

DAYTIME



**CEINTUURTHEATER
CEINTUURBAAN 282 - DE PIJP - AMSTERDAM**

JUICE BAR

ORANGE JUICE — 5

APPLE JUICE — 5

ORANGE — 7

OJ - CARROT - GINGER - LIME

GREEN — 7

GREEN APPLE - CELERY - GINGER

CUCUMBER - LIME

RED — 7

GREEN APPLE - BEETS - CARROT - CELERY

GINGER - LIME

GINGER & LIME SHOT — 3.5

SMOOTHIES

ADD VEGAN PROTEIN +2

BLUEBERRY — 8

BLUEBERRIES - CACAO - BANANA

COCONUT MILK

MANGO MATCHA — 8

MANGO - MATCHA - LIME - AGAVE

COCONUT MILK

HOMEMADE ICED TEA

GINGER HONEY — 5

ROOIBOS - LIME - GINGER - HONEY

RED BERRY — 5

BLACK TEA - RED BERRY - LIME - CANE SUGAR

LEMONADES

(SPARKLING OR STILL)

LIME LEAF — 5

ELDERFLOWER — 5

SODAS

WATER SPARKLING/STILL — 3.25

COCA COLA / ZERO — 3.25

GINGER BEER — 4.2

COCONUT JUICE — 4.2

TEA

CHAI LATTE — 5

MATCHA LATTE — 5.5

EARL GREY · GREEN JASMINE

ROOIBOS · VERVEINE — 3.5

FRESH MINT — 3.5

FRESH GINGER & ORANGE — 3.8

COFFEE

EXTRA SHOT +0.7

ESPRESSO — 3.1

CORTADO — 3.8

CAPPUCCINO — 4.1

BIG CAPPUCCINO — 4.8

FLAT WHITE — 4.6

LATTE — 4.3

AMERICANO — 3.8

COCKTAILS

OLIVES & SMOKED ALMONDS — 7

{OJ ORIGINALS}

THE GARIBALDI — 8
CAMPARI - ORANGE JUICE

AGUA DE VALENCIA SPRITZ — 8
VODKA - SPARKLING WINE - ORANGE JUICE

MIMOSA — 8
SPARKLING WINE - ORANGE JUICE

{COFFEE-BASED}

CT CARAJILLO — 12
LICOR 43 - PIETRO NICOLA PESCARO - ESPRESSO

COLD BREW NEGRONI — 12
GIN - VERMOUTH - CAMPARI - COLD BREW

ESPRESSOTINI — 11
VODKA - MR BLACK COFFEE LIQUEUR - ESPRESSO
FRANGELICO

{CT FAVORITES}

ATOMIC NEGRONI — 9
GIN - BLACK OLIVE CAMPARI
SWEET VERMOUTH - TONIC

ALMOND SOUR — 10
AMARETTO - RUM - LEMON

CT SPRITZ — 9
MARTINI AMBRATO - LEMON THYME CORDIAL
SPARKLING WINE

POMEGRANATE PALOMA — 10
TEQUILA - POMEGRANATE - GRAPEFRUIT SODA

CARMINE SR. — 9
VODKA - BLOOD ORANGE - VERBENA
LEMON - SODA

{SHORTIES}

ROSITA — 7
TEQUILA - RED BITTER - DRY VERMOUTH
ROSSO VERMOUTH

ADONIS — 7
OLOROSSO SHERRY - SWEET VERMOUTH

MARTINEZ — 7
GIN - GIFFARD ABRICOT - CITRUS MOVEMENT
THYME

{SHOTS}

M&M — 5.5
MEZCAL - AMARO MONTENEGRO

FERRARI — 5.5
FERNET - CAMPARI

LIMONCELLO — 5.5
BY WYNAND FOCKING

{NO / LOW ALCOHOL}

THULLS KOMBUCHA — 5.5/25
WHITE TEA - VERVEINE

SAN PELLEGRINO COCKTAIL — 5.5
BITTER - FRESH MINT - ORANGE

CEFALÙ — 7.5
BANANA PURÉE - ICED GINGER HONEY TEA
CITRUS SYRUP

BEERS

{DRAFTS}

HEINEKEN 5.0% — 3.5/6.5
CRISP DUTCH LAGER WITH A LIGHT MALT BODY AND
SUBTLE BITTERNESS

HEINEKEN 0.0% — 3.5/6.5
REFRESHING ALCOHOL-FREE LAGER WITH A CLEAN
MILD FLAVOUR

OEDIPUS BRIDE 5.6% — 5.7
A BRIGHT CITRUS-FORWARD WHITE ALE WITH SOFT
SPICE AND A SMOOTH FINISH

{CANNED / BOTTLED}

TWO CHEFS GREEN BULLET 5.2% — 5.7
FRESH PALE ALE WITH TROPICAL FRUIT AROMAS AND
A GENTLE HOPPY BITE

TWO CHEFS FUNKY FALCON 5.2% — 5.7
EASY-DRINKING PALE ALE WITH NOTES OF CITRUS,
LIGHT PINE, AND SOFT BITTERNESS

VAN DE STREEK-PLAYGROUND IPA 0.0% — 5.7
A FULL-FLAVOURED ALCOHOL-FREE IPA BURSTING
WITH CITRUS AND HOP BITTERNESS

WINES

{SPARKLING}

FRIZZANTE — 5.6/24.5
11.5% | ITALY
DELICATE BUBBLES · FRESH APPLE · LIVELY PALATE

KEIVA — 44.5
XAREL-LO | 12% | CATALONIA, SPAIN | 2022
CITRUS ZEST · BRIOCHE · CREAMY MOUSSE

ROULLY CHAMPAGNE — 119.5
12% | FRANCE | 2024
FINE BUBBLES · CITRUS · REFINED & COMPLEX

{WHITE}

SAVERIO FARO GRILLO — 5.6/34.5
GRILLO | 12% | SICILY, ITALY | 2024
BRIGHT CITRUS · SALINE FINISH · CRISP & REFRESHING

SAPIENTIA VERDEJO ECOLÓGICO — 6.9/34.5
VERDEJO | 13% | RUEDA, SPAIN | 2024
GREEN APPLE · HERBAL NOTES · ZESTY ACIDITY

IKIGALL — 7.4/37.5
XAREL-LO, MOSCATEL | 12.5% | CATALONIA, SPAIN | 2024
TROPICAL FRUIT · FLORAL AROMA · LIGHT & SMOOTH

TINNARI — 39.5
TREBBIANO | 12% | TUSCANY, ITALY | 2023
FRESH CITRUS · FLORAL NOTES · LIVELY ACIDITY

DI GINO ELEVATO 6 MESI SUI PROPRI LIEVITI — 44.5
VERDICCHIO | 13% | MARCHE, ITALY | 2024
STONE FRUIT · NUTTY TEXTURE · CREAMY MOUTHFEEL

CUVÉE CONFIANCE CÔTES DU RHÔNE BLANC — 44.5
VIOGNIER, GRENACHE BLANC | 13% | RHÔNE, FRANCE | 2024
FRESH CITRUS · FLORAL NOTES · LIVELY ACIDITY

ANA DE ALTÚN — 49.5
MALVASIA, VIURA | 12.5% | RIOJA, SPAIN | 2024
PEAR · CITRUS BLOSSOM · SILKY TEXTURE

LACRYMA CHRISTI DEL VESUVIO BIANCO — 44.5
CAPRETTONE | 12% | CAMPANIA, ITALY | 2024
MINERAL · LEMON ZEST · MEDITERRANEAN FRESHNESS

SAVIGNY-LÈS-BEAUNE BLANC — 79.5
CHARDONNAY | 13% | BURGUNDY, FRANCE | 2022
BUTTERY · BALANCED OAK · ELEGANT MINERALITY

PROÈME — 119.5
VIOGNIER | 13% | RHÔNE, FRANCE | 2023
APRICOT · FLORAL PERFUME · LUSH TEXTURE

{ROSÉ}

LA CUVÉE DES ANNIBALS — 6.6/34.5
GRENACHE-CINSAULT-SYRAH | 12.5% | PROVENCE, FRANCE | 2023
CRISP BERRIES · FLORAL · DRY & ELEGANT

ALTÚN ROSÉ — 49.5
TEMPRANILLO | 12% | RIOJA, SPAIN | 2024
BRIGHT STRAWBERRY · LIGHT SPICE · SMOOTH FINISH

{ORANGE}

THE GREEN MERITS ORANGE — 6.6/29.5
VERDIL | 13% | VALENCIA, SPAIN | 2024
ZESTY ORANGE PEEL · HERBAL · TEXTURAL & DRY

COZs POP BRANCO — 49.5
VIDAL | 12.5% | LISBOA, PORTUGAL | 2022
WILD HONEY · TANNIC GRIP · LONG MINERAL FINISH

{RED}

NERO DI TROIA — 6.9/29.5
NERO DI TROIA | 13% | PUGLIA, ITALY | 2022
RIPE CHERRY · SMOOTH TANNINS · JUICY FINISH

SELENGEIA CHIANTI — 49.5
CABERNET SAUVIGNON-MERLOT-SANGIOVESE | 13% | TUSCANY, ITALY | 2021
VIBRANT CHERRY · HERBAL NOTES · BALANCED BODY

OLLO DE SAPO MENCÍA — 7.9/44.5
MENCÍA | 12.5% | GALICIA, SPAIN | 2023
FRESH RED FRUIT · FLORAL LIFT · ELEGANT MINERALITY

LES VIGNERONS DE FLORENSAC — 5.6/27.5
SYRAH | 12.5% | PAYS D'OC, FRANCE | 2024
DARK BERRIES · BLACK PEPPERS · SMOOTH W/ SUBTLE GRIP

VILLARDEL TEMPRANILLO — 54.5
TEMPRANILLO | 13.5% | RIOJA, SPAIN | 2022
BLACK CHERRY · SOFT OAK · ROUNDED TANNINS

NEGRE FRANC — 59.5
CABERNET FRANC | 13% | CATALONIA, SPAIN | 2019
JUICY RED FRUIT · SPICY · VIBRANT & FRESH

BAROLO CASCINA DARDI - BUSSIA — 119.5
NEBBIOLO | 14% | PIEMONTE, ITALY | 2013
ROSE PETALS · TRUFFLE · FIRM STRUCTURE

LES EMIRS — 89.5
SYRAH-CABERNET SAUVIGNON-MERLOT | 13.5% | BEKAA VALLEY, LEBANON | 2017
DARK PLUM · SPICE · RICH AND FULL-BODIED

POMMARD — 119.5
PINOT NOIR | 13% | BURGUNDY, FRANCE | 2022
EARTHY · CHERRY · STRUCTURED & REFINED

BRUNELLO DI MONTALCINO — 149.5
SANGIOVESE | 14% | TUSCANY, ITALY | 2018
DEEP RED FRUIT · LEATHERY · LONG FINISH

DAYTIME

DRI NKs

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