

BREAKFAST & LUNCH

V VEGAN
GF GLUTEN FREE

SMOOTHIE BOWLS

LOST PARADISE 75

DRAGONFRUIT, PINEAPPLE, BANANA, PASSIONFRUIT, WATERMELON, PAPAYA, MUESLI, CHIA, COCONUT V

HEAVEN ON EARTH 75

SOURSOP, PINEAPPLE, GINGER, COCONUT MILK, SEASONAL FRUIT, CHIA, GOJI BERRIES & MUESLI V

BERRY BUSH 75

BLUEBERRIES, DRAGONFRUIT, BANANA, ALMOND MILK, MUESLI, COCONUT V

CACAO DREAMS 75

CACAO, DATES, BANANA, CASHEW BUTTER, COCONUT MILK, MUESLI, CACAO NIBS, MACA, FLAX V

GREENPEACE 75

KALE, SPINACH, SPIRULINA, BANANA, COCONUT OIL, COCONUT WATER, MUESLI, GOJI, CHIA V

EXTRAS 15

CHIA SEED, GOJI BERRIES, CACAO NIBS, MACA, FLAX V

ALL DAY BREAKFAST

GONE TROPPO 50

A SELECTION OF FRESH TROPICAL FRUITS V GF

CHIA POD 62

COCONUT CHIA & DRAGONFRUIT TOPPED WITH TROPICAL FRUIT & A MUESLI SEED MIX V

STICKY BIRCHER 62

VANILLA OAT & CHIA BIRCHER WITH ALMOND MILK, STICKY GRILLED PINEAPPLE, ALMONDS, LIME ZEST & A SWEET COCONUT DRIZZLE V

BANANA OATS 65

OAT PORRIDGE WITH CARAMELIZED BANANA, CRUNCHY NUTS, CACAO NIBS, COCONUT NECTAR & COCONUT MILK V

BREKKIE BOWL 65

ROOT VEG HASH, AVOCADO, SAUTEED MUSHROOMS, ZUCCHINI, ONION JAM, HERBED SALAD WITH SOURDOUGH TOAST *
ADD SOFT BOILED EGGS +RP 15

STANDARD EGGS 42

YOUR CHOICE OF POACHED EGGS, SCRAMBLED EGGS OR FRIED EGGS SERVED WITH SOURDOUGH TOAST * & TOMATO MUSTARD CHUTNEY

YEP, THERES MORE.....

ALL DAY BREAKFAST CONTINUED.....

HALOUMI BREAKFAST 75

GRILLED HALOUMI, HERB ROLLED SOFT BOILED EGGS, SAUTEED KALE, AVOCADO, PICKLED CABBAGE & SOURDOUGH TOAST *

BIG BEANS 75

HOMEMADE BEANS, SMASHED ROASTED EGGPLANT, HERBS, SESAME SEEDS & SAUTEED KALE ON SOURDOUGH TOAST *
ADD SOFT BOILED EGG + RP 7

CHICKBEANS 75 (SEASONAL)

POACHED EGGS SERVED WITH SPANISH BRAISED CHICKPEAS & PINTO BEANS, MASHED AVOCADO, & DUKKAH, SERVED WITH SOURDOUGH TOAST *

BIG BREAKFAST 80

SAUTEED MUSHROOMS & TOMATOES, WILTED SPINACH, CITRUS ASPARAGUS SPEARS, CRISPY SWEET POTATO & CARAMELIZED ONION SERVED WITH SOURDOUGH TOAST * & TOMATO MUSTARD CHUTNEY

WITH YOUR CHOICE OF

POACHED EGGS OR

FRIED EGGS OR

SCRAMBLED EGGS OR

VEGAN SCRAMBLED TOFU

AVO ON TOAST 65 (SEASONAL)

MASHED AVOCADO ON SOURDOUGH TOAST, SUPER SEED MIX & HOUSE-DRIED TOMATO V

OPEN OMELETTE 75

OMELETTE WITH SAUTEED CHERRY TOMATOES, SPINACH, MUSHROOMS, CARAMELIZED ONION & ZUCCHINI TOPPED WITH PARMESAN, A SIDE OF SOURDOUGH TOAST & TOMATO MUSTARD CHUTNEY

BREAKFAST WRAP UP 65

SCRAMBLED EGGS OR TOFU, MUSHROOMS, TOMATO, SPINACH & CARAMELIZED ONION SERVED WITH A HARISSA TAHINI WRAPPED IN A SOFT CHIPOTLE WRAP

SMASHED EGGPLANT TOAST 70

SMASHED ROASTED EGGPLANT ON SOURDOUGH TOAST WITH GRILLED ASPARAGUS, ZUCCHINI & PARSLEY V

* CHANGE FOR GLUTEN FREE TOAST +5RP

ALL PRICES ARE IN ' THOUSANDS OF IDR'

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10% TAX AND 5% SERVICE CHARGE

SORRY. NO CHANGES TO THE MENU

MORE BREAKFAST & LUNCH...

BITES

CRISPY SWEET POTATO WEDGES 50

BOWL OF CRISPY SWEET POTATO WEDGES SERVED WITH VEGAN AIOLI V

FRESH GARDEN ROLLS 40

CUCUMBER, TEMPE, CARROT, RED CABBAGE GARDEN ROLLS SERVED WITH AN ALMOND BUTTER DIPPING SAUCE V GF

CRISPY MUSHROOMS 42

CRUMBED BUTTON MUSHROOMS SERVED WITH VEGAN TARTAR V

EDAMAME 30

EDAMAME WITH A VEGAN WASABI MAYO V GF

BROCCOLI & CAULIFLOWER CHEESE BALLS 42

BROCCOLI, CAULIFLOWER & PARMESAN GF

SMASHED SPUDS 35

CRUNCHY SMASHED FRIED POTATOES WITH ROSEMARY SALT & GARLIC AIOLI V GF

FRIES 30

BOWL OF FRENCH FRIES SERVED WITH VEGAN AIOLI & HOMEMADE KETCHUP

TO SHARE

RICE ROLL UPS (TO SHARE) 80

FRESH RICE PAPER ROLLS WITH TEMPE & FRIED CRUNCHY WONTON PARCELS WITH RICE VERMICELLI & SEASONAL VEGETABLES. SERVED WITH A RAW SLAW, ALMOND BUTTER DIPPING SAUCE & ASIAN DRESSING

MEDITERRANEAN PLATE (TO SHARE) 95

MEDLEY OF OLIVES, SEMI DRIED TOMATOES AND MARINATED PEPPERS, BABAGANOUSH, HUMMUS AND MARINATED VEGAN FETA, FRESH TOMATO, CUCUMBER SERVED WITH WHOLEMEAL PITA BREAD V

BOWLS

NORI BOWL 85

SNOWPEAS, EDAMAME, SAUTEED SHITAKE MUSHROOMS, CRISPY TOFU STICKS, JAPANESE FRIED RICE, FRESH GREENS, CUCUMBER, WAKAME, PICKLED GINGER, SPRING ONION, VEGE NORI ROLLS, TAMARI SEED MIX & MISO DRESSING V GF

TEMPE BOWL 80

MARINATED TEMPE, VERMICELLI NOODLES, SPINACH, COCONUT, ROCKET, CUCUMBER, CHERRY TOMATO, RED CABBAGE, FRESH HERBS & PICKLED RADISH SPRINKLED WITH CRISPY SHALLOTS & SERVED WITH BETELNUT CRACKERS & AN ASIAN DRESSING V GF

HALOUMI BOWL 85

GRILLED HALOUMI, PICKLED BEETROOT, QUINOA, ROCKET, CUCUMBER, AVOCADO, TOMATO, ROASTED PEPPERS, OLIVES WITH BABA GANOUSH, SERVED WITH A CREAMY TAHINI DRESSING, CRISPY CHICKPEAS & ZA' ATAR GF

GO GREEN BOWL 80

ZUCCHINI SPAGHETTI, KALE, BROCCOLI, MIXED GREENS & FRESH HERBS WITH A PEANUT SAUCE, SPRINKLED WITH ALMOND SESAME SEED BRITTLE V GF

CAULI RICE BOWL 85

CASHEW CAULIFLOWER RICE, LENTIL DAHL, KALE & ONION BAHJIS, FRESH GREENS, GRILLED CARROT, CRANBERRIES, CRISPY GINGER FLOSS, CHARCOAL TORTILLAS, COCONUT SAMBAL SERVED WITH A RAW GREEN CHUTNEY V GF

PROTEIN BOWL 85

LENTILS, GREENBEANS, ASPARAGUS, SPINACH, SHREDDED BEETROOT, BROCCOLI, ROASTED PEPPERS, CRISPY SWEET POTATO SKINS, GRILLED CORN, PRESERVED LEMON GREMOLATA, SUMAC, CRUNCHY NUTS & PEPITAS WITH A VEGAN COCONUT YOGHURT DRESSING ON THE SIDE V GF

SUPERFOOD SALAD 80

KALE, RUCOLA, QUINOA, BROCCOLI, CORN, CHERRY TOMATOES, CARROT, CUCUMBER, PARSLEY, BENGKUANG, BEETROOT, PUMPKIN SEEDS, SUNFLOWER SEEDS, CHIA SEEDS, PICKLED RADISH, CRISPY TEMPE WITH A PESTO LEMON GINGER HERBED DRESSING & TOASTED SEEDED GF BREAD V GF

EXTRAS

EGGS 18

HALOUMI 25

ASPARAGUS 20

WILTED SPINACH 15

SAUTEED CHERRY TOMATOES 20

SAUTEED MUSHROOMS 20

BEANS 25

CARAMELIZED ONION 15

MASHED AVO (SEASONAL) 20

BREAKFAST CHUTNEY 15

SOURDOUGH TOAST 15

GLUTEN FREE TOAST 20

NUT BUTTERS (CASHEW, ALMOND, PEANUT) 20

FALAFEL 35

UMMM YEAH THERES MORE.....

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PLATES

NAKED FALAFEL 78

CRISPY FALAFEL PATTIES WITH SMOOTH HUMMUS, RED CABBAGE SLAW, BUCKWHEAT AND SEASONAL CITRUS TABBOULEH, MIXED SALAD LEAVES, HARISSA TAHINI AND WHOLEMEAL PITA **V GF**

SHADY LASAGNA 85

VEGAN PASTA LAYERED WITH GRILLED EGGPLANT, ZUCCHINI, SPINACH, TOMATO NAPOLI, BECHAMEL, CASHEW CHEESE, SERVED WITH A GREEN LEAFY SALAD **V**

BEE'S KNEES NACHOS 85

TRI COLOURED TORTILLA CHIPS WITH CHILLI CON VEG, MELTED CHEESE, GUACAMOLE, SOUR CREAM, RED CABBAGE, FRESH RADISH, CORIANDER & JALAPENOS SERVED WITH OUR PUNCHY CHILLI SAUCE ON THE SIDE

VEGAN NACHOS 85

TRI COLOURED TORTILLA CHIPS WITH CHILLI CON VEG, MELTED VEGAN CHEESE, GUACAMOLE, SOUR CREAM, RED CABBAGE, FRESH RADISH, CORIANDER & JALAPENOS SERVED WITH OUR PUNCHY CHILLI SAUCE ON THE SIDE **V**

THE CRIMPED NOODLE 80

EGG NOODLE STIRFRY WITH FRESH VEGETABLES IN A TAMARI TAMARIND & LEMONGRASS SAUCE WITH POACHED EGG, KAFIR LIME, CUCUMBER NOODLES, CRISPY TEMPE, FRESH HERBS, FRIED SHALLOTS & CRISPY GINGER

BURGERS

VEGAN CHEESEBURGER 90

MUSHROOM, BLACK BEAN PATTY, VEGAN CHEDDAR CHEESE, SHREDDED LETTUCE, FRESH TOMATO, PICKLES, VEGAN AIOLI, HOMEMADE TOMATO KETCHUP ON A TOASTED WHOLE-WHEAT BUN WITH YOUR CHOICE OF FRIES OR SMASHED SPUDS **V**

SHACK ATTACK BURGER 85

QUINOA, BEETROOT, FLAXSEED & FETA BURGER WITH GREEN PEA & EDAMAME HUMMUS, CARAMELIZED ONIONS, ROASTED PEPPERS, ROCKET, CARROT & CUCUMBER SERVED WITH SMASHED SPUDS & A VEGAN PARSLEY MAYO

HALOUMI BURGER 85

HALOUMI, SAUTEED MUSHROOMS, FRIED EGG, ONION JAM, WATERCRESS, OUR SPECIAL EGG MAYO ON A WHOLEMEAL BUN SERVED WITH FRIES

TEMPE BURGER 75

MARINATED TEMPE, GRILLED PUMPKIN, RED ONION, LETTUCE, & A HOMEMADE BARBEQUE SAUCE ON A WHOLEMEAL BUN SERVED WITH FRIES **V**

BBQ BURGER 80

BBQ PULLED JACKFRUIT, GRILLED EGGPLANT, MUSHROOMS, ONION, MARINATED PEPPERS, SPINACH LEAVES, VEGAN CHEESE, WITH CHOICE OF SMASHED SPUDS OR FRIES **V**

JACK BURGER 80

JACKFRUIT BURGER COATED IN HERBS & SPICES, VEGAN MAYONNAISE, CRISPY LETTUCE, TOMATO, PICKLES & MUSTARD ON A TOASTED WHOLE-WHEAT BUN WITH FRIES OR SMASHED SPUDS **V**

WRAPS

BETTER BANH ME 72

PICKLED VEGETABLES, LEMONGRASS TOFU, ASIAN HERBS, MUSHROOM LENTIL PATE, FRESH ROCKET & CRISPY WONTON SKINS **V**

GONE TO GROUND 72

FALAFEL, HUMMUS & ALMOND DIPPING SAUCE, FRESH SALAD, PICKLED BEETROOT & SUPER SEED MIX **V**

VEGAN ROLLOUT 72

MARINATED TEMPE & GRILLED VEGETABLES WITH FRESH ROCKET, A BASIL LIME DRESSING & VEGAN MAYONNAISE ON THE SIDE **V**

MORE LUNCH GOODNESS

VEGETABLE LENTIL SOUP 65

LENTILS, TOMATO, CARROT, ZUCCHINI, KALE, SPINACH IN A HOMEMADE VEGETABLE BROTH SERVED WITH SOURDOUGH & CRISPY ONION RINGS **V**

CAULIFLOWER STEAK 90

TURMERIC ROASTED CAULIFLOWER, SWEET POTATO MASH, SAUTEED KALE & SPINACH, ASPARAGUS, ROASTED SHALLOTS, DUKKAH, PICKLED RED CABBAGE & A ROASTED RED PEPPER COCONUT SAUCE **V GF**

JACKFRUIT TACOS 75

BBQ PULLED JACKFRUIT, KALE, VEGAN CHEESE QUESO, PICKLED CABBAGE, CHARGRILLED CORN, BENGKUANG JALAPENO SALSA ON CHIPOTLE INFUSED TORTILLAS **V**

RED RICE NASI GORENG 75

RED RICE NASI GORENG, CRISPY TEMPE, LONG BEAN COCONUT SALAD, TOFU IN A COCONUT CURRY BUMBU, PICKLED VEGETABLES, SAMBAL, CRISPY SHALLOTS, AND BETELNUT CRACKERS **V GF ADD EGG + 7**

VEGAN BOSS BURRITO 90

CRISPY JACKFRUIT, VEGAN CHEDDAR, QUINOA, HOMEMADE BEANS, KALE, LIME RED CABBAGE WRAPPED IN A SOFT TORTILLA WITH GUACAMOLE, JALAPENO & SWEET POTATO SKINS **V**

DESSERTS

PLEASE SEE DISPLAY CABINET FOR OUR DAILY
BAKED GOODS, CAKES AND VEGAN TREATS

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