




breakfast


at Suma | from 7:00 until 12:00

classic


a good start  (vegan option) **80k**
o fruit juice **or** fruit paradise
o botanical tea by shade **or** any style coffee
o "happy crêpes" **or** "fresh from the bakery"


fruit paradise  **30k**
mixed seasonal fruit


happy crêpes  (vegan option) **40k**
crêpes with apple, coconut slivers, shredded dark chocolate,
cashew nuts, honey & cinnamon sauce


fresh from the bakery  (vegan option) **35k**
2 slices of homemade sourdough bread & butter + choice of:
peanut butter **or** jam **or** hummus **or** egg any style


sweet


berry smoothie bowl  **60k**
frozen berries, dragonfruit, banana & coconut milk, topped
with granola, chia, shredded coconut & mixed fruit

colourful yogurt bowl  (vegan option) **60k**
home fermented coconut **or** plain yogurt, topped with seasonal
fruits, granola, pumpkin seeds, flax seeds & almond slices
(add raw cacao slivers + 10K)


monkey business  **60k**
oat porridge with dates, caramelized apple, cashew nuts,
pumpkin seeds, cacao & cinnamon


moringa pancakes  (vegan option) **45k**
fluffy moringa pancakes with dragon fruit sauce, seasonal
fruits, sesame seeds, pumpkin seeds, almond slices &
coconut yogurt


french toast  **45k**
french toast with cinnamon, banana, mixed berries,
homemade jam & coconut yogurt


chia party  **55k**
chia pudding with coconut milk, a compote of seasonal fruits,
topped with nuts & seeds


savoury


morning scramble  (vegan option) **50k**
scrambled egg **or** tofu with kale, broccoli, sunflower sprouts,
cherry tomato, pumpkin seeds & a slice of sourdough bread
(add bacon +10k) - (add shiitake mushroom +8k)

buddha bowl  **50k**
tempeh, kale, red cabbage, carrot, broccoli, scrambled tofu,
shiitake mushroom & hummus **or** pesto dressing

the plant based breakfast  **50k**
scrambled tofu, shiitake mushroom, vegan sausage, sundried
tomato, spinach, eggplant 'bacon' & a slice of sourdough
bread

rösti benedict  (vegetarian option) **60k**
poached egg with hollandaise sauce, spinach, fresh dill, sun
dried tomato, bacon **or** shiitake mushroom & rösti


turkish eggs  **60k**
garlic yogurt sauce with poached egg, chili butter, shiitake
mushroom, dill, roasted mustard seeds, sunflower seeds &
greens, served with ciabatta

poached egg plus  **70k**
butter toasted sourdough with goat cheese, poached egg,
grilled cherry tomato, basil & za'atar

prosciutto scrambled eggs **70k**
fluffy scrambled eggs with prosciutto, parmesan, cherry
tomatoes & dill, served with sourdough bread


chicken chimichurri sandwich **60k**
ciabatta with grilled chicken breast, chimichurri sauce,
sundried tomato & lettuce


cuban panini **70k**
ciabatta with swiss cheese, ham, bacon, sundried tomato,
fried egg, pickles, mustard & mayo

breakfast nasi **or mie goreng**  (vegan option) **45k**
traditional Indonesian breakfast; fried rice **or** noodles with
vegetables, egg & homemade sambal
o tempeh goreng +8k
o chicken sate +12k

treat yourself


brownie **35k**

berry cashew pie  **35k**

carrot walnut pie  **35k**

apple crumble **35k**

cookies (2 pcs) choco **or** coconut **or** choco chip **15k**

energy balls  (3 pcs) **35k**

 vegan (option)  vegetarian (option)

prices are subject to 11% tax and 7% service charge

lunch & dinner

at Suma | from 12:00


until 21:00


soups, salads & platters

bone broth soup 75k
with beef, carrot, zucchini, onion, garlic, turmeric & ginger


balinese fish soup 55k
with coconut & mixed vegetables from the garden


pumpkin soup  (vegan option) 50k


tempeh rainbow salad  50k
tempeh sesame sticks, bihun, bell pepper, green onion, carrot, red cabbage & lettuce with peanut dressing & coriander

rainbow platter  (vegan option) 60k
pumpkin, sweet potato fries, bellpepper, carrots, raddish, cherry tomato, cucumber, olives, walnuts & hummus, served with flatbread

charcuterie platter 80k
chorizo, prosciutto, pickles, olives, sauerkraut, ciabatta & olive oil

bruschetta 2pc  (vegan option)
o olive & walnut tapenade, grilled peppers & capers 30k
o prosciutto & parmesan 35k
o goat cheese, honey & walnut 35k
o tomato, basil & garlic 25k


flatbread with homemade hummus  (vegan option) 50k

potato wedges *  (vegan option) 50k

fish & chips * 70k

*with harissa mayo or mayo or ketchup

burgers & sandwiches

blossom burger  80k
cauliflower-chickpea burger with mushroom walnut tapenade, sunflower sprouts, onion & lettuce, served with potato wedges*


beef burger 90k
beef burger with harissa mayo, chorizo, swiss cheese, onion, sundried tomato & lettuce, served with french fries*


cuban panini 85k
ciabatta with swiss cheese, ham, bacon, sundried tomato, fried egg, pickles, mustard & mayo, served with french fries*


chicken chimichurri 75k
ciabatta with shredden chicken, chimichurri sauce, sundried tomato & lettuce, served with french fries*


*with harissa mayo or mayo or ketchup

main courses

sumac pumpkin  70k
cauliflower rice with roasted sumac pumpkin & eggplant, labneh dressing, hazelnut & pomegranate


green pasta  (vegan option) 65k // 75k
zucchini pasta with broccoli or shrimp, cherry tomato, pesto, lime zest, sesame seeds, pumpkin seeds, garlic & olive oil

moroccan bowl  70k
moroccan spiced couscous with eggplant, lentils, chickpea, bell pepper, sweet potato, tomato, onion, almonds, parsley & home fermented coconut yogurt

garden moussaka  70k
layered lentils, tomato, eggplant & sweet potato with vegan bechamel sauce & cashew cream

 vegan (option)  vegetarian (option)


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pizza  (vegan option) 70k
margeritha or plant-based pesto base + choose your toppings (+7k)

o sun dried tomato o shiitake o chicken +15k
o pumpkin o olives o prosciutto cotto +15k
o zucchini o capers o ham +15k
o broccoli o garlic & onion o chorizo +15k
o cauliflower o cashew cheese o parmesan +15k
o bell peppers


shredded beef ragu pasta 115k
slow cooked beef in red wine tomato sauce with carrots, bell pepper & homemade pasta with parmesan


pasta carbonara 95k
homemade pasta with prosciutto crudo, parmesan, egg, basil, parsley & thyme


risotto  (vegetarian option) 95k
slow cooked risotto with shiitake, chicken, parmesan cheese & italian herbs

garlic tuna 95k
pan fried tuna with sesame & garlic butter, served with mashed potato or french fries & mixed greens

chicken black pepper sauce 80k
grilled chicken leg with black pepper sauce, served with mashed potato & sauerkraut

palak tofu paneer  (vegan option) 60k
creamy Indian spinach curry with tofu, served with flatbread

sereh coco curry  (vegan option) 55k // 75k
lemongrass coconut curry with vegetables & tempeh or chicken, served with steamed rice


nasi or mie goreng  (vegan option) 50k
with sambal mata & sambal badjak + choose your toppings


o tempeh goreng +8k
o chicken sate +12k


drinks


at Suma


homemade tonics


jamu  **30k** (glass) // **85k** (1l bottle)
a strong healthy traditional drink with turmeric, ginger, tamarind, honey, lime & ice


kombucha  **30k** (glass) // **60k** (1l bottle)
the nectar of the gods; a healthy fermented black tea drink with ice

ginger beer  **35k**
strong and refreshing home made probiotic ginger beer


mule squash  **30k**
homemade ginger syrup, lime, sparkling water & crushed ice


immune booster  **30k**
turmeric, ginger, apple cider vinegar, cinnamon, cayenne pepper, himalayan salt, garlic, pepper, coconut oil & lime, served with orange juice shot


pomelo tonic  **30k**
sparkling water, handcrafted tonic syrup from cinchona bark, pomelo, lemongrass, citrus peels and a spice & sugar blend


morning ritual  (hot) **45k**
raw organic cacao, cacao powder, cinnamon, maca, dates, himalayan salt & coconut milk


juices

fruit juice  **30k**
lime - orange - banana - watermelon - pineapple - papaya - mixed fruit - mango (seasonal) - dragon fruit (seasonal)


sunshine juice  **45k**
pineapple, carrot, ginger, turmeric & lime (anti-inflammatory)


sehat juice  **45k**
spinach, pineapple, cucumber, aloe, bok choy, celery & lime (alkaline)


red root juice  **45k**
beetroot, apple, carrot & ginger (lower blood pressure)

coconut  **30k**

smoothies


full power  **50k**
coffee, dates, cashew nuts, banana & coconut milk


green boost  **50k**
apple, kale, celery, banana, pineapple, coconut milk, moringa & maca, topped with chia


berry burst  **50k**
mixed berries, banana, dragon fruit, coconut water, coconut meat, flax seeds, topped with chia & granola


tropical chia  **50k**
chia with frozen banana, pineapple, strawberry & orange

iced tea bottle by shade 750ml **50k**


golden rosella  rosella, cinnamon, turmeric

citrus green  green tea, orange, lemongrass, marigold

blue dream  chamomile, lavender, butterfly pea & lime


pandan panacea  pandan, pineapple & mint

coffee with cow milk, coconut milk or soy milk


bali coffee pot  **20k**


double espresso // long black // v60-coffee  **27k**


flat white // cappuccino // latte  **33k**


latte macchiato // iced coffee  **38k**


hot botanical teas per pot **25k**

golden rosella  rosella, cinnamon, turmeric

citrus green  green tea, orange, lemongrass, marigold


blue dream  chamomile, lavender, butterfly pea & lime


pandan panacea  pandan, pineapple & mint

garden tea  fresh ginger, lime, lemongrass & honey

wholesome sweets to go with your coffee


brownie **35k**

berry cashew pie  **35k**

carrot walnut pie  **35k**

apple crumble **35k**

cookies (2 pcs) choco  or coconut  or choco chip **15k**


energy balls  (3 pcs) **35k**


 vegan (option)  vegetarian (option)



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alcoholic drinks at Suma


cocktails


mojito  **80k**
white rum, lime, mint, simple syrup & crushed ice


espresso martini  **80k**
vodka, espresso & coffee liquor


margarita  (normal  or frozen) **80k**
tequila, triple sec & lemon

moscow mule  **80k**
vodka, ginger syrup, sparkling water & lime

artisanal gin tonic  **80k**
butterfly pea infused gin, home crafted pomelo tonic syrup & sparkling water

hipster dark & stormy  **80k**
spiced rum, kombucha, ginger syrup, lime & ice

spiced old fashioned  **80k**
scotch, spiced rosemary syrup, orange peel, cinnamon & ice

berry scotch squash  **80k**
scotch, mixed berries, mint & ice, topped with soda water

red wine glass // bottle

housewine cabernet sauvignon **70k // 160k** (400ml)

'18 ventisquero cabernet sauvignon (chi) **85k // 380k**

'20 vina morande pinot noir (chi) **100k // 450k**

'18 ventisquero merlot (chi) **450k**

'18 kaiken malbec (ar) **500k**

white wine glass // bottle

'19 ventisquero sauvignon blanc (chi) **85k // 380k**

'19 de bortoli sacred hill chardonnay (au) **85k // 380k**

'19 masterpiece pinot grigio (au) **450k**

sparkling white glass // bottle

de bortoli sacred hill brut cuvée (au) **380k**

rosé glass // bottle

'19 sacred hill rose (au) **85k // 380k**

'20 vina morande pinot noir rose (chi) **450k**

beers


bintang **30k**


island brewing pilsener **45k**


island brewing summer pale ale **55k**


island brewing small hazy **60k**

snacks & sharing platters


popcorn bowl  **10k**


baked cashews  **30k**


fried peanuts  **20k**

rainbow platter  (vegan option) **60k**
pumpkin, sweet potato fries, bellpepper, carrots, raddish, cherry tomato, cucumber, olives, walnuts & hummus, served with flatbread



charcuterie platter **80k**
chorizo, prosciutto, pickles, olives, sauerkraut, ciabatta & olive oil

bruschetta 2pc  (vegan option)
o olive & walnut tapenade, grilled peppers & capers **30k**
o prosciutto & parmesan **35k**
o goat cheese, honey & walnut **35k**
o tomato, basil & garlic **25k**

flatbread with homemade hummus  (vegan option) **50k**

potato wedges *  (vegan option) **50k**

fish & chips * **70k**

*with harissa mayo  or mayo  or ketchup

 vegan (option)  vegetarian (option)

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