

HOTEL KOMUNE

MENU



We hope you enjoy our relaxed dining experience by the ocean. A selection of our daily produce is supplied from our very own Organic Garden or sourced locally, hand selected throughout the markets

All prices are in Rupiah (000) and are subject to 11% VAT and a 10% service charge

BOOSTER SHOTS 35

GINGER

PURE GINGER JUICE

antioxidants, compounds that prevent stress and damage to your body's DNA.

WHEATGRASS

PURE WHEATGRASS JUICE

Vitamins A, C, E, iron, magnesium, calcium, and chlorophyll. These antioxidants protect against cellular damage and reduce oxidative stress on the body.

HOT SHOT

LEMON, GINGER, CAYENNE PEPPER

Reduce Inflammation, Swelling, And Pain, Contributing To Its Anti-inflammatory Properties, Vitamin-C

TURMERIC

PURE TURMERIC JUICE

Anti-oxidative and has anti-inflammatory properties

GO ON, MAKE YOUR OWN ???

KOMUNE JUICE 60

CLEANSING JUICE

Cucumber, green apple, mint leaves and lime juice

GREEN GOODNESS

Apple, honeydew, spinach, local celery

ANTI - INFLAMMATION

Pineapple, turmeric, orange, lime juice and cinnamon powder

DIGESTIVE SCREW

Pineapple, papaya, ginger

STAY YOUNG

Carrot, pineapple, apple and turmeric

REFRESHING TROPICAL

Mango, guava, passion fruit

C - BOOSTER

Mango, orange, lime

GREEN MONKEY

Pineapple, orange, lime, mint

LIVER DETOX

Beetroot, celery, carrot, green apple, ginger

ALCHELIZING JUICES

Cucumber, spinach, bok choy, apple, parsley, kale leaves, lemon.

VIRGIN MARY

Tomato juice, tabasco, salt, pepper, L&Psaucefresh lime juices

EASTERN SUNRISE

Carrot, apple, ginger

ENERGY BOOSTER

Carrot, spinach, cucumber, guava, lime

JUICE

COLD PRESSED R2D JUICES

HEALTHY GREEN 65

Cucumber, Coconut Water, Spinach, Kale, Green Apple, Ginger

BEET ME UP 65

Beetroot, Apple, Ginger, Lemon

KOMBUCHI 60

APPLE BEETROOT

Sparkling tea, Apple, Beetroot,

GUAVA

Sparkling tea, Pink Guava

ORANGE

Sparkling tea, Orange

GINGER

Sparkling tea, Ginger

KOMUNE REFRESHING ICE TEA

LYCHEE ICE TEA 40

Black tea infusion with fresh lychee & lychee Bryne. Served over ice.

BERRIES VANILLA ICE TEA 40

Black tea infusion with fresh strawberry,

JAMU WITH YOU 55

BALI TURMETIC

Turmeric, Ginger, Honey Lime

BALI GINGER

Spicy ginger, Hibiscus, Beetroot

BALI GUAVA

Pink guava, lime juice, turmeric

MILKSHAKES 55

BANANA PEANUT BUTTER

Fresh banana, peanut butter, fresh milk, vanilla ice cream

OREO & TIRAMIZU

Oreo, tiramizu syrup, fresh milk, vanilla ice cream

CHOCOLATE

Chocolate ice cream, cocoa powder, fresh milk

VANILLA

Vanilla ice cream, vanilla syrup, fresh milk

STRAWBERRY

Strawberry ice cream, Strawberry syrup, fresh milk

SMOTHIES 75

DIRTY MONKEY

Banana, Peanut Butter, Cinnamon, Milk, Yoghurt,
Balinese honey

DOUBLE BERRY MUESLI

Mix Berries, Muesli, Milk, Yoghurt, Balinese honey

MORNING BOOSTER

Strwberry, Banana, Milk, Yoghurt, Balinese honey

KALE BOOSTER

Kale, Pineapple Yoghurt, Almond Milk,
Balinese Honey

ORANGE MINT

Balinese Orange, Mint Leaves Milk, Yoghurt,
Balinese Honey

MANGONITAS

Mango, Passionfruit, Milk, Yoghurt, Balinese honey

MORINGA

Moringa Leaf, Banana, Milk, Yoghurt, Balinese honey

GREEN DAY

Moringa Leaf, Spinach, Avocado, Broccoli, Milk,
Yoghurt, Balinese honey

ACAI

Acai, Banana, Strawberry, Coconut milk and Balinese
honey

ADD PROTEIN30K

YOUR CHOICE OF MILK 10

OAT, SOY, COCONUT, & ALMOND

**WANT TO HAVE A CLEANSE, TRY OUR 12 HR JUICE FAST. DELIVERED TO YOUR OWN
MINIBAR IN ROOM - 7 JUICES. ORDER BY 4PM DAY BEFORE.**

ASK YOUR WAITER

COFFEE AND TEA

| | |
|----------------------------|----|
| ESPRESSO | 25 |
| DOUBLE ESPRESSO | 30 |
| LONG BLACK | 30 |
| AMERICANO | 30 |
| MACCHIATO | 25 |
| FLAT WHITE | 35 |
| CAPPUCINO | 35 |
| CAFÉ LATTE | 35 |
| BREW ME ENGLISH BREAKFAST | 30 |
| BREW ME ORIENTAL GREEN TEA | 30 |
| BREW ME EARL GREY | 30 |
| BREW ME TROPICAL MANGO | 30 |
| BREW ME LEMONGRASS | 30 |
| BREW ME CHAMOMILE | 30 |
| BREW ME MINT BREEZE | 30 |
| MATCHA LATTE | 35 |

OUR CHOICE OF MILK

| | |
|----------------------|----|
| OAT | 10 |
| SOY | 10 |
| COCONUT | 10 |
| ALMOND | 10 |
| FAT COW | |
| SKINNY COW | |
| ELEPHANT HAHAHAAH... | |

KOMUNE ICED COFFEE

ICE COFFEE 40

Espresso, milk, chocolate syrup, vanilla ice cream
Served chill.

ICE CAFÉ LATTE 40

Espresso, milk, chocolate syrup, whipped cream

ICE CAPPUCCINO 40

Espresso, milk, chocolate powder, served over ice

FRAPPUCCINO 40

Espresso, milk, vanilla syrup, chocolate syrup, served frozen

CARAMEL ICE COFFEE 50

Espresso, milk, caramel syrup, whipped cream Served over ice

HAZELNUT ICE COFFEE 50

Espresso, milk, Hazelnut syrup, whipped cream Served over ice

TIRAMISU ICE COFFEE 50

Espresso, milk, tiramisu syrup, whipped cream served over ice

WATER & SOFT DRINKS

BALIAN NATURAL WATER 330ML 25

BALIAN SPARKLING WATER 330ML 30

COKE / DIET COKE / COKE ZERO / SPRITE 30

SODA WATER / TONIK WATER 30

GINGER ALE 30

HENRI'S GINGER BEER 65

RED BULL 50

TOAST STATION 55

Selection of rustic breads homemade jams and of courseVegemite! Toast it your way

MORNING PASTRIES 55

Breakfast muffin, selection of pastries and a plain croissant with Jam

TWO EGGS YOUR WAY 65

Boiled, fried, poached or scrambled on Multi-grain, Sourdough or Ciabata bread.

SWEET CORN FRITTERS 85

Served with chunky avocado and tomato salsa steam asparagus and a dollop of sour cream.

BANANA PANCAKES 55

Light Pancakes with local banana and dusting of sugar served with syrup

TOFU SCRAMBLE 60

Pan scrambled mixed with vegetables and hints of Turmeric and Madras flavours on Multi-grain toast with spicy banana chutney splot.

GRILL VEGE'S 3 EGG SCRAMBLE 75

Scramble eggs with seasonal organic grilled vegetables and topped with a bit of Feta.

BREAKY BURRITO 75

Scrambled eggs, lashings of bacon some beans with a pinch of cheese and sour cream dip With avocado

ROASTED MUSHROOMS 85

Oven roasted mushies polenta fries on fresh pesto cashew nuts handful of herbs crumbled feta and two poached eggs

TROPICAL FRUIT SALAD 55

Seasonal fruit, yoghurt, Balinese honey.

BUBUR AYAM 55

Traditional Indonesian breakfast rice porridge with yellow paste, shredded chook, shallots, prawn cracker and fried onion.

NASI GORENG 75

The Balinese classic Komune style - fried rice julienne organic vegetables with chicken skewers and 'Komune egg net'.

MIE GORENG 70

Noodles with tossed egg and julienne organic vegetables mixed with Chef special sauce and Tofu satays.

BACON 'N EGG BURGER 75

Pile of bacon a soft fried egg with onions grilled tomato slab cheese and fresh made bbq sauce on Toasted Soft bun sided with a homemade hash brown - better than Macca's!

SMASHED AVOCADO AND TOMATO TOAST 70

Rustic bread toasted and served on the side of the Avo some popped capers and tomatoes With lime and sea salt - Hey, add an EGG +15K

SCRAMBLE EGG POCKET 65

Light scramble egg mixed with bits of bacon mushrooms capsicum tomato spinach and mozzarella folded in a tortilla then splashed with homemade napoli sauce.

BREAKFAST

CADA 105

Stands for Coconut Almonds Dates and Apple whizzed through the processor for a great crunchy start you should ask for yoghurt or chopped fruit on the top.

ITALIAN OMELET 75

Organic julienne veges bacon pieces olives feta folded and flipped to perfection

HOMEMADE CRUNCHY GRANOLA 120

Mixed lightly roasted nuts with berries'n yoghurt banana strawberries passion fruit Balinese honey.

EGGS BENEDICT ARNOLD 85

Poached eggs your way, Ham or bacon with Hollandaise Sauce on Sourdough or our corn fritter or add Smoked Salmon **115**

MUSHROOMS ON TOAST 75

Mixed mushrooms sautéed with chorizo and poached eggs your way on top our wholemeal toast slice

SMASHED PEAS 85

Toasted focaccia with mushy peas asparagus spears sliced bacon topped with poached eggs and garnished with fresh sprouts

SAVOURY MINCE 95

Just like ya Mum used to serve, rich and yummy for your tummy on Sourdough or whatever you want

I JUST DON'T WANT TO THINK ABOUT IT! 115

All of ours and your favorites – Crunchy granola yoghurt strawberry-salsa a mango flower creamy mushrooms and spinach egg frittata square bacon small pot baked beans all on one plate!

MORNING SHACK 3 EGG OMELETTE 75

'Make your own fillings' with toasted sourdough.

MEXICAN BREAKY 85

The Mexicans name for this dish 'Huevos Rancheros' is a breaky for champions and.....a damn good hangover cure ;) chilli tomato stew with mexi spices Chorizo slices and little bit of cheese on top inlaid egg served in a pan.

ACAI BOWL 120

Brazilian superfood mixed and topped with berries banana homemade granola and coconut flakes

SMASHED CHATS 85

Little scrubbed baby chat potatoes roasted and smashed with sautéed mushrooms chorizo tons of Rocket some feta and a drizzle of balsamic vinegar then topped with two soft poached eggs

STACK WITH HASH 85

On a toasted slice of Ciabata a little pile of bacon a hash brown avocado pieces grilled tomato onion loads of Rocket and a drizzle of special sauce then topped with a soft poached egg

LOADED FRITTATA 85

4 eggs Ham Mushrooms Spinach Organic and Tomato Sautéed and Capsicum and Onion and Potatoes

KERAMAS BEACHLIFE BREAKY 115

(THERE WAS A GUY CALLED MERVE WHO ORDERED THE WHOLE "YOU COMPLETE ME" SO WE MADE IT LOOK GOOD!)

Bacon Chicken Sausages 2 Eggs your way Roasted Tomato Sautéed Mushrooms Wilted Spinach Baked Beans Avo slices baby potatoes and Toasted sourdough.

YOU COMPLETE ME

(Added Sides per item)

- HAM SLICE 30**
- CRISPY BACON 30**
- CHICKEN SAUSAGE 30**
- SEARED CHICKEN 30**
- MUSHROOMS 25**
- WILTED SPINACH 25**
- SLICED AVOCADO 25**
- GRILLED ORGANIC TOMATO 25**
- SAUTÉED CAPSICUM AND ONION 25**

KIDS MORNING STARTER

COCO CRUNCH OR COCO POPS 35

Seasonal availability individual served in packet with pot fresh milk.

TROPICAL MIXED FRUIT PLATE 35

Seasonal chopped fruit.

EGG AND HAM SUNRISE 35

Toasted tortilla with a fried egg ham and cheese

BOILED EGG AND SOLDIER BOYS 35

Soft Boiled, with buttered toast fingers for dipping.

MORNING PORRIDGE 35

Yummy warm porridge served with brown sugar.

CHEESE JAFFLE 30

White or wholemeal with a slab of melted cheese.

BANANA CREPES 35

Thin crepes with sliced banana and honey.

BAKED BEANS AND TOAST 25

MONKEY BUSINESS 25

Banana cinnamon and honey milkshake

LEGEND

(V) VEGETARIAN | (P) PROTEIN Animal'ish | (PS) PESCATARIAN | (GAF) GOOD AF | (FAVE) DUHHHH

WRAP'S FRIES SANDWICHES AND BURGERS

SKINNY FRENCH FRIES (V) 39

The classic staple a cone of skinny fries with garlic aioli and organic tomato relish.

CRINKLE CUT FRIES BOWL (V) 45

Bowl of crinkle chips served with rich brown gravy pot

EGGPLANT FRIES (V) 45

Eggplant strips gently filleted rolled in parmesan and panko crumbs fried golden served with marinara dipping sauce

CHICKEN SATAY WRAP (P) 70

Grilled tenderloins of marinated chicken lashings of our satay sauce, lettuce, tomato salsa, Rice and beans in a toasted tortilla comes with sour cream dip and jalapeños.

CAESAR SALAD WRAP (GAF) 70

Our very own crunchy Caesar Salad wrapped in a lightly toasted tortilla.... real healthy stuff.

FISH TACO TRIO (PS) 70

Warmed mini flour tortilla with Tempura and Panko Snapper and Seared Tuna with our special tartare sauce

TOASTED HAM SANDWICH (FAVE) 70

Imported German ham and with sliced cheddar cheese on whole meal bread served with our crisps

GRILL CHICKEN FOLD (P) 95

Flame grilled whole Chook fillet and bacon with dry slaw cucumber tomato chipotle mayonnaise in a pita fold

KOMUNE NACHOS (V OR P) 80

Fresh homemade Corn tortilla chips shredded cabbage carrot shallots mexi-beans Pico-de-Galo coriander Guac sour crème and jalapeños for some bump! Choose - SHREDDED SLOW BEEF OR REFRIED BEANS

TUNA SARNIE (PS) 80

THAT'S A SANDWICH

Slightly spicy fresh tuna flakes with fresh cucumbers lettuce on whole meal bread slices

DOUBLE CHOOK ZINGER BURGER (P) 80

Fresh chicken breast "zinger spicy" with bacon cheese lettuce and chipotle sauce on homemade bun x 2!!

CHEESE BURGER (P) 80

Homemade 180gram juicy beef Pattie with sliced melted cheese topper

SPICY CHICKEN QUESADILLA (P) 80

Homemade flour tortilla filled with spicy chicken melted cheese sour cream salsa and guacamole.

FISH BURGER (PS) 80

Fresh line caught snapper fillet delicately panko crumbed crispy golden lettuce tomato and lubricated with our tartare sauce on a soft burger bun, served with fries. Yum!

SUPER CLUB SANDWICH (GAF!!) 95

Grilled chicken tomato lettuce avocado fried egg and bacon

BIG BARREL BURGER (P) 105

Homemade 180gram juicy beef pattie with bacon roasted beetroot lettuce tomato onion rings and cheese topped with a soft fried egg

CHICKEN SCHNITTY BURGER (GAF X100) 105

Fresh caught chook breast coated in crumbs layered with lettuce tomato slices coleslaw melted cheese spread with our signature mustard mayo – shut the front door!

LUNCH

SALAD'S

CHICKEN CAESAR SALAD (FAVE) 85

Baby gem lettuce crispy bacon grilled chicken with a soft poached egg anchovies garlic croutons topped with freshly shaved parmesan

CAULIFLOWER FRIED RICE (V) 85

Blitzed cauliflower with chopped veges pork bits prawns then wok tossed Asian style like fried rice without the carbs

'ISLAND OF THE GODS' SALAD (PS) 85

Freshly seared sliced tuna on a bed of mixed greens, sesame seeds and mushrooms, with a special Asian dressing.

CHORIZO AND CALAMARI SALAD (P) 95

Grilled chorizo and calamari mixed with fresh tomato, red onion, capers and garlic croutons, tarragon dressing

CARBO FREE BURGER (V) 90

Roasted mixed Vege's - eggplant zucchini capsicums beetroot on lettuce and topped with a soft fried egg, you choose tempe or beef or chicken all with no bun!

ROASTED CAULIFLOWER SALAD (V) 115

Cauli trees fire roasted and drizzled with ground dried Indian spice seeds mixed in yoghurt topped almond slivers

INDO DISHES

MIE GORENG (V) 70

Noodles with tossed egg and julienne organic vegetables mixed with Chef special sauce.

GADO-GADO (V) 65

Balinese favorite - our style mixed organic garden vegetables and bean curd with peanut sauce.

NASI GORENG (BEST!!) 75

The Balinese classic Komune style - fried rice julienne organic vegetables with chicken skewers and 'Komune egg net'.

SATE AYAM (P) 105

Grilled chicken skewers with spicy peanut sauce and rice cake rolled in banana leaf.

KARE AYAM (P) 115

Traditional yellow chicken curry served in a coconut with steamed Tabanan rice.

NASI CAMPUR (P) 115

A tasty mixed bag of grilled squid chicken eggs fish organic vegetables prawn crackers sambal and aromatic steamed white rice.

BALINESE AYAM BETUTU (P) 125

Steam baked chicken cooked with traditional spices and Balinese lawar served with Tabanan rice.

PIZZA AND PASTA

MARGARITA PIZZA (V) 90

Simple but good - Napoli sauce mozzarella parmesan tomatoes and basil.

VEGETABLE PASTA (V) 95

Homemade papadelle pasta with roasted vegetables olives tomato fresh herbs and crumbled feta

BEEF AND BÉCHAMEL LASAGNA (P) 115

Homemade pasta sheets lovingly layered with fresh marinara sauce béchamel topped with melted cheese and served with a little Italian salad

SPAGHETTI BOLOGNAISE (P) 115

Homemade fresh Bolognase with rich Napoli sauce topped with freshly shaven parmesan cheese and basil

PIG & PINEAPPLE PIZZA (P) 125

Komune's take on Hawaiian - Napoli sauce mozzarella pineapple chunks and smokey ham

SPICY CHOOK PIZZA (P) 135

Chicken lovers - Napoli sauce, grilled chicken bits black olives onion dried chilies and a drizzle of olive oil

VEGE LOVER PIZZA (V) 120

Strictly vegetarian - tomatoes mozzarella grilled eggplant zucchini feta and basil

HOT CHILI MAMMA PIZZA (GAF) 145

Not for the faint hearted - Napoli sauce mozzarella spicy salami red onions olives chili oil

GARLIC SEAFOOD PIZZA (PS) 155

A seaside treat - with chili garlic prawns fish calamari on Napoli sauce mozzarella cheese more garlic and rocket

KOMUNE GRILL

CRUMBED FISH AND CHIPS BASKET (PS) 105

Fresh local panko crumb fish goujons and rustic cut sweet potato and regular spuds chips served with a citrus mayonnaise

KERAMAS GRILLED CHICKEN (P) 135

Fresh chook breast served with rocket and quinoa salad rustic grilled potato

TANGY SESAME TUNA (PS) 145

Sashimi grade tuna over a nicoise salad of olives green beans soft boiled egg potato tomato and fresh herbs with homemade mustard dressing

BBQ PORK RIBS (P) 165

Local pork ribs slowly cooked for 4 hours then char grilled to perfection served with homemade fries And garden coleslaw with tarragon

SIDES 35

HAND CUT CHIPS

MIXED LEAF SALAD

STEAMED VEGETABLES

OUR GREEN BEANS

KOMUNE ORGANIC CORN ON THE COB

MASHED POTATO

SAUTÉED SPINACH

FRIES, FRIES

MIXED VEGES

BRUSSEL SPROUTS

Hahahahaha

KIDS MENU

UNDER 12 - GROMMETS

I'M NOT HUNGRY!! 50

Toasted ham, cheese and mayo on multi-grain bread

KIDS PIZZA 50

Homemade cheese and tomato pizza

I DON'T CARE!!!! 65

Char grilled chicken breast served with rice

FISH AND CHIPS 65

Fresh local fish delicately crumbed served with fries and salad

SPAGHETTI BOLOGNAISE 65

Homemade bolognase, a pile of spag, freshly shaved parmesan and fresh basil

BABY FOOD

FREE

PUREE OR MASHED (MIX OR CHOOSE)

Carrot broccoli cauliflower

Sweet Potatoes potato pumpkin

Banana apple mango (seasonal)

FINGERS FOR SMALL FISTS

Carrot

Apple

Broccoli flowers

Smashed avocado

Seasonal Fruit quarte

KOMUNE ROAST VEGETABLE SALAD 85

Roasted organic vegetables from Komune's organic garden served on a bed of lettuce with crumbled feta Nuts and a cashew cheese dressing

CURED TEMPE POKE 85

Roasted soybean curd potatoes bravas cauliflower broccoli bok choy long beans tomatoes capsicum cucumber pickled cabbage jicama zucchini coriander scallions wafu dressing

SESAME TOFU POKE 85

Soft sesame tofu ball steamed rice mixed chili garlic vegetable edamame wakame cucumber ginger pickle kimchi carrot zucchini coriander lime chili dressing

CHICKEN MANGO SALSA 95

Crispy tortilla cup with chopped baby romaine tomato salsa sweet- sweet mango avocado and shredded Chicken plus an orange coconut dressing on the side

GRILL FISH POKE 105

Grilled Dori fish fillet steamed rice baby romaine leaf cauliflower broccoli bok choy long bean basil pesto tomatoes pickle cabbage scallions coriander avocado lime olive dressing

CHICKEN POKE 105

Grilled marinated chicken breast quinoa sautéed mixed green vegetables cabbage wafu roasted pickled beet root pumpkin scallion coriander tomatoes chili lime salsa

RAW TUNA POKE 115

Fresh Tuna sashimi quality organic brown rice fresh tomatoes capsicum wakame cucumber cabbage ginger pickle zucchini carrot avocado edamame coriander sesame wasabi mayo

SALMON POKE 125

Tasmanian smoke salmon organic brown rice sautéed green vegetables tomatoes demi sec edamame wakame cabbage ginger pickle coriander sesame seeds lime garlic avocado dressing

BOWL SIDES

CHUNKY AVOCADO 35

RAMEN EGG 25

EXTRA POKE 35

Protein - Fish or Chook or Tofu Tempe

EDAMAME 25

KOMUNE ORGANIC CORN NOBBIES 25

MIXED ROASTED NUTS 35

SPICED ROASTED CASHEWS 35

BOWL

BREKKI

TOFU SCRAMBLE 50

Pan scrambled mixed with vegetables hints of Turmeric and Madras flavours on bed of red rice and spicy banana chutney

CHIA COCONUT SMOOTHIE BOWL (GF) 75

Coconut milk soaked chia seeds blitzed with frozen banana fresh cinnamon and vanilla beans garnish mango strawberry crispy almonds and cashews with sesame sprinkles

GREEN SMOOTHIE BOWL (GF) 75

Spirulina and peanut butter mixed with banana maple syrup and almond milk garnish strawberry mango papaya and almond flakes

MUNG BEAN AND AVOCADO SMOOTHIE BOWL(GF) 75

Mung bean and avocado blended smooth with banana lime juice maple syrup and coconut milk garnish strawberry mango grated coconut chips and palm sugar

SNACKS & STARTERS

EGGPLANT FRIES 45

Eggplant strips gently filleted rolled panko crumbs fried golden served with marinara dipping sauce

CURRY SAMOSA 65

Handmade samosa pillows with curry nonsense with Chefs amazing banana fruit chutney

COCONUT MISO SOUP (GF) 65

Pan seared tofu and wakame Pan seared tofu and wakame fungi in a rich Asian flavored frothed miso broth

VEGAN PATTIE TRIO (GF)

Cauliflower and Chick pea pattie Lentil Pattie Quinoa and pattie with banana and raisin eggplant dipping chutney

We have created a 100% Plant Based balanced and nutritious menu for the individuals required and for those that wish to try a healthy option. Preparation is done so there is no cross contamination with animal products. All produce is sourced and carefully handpicked from locally organic sustainable farmers and a selection is grown on site in our very own Organic Garden.

“EATING FROM HERE IS A MISSED STEAK”

PLANT BASE

VEGAN BURGER

BEAN MOLE BURGER 85

Red kidney bean chick peas Mexican spices lettuce tomato salsa onion capsicum cashew cheese on Bamboo ash black bun with side of homemade corn chips

GREEN PEA CORN BURGER 85

Sweetcorn and green pea Pattie laid to rest on lettuce with avocado onion tomato salsa Shimeji mushroom served with a small popcorn bowl

SUPER PROTEIN BURGER 85

7 Beans mix pattie chick pea's red kidney white kidney white soy mung cannellini black with Grandma's special Balinese spices lettuce tomato on Bamboo ash black bun and side of more beans

AVOCADO BEETROOT BURGER 85

Avocado Pate' grated beetroot crispy GMO free plant protein pattie grilled onion lettuce and fresh tomato slices. Served with skinny fries

CREAMY SHROOM BURGER 85

Crispy GMO free plant protein pattie with dairy-free creamy mushroom medley lettuce on a whole-wheat burger bun comes with sweet potatoe wedges

*note does not contain onions or garlic

QUINOA EGGPLANT BURGER 85

Juicy pattie with lettuce avocado tomato grilled onion served with eggplant fries and marinara dipping sauce

LENTIL BURGER 85

Mixed lentil pattie with curry tones lettuce cucumber onion capsicum tomatoes chutney serve with tortilla chips

PULLED BBQ JACKFRUIT BURGER 85

Fresh pulled Jackfruit marinated in Texan ranch sauce served with coleslaw topping on a fresh bun of your choice

CARBO FREE BURGER (GF) 85

Roasted mixed Vege's - eggplant zucchini capsicums beetroot grilled onions on lettuce and you choose any one of the amazing patties above all with no bun!

MAINS

BIHUN GORENG (GF) 65

Rice Noodles with organic vegetables mixed tempe and tofu tossed in a yellow curry sauce.

NASI GORENG KAMPONG (GF) 65

The Balinese classic fried rice with organic vegetables tempe and tofu crispy toss with sambal kampung

VEGETABLE LAWAR (GF) 65

Traditional Balinese mixed vegetables grated local coconut fresh spices with satay organic tofu

RED CURRY ROASTED VEG BOWL (GF) 65

Carrot onion cabbage capsicum long beans eggplant zucchini mushroom cauliflower broccoli on a dry red curry glaze served with a sweet potato fritter

CAESAR BOWL (GF) 65

Fresh baby romaine lettuce bed roasted mushrooms and onions with shallots cashew nut croutons poached coconut-tapioca 'hen fruit' olive oil drizzle and aquafaba caesar dressing

SESAME TOFU SALAD (GF) 65

Sesame crusted Tofu with green beans bean sprouts Vietnamese basil carrot chilli and ginger dressing

VEGETABLE CURRY (GF) 75

Traditional yellow curry with baby vegetable and potatoes served with steamed Tabanan rice.

VEGETABLE TART (GF) 85

Mixed vegetables onion zucchini eggplant mushroom selection carrot beet root lettuce demi sec tomatoes concasse serve with vegetable fries

ROAST PUMPKIN PIZZA 90

Komune roasted pumpkin chunks with sesame seeds cashew cheese rocket and a drizzle of olive oil

PLANT PIZZA (GF) 65

Mung bean dough base tomato concasse topped with roasted pumpkin onion spinach eggplant zucchini shrooms olive oil moistener and coconut-tapioca melt

VEGAN LASAGNA (GF) 95

Homemade mung bean pasta sheets layered over fresh roasted vegetables with a rich marinara sauce topped cashew cheese topped and served hot

MEGA VEGE BOWL (GF) 85

Roasted organic pumpkin capsicum eggplant with brown quinoa jicama grated carrot beetroot bean sprouts shredded rocket some mixed nuts with zesty tahini dressing on side all in a bowl

GNOCCHI AL FORNO (GF) 105

Sweet potatoes gnocchi tossed in Asian pesto tomatoes red onion carrot rucolla stuffed in capsicum cashew cheese topping and bake to perfection

VEGETABLE FILLED CANNELLONI (GF) 85

Bean sheet rolled and filled with pumpkin and spinach topped with fresh rich marinara sauce and splotched cashew cheese and mini salad on top

SPINACH FETTUCCINI (GF) 105

Homemade fettuccine tossed in Napolitano sauce with zucchini eggplant onion capsicum rucolla and cashew cheese

TOMATO PAPADELLE PASTA (GF) 105

Hand made fresh Pasta with roasted vegetables olives rich tomato reduction and fresh herbs

ROASTED CAULIFLOWER SALAD (GF) 115

Cauli trees fire roasted and drizzled with ground dried Indian spice seeds mixed in yoghurt topped almond slivers

MUSHROOM RISOTTO (GF) 120

Organic brown rice with mixed mushrooms - Shimeji oyster enoki topping with grill king mushroom and truffle coconut lemon grass foam

CLEAN DESSERTS

DRIED FRUIT BALLS GF / DF / V / P 50

Mixed dried fruit pineapple apricot raisin fig mango date sesame seed rolled

MUNG BEAN PANCAKES (GF) 50

Gluten free round pancakes with papaya berries compote and a dollop of berries sauce

SWEET POTATO CAKE (GF) 55

Roasted sweet potatoes toss with cashew nuts almond flakes cinnamon maple for coating

ALMOND DATES (GF) 55

Raw vegan cake with berries comfort dollop

BLACK RICE KLEPON (GF) 50

Sticky black rice with vanilla bean cinnamon caramelized banana sesame seed coating with fresh coconut

FRUIT SALAD (GF) 65

Mixed local fruits cucumber tossed in a Tamarind-chili dressing

DESSERT TASTING 70

A small selection of each sweet in one plate