

LATE NIGHT FOOD

SALADS

MEG'S BIG SALAD BOWL 80

Every veggie under the sun with tofu-tempe crunch & toasted seeds. Served with dressing of your choice.

GRILLED TUNA SALAD 95

Grilled tuna steak & veggies served on a pile of greens with a pesto, herb vinaigrette.

KAFE SOBA PLATE 80

Cold sesame soba noodles, teriyaki tofu, steamed bok choy, mixed salad & chopped veggies. Served with homemade ponzu sesame sauce.

WRAPS

PULLED JACKFRUIT WRAP 65

Juicy marinated jackfruit, crunchy red cabbage, cucumber & tomato wrapped in a chapati. Served with pineapple salsa.

TANDOORI CHICKEN WRAP 70

Grilled marinated chicken, eggplant bharta, raita & veggies wrapped in a chapati. Served with coriander mint chutney.

STARTERS

MEZZE PLATE S 67 | L 97

Hummus, babaganoush, tabouli, roasted peppers, poached beets, feta cheese & black olives. Served with pita bread.

ADD PITA 10 | VEGGIE CRUDITÉ 20

NACHOS PILED HIGH S 60 | L 90

Crisp corn chips, smothered in melted cheese & topped with vegetarian chili, pico de gallo, jalapeno peppers & sour cream.

CHOOSE AN ADD ON!

EXTRA MELTED CHEESE S 10 / L 20

GUACAMOLE IN SEASON 20

TOFU BEAN CHILI 30

PULLED JACKFRUIT 15

CHICKEN CHILI 35

TANDOORI CHICKEN WINGS

3 PCS 57 | 6 PCS 87

Served with cucumber raita.

VEGETARIAN SAMOSAS 3 PCS 50

Served with coriander chutney.

EDAMAME S 27 | L 37

Steamed salted soybean pods.

FRENCH FRIES & KETCHUP 40

TRUFFLE FRIES & AIOLI 57

Smothered in vegan parmesan cheese & truffle oil.

HUMMUS POT 45

ADD PITA 10 | VEGGIE CRUDITÉ 20



ORGANICALLY INSPIRED HEALTHY COMFORT FOOD IN THE HEART OF UBUD

MAINS

KAFE BURGER 110

A grilled beef wagyu patty, served with mayo, ketchup, relish, dijon mustard, grilled onions and all the fixins. ADD CHEESE 20 | BACON 40 SAUTÉED MUSHROOMS 15

GRILLED CHICKEN PLATE 85

Served with brown rice, chimichurri sauce & a choice of steamed or sautéed broccoli, green beans or spinach.

PAD THAI VEGETARIAN 60

Rice noodles stirfried with tofu & mixed veg in our classic Pad Thai sauce, topped with sprouts, cilantro & roasted cashews. CONTAINS FISH SAUCE, VEGAN POSSIBLE.

TEMPE CASHEW NUT CURRY 60

Tempe & mixed vegetables in a Balinese curry. Served with organic red rice.

GRILLED TUNA STEAK 105

Served with choice of mashed or smashed potatoes, sautéed mixed vegetables.

CHOICE OF SAUCE:

PINEAPPLE SALSA / CHIMICURRI /

BALINESE SAMBAL MATAH

EXTRAS

GRILLED CHICKEN 25 | TOASTED SEEDS 10
BOWL OF OLIVES 25

LATE NIGHT DRINKS

REFRESHMENTS

MAQUI SPRITZER 42

Maqui berry, strawberry, passion fruit, lemongrass, lime & soda on top.

"I AM TARZAN!"

BY GLASS 18 | BY CARAFE 25

Young coconut water with chia seeds (served with ice upon request).

NUTTY MACA PROTEIN SHAKE 54

Vanilla plant protein, peanut butter, maca, raw cacao, banana & almond milk.

GREEN HEALER 55

Kale, parsley, spinach, apple & cucumber.

H₂O & PROBIOTICS

EQUIL NATURAL 27 EQUIL SPARKLING 27

KOMBUCHA 47 SOUR GINGER | BERRY BOMB

HENRI'S GINGER BEAR 55

COFFEES & TEAS

HOT OR ICED

ESPRESSO s 23 | D 29

MACCHIATO 25

AMERICANO 29

CAPPUCCINO 32

CAFFÉ LATTE / FLAT WHITE 32

GOURMET TEA POT 27

- AGUNG BLACK TEA
- ROOIBOS AFRICAN RED
 - JASMINE
 - CHAMOMILE
 - OOLONG
 - PEPPERMINT
- SENCHA GREEN TEA
 - EARL GREY



HOUSE WINES

BY GLASS 85 | BY BOTTLE 380

THE ELEMENTS

Sauvignon Blanc - South Africa 2019

VENTISQUERO

'Classico' Cab. Sauvignon - Chile 2021



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COCKTAILS



MOJITO 85

Rum, mint leaves, lime, organic palm sugar & soda.

MARGARITA 90

Tequila, orange liquor, sweet & sour mix.

COSMOPOLITAN 90

Vodka, orange liquor, cranberry & lime juice.

KAFE COOLER 95

Gin, fresh cucumber, lime, mint & tonic water.

DRAGON FRUIT MARTINI 90

Gin, orange liquor, fresh dragon fruit & lime.

SPICED ESPRESSO MARTINI 100

Vodka, chocolate liquor, coffee liquor, ginger & fresh brewed espresso.

GIN & TONIC 90