

BREAKFAST

LIGHTER FARE

FRUIT CHIA PUDDING 🌱	50
BUBUR INJIN 🌱	45
Traditional black rice pudding with homemade coconut milk & sliced banana.	
YOGURT BOWL PLAIN VANILLA	35
ADD MUESLI 15 GF GRANOLA 20	
TROPICAL FRUIT BOWL 🌱	s 45 L 60
ADD YOGURT 35 GF GRANOLA 20 MUESLI 15	
DIGESTIVE FRUIT BOWL 🌱	35
Chopped pineapple & papaya	
ADD YOGURT 35 GROUND FLAX 7	
TOFU SCRAMBLE 🌱	55
Sautéed veggies & tofu, served with sourdough toast or organic red rice.	
MORINGA DETOX SOUP 🌱	50
Vegan broth, mixed vegetables & quinoa.	

EGG DISHES

TWO EGGS ANY STYLE	37
Boiled, fried, poached or scrambled with baguette toast.	
GRILLED VEGGIE EGG SCRAMBLE	57
Mixed veggies, feta with baguette toast.	
GREEK BREAKFAST WRAP	60
Scrambled eggs, feta, olive & herbs in a tortilla. Served with fruit salad.	
MEXICAN BREAKFAST WRAP	60
Scrambled eggs, cheddar cheese, salsa, guacamole, black beans in a tortilla.	
RUCOLA PESTO SCRAMBLE	65
Scrambled eggs, baby rucola, parmesan cheese. Served on sourdough toast.	
SMASHED AVOCADO TOAST	60
Topped with smashed avocado, salsa, sprouts & 1 poached egg.	
HERBED MUSHROOMS ON TOAST	75
Topped with sautéed garlic, roasted almonds, baby rucola & 1 poached egg.	
3-EGG SPINACH MUSHROOM OMELETTE	65
Sautéed spinach, mushrooms, shallots & cheese. Served with baguette toast	

EGG WHITES ONLY, ALSO POSSIBLE.

🌱 vegan GF gluten free

HEARTY STARTERS

RED RICE BUBUR AYAM	65
Indonesian chicken red rice porridge with spinach & glass noodles.	
KITCHEREE 🌱	55
Organic lentils & brown rice stewed with ginger, garam masala & turmeric, finished with seasonal veggies & coriander. Served with optional raita.	
FLAX OAT PORRIDGE	55
Oatmeal with flax seeds, raisins, nuts, cinnamon & sliced banana. Served with warm milk.	
VEGAN VEGGIE BOWL 🌱	57
Steamed greens, pumpkin, cauliflower, crunchy tempe & seeds with tahini sauce. Served with brown rice.	
BUCKWHEAT PANCAKES WITH BERRY COMPOTE GF	75
Drizzled with berry compote & a dollop of sour cream. REAL MAPLE SYRUP 15	

KETO BREAKFAST

VEGETARIAN 75	CARNIVORIAN 90
2 eggs, avocado, spinach & tomato.	100gr grilled chicken, avocado, spinach & tomato.

ADD 2 PCS BACON 30

MORNING PASTRIES

BLUEBERRY MUFFIN 30	PLAIN CROISSANT 20
(weekend only)	CHOCOLATE CROISSANT 25
ALMOND CROISSANT 30	BANANA BREAD 30
QUICHE OF THE DAY 60	CARROT RAISIN CAKE 30
(served with side salad)	CINNAMON ROLL 35

SIDES & EXTRAS

SIDE Ó BACON (3 slices) 40	AVOCADO OR GUACAMOLE 20
COCONUT BACON..... 15	CHEESE ALL MILKS
BREAKFAST POTATOES... 25	SOUR CREAM..... 30
SAUTÉED MUSHROOMS.. 25	PITA BREAD/CHAPATI 10
VEG (steamed/sautéed	TOAST & BUTTER 30
/grilled)..... 25	GF TOAST & OLIVE OIL..... 40
SAUERKRAUT..... 15	HOMEMADE FRUIT
SALSA/PICO DE GALLO... 15	COMPOTE/JAM 10
TAHINI SAUCE 15	EGG 10

🌱 vegan GF gluten free

STARTERS

VEGETARIAN LUMPIA 🌱	2 PCS 55
Crunchy, fried & delicious. Filled with tofu, spinach, ginger & mushroom, with lemongrass dipping sauce.	
VEGETARIAN SAMOSAS	3 PCS 55
Served with coriander chutney.	
VIETNAMESE SPRING ROLLS 🌱	55
Crunchy veggies, marinated tofu, roasted cashews & herbs wrapped in rice paper with cashew coconut sauce.	
HERBED POTATO WEDGES	65
With melted cheddar cheese & herbs.	
HUMMUS POT 🌱	50
ADD PITA 10 VEGGIE CRUDITÉ 20	
TRUFFLE FRIES & AIOLI 🌱	75
Smothered in vegan parmesan cheese & truffle oil.	
CRUNCHY TEMPE & TOFU CHIPS 🌱	38
Served with a duo of Balinese spicy sambals.	
NACHOS PILED HIGH	s 71 L 95
Crisp corn chips, smothered in melted cheese & topped with vegetarian chili, pico de gallo, jalapeno peppers & sour cream.	
EXTRA MELTED CHEESE S 15 / L 30	CHICKEN CHILI 35
GUACAMOLE (in season) 20	SOUR CREAM 30
VEGAN BEAN TOFU CHILI 30	

CHOOSE AN ADD ON!

BOWL FOOD

ALL KAFE BOWL FOOD CAN BE ORDERED FRESHLY HEATED OR FROZEN. UPGRADE TO SOURDOUGH/GF 8

SOTO AYAM	75
A restorative & flavourful Indonesian chicken noodle soup, served with spicy Balinese sambal & red rice.	
HERBED TOMATO SOUP	50
Sprinkled with parmesan cheese. Served with garlic toast.	
SPICED PUMPKIN SOUP 🌱	55
Topped with optional plain yogurt. Served with garlic toast.	
TEX-MEX CHILLI BOWL	CHICKEN BEAN 85
Served with melted cheese, pico de gallo sour cream, organic red rice & corn chips.	TOFU BEAN 75
FOR VEGANS, ASK FOR VEGAN CHEESE & CREAM	
LENTIL STEW 🌱	55
Topped with optional plain yogurt. Served with garlic toast.	
CURRY DHAL SOUP Served with Chapati.	50

🌱 vegan GF gluten free

SALADS

MEG'S BIG SALAD BOWL 🌱	90
Every veggie under the sun with tofu-tempe crunch & toasted seeds, served with dressing of your choice.	
MEG'S MINI SALAD BOWL 🌱 Same as above, just smaller!	67
MEDITERRANEAN CHOPPED SALAD (NEW) 🌱	75
Chunky chopped baby tomatoes, cucumbers, lettuce, capsicum, red onion & olives in a lemon vinaigrette, fresh herbs. ADD MARINATED FETA 30	
KAFE SOBA PLATE 🌱	80
Cold sesame soba noodles, teriyaki tofu, steamed bok choy, mixed salad & chopped veggies, served with homemade ponzu sesame sauce.	
GRILLED TUNA SALAD	125
Grilled tuna steak & veggies served on a pile of greens with a pesto herb vinaigrette.	
ROASTED PUMPKIN & RUCOLA SALAD	75
With crunchy roasted cashews & caramelized onion, tossed with feta cheese in a balsamic vinaigrette dressing.	
MARINATED GRILLED VEGGIE SALAD 🌱	73
Eggplant, zucchini, onion, red pepper & baby potatoes over lettuce tossed in an herb vinaigrette. ADD MARINATED FETA 30	
KAFE SUPER SALAD 🌱	79
Fresh kale, rucola, cherry tomatoes, roasted veggies, quinoa, avocado, topped with nutrient rich spirulina. Served with miso ginger dressing.	
KALE DETOX SALAD 🌱 (NEW)	87
Great for those on a detox or seeking a nutrient full meal, this salad contains massaged kale with avocado, sliced carrots, red cabbage, poached beets, moringa & roasted nuts tossed in a lemon vinaigrette.	

POKE BOWL

RAINBOW BUDDHA 75 🌱	SESAME CRUSTED AHI TUNA 125
Brown rice, red kidney beans, steamed broccoli & carrot, red cabbage, roasted beet, tofu & radish in a tahini lemon dressing.	Sesame seared tuna, avocado, cucumber, wakame, radish pickled ginger, edamame, spring onion, spicy mayo, brown rice & furikake.

UPGRADE TO QUINOA ADD 20

CHOICE OF DRESSINGS

TAHINI LEMON	MISO GINGER DRESSING
LEMON VINAIGRETTE	OLIVE OIL & RED WINE VINEGAR
HERB VINAIGRETTE	PESTO VERB VINAIGRETTE
BALSAMIC VINAIGRETTE	PONZU SESAME

EXTRA PORTION ADD 15

🌱 vegan GF gluten free



Organically inspired healthy comfort food in the heart of Ubud

DELIVERY MENU

Order Hotline:
+62 821 4581 3300

RSVP & Inquiries:
+62 819 0711 8242

DELIVERING FROM
7:30 AM - 9:30 PM EVERY DAY

MINIMUM ORDER RP 75,000

DELIVERY CHARGE:
RP 10,000 (UBUD AREA)
RP 15,000 (OUTSIDE UBUD AREA)

6% Service & 10% Tax Charge Excluded

Menu prices and items availability are subject to change at any time without prior notice



JALAN HANOMAN 44B, UBUD

@ KAFE_UBUD | WWW.KAFE-BALI.COM

BREAD FOOD

BURGERS COME WITH HOMEMADE PICKLES & A SMALL SIDE OF FRIES, SANDWICHES & WRAPS COME WITH SWEET POTATO CHIPS.

SUPER SIZE YOUR FRIES
ADD 15

KAFE BURGER **125**
A grilled Aussie beef burger, served with mayo, relish, dijon mustard, grilled onions and all the fixins.
ADD CHEESE 30 BACON 40 SAUTEED MUSHROOMS 25

VEGAN BURGER **85**
The perfect patty blend made from cashews, chickpeas, tofu and spice on a vegan bun, spread with a soy aioli and all the fixins.

GRILLED TUNA PESTO SANDWICH **115**
Mixed grilled vegetables, avocado, rucola, aioli & parmesan flakes on toasted sourdough.

BUTTERMILK CHICKEN BURGER **115**
A deliciously seasoned crispy fried chicken breast slathered with cayenne mayo, ketchup, cabbage coleslaw, relish and all the fixins.

TEX-MEX

CALIFORNIA BURRITO 85 Black beans, brown rice, cheese, salsa, red sauce, guacamole & sour cream, wrapped in a whole wheat tortilla.
GRILLED CHEESE QUESADILLA 65 A whole wheat tortilla full of delectable melted cheese. Served with salsa, sourcream & guacamole in season.
ADD MIXED GRILLED VEG 25

TANDOORI CHICKEN WRAP **85** **NEW**
Grilled marinated chicken, eggplant bharta, raita & veggies wrapped in a chapati, served with coriander mint chutney.

CHICKEN CAESAR WRAP **85** **NEW**
Grilled marinated chicken, crunchy romaine with parmesan cheese & caesar dressing.

PESTO VEGGIE WRAP **75** **NEW**
Grilled nightshades, fresh basil & melted cheese, topped with aioli pesto.

FALAFEL WRAP **75**
Tahini, babaganoush & salad greens wrapped in a chapati, served with coriander mint chutney. **OPTIONAL TZATZIKI**

BREAD OPTIONS

SOURDOUGH | BAGUETTE | PITA | CHAPATI

UPGRADE GLUTEN FREE OPTIONS: **ADD 10**
GF Bread | GF Pita Bread | Corn Chips | Sweet Potato Chips

ADD SIDE GRILLED CHICKEN 25

WORLD FLAVORS

CLEAN STEAM VEGGIE PLATE **65**
Steamed mixed vegetables, tofu, roasted seeds & tahini dressing, served with red rice.

TEMPE CASHEW NUT CURRY **75**
Tempe & mixed vegetables in a Balinese curry, served with red rice.

THAI GREEN CURRY BOWL **TOFU 65 CHICKEN 85**
Tofu & mixed vegetables, served with brown rice. **CONTAINS FISH SAUCE, VEGAN POSSIBLE.**

GRILLED TASMANIAN SALMON PESTO **225** **NEW**
Served with choice of mashed or smashed potatoes, sautéed greens & sunflower basil pesto.

GRILLED TUNA STEAK **135**
Served with sautéed green vegs.
Choice of sides: **MASHED POTATOES**, **SMASHED POTATOES**, **ORGANIC RICE**
Choice of sauce: **PINEAPPLE SALSA**, **CHIMICURRI**, **BALINESE SAMBAL MATAH**

PELmeni DUMPLING PLATE **110**
12 mixed vegetable pelmeni in butter sauce, served with sauerkraut, pickles & sourcream.

JAMAICAN JERK CHICKEN, RICE & PEAS **115**
Spicy Caribbean grilled chicken breast, served with coconut red bean rice, broccoli & tangy pineapple salsa.

GRILLED CHICKEN PLATE **115**
Served with brown rice, chimichurri sauce & a choice of steamed or sautéed broccoli, green beans or spinach.

LOW CARB KETO PLATE

COMES WITH 3 SIDES, PLEASE CHOOSE:

FAT	VEG	NUT
¼ avocado / butter / olive oil / olives	side salad / mixed vegetables	almond / cashew / walnut

ADD YOUR CHOICE OF PROTEIN:

STEAMED TOFU 75
CHICKEN / TUNA / BEEF PATTY 135
SALMON (150gr) 225

STIRFRIED

GREEN FIEND
Stir-fried greens & tofu in a soy-ginger sauce, served with organic red rice. **TOFU 65 CHICKEN 85**

CASHEW GINGER CHICKEN **85**
Moist chicken breast sautéed with aromatic ginger & spices, served with red rice.

PAD THAI VEGETARIAN **TOFU 75 CHICKEN 85**
Rice noodles stir fried with tofu & mixed vegetables in our classic Pad Thai sauce, topped with sprouts, cilantro & roasted cashews. **CONTAINS FISH SAUCE, VEGAN POSSIBLE.**

KAFE RED RICE NASI GORENG **TOFU 60 CHICKEN 75**
Our signature version of Indonesian fried rice, stir fried with mixed vegetables, tofu & roasted cashews. **ADD A FRIED EGG 10**

PASTA

CHOICE OF FETTUCCINE OR SPAGHETTI / UPGRADE TO GF PASTA OR ADD AN EXTRA PROTEIN!

PASTA PRIMAVERA **85**
Spinach fettuccine tossed with grilled vegetables, olives, feta cheese & extra virgin olive oil.

PASTA PESTO **80**
Fettuccine & grilled vegetables tossed in sunflower pesto, topped with shredded rucola & parmesan.

SPAGHETTI AGLIO OLIO **75**
Spicy spaghetti tossed with garlic, chili flakes, parsley & olive oil.

PASTA POMODORO **85**
Spaghetti tossed in a tomato sugo with garlic toast. **ADD BEEF MEATBALLS 35**

CHICKEN BROCCOLI FETTUCINE **105**
Tossed in a creamy madras curry sauce, sprinkled with parmesan.

CLASSIC SPAGHETTI BOLOGNESE **105**
Tossed in a tomato & beef ragu, sprinkled with parmesan.

TRY OUR SOP BUNTUT EVERY WED & THU AND OUR OVEN ROASTED CHICKEN & VEG EVERY WEEKEND

DESSERTS & DRINKS

CAKES & PIES

BANANA BREAD **30** Topped with whipped cream.

CARROT WALNUT CAKE **40** With dried coconut, pineapple & raisin.

ALMOND CHOCOLATE CAKE **45** With orange peel & dates.

LIME MERINGUE PIE **45**

HOMEMADE APPLE PIE **45** Topped with whipped cream.

ORGANIC MULBERRY PIE **45** Topped with whipped cream.

DARK CHOCOLATE BROWNIE **35**

VEGAN KEY LIME TART **55** GF Cashew, pistachio, coconut, lemon lime, dates & maple syrup in an almond crust.

RAW CHEESECAKE **55** CHOCOLATE MIX BERRY

HOT OR ICED

COFFEES

AMERICANO 31 | CAPPUCCINO 35 | CAFFÈ LATTE 35

CARDAMON KOPI Kopi Tubruk with the spice of India. **25**

COCOA NUT LATTE Espresso, milk, cocoa & hazelnut. **48**

CLASSIC HOT COCOA Hot cocoa with milk. **40**

WELLNESS LATTES

SAKURA | MATCHA | TURMERIC 43 Substitute herbal coffee with natural spices blended.

CHICORY HERBAL COFFEE SUBSTITUTE 55 With Reishi & Chaga mushrooms.

YERBA MATE TEA 35 Traditional South American coffee substitute. Available in hot or iced with lemon and honey

KAFE'S NATURAL SODA

MAQUI SPRITZER 45 Maqui berry, strawberry, passion fruit, lemongrass, lime & soda on top.

TAMARILLO PASSION FRUIT COOLER 38 Tamarillo, passion fruit, lime, mint & soda water.

CRANBERRY SPARKLE 38 Cranberry juice, slice oranges & soda.

LAVENDER SPRITZER 37 Served with fresh lemon.

VANILLA LIME SODA 38 | ALOE VERA SODA 37

COLD PRESSED SLOW! 500ML 65

GREEN HEALER Kale, parsley, spinach, apple & cucumber.

SUNSET Strawberry, pear & Bali oranges.

GOLDEN GLOW Turmeric, pineapple, ginger & lime.

BLENDED

BALI LIME JUICE **27 | XL 33**

LIME MINT SLUSH **30 | XL 37**

TAMARIND SENSATION 35 Mixed tamarind, passion fruit & lime

IMMUNE ENHANCER 50 Bali oranges, banana, passion fruit, cashew & spirulina.

MUDDLE PINEAPPLE CRUSH 35 Muddled fresh pineapple with lime & mint.

WONDERMELON 45 Watermelon, dragon fruit, Bali oranges & basil.

SOUR C 47 Bali oranges, beet, pineapple & passion fruit.

VITAMIN C BLAST 47 Bali oranges, carrot, pineapple, papaya, basil & roasted coconut.

EXTRACTED & SQUEEZED

SMALL 330 ML 47 | LARGE 480 ML 60

UNBEETABLE Beet, carrot, apple, lime & ginger. **DEEP HYDRATION** Apple, tamarind, ginger & coconut water.

SOMETHING GREEN Apple, celery, parsley, spinach & lime. **FRESH ORANGE JUICE** Right off the tree.

SMOOTHIES & SHAKES

OMEGA 3 SMOOTHIE 53 Flax seed, imported blueberry, banana, pineapple, coconut flesh & coconut milk.

ICED BLENDED COFFEE 47 CARAMEL | HAZELNUT

VANILLA VAIN 45 Peanut butter, vanilla gelato, fresh milk, rosemary & raw honey.

PURPLE CHIA SMOOTHIE 53 Dragonfruit chia seeds, raw cashew, date & vanilla. **MAGIC MATCHA 45** Matcha green tea, passion fruit & vanilla yoghurt.

FUNKY MONKEY 60 Banana, raw cacao, almond butter, cacao powder, flax seed, vanilla, date & almond mylk.

PEANUT LOVER 47 Raw cacao, peanut butter, fresh milk, coconut milk & cinnamon.

NUTTY MACA PROTEIN SHAKE 60 Vanilla plant protein, peanut butter, maca, raw cacao, banana & almond mylk.

NEW YORK STYLE ICE CREAM MILKSHAKE 47 MATCHA GREEN TEA | BANANA VANILLA | CHOCOLATE

SMOKY SHILAJIT SHAKE 60 Shilajit, raw cacao, maca, oat, coconut milk, date, banana, cacao powder & virgin coconut oil.