Served on sourdough with miso paste, crumbled feta cheese, taggia olives, fresh avocado, drizzled with extra vierge olive oil 8,90

Add some extras to your breakfast:

+ Bacon 3,-

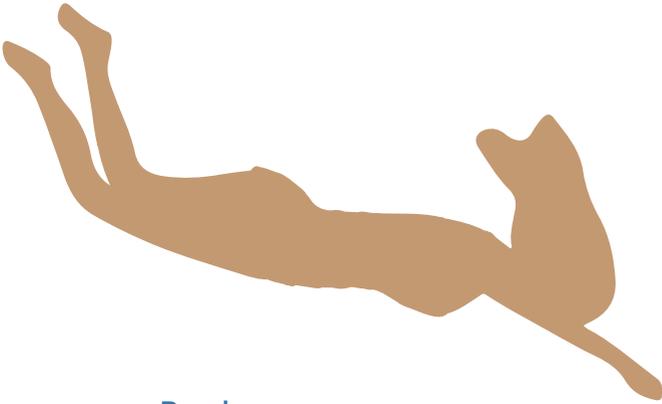
+ Avocado 2,-

+ Cheese 2,5

+ Home-cured salmon 3,80

+ Poached egg 1,5

BOWLS



Rendang

House beef rendang, sajoer, telur, aromatic jasmijn rice, fried onion 15,30

Quinoa + Cauliflower

Red quinoa, roasted yellow beet, crispy turmeric cauliflower, juicy watermelon, braised white cabbage, sweet corn 11,40

Topinambour + Artichoke

Crispy romain leaves, rocket, smokey almonds, chickpeas, fried capers, lemon dressing 13,80

Green Beans + Potato

Roasted beans, green runner beans, pickled cucumber, dill, thinly sliced fennel, creamy herb dressing 12,70

DAILY DELI

from 11.00 until 16.30

Sweet Potato Soup

Ovenroasted yam, garam masala, ginger, coconut cream, pepitas, lavas oil 7,40

Japanese Toast

Miso aubergine compote, roasted chickpea, garlic soy, tomatoes, pomegranate seeds, rocket salad 8,20

Roasted Mushrooms Sandwich

Green Pea hummus, extra vierge olive oil served on sourdough 8.40

Lemon Chicken Sandwich

Juicy lemon chicken, coleslaw, sweet corn, avocado, crunchy nacho 8.70

New York Deli Sandwich

Warm pastrami, shredded Vinkethaler cheese, sauerkraut salad, CT's mustard 8,90

Goat Cheese & Sweet Potato Sandwich

Fresh young goat cheese and roasted sweet potato, shaved fennel, dukha. Served on sour-dough 8,5

Beet & Sheep's Cheese Burger

Veggie burger pattie with a miso aubergine compote, spinach. Juicy as ever. Back by dope demand 9,-

CT's Beef Burger

'Royale With Cheese'

160 grams Baambrugs grass fed cow, sweet & sour cucumber, spicy jalapeno, rocket, cream & chive sauce. Served on a whole wheat burger bun 10,-

El Gordito Shrimp Taco

Spicy shrimps, soy sprout salad, edamame beans, avo, pickled onion 9,70

Dinner at Coffee & Coconuts?
Make your reservations at the bar.



BITES

from 13.00 until 22:00

Bread Basket

Sourdough, breaking bread and tomato focaccia. Served with miso-eggplant compote, lavas oil, aioli 7,5

Dirty Duck's Black Pepper Buns

Steamed bapao filled with duck in black pepper sauce, Amsterdam onions (3pcs) 8,5

Cashew & Tahini Dip

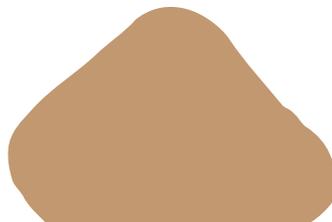
Dates, pickled peppers, harrissa, cilantro, flatbread 8,5

CT's Nacho Libre

El Jefe's tortilla chips, oven roasted, 'yerba buena' spices, corn, Vinkethaler cheese, spring onion, jalapeno served with cream 'n chives sauce, salsa 11,5

Sate Ayam

6 pcs of tender chicken satay. Served with peanut sauce, katjang pedis 8,5





SWEETS

When our passionate patissiers come to action it all tastes sweeter than honey

Coconut Lime Bread

Lime mascarpone and coconut
4,5

Samba Banana Bread

Brazilian chocolate, walnuts,
raisins 3,20

Sticky Coconut Macaroon

Our white chocolate buddy 2,70

Monique's Unique Brownie

Pecan, walnut, soft
chocolate ganache. Chewy on
the inside 3,70

Apple Crumble

Jonagold apples, ceylon
cinnamon, dark chocolate. All
under a layer of beautiful
crumble 4,90

Reversed Vegan Cheesecake

The real deal. Raw cashews,
glutenfree crumble, raspberry
sauce 6,20



SHOP

GRANOLA

(250 GR. BAG) 6,50

With oats, spelt, nuts, seeds,
coconut and cranberry

BUCKINI

(250 GR. BAG) 7,5

Our raw buckwheat breakfast
mix, agave, sesame, coconut,
hazelnut, pecan, almond,
sultana, pineapple and banana

SHOPPER 8,5

Organic and fairtrade

SNAPBACK CAP 19,95

NOTEBOOK 7,5

For happy thoughts & inspiration

SALSA FROM "EL JEFE" 6.-

Makes you wanna dance

WHITE LABEL COFFEE BEANS

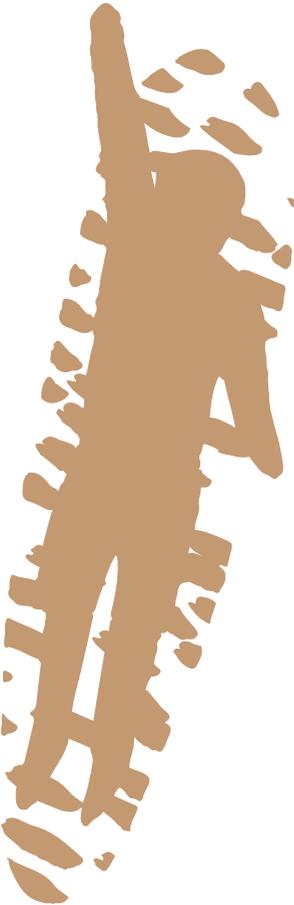
250 GR. / 8,5

One of the most delicious
beans in the world.

We grind on demand!

DODO TO GO

(CT'S HOUSE BREW) 2,5





Monday - Sunday
8:00 am - 11:00 pm

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