



# breakfast *till 5:00 pm*

All prices including tax and service

## vegan & veg

- Rootin Vegan Porridge** 77  
Overnight soaked rolled oats, strawberries, kiwi fruit, banana, coconut flakes, almond milk, coconut milk, pumpkin seeds and chia seeds, and organic mint. *Honey on the side*
- Coconut Granola** 68  
A delicious, crunchy mix of oats, nuts, seeds, coconut, raisins served with fresh coconut yoghurt.
- Jungle Fruit** 57  
Bali's most delicious, organic seasonal fruit, coconut yoghurt, wood sorrel, chocolate mint. *gf, vg option, Honey on the side*
- Toast & Jam** 44  
Artisanal sourdough, home-made seasonal jam, and butter. **v**  
**Gluten Free Option +10K**
- PB & J Croissant** 49  
Seasonal jam, almond sprinkles, banana and peanut butter. **v**
- Hotcakes** 69  
Buckwheat flour pancakes, Bedugul strawberries, dark cacao gelato, toasted coconut and gula melaka. *gf, v*

## smoothie bowls

*vegan option without granola*

- Green Coconut Bowl** 78  
A fresh mix of sweet mango, passionfruit, avocado, kale, coconut milk, served with nuts and seeds. **vg**
- Sweet Peanut Butter Bowl** 79  
Mango, Pineapple, Peanut Butter, passion fruit, dragon fruit, banana, coconut milk, dates, granola. **v**
- The Sunset Bowl** 78  
Strawberries, Mango, banana, avocado, dragon fruit, chia seeds, granola. **vg**
- The Dragon Bowl** 78  
Dragon fruit, banana, mango, coconut milk, pineapple, granola. **vg**
- Spirulina Mint Bowl** 78  
Spirulina, Avocado, mango, mint leaves, banana, coconut milk, granola. **vg**

**v** vegetarian    **vg** vegan    **gf** gluten free

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## eggs and more

### **Super Omelette** **82**

Seasonal greens, roast garlic, kohlrabi, black beans, ginger, avocado and parmesan. **gf**

### **Eggy Croissant** **63**

Scrambled eggs, house-cured leg ham and tarragon.

### **Perfectly Poached Eggs** **86**

Artisanal sourdough, charred broccoli, kale, pickled radish and local parmesan. **Gluten Free Option +10K**

### **Scrambled Eggs & Virgin Avo** **98**

Organic eggs served on dark rye, heirloom tomato, lemon oil, nigella flowers, marjoram. **Gluten Free Option +10K**

### **Chila Chilaquile** **98**

Mexican street food favourite. Crispy hand-pressed tortillas, Chipotle chicken, black beans, baja sour cream, huevo frito, avocado, cilantro, chili, local feta, pickled onion. **gf**

### **Breakfast Burger** **78**

Organic brioche bun, local bacon, jack cheddar, sunny-side up egg, organic tomato, smoked bbq relish.

**Gluten Free Option +10K**

### **Scotch Egg** **98**

Soft boiled organic egg, spiced pork mince, bumbu aioli, kemangi, snake bean salsa and sourdough.

#### **Add some extra:**

Hashbrown	<b>18</b>	Avocado	<b>18</b>	Vegetable	<b>12</b>
Bacon x2	<b>25</b>	Eggs x2	<b>18</b>	Cheese	<b>15</b>
Sourdough	<b>17</b>	Butter	<b>6</b>	Extra Bowl Granola	<b>35</b>

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**fish & meat****The Gu Pasta**

Handmade pasta pappardelle, Javanese goat rendang ragu, local parmesan, crispy basil, gremolata.

**Chicken Sate Tamuku**

Tender Hibachi grilled chicken, pribumi marinade, peanut sauce, garlic crackers and organic red rice.

**Pork Ribs**

Cuban pork ribs, local cassava, sweet potato and grilled broccoli, mojo sauce.

**Chicken Mie Noodles**

Homemade noodles, sweet chicken, broccoli, edamame, kale, carrot, black sesame and garlic crackers.

**Scotch Egg**

Soft boiled organic egg, spiced pork mince, bumbu aioli, kemangi, snake bean salsa, sourdough.

**Chipotle Bitterballen**

*light/starter*

Braised chicken, black beans, aged cheddar, saffron jalapeño sauce.

**Nelayan Fish & Chips**

Morning fresh Dory in light rice flour batter, hand cut fries and homemade tartare sauce.

**98 Tuna Ceviche 102**  
*light/starter*

Fresh hand cut tuna, mahi mahi, avocado, Jimbaran dressing, salted cucumber, peanuts, miso bread crisps.

**88 Nelayan Grilled Snapper with Rice 120**

From the sea to your table, fresh grilled snapper with light Nelayan Canggus spice, organic brown rice, pineapple & avocado salsa.

**118 Grilled Tiger Prawn Skewers 150**

Ocean fresh Tiger prawns, Pati Jawa Marinade, salad with lemon dressing, organic brown rice.

**80 Ahi Tuna Poke Bowl 119**

Freshly marinated raw Ahi Tuna, avocado, rolled cucumber, corn, red cabbage, kale, radish and organic brown rice.

**98 Trinidad Chicken Curry 88**

Chicken, English spinach, chickpeas, sweet potatoes, Trinidad curry, crispy onion, with brown rice and corn chips. *gf*

**80 Soup Soto Daktari 79**

Glass Noodles, Chicken strips, White cabbage, Green Sprouts, boiled egg and celery in an out of this world Indo broth. A must try!

# burgers, wraps & fries

All prices including tax  
and service

- Chicken Zinger Burger** **98**  
Ayam goreng tepung, organic brioche bun, guacamole,  
Gombol's spicy smoked piña salsa, handcut fries.  
(add bacon +10) **Gluten Free Option +10K**
- Chicken Burrito Mexicali** **89**  
Mild Chicken Chipotle, organic black beans, red onions, baby  
romaine lettuce, Cheddar cheese, light Jalapeno Salsa and  
Baja sauce wrapped in a homemade corn flour tortilla.  
*Vegan Option Avail*
- Handsome Sandwich** **82**  
House-cured leg ham, thick white loaf, cucumber piccalilli,  
curtido, butter, pringles. **Gluten Free Option +10K**
- Crab Slab** **98**  
Soft shell crab in buckwheat batter, brioche, kimchi salsa,  
charred ginger mayo, home made ketchup, handcut fries.
- Hand Cut Fries** **40**  
Mesquite salt, house ketchup. *vg, gf*

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**vg** vegan

**gf** gluten free

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<b>Not nasi goreng</b>	<b>75</b>
Cauliflower & broccoli rice “Nasi Goreng”, acar Bali, kale-wrapped tempura potato cake, tempe crunch, sesame dressing. <b>gf</b>	
<b>Sweet Trinidad Vegan Curry</b>	<b>86</b>
Chickpeas, English spinach, sweet potato, Trinidad curry, crispy onion, with brown rice and corn chips. <b>gf, vg</b>	
<b>Veggie Noodles</b>	<b>69</b>
Homemade noodles, broccoli, edamame, kale, carrot, mixed mushrooms, black sesame and garlic crackers. <b>vg</b>	
<b>Vegan Burrito Mexicali</b>	<b>85</b>
Bali spiced sweet potato, chickpeas, black beans, baby romaine lettuce, vegan cheese, light Jalapeno and Gombol Salsa, guacamole wrapped in a homemade corn flour tortilla. <b>vg</b>	
<b>Linguini Fatto a Mano</b>	<b>96</b>
Linguini, kale, purple basil and chickpea pesto, artichoke, San Marzano.	
<b>Vegan Burger</b>	<b>98</b>
Red rice and black bean spiced patty, brioche sesame bun, kale urap pesto, vegan cheddar, caramelized onions, home made ketchup, hand-cut fries <b>vg</b>	
<b>Tacos Betutu <i>light / starter</i></b>	<b>69</b>
Bali spiced pumpkin, urab pickles, jalapeño salsa, crispy garlic <b>vg, gf</b>	
<b>salad</b>	
<b>Green Gombol Mango Salad <i>light / starter</i></b>	<b>75</b>
Sweet strips of green mango and young papaya, pomegranate, light chili, pickle sauce, Asian dressing, ginger, coria der and crispy Tofu. <b>vg gf</b>	
<b>Labu Salad</b>	<b>69</b>
Ciciwis, roast pumpkin betutu, salted cucumber, pickled chilli, pepitas, light vinaigrette. <b>vg gf</b>	
<b>Gado Adobo</b>	<b>69</b>
Our take on a favourite local dish “gado gado” turmeric potatoes, chipotle peanut sauce, miso chips, snake beans, pickled onion. <b>gf</b> (add soft boiled egg option)	

# sides

All prices including tax  
and service

<b>Hand Cut Fries</b> <i>vg, gf</i>	40
<b>Charred Seasonal Greens, Lemon oil</b> <i>vg, gf</i>	40
<b>Mashed Potato, Thai Peanut Dressing</b> <i>gf, v</i>	40
<b>Organic Steamed Red Rice</b> <i>gf, vg</i>	25
<b>Naan Bread</b> <i>with light curry dip and beetroot mayo dip v</i>	45
<b>Onion Rings</b> <i>v</i>	40

## sweets

<b>Lava Cake</b> A crowd pleaser. Snickers, salted caramel gelato, elder flower syrup. <i>v</i>	68
<b>Lava 'no gluten no cry' Cake</b> Banana flour, chocolate ganache, corn starch, coconut sorbet and edible flowers. <i>gf</i>	75
<b>Pound Cake</b> Caramelized bananas, aromatic mint cream, gula Melaka. <i>v</i>	52
<b>Carrot Cake</b> Beetroot, sunkissed apple, raisins, pineapple and local creamcheese. <i>v</i>	52
<b>Kaffir Lime Poached Guava</b> Coconut gelato, dark pure chocolate. <i>vg, gf</i>	64
<b>Weekly Gelato Selections</b> Sesame praline (three scoops). <i>v</i>	55
<b>Klepon Balls and Coconut Gelato</b> Traditional sweet balls filled with liquid palm sugar, grated coco- nut coating and coconut gelato. <i>v</i>	40
<b>Icy Cinnamon Snakefruit</b> Poached snakefruit with cinnamon and vanilla, frozen kintamani tangerine, sweet strawberry and coconut sorbet. <i>v, gf</i>	60

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Organic beans farm to cup, grown in the Kintamani region and roasted in-house at ZIN Cafe.

Our espresso is a carefully balanced blend of washed, natural and honey processed beans - sweet, deep and rich.

*All drinks are made with double ristretto shots. Milk based drinks made with fresh whole milk (coconut and almond on request +8).*

<b>Espresso Based</b>	<b>35</b>	<b>Hot Chocolate</b>	<b>29</b>
Espresso - double ristretto shot of our signature blend (25-27ml).		chocolate with steamed milk (200ml)	
<b>Long Black - double shot</b>	<b>35</b>	<b>Hand Brew Filter/ Hario V60</b>	<b>46</b>
pulled over hot water (200ml)		Natural - fruity/aromatic Honey - sweet/balanced Washed - clean/bright	
<b>Macchiato - double shot</b>	<b>35</b>	<b>Cold Brew</b>	
with a dollop of steamed milk.		In-house cold brew coffee smooth and deep.	
<b>Cappuccino - double shot</b>	<b>40</b>	Black	<b>35</b>
with thick, frothy milk (200ml)		White	<b>40</b>
<b>Flat White - double shot</b>	<b>40</b>	<b>Kopi Kelapa</b>	<b>46</b>
with silky steamed milk (200ml)		Double ristretto, blended with ice and coconut milk.	
<b>Latte</b>	<b>40</b>	<b>Baby Chino</b>	<b>29</b>
with silky steamed milk (275ml)		Hot milk lots of foam chocolate on the top	
<b>Grand Latte</b>	<b>48</b>		
with a larger portion of milk and light foam (300ml)			
<b>Mochaccino</b>	<b>45</b>		
Silky steamed milk and cocoa powder			

## Love our coffee? Take some home with you.

**250 Gram bags 95**

**Buddha Style** - Our signature cafe espresso blend - Balanced, Rich, Velvety

**Bali Sunset** - Fruity, Deep, Intense

**Bali Honey** - Soft, Sweet, Velvety

**Bali Rain** - Bright, Crisp, Clean

**Sumatera Honey** - Sweet, Mellow, Tropical

# coconuts & juices

*fresh local ingredients only*

## CLEAR & FRESH

### **Junkie**

Shot of Ginger, lime, kale, turmeric.

### **Kelapa Muda**

Whole fresh young coconut with lime on the side

### **O.J.**

KIntamani oranges squeezed on the spot.

### **Big Apple**

Pure local apples.

### **Royal Apple**

Apple, carrot, ginger, lime juice.

### **Beet Down**

Watermelon, beetroot, rosemary.

## SMOOTH & SUBTLE

### **PB & J**

Bedugul strawberries, fresh-milk, peanut butter, banana, swirl of jungle chocolate.

### **Mango Lassi**

Mango, yoghurt, mint and masala magic.

### **Gorilla Loco**

Coconut milk, berries, jungle chocolate, almonds, banana, chocolate mint.

## SUPER JUICES

### **22 Swee' Pea 66**

Spinach, coconut water, mango, banana, pineapple, holy basil.

### **36 Full Green 66**

Spinach, local kale, cucumber, parsley, bok choy, ginger, lemon.

### **48 Char-cola 66**

Apple, pineapple, carrot, lemon, turmeric, ginger, coconut water, activated charcoal.

### **43 Djamu Jamu 66**

House made Balinese health tonic. Coconut water, ginger, honey, tamarind, turmeric, lime.

### **55 The Apple Beet 55**

Apple, beetroot, orange, carrot

### **42 Orange and Carrot juice 48**

Orange, pineapple, carrot, lime, ginger

### **67 The Forest Smoothie 67**

Mixed berries, banana, pineapple, papaya, kale, ginger, honey, Keratom, chia seeds, almond milk.

*\*100% Of all Forest Smoothie profits goes to support schools for indigenous kids in Kalimantan and tree replanting programs.*

# tea & hot drinks

*All prices including tax  
and service*

## **LOOSE LEAF**

Jasmine green - clean / floral  
Agung black - smooth  
Sunda silver - white / subtle

**35**

## **HERBAL**

Chamomile  
Peppermint  
Lemongrass & ginger

**35**

## **GOLDEN MILK**

Cumin, coriander, cardamon, black papper, cinamon,  
nut meg, coconut milk (hot or cold).

**46**



# drinks

All prices including tax  
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## GRANITA

### Cui Nipis Squash

Local lime, jeruk, lemongrass, honey, ice.

42

### Tim Tang

Tangerine, mango, lime frappe

42

### Mosaic Kombucha

Made in Bali, from local ingredients. Green mango, Dragonfruit.

60

## ICED TEA (HOUSE BREW)

### Agung Black and Lemon

35

### Strawberry Hill Ice-T

Muddled strawberry, raw honey, lemon grass, Thai basil, ice cold brew green tea.

42

## SODA

### Soda water

42

### Coke / Diet coke

30

### Equil sparkling water

43

### Tonic water

42

### Aqua still water

17

## J W U Tonic

*Delicious-hand crafted Bali jamu tonic - Traditional health elixis based on local medicinal plants*

### Canggu Tonic

Ginger/ Rosella/ Dragon Fruit

55

### Bali Tonic

Guava/ Lime/ Turmeric

55

### Ubud Tonic

Buterfly pea/ Cinnamon/ Star Anise

55

# beer & cocktails

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## DRAFT

**Heineken 49**

## BOTTLES

**Bintang 40**

**Heineken Light 3.3% 48**

## COCKTAILS

We use a local traditional spirit called arak for all of our cocktails.

Arak bali kelapa - made from distilled coconut

Arak jaka - made from distilled palm

### Mojito

Arak Jaka, Fresh squeezed  
Lemon Juice, Lime, mint  
leaves, white sugar, soda  
water.

**115**

### Coco Espresso Martini

Arak jaka, espresso, spiced  
coconut foam.

**115**

### Spike Lee T

Spiced Arak kelapa, lemon-  
grass, strawberry and kaffir  
lime green tea.

**115**

### Honey Strawberry Arak

Arak Jaka, Mint Leaves, honey,  
strawberry, crushed ice.

**115**

### Walking in The Rain

House-spiced Arak kelapa,  
fermented pineapple, kaffir  
lime, anise foam.

**115**

### Timmy Trango

Arak jaka, tangerine, mango  
and lime granita.

**115**



ZIN Café supports the creativity and artistic excellence of local artists.

Featured proudly on our wall is the work of Internationally acclaimed Indonesian street artist, Quint.

From Jakarta to Tokyo to Berlin, his stencil pieces adorn walls of the megacities with a message of the feminine and of the gentle.

Adorning our particular wall is the native Indonesian parrot Burung Kakak Tua, chosen for the qualities that we find admirable; curiosity, adaptability, and intelligence.

