

- SPECIALTY COFFEE & TEA HOUSE -
 - HOMEMADE FOOD -



Why "House of Tribes"?

'House' - a place where people meet...
'Tribes' - communities linked by a common culture...

JONES BROTHERS COFFEE C?

AMSTERDAM

The drinks menu

COFFEE...

Double Espresso €2,50
Americano €2,75
Cappuccino €3,30
Flat White €3,50
Latte €3,50
Latte Macchiato €3,50

Filter coffee from € 4,00 Espresso tasting € 4,50

Single origin coffee

(Ask our Baristas for today's specials)

Oat, soya, almond, coconut milk + $\mathbf{\epsilon 0,50}$

Extra shot + €0,50

Flavours + €0,50

- See our full listing pg.7 -

...OR TEA

7 varieties & infusions of gourmet loose leaf teas

from €3.00

- See our full listing pg.11 -

Fresh ginger tea €3,50

Fresh mint tea €3,50

(add lemon or orange)

Hot Chocolate €3,00

Add whipped cream + €0,50

"Babycino" - warm frothy milk for the little one € No charge!

JUICE & SMOOTHIE BAR

Fresh Orange Juice €3,00 Apple Juice €2,50 Earth Water €2,50

DAILY JUICE SPECIAL: € 4,00

Hulk juice

(Spinach, apple, coconut water and lemon)

Red beet juice

(Red beet, raspberry and orange juice)

Rabbit juice

(Carrot, apple and ginger)

Açaí smoothie € 4,50 (v+)

(Açaí, banana, strawberries, raspberries, apple juice)

Protein smoothie € 4,50 (v+)

(Banana, oat milk, natural peanut butter, cacao powder, honey)

Homemade lemonade €4.00

Ginger Coconut, Lemon Orange Rose, Classic Lemonade (choice of still or sparkling water)

Fritz €2.75

Kola, Kola light, Orange, Lemon

Lemon Aid €3.00

Blood Orange, Maracuja, Lime

PLEASE ORDER AND PAY AT THE COUNTER

The bakery menu

All our foods are made with love in store or baked & prepared by our friends not far away.

DAILY SPECIALS

Croissants and Pastries from €1.50

Cookies from **€2,75**Oatmeal, Double Chocolate, Chocolate Chip & Sea Salt,

Red Velvet with White Chocolate Buttons

Chocolate Chip Banana Bread €3,00 per slice

CAKES & CHEESECAKE

Cake of the Day €4,00 per slice

Chocolate & Salted Caramel, Red Velvet, Carrot & Pecan, Double Chocolate Cake, Banana & Walnuts

Cake Bars from €3,00

Chocolate Pecan Brownie, Cheesecake Brownie

Cheesecake €4,00 per slice

Classic Cheesecake, Chocolate Mousse Cheesecake, Key-Lime Cheescake,
Red-Velvet Cheesecake

Ask about our whole cake options for your party or celebration event.

Pre-order and pre-payment required

from €45,00



AVAILABLE ALL DAY

Croissant with cream and fruit € 5,00

(freshly baked croissant with whipped cream and seasonal fruits)

Healthy & Wealthy €6,00

fresh Greek yoghurt, homemade granola, seasonal fruits & honey (ask for soya yoghurt alternative)

Banana-Nana €8,00

warm banana bread served with fresh strawberries, banana, sliced almonds and whipped vanilla cream

Homemade seasonal soup €5,00 (v)

(Check out the Specials Board)

SANDWICH SPECIALS

Served on hand-cut sourdough bread

Go Goat €7,50 (v)

sliced avocado, goat cheese, walnuts and honey on sourdough bread

Avocado Chicken Pesto €8,00

Smoked chicken, matured cheese, fresh tomatoes, basil pesto & sliced avocado

The Avo Nutri-Bomb €7,50 (∨)

smashed avocado on grilled sourdough toast, soft boiled egg, lime mayo dressing and Himalayan salt.

Add extra egg +€1,50

+Gluten-free bread FREE Other allergies? That sucks, but we can help you!

v = vegetarian v+ = vegan

PLEASE NOTE: Nearly all of our menu is prepared fresh in the café. We use nuts, eggs and dairy in many of our dishes and so we cannot guarantee that there are no traces of these products in our food.

GRILLED TOAST

Served on hand-cut sourdough bread

Tosti Classic €4,50

Tasty ham & young Dutch cheese

Tosti Vega €5,00 (v)

Creamy brie, Muhammara spiced pepper & rocket

Italian Toast €6,50 (v)

Pesto sauce, mozzarella and diced tomatoes.

Served with a small side salad

Goat on Toast €6,50 (v)

Goat cheese, pine nuts and figs. Served with a small side salad

Chicken Club €6.50

Chicken, bacon, young dutch cheese and sliced tomato.

Served with chips and cocktail sauce

Extras - Mayonnaise/Curry Sauce/Ketchup + €0,50

SALAD BOWLS

Check out our Specials Board!

Smokey Chicken Caear €12,00

Smoked chicken, homemade crunchy croutons, fresh tomatoes, pine nuts, boiled egg, sliced parmesan & caesar dressing



JONES BROTHERS COFFEE C?



- THE STORY OF SPECIALTY COFFEE -

We are proud to serve you only Specialty Grade coffees. This means that the 100% arabica beans chosen by **Jones Brothers Coffee** have been grown in specific, high-altitude regions of the coffee growing world, close to the Equator, harvested by hand with a lot of care, dried in the sun and roasted to perfection in small batches by our experienced Roastmasters in Amsterdam. The subtle and natural flavours and sweetness in each cup demonstrate a final destiny on the long journey of the humble coffee bean.

So, sip and savour every drop - it's a brief moment to reflect and give thanks to a special drink, brought to you by the toil and love of many hands.

Order our full range of coffees for home at our webshop:

JONESBROTHERSCOFFEE.COM

SPECIALTY COFFEE

BY JONES BROTHERS COFFEE C?

All drinks are available to take-away, or just in a takeaway cup to sit in if you prefer (some people like it this way!)

ESPRESSO COFFEES

FILTER COFFEES

We serve as standard our Nomad House Blend

Smooth, distinctive & balanced coffee blend of Colombia Excelso & Guatemala Huehuetenango beans We serve as standard one of our Single Origin coffees

- ask our team for this week's choice -

We also have a number of Single Origins options:

Ethiopia Thailand Rwanda Colombia V60 **€4,00**

Cafetiere - French Press €4,00

Chemex €4,00

Chemex to share! € 6,00

ESPRESSO TASTING €4,50

Can't decide? Try 2 Single origin espressos and choose your favourite!

SOME EXTRAS...

BEANS TO TAKE HOME?

Extra shot + €0,50

Oat, Soya, Almond, Coconut, Milk + €0,50

Flavours + €0,50

Whipped Cream + €0,50

You can enjoy our coffees at home as either beans or ground - we will grind them for you in store for espresso or filter drinks - just ask us.

You can also ask for any advice about grinding settings at home.

CHECK OUR INSTORE SHOP!

Blends - 250g from **€8,00**

Single Origins - 250g from €9,00

Warm frothy milk for the little one? - just ask **€ No charge!**

KNOW YOUR COFFEE DRINK

- BLACK COFFEES -



ESPRESSO

The process of extracting coffee oil from the ground coffee bean. A shot of pure coffee beaven.



DOUBLE ESPRESSO

Also called a 'Doppio', this is a double size espresso drink.



AMERICANO

Also known as a 'long black'. A shot of espresso blended with steamed water.



RISTRETTO

Italian for 'restricted' or 'shortened'. A richer and more intense shot of espresso using less water with the same amount of coffee, making it less bitter.



MACCHIATO

An Italian word meaning 'marked' or 'stained'. A single shot of espresso is stained with just enough steamed milk to change the colour of the coffee.



AFFOGATO

Italian for 'drowned'. A shot of espresso poured over the top of a scoop of vanilla ice cream.

A dessert favourite.

Want it longer, stronger or To go?

As well as being very diverse, coffee and the way we like to drink it is very personal. That's one of the great things about it. We make our coffees in a certain way, the way we think it tastes and looks great - but if you want something different, just tell us, we'll be happy to make it the way you like it.

PLEASE ORDER AND PAY AT THE COUNTER

WIFI - HOUSE OF TRIBES GUEST PASSWORD (ALL IN CAPS) - JONESBROTHERSCOFFEE

KNOW YOUR COFFEE DRINK

- WHITE COFFEES -



LATTE

Italian for 'milk'. A single espresso and a lot of milk, with a thin cap of foam. A classic.



FLAT WHITE

Made famous in Australia, this is a strong drink sitting somewhere between a cappuccino and latte. A double shot of espresso, filled up with steamed milk and a thicker layer of microfoam on the top. Great if you really want the flavour and intensity of the espresso to shine through.



LATTE MACCHIATO

A foamier latte, the difference is in the preparation and the appearance. The hot milk is prepared first followed by the foam and the espresso shot is poured on top, creating a layer effect. A beautiful looking drink!



CAPPUCCINO

Invented by Italians, improved by Americans, the world's most popular coffee drink is traditionally a 1/3 shot espresso, 1/3 steamed milk, 1/3 foamed milk.

The microfoam element is critical to giving that delicious velvety feel in the mouth.



CORTADO

A strong drink, this single shot of espresso in a macchiato glass is layered with steamed milk and topped off with a neat layer of foamy milk, in the style of a latte. Want it stronger? Ask for a double shot of espresso!



MOCHA

Named after the port of Mocha. Made with hot chocolate, espresso, steamed or frothed milk, topped with whipped cream.

PLEASE ORDER AND PAY AT THE COUNTER

Time bor tea?



GOURMET LOOSE LEAF TEAS
IN 7 DIFFERENT VARIETIES

SPECIALTY TEA

Our range of beautiful loose leaf teas have been designed by a Tea Sommelier, bringing together the delicate flavours of black and green teas and herbal infusions from around the world. All natural, all organic.

Fresh mint €3,50 (add lemon)

Fresh ginger €3,50 (add lemon or orange)

Chai Latte **€4,00**Black & Green teas **€3,00**Infusion & Herbal teas **€3,50**



MORROCAN MINT

A little green tea, gunpowder for that sharp touch and spearmint for the fresh flavour. Moroccan mint tea is a traditional drink throughout the year, both hot and cold with a slice of lemon. It is a real thirst-quencher!



ORGANIC ASIAN SENCHA

Ideal for Green Tea beginners and those who prefer milder tastes, this tea is the same as the variety popular in China. The cup gives a shimmery strong greenyellow tone and a soft and mild taste with a sweet note.



ORGANIC SUPERIOR JASMINE

This semi-fermented green tea comes from a controlled organic cultivation from China. Also called the 'Flower-tea' because of the typical jasmine flower scent. It gives a light yellow color with a slightly fruity & spicy note.



SUPERIOR EARL GREY

Probably the best known tea, Earl Grey is produced from citrus fruit similar to oranges which come from southern regions.

Finest Yunnan, which gives the blend a slightly earthy touch; a nuance from mellow Keemun teas; and a Ceylon which unites the teas to their fullness.



CHAI LOVE

Known as the national drink in India. Chai tea is not only popular for its taste but also for the well-known positive effects on body and mind.



INDIAN GINGER

The inspiration for this blend comes from the Indian kitchen as all ingredients of this blend form a vital part in this cuisine: ginger, whole cardamom and chillis. This is "Tea-Soup for the Soul!"



WICKED ROOIBOS

The combination of clear safflower flower and rooibos is reminiscent of a fiery sunset in a vast open savanna. The aromas used are natural and you immediately smell the freshly pressed blood oranges. Full and fruity due to the ripe citrus fruit.

All our teas are also available for you to take away and enjoy at home - just ask our team!



CATERING & EVENTS

As well as a great space to drink, eat & meet, we also provide other services:

CATERING - for your office meeting or conference. All foods prepared on site and to order.

EVENTS - small or large, the café can be hired outside of our normal opening times for you to put on an event or party.

HIRE OUR COMMUNITY TABLE - during our opening hours you can hire part or all of our Community Table in the café (seats up to 14 people) for breakfast, lunch or any kind of meetings.

QUICK PICK-UP? For regular customers, order your lunch in advance and pick up and go. Order before 11am, you can collect from 12pm.

Email us or ask to speak to Thomas our Café Manager. See details below.

CAFÉ OPENING HOURS

Mon-Fri 8am-6pm

Saturday 10am-5pm



t: +31 70 205 0220

e: hello@houseoftribescafe.nl

RATE US





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