COCKTAILS

MIMOSA – SMALL / LARGE 7 / 9
fresh orange juice mixed with prosecco

GRUMPY MARY 10
spicy tomato juice and vodka, served with basil and cucumber

A TICKET TO BALI 9
sayah Indonesian 'spekkoek' licor, gin and ginger ale, topped with a slice of Indonesian spekkoek

BENJI'S MULE 10
vodka, ginger beer and a splash of lychee licor, served with fresh mint and lime

CANGGU COLADA 7.5
our most creamy cocktail! Licor 43 and vodka, swirled with our magic coconut milk

ESPRESSO MARTINI 8.5
foamy coffee cocktail with kahlua and vodka

INDONESIAN COFFEE 6.5
a glass of sayah Indonesian 'spekkoek' licor, mixed with our finest dark rainforest coffee blend, topped with whipped cream, cinnamon and a slice of Indonesian spekkoek

MONTHLTY SPECIAL
please ask our staff for the special cocktail of this month

MOCKTAILS

MI-NO-SA 8
fresh orange juice, ginger ale and splash of sleedlip groove alcohol free gin

GROOVE & TONIC 10
sleedlip groove alcohol free gin, grapefruit and rosemary tonic, served with orange and rosemary

GIN & TONICS

GINERATION & TONIC 8
amsterdam brewed gin served with classic tonic

BOBBY'S GIN & TONIC 10
bobby' gin, grapefruit and rosemary tonic, served with orange and cloves

FLAMINGO'S VANILLA GIN & TONIC 12
sir edmond vanilla gin and classic 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 @

BENJI'S

BENJISAMSTERDAM

#benjiamsterdam

Benji's

BRUNCH AND DRINKS MENU

KITCHEN OPEN FOR BRUNCH 10:00-16:00
KITCHEN OPEN FOR DINNER 17:00 -22:00

COFFEES

espresso	2.3
americano	2.5
lungo	2.5
espresso macchiato	2.8
cortado	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
whipped cream	0.5
hot chocolate vegan	4
matcha latte	4
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	2.5
still or sparkling water large	5
charitea green	3.5
classic tonic	3.5
grapefruit and rosemary tonic	3.5
ginger ale	3.5
ginger beer	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 (5%)	2.8
heineken (0.0%)	3
brand weizen (5,1%)	4
brand weizen (0.0%)	4
bintang (4,7%)	4.5
desperados (5,9%)	4.5
lagunitas IPA (6,2%)	5
white mamba (5.1%) – two chefs	5
funky falcon (5.2%) – two chefs	5
thai thai tripel (8%) - oedipus	5
mannenliefde (6%) – oedipus	5
affligem dubbel (6,7%)	4
affligem tripel (9%)	4

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/ 21
marques de la carrasca – spain – 2018

MERLOT 4.3 / 23
rafale – france – 2018

SANGIOVESE 4.3 / 23
primi soli – italy – 2018

ROSÉ

PINOT GRIGIO 4.5 / 23
calusari – romania – 2018

SPARKLING

CAVA 6 / 32
jaume serra - spain

HEY YOU!

Welcome at Benji's! 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 — **9**
greek yoghurt with gluten free homemade granola, physalis, blueberries, blackberries, strawberries, coconut flakes, chia seeds and honey

The granola is home made by Ankith 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 — **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 GF DF VG — **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 NF GF DF VG — **7.5**
seasonal fruits with soy yoghurt
(optional: greek yoghurt)

***all flowers are edible**

BUNS *slice of multigrain bread*

MORNING BAE NF — **9**
brioche bun with crispy bacon, smashed avo and sunny side up egg with truffle mayo

BURRATA VE NF — **9**
burrata served with tomato, fresh basil, homemade pesto and olive oil

SMASHED AVO DF VG NF — **7**
served with lime, sesame seeds and cherry tomatoes

SALMON AVOCADO TERIYAKI DF NF — **11**
smoked salmon served with avocado, teriyaki and spinach in sesame dressing

GOATCHEESE VE — **9**
served on toasted bread, with thyme, honey, walnuts, figs and blueberries

TRUFFLED BEEF NF — **10**
roast beef, parmesan cheese, mesclun salad, pine nuts and truffle mayo

THE BENJAMIN DF — **12**
brioche bun with Indonesian style beef rendang, cucumber, bean sprouts, atjar, spinach and cassave crackers

Due to the extensive use of nuts in our kitchen, we can not guarantee the 100% absence of nut traces.

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

WRAPS

FALAFEL WRAP VG DF NF — **11**
beetroot infused tortilla, falafel, homemade beetroot hummus, smashed avo, carrot, red cabbage, bean sprouts, spinach and harissa dressing

JACKED BURITTO VG DF — **11**
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 — **9**
spinach infused tortilla, homemade tuna salad, spring onions, cheese, red cabbage, bean sprouts, pickles and sriracha mayo

SALADS

BUDDHA BOWL VG DF GF NF — **10**
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 — **10**
burrata, cherry tomatoes, fresh basil, capers 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 — **3**
served with butter and strawberry jam

ENGLISH SCONE VE — **3.5**
served with clotted cream and strawberry jam

BANANA BREAD VE — **3.5**
banana bread with cardamom and pear

CHEESE CAKE VE — **4**

CARROT CAKE VE — **4.5**

LAVACAKE VE — **9**
hot chocolate cake with a molten heart, served with forest fruit and clotted cream

SUGAR WAFFLE VE — **8**
served with clotted cream, forest fruit and maple syrup

TOPPINGS

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 three venues located in Amsterdam at the Wibautstraat, Baarsjesweg and Maassluisstraat. Check it out!

Benji's