

Senja local cuisine

Our menu is perfect for **sharing with friends**.
Order a few different plates to put in the
middle of the table and mix the flavours!


soups


soto ayam 50k
pulled chicken, vegetables, rice noodles, crispy shallots & boiled egg


creamy coconut soup 50k
fresh fish, vegetables, ginger, lemongrass & coconut milk

mains

opor ayam 85k
tender chicken leg in spiced coconut milk with vegetables & rice

balinese curry  (vegan option) 65k // 85k
vegetable **or** fish curry with rice

rendang  (vegan option) 65k // 115k
braised eggplant **or** beef in a rich gravy of spices & coconut milk, served with green beans & rice

nasi goreng  (vegan option) 60k // 70k
fried rice with tempe **or** chicken, vegetables, krupuk & fried egg


nasi campur plates


combine multiple smaller plates and enjoy together
or add them as a side to your main course


pepes ikan 45k
grilled fish in banana leaf with sambal matah


chicken satay with peanut sauce 55k

fish satay 45k
on a lemongrass stick with chili & sweet soy sauce

red curry  (vegan option) 45k
chicken & summer vegetables in a ginger coconut lemongrass broth

cap cay  (vegan option) 35k
stir fried mixed vegetables with oyster sauce & tomato ketchup

gado gado  (vegan option) 35k
mixed vegetables, tempe, tofu, egg, peanut sauce & krupuk


green beans  (vegan option) 12k
green beans with sauteed shallots, garlic & oyster sauce

sambal goreng telur 15k
boiled egg in chili sauce

tempe  (vegan option) 12k
thinly sliced crispy tempe with kaffir lime & galangal

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

 vegan (option)  vegetarian (option)

kang kung salad  (vegan option) 12k
water spinach with tauge, chili sauce & fried peanuts

urap urap  (vegan option) 12k
steamed vegetables with toasted grated coconut & lime

terong belado  (vegan option) 12k
eggplant in chili sauce

white rice 10k

krupuk 10k

3 sambals sambal matah, sambal bajak & chili sweet soy 15k

peanut sauce 10k

salted fried peanuts 10k

desserts

pisang goreng  (vegan option)  (vegan option) crispy fried banana with palm sugar 40k

dadar gulung  (vegan option) crepes with coconut & palm sugar 40k

bubur injin  (vegan option) black rice porridge with coconut milk 40k

brownie 35k

berry cashew pie  (vegan option) 35k

carrot walnut pie  (vegan option) 35k

apple crumble 35k

Senja drinks


home crafted non alcoholic

jamu  **30k** (glass) // **100k** (1l bottle)
a strong healthy traditional drink with turmeric, ginger, tamarind, honey, lime & ice

kombucha  **30k** (glass) // **70k** (1l bottle)
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

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


lemongrass iced tea  **30k**
tea, lemongrass, sugar & lime

coconut  **30k**

coffee & tea milk: soy, coconut or oat +5k | extra shot +8k

bali coffee pot  **20k**

v6o coffee // double espresso // long black  **27k**

cappucino // latte // flat white // iced coffee  **33k**

garden tea pot  ginger, lime, lemongrass & honey **25k**

red wine glass // bottle

housewine, cabernet sauvignon (es) **85k // 190k** (400 ml)

'19 ventisquero reserva, carménère (cl) **95k // 450k**

'19 vina morande merlot (cl) **450k**

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

white wine glass // bottle

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

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

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

sparkling white glass // bottle

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

rose glass // bottle

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

beers

bintang **30k**

island brewing pilsener **45k**

island brewing summer pale ale **55k**

island brewing small hazy **60k**

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 vegan (option)  vegetarian (option)

cocktails

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

golden senja  **80k**
gold rum, chamomille syrup, coffee liquor, triple sec & lime juice

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


artisanal gin tonic  **80k**
butterfly pea gin, home crafted pomelo tonic & soda water

black spice mai tai  **80k**
gold rum, red wine reduction, triple sec & lime juice

whiskey sour **80k**
bourbon, lemon juice, angosturo bitters, simple syrup & egg white

classic old fashioned  **80k**
scotch, angostura bitters, simple syrup & orange peel

chamomile gin  **80k**
gin, chamomile syrup, lime juice, triple sec & cucumber

berry margarita  frozen // normal **80k**
tequila, lime juice, simple syrup & mixed berries

sangria **90k** (glass) // **180k** (carafe)
red or white wine with apple, orange, rum & ice
