

A GOOD START 75K **vegan option**

1 **fruit juice // fruit paradise**

2 **tea // coffee**

3 **2 slices of sourdough bread with egg any style, jam & butter // happy crêpe**

FRUIT PARADISE 25K **vegan**

mixed seasonal fruit

FRESH FROM THE BAKERY 50K **vegan**

3 slices of sourdough bread from our bakery with homemade **nut butter // jam // hummus**

POACHED EGG PLUS 50K

butter toasted sourdough with goat cheese, grilled cherry tomato, basil, poached egg & za'atar

FRENCH TOAST 50K

with cinnamon, banana, mixed berries, homemade jam & coconut yogurt

MONKEY BUSINESS 50K **vegan**

oat porridge with banana, dates, caramelized apple, cashew nuts, pumpkin seeds, cacao, cinnamon & honey

CHIA PARTY 50K **vegan**

chia pudding with coconut milk, a compote of seasonal fruits, topped with nuts and seeds

COLOURFUL YOGURT BOWL 55K

vegan option

coconut // plain yogurt topped with seasonal fruits, granola, pumpkin seeds, flax seeds, almond slices **(add raw cacao slivers + 10K)**

MORINGA PANCAKE 45K

vegan option

moringa pancakes with dragonfruit, orange, sesame seeds, pumpkin seeds, almond slices & coconut yogurt

HAPPY CRÊPES 30K **vegan option**

o with banana, coconut slivers, shredded dark chocolate, cashew nuts & lemon sauce

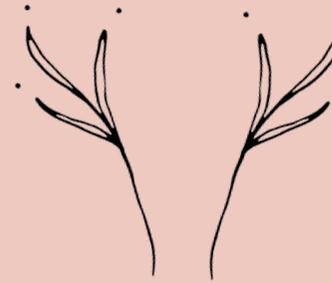
o with tropical fruit & honey

MORNING SCRAMBLE 45K **vegan option**

scrambled **egg // tofu** with sauteed spinach, bell peppers & homemade sourdough bread

BUDDHA BOWL 50K **vegan**

tempeh, spinach, red cabbage, carrot, broccoli, scrambled tofu, sauteed mushrooms & **tahini // pesto** dressing



THE PLANT BASED BREAKFAST 55K **vegan**

sauteed mushrooms, vegan sausage, sundried tomato, scrambled tofu, spinach, eggplant 'bacon' & home made sourdough bread

RÖSTI BENEDICT 50K

poached egg with hollandaise sauce, spinach, fresh dill, sun dried tomato, **bacon // mushroom** & rösti

SUMA'S EGG BENEDICT 50K

special egg benedict with pineapple, sabayon sauce, salad & coriander

BRKFST NASI OR MIE GORENG 50K

vegan option

traditional Indonesian breakfast; fried **rice // noodles** with vegetables, egg & homemade sambal

SPICY PAPAYA BOWL 60K **vegan**

smoothie bowl with papaya, banana, pineapple, coconut milk, lime, ginger, turmeric & black pepper, topped with almond slivers, homemade granola, fresh fruit & coconut flakes

GREEN TEA CUCUMBER BOWL 60K **vegan**

smoothie bowl with spinach, celery, apple, cucumber, banana, lime, pineapple, maca powder & green tea, topped with almond slivers, flax seeds, mint, homemade granola & fresh fruit

HOMEMADE SMOOTHIES (**vegan**)

FULL POWER 50K

coffee, dates, cashew nuts, banana & coconut milk

HIJAU 50K

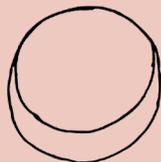
bokchoy, spinach, celery, banana, pineapple, coconut milk, moringa & maca, topped with chia

TROPICAL CHIA 50K

chia with frozen banana, pineapple, strawberry & orange

BERRY BURST 50K

mixed berries, banana, dragon fruit, coconut water, coconut meat, flax seeds, topped with chia & granola



DAILY SPECIALS

At Suma, we like to create culinary experiences that are wholesome and delicious. Our ingredients are locally grown and our products are homemade. We align our menu with the changing seasons, serving only the best of nature's offerings.

Our chef, Suma adds a new dimension to the menu every day by creating different specials. We update our board daily with the day's specials: two starters, two main dishes and a dessert.

SOUP OF THE DAY

ask what Suma has made today!
(vegan soup always available)

BONE BROTH SOUP 85K

quality beef, turmeric, ginger, onion, garlic & cayenne

HEALTHY GREEN 70K **vegan**

mixed lettuce, falafel, bok choy, char grilled broccoli, cauliflower, eggplant, zucchini, onion, sesame seeds, green olives, pumpkin seeds, hummus, lemon & olive oil vinaigrette, served with sourdough bread

TEMPEH RAINBOW SALAD 50K **vegan**

tempeh, bihun, salad, bell pepper, green onion, carrot, red cabbage, coriander & peanut dressing

MOROCCO BOWL 80K **vegan**

morocco spiced couscous with eggplant, lentils, chickpea, bell pepper, sweet potato, tomato, onion, almonds & fresh coconut dressing

POKE BOWL 65K // 85K **vegan option**

spicy **tofu** // **fish**, broccoli, sweet potato, bokchoy, cucumber, sesame seeds, green onion, steamed rice & wasabi mayonnaise

CUBAN PANINI 85K

pan grilled cuban style bread with swiss cheese, bacon, sundried tomato, fried egg, pickle, mayonnaise & mustard, served with french fries

GREEN PASTA 70K // 85K **vegan option**

zucchini pasta with **broccoli** // **shrimp**, pesto, lime zest, sesame seeds, pumpkin seeds, garlic & olive oil

VEGGIE PLATTER 60K **vegan**

pumpkin, bellpepper, carrots, raddish, eggplant, cucumber, cherry tomato, onion, olives, pita bread & almonds with hummus & pesto dips

SEREH COCO CURRY 60K // 85K **vegan option**

lemongrass coconut curry with vegetables & **tempeh** // **chicken**, served with steamed rice

THAI PULLED CHICKEN WRAP 85K

wrap with pulled chicken, carrot, spinach, cucumber & thai curry dressing, served with quinoa salad

THE SUMA BURGER 75K // 85K **vegan**

tempeh // **beef** burger with pesto, sundried tomato, mushrooms, onion & lettuce, served with salad, french fries & mayonnaise

WRAP IT UP 65K **vegan option**

wrap with pulled **jackfruit** // **tempeh**, salad, tahini & yogurt, served with spiced sweet potato fries & mayonnaise

GARLIC TUNA 85K

panfried tuna with sesame & garlic butter, served with **mashed potato** // **french fries** & mixed greens

FISH & CHIPS 75K

fish // **chicken** with chips & mayonnaise, served with quinoa salad

THE SUMA PIZZA 70K **vegan option** **margeritha** // **plant-based pesto** base

- o sun dried tomato
- o pumpkin
- o zucchini
- o broccoli
- o cauliflower
- o bell peppers
- o olives
- o garlic & onion
- o chicken
- o capers
- o parmesan // cashew cheese



PASTA CARBONARA 85K

creamy pasta with bacon, mushroom, parmesan, basil & parsley

PASTA ALFREDO 85K

creamy pasta with spinach, parsley, garlic & parmesan

LOCAL RISOTTO 70K

risotto with mushrooms, chicken & parmesan cheese

NASI OR MIE GORENG 55K

vegan option

- o add tempeh goreng +8K
- o add chicken sate +12K

with **sambal matah** // **sambal oelek**
// **sambal soy chilli**

HOMEMADE JUICES

FRUIT JUICE 20K

lemon - orange - watermelon -
pineapple - mixed fruit - mango
(seasonal) - dragon fruit (seasonal)

SUNSHINE JUICE 50K

pineapple, carrot, ginger, turmeric &
lime (**anti-inflammatory**)

SEHAT JUICE 50K

spinach, pineapple, cucumber, aloe,
bok choy, celery & lime (**alkaline**)

RED ROOT JUICE 50K

beetroot, apple, carrot & ginger
(**lower blood pressure**)

MULE SQUASH 35K

homemade ginger syrup, lime,
sparkling water & crushed ice

SEREH ICE TEA 35K

black tea, mint, lime, lemongrass,
syrup & crushed ice

FRESH COCONUT 25K

HOMEMADE TONICS

JAMU 25K hot // iced

a strong healthy traditional drink with
tumeric, ginger, lime & ice

KOMBUCHA 25K

the nectar of the gods; a healthy
fermented black tea drink with ice

GINGER BEER 35K

homemade spicy ginger beer with
ice & mint

IMMUNE BOOSTER 35K

turmeric, ginger, apple cider vinegar,
garlic, cinnamon, cayenne pepper,
himalayan salt, pepper, coconut oil,
hot water & lime

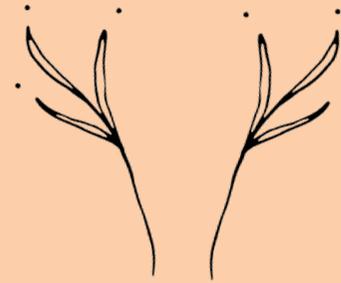
served with orange juice shot

ARTISINAL TONIC 25K

homecrafted tonic made from
cinchona bark and a blend of peels,
spices and sugar

MORNING RITUAL 50K

raw cacao (hot), cinnamon, maca,
dates, cayenne pepper, himalayan salt
& coconut milk



HOMEMADE SMOOTHIES (vegan)

FULL POWER 50K

coffee, dates, cashew nuts, banana &
coconut milk

HIJAU 50K

bokchoy, spinach, celery, banana,
pineapple, coconut milk, moringa &
maca, topped with chia

TROPICAL CHIA 50K

chia with frozen banana, pineapple,
strawberry & orange

BERRY BURST 50K

mixed berries, banana, dragon fruit,
coconut water, coconut meat, flax seeds,
topped with chia & granola

COFFEE plain // coconut milk

BALI COFFEE 20K

ESPRESSO 35K (double shot +15k)

AMERICANO 40K

FLAT WHITE 40K

CAPPUCCINO 45K

LATTE MACCHIATO 50K

ICED COFFEE 50K

HOMEMADE TEA

SHADE PANDAN PANACEA 30K

pandan, pineapple & mint

SHADE CITRUS GREEN 30K

green tea, lemongrass, marigold &
orange

SHADE GOLDEN ROSELLA 30K

rosetta, cinnamon & turmeric

SHADE BLUE DREAM 35K

chamomile, lavender & butterfly pea

SUMBERKIMA HILL TEA 30K

fresh ginger, lime, lemongrass &
honey



HOMEMADE COCKTAILS

MOJITO 75K

bacardi, lemon, mint, brown sugar & sparkling water

ESPRESSO MARTINI 95K

vodka, espresso, kalua

MARGARITA 85K **normal** // **frozen**

tequila, cointreau & lemon

MOSCOW MULE 75K

vodka, ginger beer & lime

ARTISINAL GIN TONIC 85K

botanical gin, homecrafted tonic syrup, sparkling water & dried orange garnish

LYCHEE ROSCHA 85K

vodka, lychee, lime, syrup & sparkling water

HIPSTER DARK & STORMY 85K

spiced rum, kombucha, ginger syrup, lime & ice

SPICED OLD FASHIONED 85K

bourbon, spiced rosemary syrup, orange peel, cinnamon & ice



(SPECIAL) BEERS

SMALL BINTANG 30K

STARK I.P.A. 45K

STARK MANGO ALE 45K

DRAFT BEER 25K

STARK LC LAGER 45K

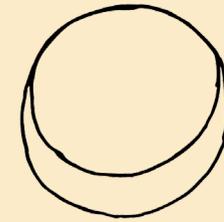
STARK 1945 45K

OTHER SPECIALS

SOJU (KOREAN SAKE) 360ML 100K

IRISH DESSERT 80K

Irish cream served with ice cream, almond slices and cake



WINE (BOTTLES)

CAPE DISCOVERY SAUVIGNON

BLANC 115K
white - 375ml

SAUVIGNON BLANC PLAGA 300K

white - 750ml

CHARDONNAY PLAGA 300K

white - 750ml

SPARKLING BRUT 450K

white - 750ml

ROSE PLAGA 300K

rose - 750ml

CAPE DISCOVERY ROSE 115K

rose - 375ml

CAPE DISCOVERY CABERNET

MERLOT 115K
red - 375ml

ISOLA ROSSO 400K

red - 750ml