

coffee

espresso	2.3
americano	2.5
lungo	2.5
espresso macchiato	2.8
cortado	3
cappuccino	3
café latte	3.2
latte macchiato	3.2
flat white	3.5
chai latte	3
iced latte	3
hot chocolate	3
(with whipped cream)	3.5
extra shot	1

lactose free milk?

coconut, oat or soy	0.5
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tea

English breakfast, green, roibos, forrest fruit, lemon, chai, earl grey, ginger and lemongrass, chamomile, jasmine, marrocan mint or ceylon	2.8
fresh mint or ginger	3

sodas

coke regular, light or zero, fanta orange,	
lipton ice tea or sprite	2.5
still or sparkling water	3 / 5

awesome sodas

charitea green, red, black or mate	3.8
london essence gingerbeer, ginger ale or tonic	3.8

fresh juice

orange	3.5
apple, carrot and ginger	4.5
apple, carrot, ginger, beetroot and pear	4.5

bottled juice

apple juice regular, ginger, pear or elderflower	4
tom's tomato juice	3.5

boozy brunch

heineken or zero-alcohol	3
bintang	4
funky falcon	4.5
white, red, rose wine and prosecco	4 / 22
mimosa	7
bloody mary	9



Benji's

HEY YOU!

Welcome at Benji's! The heart of Amsterdam East. Find yourself in a cosmopolitan environment, inspired by the tropical spheres of Bali. The interior combines green natural elements such as plants and wood, with more industrial tones in the form of stone and steel. This is reflected in the overall theme 'urban jungle'.

KITCHEN OPEN | 09:00 – 16:00

T. 020 223 87 87

www.benjis.amsterdam

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goodness in a bowl

all day breakfast

GRANOLA BOWL 9

Greek yoghurt with gluten free homemade granola, physalis, blueberries, blackberries, strawberries, coconut flakes, chia seeds and honey



The granola is home made by Ardash Nelson. It's gluten and refined sugar free, with a base of nuts, dates and buckwheat. It's the ultimate way to start your day!

AÇAÏ BOWL 10

frozen acai with guarana, soy yoghurt, banana and apple, served with gluten free homemade granola, blueberries, strawberries, banana, coconut powder, pumpkin seeds and chia seeds



TROPICAL BOWL 10

frozen mango, soy yoghurt, banana and apple, served with gluten free homemade granola, blueberries, blackberries, passion fruit, coconut powder and pumpkin seeds



FRUIT BOWL 7

seasonal fruits with soy yoghurt (optional: greek yoghurt)



*all flowers are edible

eggs

(served till 12)

CLASSIC DUTCH 8.5

omelette with ham, cheese and tomatoes

CHEESY SPINACH 8.5

omelette with spinach and cream cheese (add smoked salmon + €5)



specials

THE BENJAMIN 11

charcoal* bun with Indonesian style beef rendang, cucumber, bean sprouts, atjar, spinach and cassave crackers.

THE JACK 10

pink vegan bun with Indonesian style jackfruit rendang, cucumber, bean sprouts, atjar, spinach and emping



*activated charcoal is used as a food ingredient (typically made from bamboo or coconut shells) and is effective in absorbing toxins when consumed.

allergies?

vegan lactose free gluten free vega

buns

slice of multigrain bread

BURRATA 9

buratta served with tomato, fresh basil, homemade pesto and olive oil (add prosciutto + €2.5)



MASHED AVOCADO 7

served with lime, sesame seeds and cherry tomatoes (add grilled chicken + € 2 bacon + € 2, sunny side up egg + € 1.5 or smoked salmon + € 5)



SALMON AVOCADO TERIYAKI 11

smoked salmon served with avocado, teriyaki and spinach in sesame dressing



GOATCHEESE 9

served on toasted bread, with thyme, honey, walnuts, figs and blueberries



SPICY TUNA MELT WRAP 9

spinach infused tortilla, homemade tuna salad, cheese, red cabbage, spring onions, bean sprouts, pickles and sriracha dressing

HUMMUS WRAP 9

beetroot infused tortilla, homemade beetroot hummus, carrot, red cabbage, bean sprouts, avocado, spinach and harissa dressing (add grilled chicken or falafel + €2)



salads

BUDDHA BOWL 9.5



our rainbow salad comes with quinoa, black beans, carrot, red cabbage, avocado, homemade beetroot hummus, cucumber, sweet potato and tahini dressing (add grilled chicken or falafel + €2)

RAW RAINBOW NOODLE SALAD 9.5



spiralized zucchini, carrot, celery and beetroot with avocado, edamame, spring onion, red bell pepper, bean sprouts, radish and peanuts, served with sesame-ginger dressing (add grilled chicken + € 2)

sweets

HOMEMADE

check our cake display or ask our staff for our home made sweets of the day

CROISSANT 2.5

served with butter and strawberry jam



ENGLISH SCONE 3.5

with clotted cream & jam



SUGAR WAFFLE 8

served with clotted cream, forest fruit and maple syrup (add bacon + €2)



LAVACAKE 9

hot chocolate cake with a molten heart with forrest fruit and clotted cream



Unfortunately during busy service times I am not able to provide menu modifications or split bills. Also not all ingredients are listed, so if you have any allergies please let me know.

X Benji

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