



Welcome at Benji's,

Where every day is a celebration of good food and good company! The concept of Benji's is inspired by the tropical spheres of Bali, where the western world and the authentic Eastern kitchens came together and transformed the traditional brunch culture by implementing their knowledge about healthy, sustainable, and fresh food.

We too envisioned a café that would break away from the old school Amsterdam brunch scene and offer something fresh and exciting to our guests. So, in 2016 we opened our first urban jungle located in the heart of Amsterdam. The goal was to create a space where people can escape the high paced city life and find themselves in a peaceful green oasis combined with an industrial feel.

The interior features tropical plants, natural wood and steel elements. The menu consists of a carefully sourced selection of food from cuisines all over the world and our drink menu ranges from excellent coffee from Amsterdam roastery LOT61, to daily fresh juices, smoothies, and tropical cocktails for the true breakfast champions.

Enjoy! X Benji

LABELS

VE | vegetarian

VG | vegan

HA | halal

ALLERGENS

G | gluten

C | crustaceans

E | egg

F | fish

P | peanuts

S | soybeans

M | milk (including lactose)

N | nuts

CE | celery

MD | mustard

SS | sesame seeds

SD | sulphur dioxide and sulphites

L | lupin

MK | mollusk

BREAKFAST BOWLS

GRANOLA | VE | M - N

13

greek yoghurt with Nola's granola, caramelized peaches, seasonal fruits and honey (add homemade mango or berry compote + 1.2)

The granola is produced by our private label Nola's Granolas. 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 | VG | N

15.5

frozen acaï with guarana, banana and apple juice, served with Nola's granola, caramelized peaches, seasonal fruits (add peanut butter + 1.5)

TOASTS

served on sourdough by Fort Negen or gluten free bread

SCRAMBLED EGGS | VE | G - E - M

8.2

two scrambled free range eggs with chives and chilli flakes (make it your own with our add-ons)

SMASHED AVO | VG | G - SS - SD

9.6

smashed avocado with everything-bagel seasoning, lime, chili flakes and micro leaves (make it your own with our add-ons)

MISO CAESAR | HA | G-E-F-S-M-MD

14.4

yuzu marinated chicken, romaine, parmesan cheese and miso caesardressing (add sunny-side up egg + 2.2, bacon + 4.3 or make it a salad)

MANGO HUMMUS | VG | G - S - SS - SD

14.6

mango hummus, homemade falafel, grilled peppers, atjar ketimun and soy-ginger-tahini dressing (swap falafel for yuzu marinated chicken or make it a salad)

BURRATA PEACHES | VE | G - M

15.6

burrata, caramelized peaches, basil oil, arugula and hot honey (add prosciutto + 4.3 or make it a salad)

SALMON AVOCADO TERIYAKI | G - E - F - S - MD - SS - SD 15.9

marinated smoked salmon tartare served with avocado, teriyaki and spinach in sesame dressing (optional: make it a salad)

Please note that, due to the extensive use of nuts, sesame and gluten in our kitchen, we cannot guarantee the complete absence of traces of these allergens

EGGS

EGGSTRAORDINARY | G - E - M brioche bun with scrambled free range eggs, chives, cheddar, bacon, caramelized onions and chipotle mayo (add avocado + 3.3)

TRUFFLE MUSHROOMS | $VE \mid G - E - M - MD$ brioche bun with scrambled free range eggs, chives, truffle mushrooms, parmesan and truffle mayo (add bacon + 4.3)

SMOKED SALMON | G - E - F - M - MD brioche bun with scrambled free range eggs, chives, smoked salmon, pickled onion and 'mustard caviar' cream cheese (add avocado +3.3)

add-ons

sunny-side up egg + 2.2 | scambled eggs + 4.4 | cheesy scrambled eggs + 6.4 | bacon + 4.3 | yuzu marinated chicken + 4.4 | smoked salmon + 5.9 | avocado + 3.3 | truffle mushrooms + 4.4 | caramelized onions + 1.8 | kimchi + 2.7 | hot honey + 1 | prosciutto + 4.3 | parmesan cheese + 2.2 | cheddar (only with scrambled eggs) + 2 |

add a side of Fort Negen sourdough bread with miso butter 3.5

Unfortunately during busy service times we are not able to provide menu modifications or split bills.

SPECIALS

BALI CHEESE STEAK HA G - C - S - M - N - SS - MD sesame sourdough bun with Indonesian style beef rendang, cheddar, caramelized onions, scallions, fried onions, jalapeños and spicy yuzu mayo (add sunny-side up egg + 2.2)	15.9
CHICKEN KATSU HA G - CE - E - S - M - MD - MK brioche bun with Japanese fried chicken, cucumber, daikon and carrot salad, romaine, katsu sauce and spicy yuzu mayo (add hot honey + 1)	15.9
FRIES	
TRUFFLE AND PARMESAN FRIES VE E - M - MD French fries with parmesan cheese, truffle oil, parsley and truffle mayo	9.2
KIMCHI FRIES VE S - M - MD French fries with kimchi, cheddar, scallions and spicy mayo	8.01
BALI FRIES HA G - C - S- M - N - MD our famous loaded fries with Indonesian style beef rendang, cheddar, onion, chili and spicy mayo	13.5

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SWEETS

FRENCH TOAST $ VE G - E - M$ caramelized sugar bread in cinnamon sugar coating with vanilla, coconut mascarpone cream and homemade mango compote	9.3
BELGIAN WAFFLE VE G - E - S - M sweet caramelized Liège waffle with coconut mascarpone cream, seasonal fruit and maple syrup	9.3
FORT NEGEN CROISSANT $VE \mid G - E - M$ add butter + 0.7 homemade mango or berry compote + 1.2 nutella + 2 (until sold out)	4.5
ENGLISH SCONE VE G - E - M served with coconut mascarpone cream and homemade mango compote	4.5
BANANA BREAD VG G	5
CINNAMON ROLL VE G - E - M	6
PISTACHIO ROLL VE G - E - M - N	8

HI YOU,

MAKE SURE YOU FOLLOW AND SHARE YOUR EXPERIENCE!

() BENJI'S **(i)** BENJISAMSTERDAM



