



Benji's

COFFEE

americano	3.5
espresso	2.5
espresso macchiato	3
cappuccino	3.3
cafe latte	3.5
double latte	4.5
flat white	4
chai latte	3.5
dirty chai	4
iced latte	3.5
tony's hot chocolate	3
whipped cream	0.5
oatly hot chocolate vegan	4
matcha latte	4
extra espresso shot	1

LACTOSE FREE MILK?

coconut, oat, soy or sproud	0.5
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TEA

english breakfast / forest fruit / green	
lemon and ginger / chamomile / rooibos	3
fresh ginger tea or fresh mint tea	3.5

SODAS

still or sparkling water small	3
still or sparkling water large	6
coke regular or zero	3.5
charitea green	3.8
lemonaid blood orange	3.8
fever-tree indian tonic	3.8
fever-tree ginger ale	3.8
fever-tree gingerbeer	3.8
fever-tree raspberry and rhubarb tonic	3.8

FRESH JUICES

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

BOTTLED JUICES

schulp apple juice	3.5
schulp pear juice	3.5
tom's tomato juice	3.8

BEERS

heineken (5%)	3
bintang (4.7%)	4.5
two chefs white mamba (5.1%)	5
oedipus mannenliefde (5.1%)	5
oedipus polyamorie mango sour (5%)	5
oedipus do-ri-n-ku (0.5%)	4.5
heineken (0.0%)	3

HARD SELTZER

lokales hard lemon drink (4.4%)	5
kugi elderflower and rhubarb (4.5%)	5

WINES

WHITE WINES	
calusari – pinot grigio	4.5/24
viranel – viognier	6/32
luc pirlet – chardonnay	30

RED WINES	
rafale – merlot	4.5/24
bodega merayo – mencía	5/27
barrabaque – merlot cabernet franc	40

ROSÉ	
calusari – pinot grigio	4.5/24

SPARKLING	
cava – jaume serra	6/30

COCKTAILS

BLOODY MARY OG	9
tom's spiced tomato juice and ketel one vodka, served with celery and lime	

MIMOSA	9
cava and fresh orange juice, served with orange	

PINK PALOMA	9
tecán tequila, fever tree raspberry and rhubarb tonic, lime and grapefruit	

TEQUILA SUNRISE	10
tecán tequila, grenadine, orange and pineapple juice, served with orange	

SNOOPY'S GIN AND JUICE	10
tanqueray rangpur gin, orange and pineapple juice, served with orange	

PORNSTAR MARTINI	10
vanilla infused vodka, passionfruit, passoa and vanilla	

ESPRESSO MARTINI	9
foamy coffee cocktail with kahlua and vodka	

INDONESIAN COFFEE	9
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	

MOCKTAILS

NO GIN AND JUICE	8.5
gordon's alcohol free gin, orange and pineapple juice, served with orange	

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

HI YOU, MAKE SURE YOU FOLLOW US @ BENJI'S BENJISAMSTERDAM

#benjisamsterdam



Benji's

BREAKFAST BOWLS

GRANOLA **VE** **GF** 9.5
greek yoghurt with Nola's granola, blue berries, red berries, strawberries, chia seeds and honey

The granola is produced by our private label Nolas Granolas. Its gluten and refined sugar free, with a base of nuts, dates and buckwheat. Its the ultimate way to start your day (www.nolasgranola.nl).

ACAÍ **GF** **DF** **VG** 12
frozen acai with guarana, banana and apple, served with Nola's granola, blueberries, strawberries, banana, coconut powder, pumpkin seeds and chia seeds

TROPICAL **GF** **DF** **VG** 12
frozen mango, banana and apple, served with Nola's granola, blue berries, red berries, passion fruit, coconut powder and pumpkin seeds

BOOSTER **GF** **DF** **VG** 12
frozen avocado, spinach, mango, broccoli, wheatgrass, spirulina, banana and apple, served with Nola's granola, blueberries, figs and kiwi

SALAD AND SAVORY BOWLS

BURRATA **NF** **VE** 13
burrata, field lettuce, figs, cherry tomatoes, applecapers, homemade pesto, balsamic dressing and toasted bread (add prosciutto €2.50)

BUDDHA **VG** **DF** **NF** 13
quinoa, roasted tumeric cauliflower, avocado, broccolini, cabbage, sweet potato, falafel, spicy mango hummus and soy-ginger-tahini dressing

BURRITO **NF** **GF** 14
wild rice with burrito chicken, bell pepper, tomato salsa, guacamole, corn, onion, black beans, jalapeños and cherry tomatoes, sour cream and nachos

BALI **DF** 15
wild rice with Indonesian style beef rendang, sambal goreng green beans, sambal goreng tempeh, spring and fried onion, cucumber atjar, chili, fried egg and cassava chips (add chicken satay for €2,00 per skewer)

TOAST

SMASHED AVO **DF** **VG** **NF** 8
smashed avocado served with lime, sesame seeds and cherry tomatoes
add
sunny side up egg €1,50
scrambled eggs €2,50
grilled chicken €2,00
crispy bacon €2,00
smoked salmon €4,00

GOATCHEESE **VE** 10
served on toasted bread with thyme, honey, walnuts, figs and blueberries

SALMON AVOCADO TERIYAKI **DF** **NF** 12
smoked salmon served with avocado, teriyaki and spinach in sesame dressing

SPICY MANGO HUMMUS **DF** **NF** **VG** 12
homemade falafel, spicy mango hummus, atjar, chili and soy-ginger-tahini dressing

BUNS

MORNING BAE **NF** 10
brioche with crispy bacon, smashed avo and sunny side up egg with truffle mayo

SCRAMBLED BENNY 13
brioche with scrambled eggs, sauteed spinach, pan-fried smoked salmon, chives and curry hollandaise sauce (add avocado + €2,00)

THE BENJAMIN 13
brioche with Indonesian style beef rendang, cucumber, bean sprouts, atjar and spinach and cassava chips

HOISIN BABI **NF** 13
brioche bun with Indonesian style roasted pork belly, atjar, carrot, spring onion, hoisin, sriracha and kewpie mayo

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** 4
moist banana bread with pear and cardamom

CARROT CAKE **VE** 4.5
fluffy and moist carrot cake topped with cream cheese frosting

DESSERT

RED VELVET CAKE **VE** 5.5
red velvet cake with special cream cheese frosting

CHEESECAKE **VE** 5.5
creamy classic cheesecake with passionfruit topping

VEGAN CHOCOLATE CAKE **VG** 5.5
chocolate cake with vegan chocolate frosting topped with vegan chocolate genache

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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** dairy free **NF** nut free **GF** gluten free