

# A La Carte

VEGAN VEGETARIAN GLUTEN-FREE

## SNACKS & STARTERS

- EDAMAME** 39 K  
Boiled salted edamame.
- SPICY EDAMAME** 44 K  
Sautéed with our chili flakes and fresh garlic special sauce.
- TRUFFLE FRIES** 79 K  
Skinny crispy fries with truffle oil.
- AVOCADO ON TOAST** 75 K  
Smashed avocado on toasted wholegrain bread with caramelized onion, Peta cheese, cherry tomatoes, rocket and balsamic reduction.
- CHIPS AND SALSA** 59 K  
Corn chips served with guacamole, pico de gallo and pineapple salsa.  
**\*\*TIP for Cheese & Spice Lovers:**  
Topped with melted Cheese and sliced Cocktail Jalapeños (+35K)
- BRUSCHETTA** 59 K  
Grilled bread topped with chopped tomatoes, olive oil and basil.
- SALTED POPCORN SMALL** 15 K
- SALTED POPCORN BIG** 25 K

## SALADS

- HEALTHY GREEN** 79 K  
Young green leaves, mix of 6 herbs, avocado, accompanied honey soy-dressing served with marinated crispy sesame tofu.  
With Tofu 99 K  
With Chicken 79 K  
With Shrimps 119 K  
With Tuna 119 K
- CAESAR SALAD** 79 K  
Crispy greens with croutons, parmesan cheese and Caesar dressing.  
With Tofu 99 K  
With Chicken 109 K  
With Shrimps 119 K  
With Tuna 119 K
- THAI MANGO SALAD** 99 K  
Colorful salad of cucumbers, red bell peppers, bean sprouts, mango and roasted peanuts. Served with grilled sesame tofu and peanut dressing.  
With Tofu 99 K  
With Chicken 119 K  
With Shrimps 119 K  
With Tuna 119 K
- TURKISH SALAD BOWL** 99 K  
4 crispy falafel, warm quinoa, Israeli salad, hummus, chopped kale with tahini dressing.  
With Tofu 109 K  
With Chicken 119 K  
With Shrimps 129 K  
With Tuna 129 K

## FISH

- CRISPY CALAMARI WITH FRENCH FRIES** 119 K  
Homemade. Breaded crispy calamari rings served with Balinese shallot, ginger & lemongrass raw condiment (sambal matah), tartare sauce, lime and a side of our homemade handcut fries.
- CRISPY SHRIMPS WITH FRENCH FRIES** 129 K  
Homemade. Breaded crispy shrimp served with Balinese shallot, ginger & lemongrass raw condiment (sambal matah), tartare sauce, lime and a side of our homemade handcut fries.
- SURF 'N TACOS - 2 PIECES** 89 K
- SURF 'N TACOS - 3 PIECES** 119 K  
Flour tortilla stacked with your choice of protein, melted cheese, fresh lettuce, coriander, guacamole and pico de gallo served with our secret sauce.  
BBQ marinated Jackfruit | Tempeh \*  
Crispy Dory, grilled Tuna or Shrimp.  
**\*\*TIP for Spice Lovers:**  
Extra Sliced Cocktail Jalapeño (+10K)
- FISH AND CHIPS** 109 K  
Crispy breaded fish served with french fries, sambal matah and tartare sauce on the side.
- TUNA STEAK** 129 K  
Pan-seared Ahi tuna steak topped with sambal matah, served with grilled potato and green salad on the side.
- BUTTER GARLIC SHRIMP** 139 K  
Whole shrimp sautéed in garlic butter, served over rice with side salad.  
\*\* Shrimps are served with skin.
- DAKINE POKE** 119 K  
Hawaiian style Ahi tuna poke over white rice, topped with cucumber, shredded carrots, edamame, dry seaweed, coriander and sesame seeds (spicy on request).
- VEGGIE POKE** 79 K  
A vegetarian version of Hawaiian style poke (Tempeh) mixed with edamame served over white rice, topped with cucumber, shredded carrots, dry seaweed, coriander and sesame seeds (spicy on request).

## MAINS

- CHEESEBURGER WITH FRIES** 119 K  
Beef patty in a burger bun, with lettuce, tomato, cheese, gherkins and caramelized onions, mayonnaise. Served with French fries.
- MEXICAN CHICKEN BURGER WITH PAPRIKA FRIES** 119 K  
Mexican spiced grilled chicken breast, fresh tomato, red cabbage, guacamole, jalapenos, and house dressing with fresh lime, Mexican sauce, served with French fries.
- CRISPY FISH BURGER** 119 K  
Crispy breaded Dory fish with lettuce, tomato, cheese and tartare sauce dressing in a burger bun served with french fries.  
**\*\*TIP for Spice Lovers:**  
Extra Sliced Cocktail Jalapeño (+10K)
- THE TUNA STEAK BURGER** 129 K  
Our secret honey wasabi marinated A-grade tuna steak, caramelized onions, served with handcut fries.
- CALIFORNIA BURRITO** 119 K  
Flour tortilla filled with grilled fish or shrimp, French fries, cheese, pico de gallo, coriander and guacamole served with our secret green sauce.  
**\*\*TIP for Spice Lovers:**  
Extra Sliced Cocktail Jalapeño (+10K)
- TEMPEH BURRITO** 99 K  
Flour tortilla filled with tempeh, cilantro rice, black beans, lettuce, cheese, pico de gallo, coriander and guacamole served with our secret green sauce.  
**\*\*TIP:** Add French Fries inside (+15K)  
**\*\*TIP for Spice Lovers:**  
Extra Sliced Cocktail Jalapeño (+10K)
- FALAFEL BALLS** 79 K  
4 crispy falafel fried to perfection served with creamy hummus and vegetable sticks.
- VEGGIE BURGER** 99 K  
Smoked quinoa/pumpkin veggie patty mixed with zucchini and oatmeal served with lettuce, tomato, tartare sauce served with French fries.
- FALAFEL WRAP** 99 K  
4 crispy falafel fried to perfection with Israeli salad, creamy hummus, lettuce and tahini wrapped in flour tortilla.  
**\*\*TIP:** Add French Fries inside (+15K)
- PESTO PASTA** 89 K  
Spaghetti, penne OR Raw Zucchini Spaghetti   
Home made Pesto \*
- BOLOGNESE** 99 K
- PUTTANESCA** 109 K  
Anchovies, capers kalamata olives, chili flakes in tomato Sauce.
- CHICKEN PARMIGIANA** 149 K  
Breaded chicken schnitzel with Napolitana sauce, cooked ham, Parmesan, and mozzarella cheese, served with French fries and a side salad.

## ASIAN CLASSICS

- CHICKEN CASHW OR TOFU CASHW** 99 K  
Stir fried chicken breast or Tofu, bell pepper and cashew nuts in a veggie broth and soy sauce reduction, served with white or brown rice.
- NASI GORENG SPECIAL**  
Indonesian fried rice. Topped with a sunny-side-up fried egg and crispy shallots. Served with satay, peanut sauce and pickled vegetables.  
with Marinated Crispy Tofu 79 K  
with Chicken 89 K  
with Tuna 99 K  
with Shrimps 109 K
- MIE GORENG SPECIAL**  
Flavorful and spicy fried noodles, garlic, shallots, chili, carrot and cabbage. Served with soy sauce, sambal olek and krupuk.  
with Marinated Crispy Tofu 79 K  
with Chicken 89 K  
with Tuna 99 K  
with Shrimps 109 K
- VEGETABLE-COCONUT CURRY** 79 K  
Traditional Balinese vegetable-coconut curry served in a coconut with your choice of white or brown rice.  
with Marinated Crispy Tofu 79 K  
with Chicken 89 K  
with Tuna 109 K  
with Shrimps 109 K  
with Calamari 129 K
- SOTO AYAM** 79 K  
Traditional Javanese spiced chicken broth with green vegetables, rice-noodles, cherry tomatoes, boiled quail eggs and fried shallots.

## FROZEN BOWLS

Organic ingredients handcrafted to order  
No ice, No sugar, no fillers.

- WAIKANA PINEAPPLE & BANANA BOWL** 79 K  
Blend of Frozen pineapple & banana with coconut milk and coconut water. Topped with organic homemade granola, shredded coconut flakes, fresh fruits and honey.
- MAIN POINT MANGO FROZEN BOWL** 89 K  
Blend of Frozen mango & banana with coconut milk and coconut water. Topped with organic homemade granola, shredded coconut flakes, banana, berries and honey.
- TEAHUPOO PASSIONFRUIT FROZEN BOWL** 89 K  
Passionfruit, mango & banana with coconut milk and coconut water. Topped with organic homemade granola, shredded coconut flakes, fresh fruits and honey.
- J-BAY COCOA FROZEN BOWL** 79 K  
Blend of banana, peanut butter & cocoa powder with coconut milk. Topped with organic homemade granola, chocolate sauce, home-made peanut butter, shredded coconut flakes, fresh fruits and honey.
- ULUWATU SUPER GREEN FROZEN BOWL** 89 K  
A frozen blend of mango, pineapple, banana and spirulina, coconut milk and coconut water. Topped with organic homemade granola, shredded coconut flakes, fresh fruits and honey.
- G-LAND DRAGON FRUIT FROZEN BOWL** 89 K  
Blend of dragon fruit & banana with coconut milk and coconut water. Topped with organic homemade granola, shredded coconut flakes, fresh fruits and honey.
- NAZARE STRAWBERRY FROZEN BOWL** 89 K  
Blend of strawberry & banana with coconut milk and coconut water. Topped with organic homemade granola, shredded coconut flakes, banana, fresh fruits and honey.
- MUNDAKA RASPBERRY FROZEN BOWL** 99 K  
A frozen blend of raspberry & banana with coconut milk and coconut water. Topped with organic homemade granola, shredded coconut flakes, fresh fruits and honey.
- BIARRITZ BLUEBERRY FROZEN BOWL** 99 K  
A frozen blend of blueberry & banana with coconut milk and coconut water. Topped with organic homemade granola, shredded coconut flakes, fresh fruits and honey.
- ADD ONS** 15 K  
-Organic homemade Granola  
-Coconut flakes  
-Honey  
-Spirulina  
-Fresh fruits  
-Flaxseed  
-Sesame seed  
-Peanut butter  
-Goji berry  
-Pumpkin seed  
-Chia seeds

## SMOOTHIES

- PINEAPPLE SMOOTHIE** 39 K  
Pineapple & banana blended with coconut milk and coconut water.
- MANGO SMOOTHIE** 49 K  
Mango & banana blended with coconut milk and coconut water.
- PASSIONFRUIT & MANGO SMOOTHIE** 49 K  
Passionfruit, mango & banana blended with coconut milk and coconut water.
- SUPER GREEN SMOOTHIE** 59 K  
Mango, pineapple, banana, spirulina, blended with coconut milk and coconut water.
- DRAGON FRUIT SMOOTHIE** 49 K  
Dragon fruit & banana blended with coconut milk and coconut water.
- STRAWBERRY SMOOTHIE** 49 K  
Strawberry & banana blended with coconut milk and coconut water.
- RASPBERRY FROZEN SMOOTHIE** 49 K  
Raspberry & banana blended with coconut milk and coconut water.
- BLUEBERRY SMOOTHIE** 49 K  
Banana & blueberry blended with coconut milk and coconut water.

## SIDES

- FRENCH FRIES** 39 K
- SWEET POTATO FRIES** 39 K
- SWEET POTATO CHIPS** 20 K
- SIDE SALAD** 29 K

## DESSERT

- LAVA CAKE WITH VANILLA ICE CREAM** 49 K  
Warm chocolate cake served with a scoop of vanilla ice cream.
- FRIED BANANA WITH VANILLA ICE CREAM** 39 K  
Sugar glazed sweet banana served with a scoop of vanilla ice cream.
- HOME MADE LEMON TARTINE** 69 K

## FRESH JUICES

(No sugar added)

- MIXED FRUITS** 29 K
- WATERMELON** 29 K
- LIME** 29 K
- ORANGE** 29 K
- BANANA** 29 K
- PAPAYA** 29 K
- PINEAPPLE** 29 K
- MANGO** 33 K
- ORANGE, CARROT & GINGER** 33 K
- WATERMELON, STRAWBERRY & MINT** 33 K
- APPLE BEETROOT & LIME** 33 K  
\*Some juices are seasonal, might not be available all year around.

## SOFT DRINKS

- SODA WATER** 20 K
- TONIC** 20 K
- FANTA** 20 K
- SPRITE** 20 K
- COCA COLA** 20 K
- POCARI SWEAT (ISOTONIC)** 25 K
- YOUNG COCONUT** 35 K
- ASIAN ICED TEA GLASS** 22 K
- ASIAN ICED TEA PITCHER** 39 K
- GINGER LIME GLASS** 22 K
- GINGER LIME PITCHER** 39 K
- WATERMELON BASIL GLASS** 22 K
- WATERMELON BASIL PITCHER** 39 K
- SPARKLING LEMONADES**
- STRAWBERRY 1/2 L** 29 K
- STRAWBERRY 1 L** 55 K
- GINGER 1/2 L** 29 K
- GINGER 1 L** 55 K
- CUCUMBER 1/2 L** 29 K
- CUCUMBER 1 L** 55 K

## COFFEE

- LATTE OAT / SOYA** 25 K / 38 K / 30 K
- CAPPUCCINO OAT / SOYA** 25 K / 38 K / 30 K
- FLAT WHITE OAT / SOYA** 25 K / 38 K / 30 K
- ICED COFFEE OAT / SOYA** 25 K / 38 K / 30 K
- AMERICANO** 25 K
- ESPRESSO** 20 K
- DBL ESPRESSO** 23 K
- LATTE MATCHA BLUE** 54 K
- LATTE MATCHA GREEN** 49 K

ALL COFFEES AVAILABLE AS DECAF +3K

## BEER

- BINTANG SMALL 330ML** 38 K
- BINTANG LARGE 620ML** 58 K
- BINTANG RADLER LIME** 36 K
- BINTANG CRYSTAL 330ML** 40 K
- HENKIS GINGER BEER 330ML** 49 K
- BEERS IN THE CAN:**
- ISLAND BREWING PILSNER** 45 K
- ISLAND BREWING SMALL HAZY** 75 K
- ISLAND BREWING SUMMER PALE ALE** 65 K
- BLACK SAND IPA** 85 K
- BLACK SAND KOELSCH** 55 K
- KURA KURA LAGER** 65 K
- KURA KURA ISLAND ALE** 69 K

## WINE

- TWO ISLANDS-SAUVIGNON BLANC GLASS** 110 K
- TWO ISLANDS-SAUVIGNON BLANC BOTTLE** 490 K
- TWO ISLANDS-ROSE GLASS** 110 K
- TWO ISLANDS-ROSE BOTTLE** 490 K
- SABABAY-WHITE VELVET GLASS** 110 K
- SABABAY-WHITE VELVET BOTTLE** 490 K
- SABABAY-PINK BLOSSOM GLASS** 110 K
- SABABAY-PINK BLOSSOM BOTTLE** 490 K
- PROSECCO GLASS** 125 K
- PROSECCO BOTTLE** 750 K

## SPIRITS

- GIN-MIX** 109 K
- VODKA-MIX** 109 K
- WHITE RUM-MIX** 109 K
- TEQUILA-MIX** 109 K

## COCKTAILS

- MOJITO-VIRGIN/COCKTAIL** 60 K / 105 K
- STRAWBERRY MOJITO-VIRGIN/COCKTAIL** 60 K / 105 K
- PINA COLADA-VIRGIN/COCKTAIL** 60 K / 105 K
- DAIQUIRI** 105 K
- STRAWBERRY DAQUIRI** 105 K
- MOSCOW MULE** 105 K
- MARGARITA CLASSIC** 129 K
- MARGARITA STRAWBERRY** 129 K
- APEROL SPRITZ** 129 K
- NEGRONI** 129 K
- ESPRESSO MARTINI** 129 K

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