coffee & coconuts

MENU

breakfast - lunch - drinks
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, when 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 barista’s.
**Espresso based drinks**

*Beans: White Label Coffee*

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

- Espresso 2,70
- Espresso Macchiato 2,80
- Cortado 2,80
- Flat White 3,60
- Cappuccino Single Shot 3,-
- Cappuccino XL 3,80
- Latte 3,20
- 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**

*Beans: Friedhats*

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 and ice 3,90
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: 2,90

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

CT’s Ice Tea With organic tea, orange and ice 2,90
Slushy Strawberry Strawberry, limejuice, basil, watermelon, agave and ice 5,20
Lemon squash Lemon, mint, ice and a dash of cocoflower sugar 3,10

HOT CHOCO

Gorilla Choco 3,5
CT’s hot chocolate drink with chocolate by Original Beans ‘Cru Virunga’ 70%, raw chocolate from the jungle
Juiced, squeezed, blended, and poured all freshly by our fruity juicers

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

Coco Root
Fresh coconutwater, ice, a fresh slice of ginger and lemon juice 5,80

Just Apple
Pure delicious Dutch apples 3,30

Royal Apple
Apple, carrot, ginger and limejuice 4,5

O.J.
Oranges squeezed on the spot 4,40

Orange Sun
Oranges squeezed on the spot with lemon-juice and ginger 4,70

Berry Morning
Blackberry, coconut milk, banana, walnuts & medjool dates 5,70

Magic Mango Lassi
Mango, yoghurt, mint, honey, orange blossom and masala magic 4,80
COCONUTS & JUICES

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

**Gorilla Loco**
Coconut water, oatmilk, jungle chocolate, berries, banana, almond, and monkey love 5,80 (+ shot of espresso +0,60)

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

**CT’s Coconut Dream**
Mango, banana, coconutwater, cucumber, lemon and cocoflower sugar 5,90

**Green Power**
Apple, pear, mint, ginger, cucumber, and lemon juice 5,70

**Watermelon Love**
Watermelon, limejuice, fresh mint & ice 4,60

**Virgin Mary**
Fresh & spiced tomato juice, cellery & tabasco 5,5 (make it bloody +4,5)
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/ fresh & spiced tomato juice 10,-
Quality craft beer for everyone. Enjoy the variety of fun taste combinations and unique sensations.
**Dodo 5% 3,5**  
Type: Californian Common  
CT’s house standard, specially brewed together and by Oedipus Brewing  
A unique refreshing beer with a great hop character. This is a hybrid brew; it has the yeast and body of a lager and the aroma and flavor of an ale, making it an easy and tasteful beer for everyone. DODO is resurrected from extinction

**Mennenliefde 6% 4,5**  
Type: Saison  
Brewed with sezuan pepper, hops, flowers, honey. Dry and smooth aftertaste

**Gaia 7% 4,5**  
Type: India Pale Ale  
We love American West Coasts IPAs and it’s great hoppy, fruity character with a bittersweet finish

**Thai Thai 8% 4,5**  
Type: Triple  
With galanga root, orange peel, coriander seeds, lemongrass, chili pepper. A Thai spice dish in a beer Not too sweet, spicy with a hint of citrus fruit

**OEDIPUS beer special**  
(ask our staff) 4,5
Whites

**Verdejo / Sauvignon 2016**
Condesa Patricia, VDLT Castilla y La Mancha, España
Crispy, dry blend of Sauvignon, Verdejo and Viura 4,-/20,-

**Godello 2015 / 2016**
Pazo das Tapias, Monterrei, España
100% Godello, from the north of Spain; dry, minerally wine 4,-/20,-

**Chardonnay – Viognier 2016**
Barramundi, Australia
Composition of Chardonnay and Viognier; full and round taste, without being really ‘heavy’! 5,50/27,50

**Gruner Veltliner 2015 / 16**
Sohm & Kracher, Austria
Crispy Gruner Veltliner from the famous duo from Austria; juicy, balanced and slightly spicy 6,50/32,50

Rosé

**Provence Rose**
Domaine Houchart, Provence, France
Light, fruity, fresh rose from the deep south of France 5,50/27,50
Reds

**Monastrell “Godolla” 2015 / 16**  
Bodegas Ontinium, Valencia, España  
Mediterranean red wine of 100% Monastrell (Mourvedre); Smooth, graceful and juicy taste 4,-/20,-

**Carmenere 2015 / 16**  
Las Condes, Chile  
Red fruit in combination with a spicy nuance, long finish 4,-/20,-

**Costieres de Nimes 2015 /16**  
Chateau de Montfrin, Rhone, France  
Blend of Syrah, Grenache and Mourvedre. Generous, clear, balanced wine with soft tannins, organic 5,50/27,50

**Zweigelt 2014 / 15**  
Sohm & Kracher, Austria  
Minerally, medium-bodied, soft tannins 6,50/32,50

Sparkling

**Prosecco Spumante ‘Treviso’**  
100% Glera. Lively and dry, zingy acids, yellow fruit 6,-/29,50
BREAKFAST

EARLY BREAKFAST
from 08.00 until 13.00

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

Overnight Buckwheat Porridge
A chilled porridge made with coconutwater, buckwheat seeds, almond and banana. Served with a mango & holy basil coulis and strawberries 5,20

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

French Toast
Brioche bread soaked in organic eggs, fried up with seasonal fruit, ricotta, almonds, lavender, honey and basil 8,5

Breakfast Burrito
Spicy omelette, blackeyed beans, pico de gallo & salsa verde 8,5

Egg & Noodle Carbonara
Parmesan, 64 °C Eggs, garlic soy, and pork belly 8,-

Pan Con Tomate
Oven-roasted tomatoes drizzled with beautiful olive oil, almond pesto, Dutch burrata cheese and smokehouse almonds 8,50

Full CT Breakfast
Scrambled eggs avo, CT’s granola, coconut pancakes and fresh fruit salad 12,5
ALL DAY BREAKFAST
from 08.00 until 16.30

CT’s Granola
Made with oats, spelt, nuts, seeds, coconut and cranberry
5,90 (coconut yoghurt +2,-)

Green Coconut Bowl
A kick-start of the day. Smooth mix of mango, passionfruit, avocado, spinach and coconut milk. All under a layer of CT’s delicious buckini 7,80

Coconut Pancakes
Almond & buckwheat flour, banana, whipped coconut cream, fresh blueberries, toasted coconut and maple syrup. All sweet and stylish (glutenfree) 7,5

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

Add some extra’s to your breakfast:
+ Bacon 3,-
+ Cheese 2,5
+ Home-cured salmon 3,80
SALADS

Bibimbap
Kimchi salad, wild rice, 64 °C egg, shii-take & nori crackers, served with your choice of:
beef tartare, chilli tofu or raw swordfish 14,5

Summer Market Salad
Fennel & endive salad with grapefruit, radish, nutty rucola, pumpkin seeds and avocado dressed with a delicious buckthorn dressing 11,5

Mungbean Falafel Bowl
Leafy greens, tossed with a cilantro dressing, pickled rainbowchard, beets, sprouts and home made falafels. Served with spiced labneh & dukha 15,5

Burrata Salad
Puffed tomato, fregola, stone fruit, balsamic onion, and pesto 12,-
DAILY DELI
from 11.00 until 16.30

Dashi Chicken Broth
Ramen noodles, roasted bell pepper, pork belly, katsuobushi
12,5

Creamy Cauliflower Soup
Spiced with miso & coconut, roasted tempeh, almonds and seaweed 7,-

El Gordito Taco
Adobado pork, preserved lemon cabbage and garlic soy 9,5

Tempeh & Kimchi Sandwich
Marinated and roasted tempeh with spicy kimchi, crunchy onions and coconut-sriracha
7,80

New York Deli Sandwich
Warm pastrami, shredded Vinkentaler cheese, sauerkraut salad & CT’s mustard 8,90

Goat Cheese & Sweet Potato Sandwich
Fresh young goat cheese and sweet potato spread, roasted fennel and dukha (middle-eastern blend of nuts, seeds and spices) served on sourdough 8,5

Beet & Sheep’s Cheese Burger
Veggie burger with brinjal raita & spinach. Juicy as ever. Back by dope demand 9,-

Ct’s Beef Burger
‘Royale With Cheese’
160 grams Baambrugs grass fed cow, sweet and sour cucumber, spicy jalapeno and rocket with cream & chive sauce. Served on a whole wheat burger bun 10,-

Dinner at Coffee & Coconuts?
Make your reservations at the bar.
Bites
from 13.00 until 22.00

Bread Basket
Sourdough breaking bread, breadstick and tomato focaccia. Served with chipotle-butter, pesto and olive oil 7.5

Dirty Duck’s Black Pepper Buns
Steamed bapao filled with duck in black peppersauce and Amsterdam onions (3pcs) 8.5

Brinjal Raita
An Indian flavoured dip made with ovenroasted eggplant, curry leaves, yoghurt and cumin. Served with dried fruits and bread 8.5

CT’s Nacho Libre
El Jefe’s tortilla chips, ovenroasted, ‘yerba buena’ spices, corn, Vinkenthaler cheese, spring onion, jalapeno served with cream ‘n chives sauce and salsa 11.5

Sate Ayam
4 pcs of tender chicken satay served with peanut sauce and katjang pedis 6.70
SWEETS

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

Matcha Green Tea Pie
A green velvet pie with cream cheese, matcha green tea & a dash of anis spices 5,5

Happy Spiced Banana Bread
Brazilian chocolate, walnuts and raisins 3,20

Kalamansi Coconut Pie
Yummy pie with dragon fruit, banana, kalamansi and chocolate from the jungle 4,5

Monique’s Unique Brownie
Pecan, walnut and soft chocolate ganache, chewy on the inside 3,70

Chocolate Cookie
with seasalt and hazelnut 2,5

Rainbow Cookie
Lovely crunchy with lemon polenta 2,-

Don’t miss our sweetshop specials!
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!

BRANDT & LEVIE SOAP BAR 5,5

DODO TO GO
(CT’S HOUSE BREW) 2,5
Monday - Sunday
8:00 am - 11:00 pm

Phone: +31(0)20 354 11 04
info@coffeeandcoconuts.com