

## SMOOTHIES

### Peanut Butter Nutter 69k

Banana, peanut butter, dates, cacao on almond Mylk

### Pretty in Pink 55k

Strawberries, banana, coconut Mylk

### Mint Choc Chip 65k

Banana, peanut butter, dates, cacao on almond Mylk

### Forest Smoothie 75k

Every smoothie plants a tree!

A green smoothie with wheatgrass, moringa, spirulina, banana and kale on coconut Mylk

Forest Smoothie

## REFRESHERS

### Green Juice 49k

Cucumber spinach kale Apple coconut water and lime

### Fat Killer Juice 45k

Pineapple coconut water and ginger

### Choc Iced Chocolate 55k

Fresh coconut Mylk, raw cacao on ice with coconut whipped cream

### Wheatgrass Shot 45k

With coco h2o, chia, and lime

### Coco H2O Glass 25k



# REVIVE

COFFEE RITUAL

## COFFEE

### Short Ones 25k

Macchiato

Long Black

Piccolo

Espresso

### Conventional 30k

*(make it a double – 5k)*

Cappuccino

Flat white

Cacao Mocha

Latte

### Cold Coffee

Iced Long Black 30k

Iced Latte 35k

### Milk Options

*Cow no charge*

House-made fresh Coconut Mylk 10k

House-made organic Almond Mylk 15k

## TEAS

Organic, fair trade loose leaf tea processed and grown in Ubud, lovingly made by Made and her family – served in a pot.

Green Tea 25k

Black Tea 25k

## ALTERNATIVE LATTES

### Matcha Latte 45k

High grade Japanese matcha folded on coconut Mylk

### Turmeric Latte 45k

Ground high grade Javanese Turmeric folded on our house almond Mylk

### Peppermint Hot Chocolate 49k

Raw Cacao, peppermint cacao nibs folded on coconut Mylk with coco whipped cream

Check our display fridge for cakes, drinks and other yummys



# REVIVE

COFFEE RITUAL

*Welcome to our living room!*

*We are proudly serving Revolver Espresso – a blend of Columbian, Guatemalan and Papa New Guinean bean. We are trying our best to use locally sourced and organic produce and reduce plastic consumption as much as possible. Everything on the menu is served all day so feel free to join us for brekkie, lunch or dinner xX*

## BREKKIE

### Smashed Avo 40k

Rosemary lemon and salt Starter Lab sourdough toast, smashed avo, greens and toasted greens

Add: Egg 10k

Hashed Potatoes 15k

Wilted Spinach 12k

Mushrooms 15k

### Eggs any style 69k

Sourdough toast, smashed avo, roasted cherry tomatoes, rosemary hashed potatoes, toasted garlic hummus, English spinach, two eggs poached/fried or scrambled

### Veggie Omelette 59k

With spinach tomatoes served with hashed potatoes on the side house made sambal

### Smoothie Naga Bowl 69k

Dragon fruit, mango, banana, blended on coco Mylk, served with granola, tropical fruits and cacao nibs

### Coconut Porridge 65k

With spinach tomatoes served with hashed potatoes on the side house made sambal

### O.M.F.P 69k

Decadent stack of vegan pancakes with Ubud raw cacao chocolate sauce and coconut whipped cream or seasonal tropical fruit and maple syrup

### Posh Stilton Parmigiano Toast 69k

English spinach, champignon, oyster mushrooms, parsley on sourdough

## BOWL THINGS

### Cultured Bowl 75k

Avo, kimchi, roasted broccoli, chilled soba, edamame, wakame, arugula, bbq tempeh toasted sesame and miso dressing (vegan)

### What-a-Mezze 75k

A Mediterranean inspired dish with garlic confit hummus, almond pistou, tzatziki, balsamic glazed baby carrot, romaine, grilled eggplant, cucumber, courgette ribbon, sunflower seeds, sourdough (vegan option with no tzatziki add guac / GTO with corn tortilla)

### Roasted Tempeh Salad 65k

A Mediterranean inspired dish with garlic confit hummus, almond pistou, tzatziki, balsamic glazed baby carrot, romaine, grilled eggplant, cucumber, courgette ribbon, sunflower seeds, sourdough (vegan option with no tzatziki add guac / GTO with corn tortilla)

## PLATE THINGS

### Gado Gado 65k

Our take on the Indonesian classic. Miso glazed tempeh, roasted capsicum, sauerkraut, snake beans, carrots, sprouts, mint, coriander, basil, gnetum-gnemon crisps, kaffir lime and almond creams (vegan)

### Taco Belle (this is a big portion!) 79k

Our take on the Indonesian classic. Miso glazed tempeh, roasted capsicum, sauerkraut, snake beans, carrots, sprouts, mint, coriander, basil, gnetum-gnemon crisps, kaffir lime and almond creams (vegan)

### Pumpkin Burrito 75k

Roasted pumpkin, red rice, spinach, tomato, tahini, caramelized onion wrapped in a coriander tortilla served with homemade sambal on the side

### Wild French Toast 100k

Toasted Brie, roasted garlic, caramelized onion, cinnamon infused honey, French toasted greens, a savory twist on a old classic.

### Roast Veggie Plate 75k

Roasted pumpkin, broccoli, cauliflower, spinach, tomato, vegan mushroom and black peppercorn gravy

### BBQ Pulled Jackfruit Burger 79k

Guacamole, leafy greens, slaw, tomatoes, charcoal bun, served with sweet potato fries and vegan aioli