



Coffee & Tea

MENU

KALDI UTRECHTSESTRAAT



Koffie/ Coffee

ZWARTE KOFFIE/ BLACK COFFEE

Americano	2.75
Americano groot/ big	3.75
Espresso	2.00
Doppio	3.00
Ristretto	2.00
Lungo	3.75
Filter koffie/ Filter coffee	2.75

WITTE KOFFIE/ WHITE COFFEE

Cappuccino	3.50
Cappuccino groot/ big	4.50
Cortado	2.90
Espresso Macchiato	2.60
Doppio Macchiato	3.60
Flat White	4.50
Café Latte	3.90
Latte Macchiato	3.90
Mochaccino wit/ white	4.50
Mochaccino-puur/ dark	4.50

SPECIALS

Red Espresso	2.20
Red Cappuccino	3.70
Velvet Red Latte	5.00
Rode biet/ Beetroot Latte	4.10
Kurkuma/ Turmeric Latte	4.10
Iced Cappuccino (seasonal)	4.50
Iced Latte	3.90
Chai Latte	4.00
Suiker vrij/ Sugar free Chai Latte	4.50
Dirty Chai Latte	5.00
Matcha Chai Latte	4.50
Dirty Matcha Chai Latte	5.50
Warme Chocomelk/ Hot Chocolate	4.50
French Press 350 ml/ 700 ml	6.00/ 11.00
Pour Over 350 ml/ 700 ml	7.00/ 13.00

Extra shot Espresso	1.00
Siroop/ syrup	0.50

Vanilla, Caramel, Amandel/ Almond, Hazelnoot/
Hazelnut

Melk Alternatieven/ Milk Alternatives

Amandel/ Almond, Haver/ Oat, Soya, Cocos/ Coconut, Magere melk/ Skim	0.50
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Special latte

Caramel Kiss

Latte Macchiato met karamelsiroop/ Latte

Macchiato with caramel syrup

4.50

Vanilla Lover

Latte Macchiato met vanillesiroop/ Latte Macchiato

with vanilla syrup

4.50

Almond Dream

Latte Macchiato met amandelsiroop/ Latte

Macchiato with almond syrup

4.50

Hazelnut Fantasy

Latte Macchiato met hazelnootsiroop/ Latte

Macchiato with hazelnut syrup

4.50

GOODIES

Taart/ Cakes

Brownie



2.90

Cupcake

3.10

Dolci Baci



2.90

Muffin

1.50

Lamington

2.90

2.50



Lactose vrij/ Lactose free



Gluten vrij/ Gluten free

Thee/ Tea

THEE/ TEA

3.50

Groene thee/ Green tea

- Gember citroen/ Ginger lemon
- Groene jasmijn/ Green jasmine
-

Zwarte thee/ Black tea

- Earl Gray
- English breakfast
-

Kruiden thee/ Herbal tea

- Anti stress

*Brandnetelbladeren, berkenbladeren, citroengras/
Nettle leaves, birch leaves, lemongrass*

- Chai sansibar

*Rooibos, gember, kaneel, kardemom, vanille/
Rooibos, ginger, cinnamon, cardamom, vanilla*

Vruchten thee/ Fruit tea

- Tropische hemel

*Gekonfijte stukjes van: ananas, papaja, mango/
Candied pieces of: pineapple, papaya, mango*

- Knibbel knabbel knuisje

*Stukjes van ; appel, ananas, papaja, rode biet, kaneel/
Pieces of: apple, pineapple, papaya, beetroot, cinnamon*

Rooibos thee/ Rooibos tea

- Pure Afrika

Pure Rooibos

- Rooibos caramel

Met karamel stukjes/ With pieces of caramel

Seizoens thee/ Seasonal tea

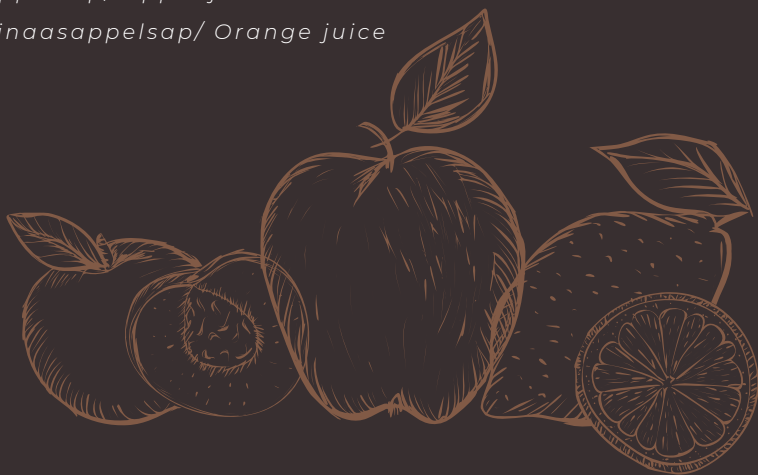
Verse munt thee/ Fresh mint tea

3.00



Soft Drinks

Spa Rood/ Sparkling water	2.00
Spa Blauw/ Still water	2.00
Soof sparkling drink	2.50
• <i>Lavendel, appel, zwarte bes/ Lavender, apple/ blackcurrant</i> • <i>Citroen, munt, appel/ Lemon, mint, apple</i> • <i>Roos, kardemom, peer, appel/ Rose, cardamom, pear, apple</i>	
BOS Rooibos Ice tea	2.00
• <i>Perzik/ Peach</i> • <i>Citroen/ Lemon</i> • <i>Gember, limoen/ Ginger lime</i>	
Cola 0.0	2.50
Cola	2.50
Appelsientje	
• <i>Appelsap/ Apple juice</i>	2.70
• <i>Sinaasappelsap/ Orange juice</i>	2.90



Tosti & Continental

TOSTI

5.00

Wilde zwijn/ Wild boar & cheese

VEGANISTISCH/VEGAN

Linzenstoof/ Lentil stew

Rendang

VEGATARISCH/ VEGETARIAN

Pom

Kimchi

Paddenstoel/ Mushrooms

Twee kazen/ Two cheeses

CONTINENTAAL/ CONTINENTAL

Croissant

3.00

Pain au chocolat

4.00

Amandel/ Almond croissant

4.00

Rozijn/ Raisin croissant

4.00

SPECIAL CROISSANTS

Croissant met jam/ with jam

4.00

Croissant kaas/ cheese

4.00

Croissant ham & kaas/ ham & cheese

5.00

Wifi & Social Media



Networkname : Kaldi Amsterdam

Password: coffeewithcharacter



@Kaldi.amsterdam



Kaldi Amsterdam Utrechtsestraat

Our Specialties



Pour over



French Press

Pour Over coffee

Pour over koffie is een zwarte koffie die je in tegenstelling tot een filter koffie met de hand bereid. De water wordt geleidelijk en langzaam verdeeld over de gemalen koffie. Recept en techniek spelen een belangrijke rol in het bereiden van deze koffie

Pour over coffee is a black coffee prepared by hand. Unlike filter coffee. The water is poured over the coffee grounds slowly and equally. The technique and Recipe have an important role in the preparation of this coffee.

French Press

French press is een zwarte koffie waar veel mensen van kunnen genieten. En het duurt ook niet lang om deze koffie te bereiden. Veel Mensen weten alleen niet hoe ze op een goede manier de French press Moeten bereiden.

Nieuwsgierig? vraag het een van ons!

French press is a black coffee many people enjoy drinking. And it doesn't take very long to prepare. What a lot of people don't seem to know is how to make a proper French Press. Curious? Ask us!

A short Story about Kaldi

In the 9th century a goat herder named Kaldi from Kaffa noticed that when his goats were nibbling on the bright red berries of a certain bush, they became very energetic, Kaldi then chewed on the fruit himself. His exhilaration prompted him to bring the berries to the nearest place of worship in the village. After a brief explanation, the head monk deemed the berries to be the "Devil's work," and abruptly threw the berries into a nearby fire. Soon thereafter, a sensual and powerful aroma filled the room that could not be overlooked. The head monk, who had thrown them in the fire in the first place, ordered the embers be pulled from the fire and for hot water to be poured over them to preserve the smell. Upon drinking the mixture, they experienced the peaceful, warming, and calming sensation it gave them. The after-effects were just as powerful, as they were able to stay alert and discuss important matters for longer periods of time. The monk then shared his discovery with the other monks at the monastery, and knowledge of the energizing berries began to spread.

