



Senja drinks


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


 vegan (option)  vegetarian (option)


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  **35k**
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 +5k oat +10k | 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)

'18 clasico ventisquero, cabernet sauvignon (cl) **380k**

'20 vina morande, pinot noir (cl) **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**

jean pierre, celebration brut (au) **500k**

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**


cocktails

mojito  **85k**
white rum, lime, mint, simple syrup & soda water

berry margarita  frozen // normal **85k**
tequila, lime juice, simple syrup & mixed berries


moscow mule  **85k**
vodka, ginger beer & lime


artisanal gin tonic  **85k**
gin & homemade pomelo tonic

chamomile gin  **90k**
gin, triple sec, chamomile syrup, lime juice & cucumber


golden senja  **90k**
gold rum, coffee liquor, triple sec, chamomile syrup & lime juice

black spice mai tai  **95k**
gold rum, red wine reduction, triple sec & lime juice

classic old fashioned  **95k**
bourbon, simple syrup & angostura bitters

whiskey sour  **100k**
whiskey, lemon juice, simple syrup, angostura bitter & egg white

manhattan  **120k**
bourbon, vermouth rosso & angostura bitters

classic negroni  **120k**
gin, campari & vermouth rosso

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

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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  crispy fried banana with palm sugar 40k

dadar gulung  crepes with coconut & palm sugar 40k

bubur injin  black rice porridge with coconut milk 40k

brownie 35k

berry cashew pie  35k

carrot walnut pie  35k

apple crumble 35k