

COCKTAILS

MIMOSA – SMALL / LARGE 7 / 10

fresh orange juice mixed with prosecco

GRUMPY MARY 10

spicy tomato juice and vodka, served with basil and cucumber

BENJI'S MULE 11

vodka, london essence ginger beer and a splash of lychee licor, served with fresh mint and lemon

A TICKET TO BALI 12

sayah Indonesian 'spekkoek' licor, bobby's gin and London essence ginger ale, topped with a slice of Indonesian spekkoek.

GIN & TONICS

GINERATION & TONIC 8

amsterdam brewed generation served with London essence tonic orange and basil

BOBBY'S GIN & TONIC 10

bobby' gin, london essence grapefruit and rosemary tonic, served with orange and cloves

FLAMINGO'S VANILLA GIN & TONIC 11

sir edmond vanilla gin and london essence orange and elderflower tonic, served with passionfruit and a cinnamon stick

"BENJI'S IS MORE THAN A PLACE..

IT'S A MOOD, IT'S MAGICAL.

IT'S A TROPICAL STATE OF MIND."

HI YOU, MAKE SURE YOU FOLLOW US @

f BENJI'S

📍 BENJISAMSTERDAM

#benjisamsterdam



Benji's
BRO

BRUNCH AND DRINKS MENU

KITCHEN OPEN | 10:00 – 16:00

COFFEES

espresso 2.3
americano 2.5
lungo 2.5
espresso macchiato 2.8
cappuccino 3
cafe latte 3.2
latte macchiato 3.2
flat white 3.5
chai latte 3
iced latte 3
hot chocolate 3
matcha latte 4
whipped cream 0.5
extra espresso shot 1

LACTOSE FREE MILK?

coconut, oat or soy 0.5

TEA

english breakfast, green, rooibos, earl grey, lemon, forest fruit, chai, ginger lemongrass, chamomille, jasmine, moroccan mint, ceylon 2.8
fresh ginger tea / fresh mint tea 3.5

SODAS

coke regular or zero 2.5
still or sparkling water small 3
still or sparkling water large 5
charitea green 3.5
london essence classic tonic 3.5
london essence grapefruit & rosemary tonic 3.5
london essence bitter orange & elderflower tonic 3.5
london essence ginger beer 3.5
london essence ginger ale 3.5

FRESH JUICE

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

BOTTLED JUICE

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

BEERS

heineken (draft) (5%) 3
heineken (0.0%) 3.5
lagunitas IPA (6,2%) 5.8
brand weizen (draft) (5,1%) 4
bintang (4,7%) 4
desperados (5,9%) 4.5
white mamba (5.1%) - two chefs 5
thai thai tripel (8%) - oedipus 5.8
mannenliefde (6%) - oedipus 5.8
affligem dubbel (6,7%) 4.8
affligem tripel (9%) 4.8

WHITE WINES

SAUVIGNON BLANC 4.5 / 21
primi soli – italy – 2018

VERDEJO 4.8 / 23
tramoya – spain – 2018

CHARDONNAY 5.5 / 27
luc pirlet – france – 2017

RED WINES

TEMPRANILLO & SHIRAZ 4.5 / 21
marques de la carrasca – spain – 2018

MERLOT 4.8 / 23
rafale – france – 2018

SANGIOVESE 4.8 / 23
primi soli – italy – 2018

ROSÉ

PINOT GRIGIO 4.5 / 23
calusari – romania – 2018

SPARKLING CAVA 6 / 29
jaume serra - spain

HEY YOU!

Welcome at Benji's Bro, the third Benji's location and the heart of Amsterdam New-West. A place where people can escape the high paced city life and find themselves in a peaceful green oasis combined with an industrial feel. During the day one can enjoy a brunch menu with a large variety of dishes inspired from cultures and cuisines all over the world. Our drink menu consists of excellent coffee from Dutch roastery Peeze, as well as fresh juices and alcoholic beverages for the true breakfast champions.

GOODNESS IN A BOWL

GRANOLA BOWL VE GF

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

The granola is home made by Ardah 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!

ACAÏ BOWL GF DF VG

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 GF DF VG

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

FRUIT BOWL NF GF DF VG

seasonal fruits with soy yoghurt (optional: greek yoghurt)

*all flowers are edible

BUNS

slice of multigrain bread

MORNING BAE

pink brioche bun with crispy bacon, smashed avo and sunny side up egg with truffle mayo

BURRATA VE NF

burrata served with tomato, fresh basil, homemade pesto and olive oil

SMASHED AVO DF VG NF

served with lime, sesame seeds and cherry tomatoes

SALMON AVOCADO TERIYAKI DF NF

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

GOATCHEESE VE

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

TRUFFLED BEEF

roast beef, parmesan cheese, mesclun salad, pine nuts and truffle mayo

THE BENJAMIN

brioche bun with Indonesian style beef rendang, cucumber, bean sprouts, atjar, spinach and cassave crackers

WRAPS

FALAFEL WRAP VG DF NF

beetroot infused tortilla, falafel, homemade beetroot hummus, smashed avo, carrot, red cabbage, bean sprouts, spinach and harissa dressing

JACKED BURITTO VG DF

carrot infused tortilla, Indonesian style jackfruit rendang, vegan cheese, smashed avo, corn, tomato salsa, red cabbage, black beans, jalapeños and emping crackers.

SPICY TUNA MELT DF NF

spinach infused tortilla, homemade tuna salad, cheese, red cabbage, bean sprouts, pickles and sriracha mayo

SALADS

BUDDHA BOWL VG DF GF NF

our rainbow salad comes with quinoa, black beans, carrot, red cabbage, avocado, homemade beetroot hummus, cucumber, sweet potato, sesame seeds and tahini dressing

BURRATA VE NF GF

burrata, cherry tomatoes, fresh basil and homemade pesto

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

SWEETS

CROISSANT VE

served with butter and strawberry jam

ENGLISH SCONE VE

served with clotted cream and strawberry jam

BANANA BREAD VE

banana bread with cardamom and pear

CHEESE CAKE VE

cheese cake with strawberry jam

CARROT CAKE VE

carrot cake with cream cheese frosting

LAVACAKE VE

hot chocolate cake with a molten heart, served with forest fruit and clotted cream

SUGAR WAFFLE VE

served with clotted cream, forest fruit and maple syrup

SIDES

sunny side up egg	€ 1.50
grilled chicken	€ 2.00
bacon	€ 2.00
avocado	€ 2.50
falafel	€ 2.00
prosciutto	€ 2.00
smoked salmon	€ 5.00

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'. Currently there are two other venues located in Amsterdam Benji's Bar & Toko in Amsterdam West and Benji's Café in Amsterdam East.

Check it out!



VE vegetarian VG vegan DF dairy free NF nut free GF gluten free