

Bella
by Sage

SMOOTHIES & JUICES

Orange Julius **35k**

It's A Date Shake **35k**

It's A Date Shake Chocolate **35k**

Green Smoothie **39k**

Kale Mary **39k**

Mint Chip Forest Smoothie **49k**

Banana, Raw Cacao Nibs, Coconut,
Mint, Spirulina (*every sip saves a
tree, 1/2 profits donated to
conservation efforts*)

Strawberry Banana Cacao Chip **45k**

Sunset **35k**

Pure Juice **S: 40k L: 55k**

Apple, Orange, Carrot, Pineapple, Watermelon

Green Juice **S: 40k L: 55k**

(Spinach, Cucumber, Pineapple, Apple, Lime)

Green Vibes **S: 40k L: 55k**

(Only Greens, No Fruit)

Purple Rain **S: 40k L: 55k**

(Beet, Orange, Ginger, Lime)

Lime Juice **29k**

Jamu Turmeric Health Shots **S: 20k L: 40k**

Whole Coconut **30k**

We at Bella strive to give you your best home cooked meal outside of your house.

We believe in good, clean food; that both the ingredients and the manner in which our food is prepared are important. We believe in ecological and economic responsibility and do our best to source ingredients and suppliers who share our beliefs. We always choose local and organic ingredients when available. We source organic seeds and have an organic farm from which we source the majority of our produce. We make everything we can in house, by hand, and from scratch. We compost our green waste from the restaurant and use it in our farm and gardens. We only fry in coconut oil, cook on stove top or with conventional ovens, no microwaves. We do our best to only cook in stainless steel and cast iron. We have UV filters on all the taps throughout our kitchen and bar. We intentionally prepare and serve our food with love and good intentions. We smile and have fun in our kitchen! We do this with every meal we make so that those of you who sit at our table will leave with a feeling of contentment and happiness.

We believe great meals serve not only as an expression of culinary creativity, health, and nourishment, but also as a platform for collaboration, community, and heartfelt communication. In our own homes, memories are built around sitting at a kitchen table, laughing with family and friends, waiting for fresh bread to come out of the oven. We hope you come and sit and chat with us and become a part of the Bella family.



PIZZA GF Crust available +10k

Margarita 65k

Marinara sauce, coconut cheese, basil

BBQ Jackfruit 80k

Jackfruit, house bbq sauce, shallot, mushrooms, coconut cheese, cilantro

Trio 75k

Marinara, pesto, alfredo sauce, and coconut cheese

Calzone 75k

Marinara, mushrooms, olives, spinach, coconut cheese

Field Pizza 80k

Zucchini, eggplant, capsicum, mushrooms, onions, olives, spinach, coconut mozzarella, pili nut feta, topped with arugula

PASTA (all GF) All topped with cashew parm

Taro Gnocchi 75k

Pan fried hand made gnocchi in a mushroom cream rosé sauce (GF)

Mushroom Broccoli Fettuccine Alfredo 68k

Fettuccine, steamed broccoli and sautéed mushrooms tossed in a coconut cream alfredo sauce (GF)

Mac and Cheese Bake 80k

Penne with tempeh bacon bits topped w/ onion ring bread crumbs (GF except soy sauce)

Spaghetti Neat-Balls 75k

Spaghetti tossed in our slow simmered flavorful marinara with no-meat balls made from kitchari, roasted veggies, and seeds (GF except soy sauce)

MAINS

Eggplant Parm Bake 85k

Layers of quinoa, eggplant, zucchini, cashew cheese, marinara sauce (GF)

BBQ Burger 75k

With crispy onions, sautéed mushrooms, lettuce, tomato, fries

Falafel Sandwich 75k

Housemade pita stuffed w/ hummus, falafel, cabbage slaw, quinoa, tabbouleh, tahini

Mushroom Risotto 80k

Shiitake, champignon, and oyster mushrooms, coconut cream sauce, truffle oil, and cashew parmesan (GF except soy sauce)

Raw Lasagna 80k

Zucchini noodle, sunflower/cashew ricotta, sundried tomato marinara, pesto, marinated greens, wild arugula salad (GF)

BOWLS

Orange Crispy Cauliflower 75k

Orange glazed crispy cauliflower, brown rice, sprouts, cabbage, broccoli (GF except soy sauce)

Falafel Bowl 70k

Housemade falafels, hummus, tabbouleh, cabbage salad, roasted red pepper and tahini sauces (GF)

TEAS & ORGANIC COFFEE

Espresso	25k
Cappuccino	35k
Latte	35k
Long Black	30k
Macchiato	27k
Flat White	35k
Vanilla Iced Shakerato	35k
Mochaccino	35k
Iced Mochaccino	35k
Hot Chocolate	30k
Organic Matcha Latte	35k
Golden Mylk	30k
Chai Latte	35k
Pot Of Tea	20k
Thai Sweet Iced Tea	30k
Booch Kombucha	40k
Glass Of Iced Tea	15k
Green, Jasmine, Hibiscus, Black	

MOCKTAILS

Watermelon Ginger Fizz	33k
Gingerale, Soda Water	20k
Sea Breeze	33k
Strawberry Basil Mojito	30k
Mint Mojito	33k
Fresh Sugar Cane Juice Freeze	35k
Galaxy Color Changing Limeade	35k
Dragonfruit Ginger Frozen Margarita	30k

STARTERS

Bruschetta 35k

Homemade sourdough, cherry tomatoes, basil, garlic confit, balsamic reduction

Mezze Plate 40k

Two flavors of hummus, olive tapenade, roasted red pepper sauce, garlic confit, pita, chopped veggies

Lettuce Wraps 50k

Crispy sweet tempeh, sautéed veggies, cilantro, sprouts, toasted sesame, peanuts (GF except soy sauce)

Buffalo Cauliflower Wings 55k

Battered cauliflower tossed in spicy buffalo sauce served with house made ranch (GF)

Onion Rings 40k

Coconut crusted rings served with house made bbq and ranch (GF)

SALADS

Bella Salad 70k

Mixed greens, hummus, quinoa tabbouleh, slaw, cherry tomato, carrots, vinaigrette (GF)

Watercress 65k

Oven roasted tomatoes and seeds, quinoa, apple, coconut mozzarella, balsamic reduction (GF)

Sweet Kale 65k

Fresh shredded coconut, apple, raisins, hazelnuts with sesame dressing (GF)

Chopped Salad 65k

Romaine, basil, cherry tomato, cucumber, cashew parmesan tossed in house vinaigrette (GF)

SOUP

Fasolada Cup: 35k Bowl: 65k

Greek white bean vegetable soup (GF)