


# senja restaurant

drinks


## home crafted tonics

ginger shot  15k


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


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kombucha  35k (glass) // 90k (1l bottle)  
a healthy fermented black tea drink with ice


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

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mule squash  35k  
homemade ginger syrup, lime, sparkling water & ice


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

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

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

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## juices & smoothies

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


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fresh coconut  30k

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coco power smoothie  50k  
banana, double espresso, peanut butter, cocoa, caramel, dairy milk (change to oatmilk +10k)

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morning matcha smoothie  50k  
pineapple, banana, kale, ceremonial matcha, oat milk & honey

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passion dragon smoothie  50k  
passion fruit, dragon fruit, pineapple, coconut water

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## coffee & tea hot or cold


soy, coconut +5k oat +10k | extra shot +5k

bali coffee pot  20k

v60 coffee // espresso // long black  27k

cappucino // latte // flat white  35k

matcha latte // caramel latte // latte 38k  
macchiato // mochaccino // affogato 

make your own tea  pick up to 3 25k

black tea | loose leaf green tea | chamomile | ginger | mint  
lemongrass | lime | honey | butterfly pea | rosella | cinnamon | orange

## treat yourself

brownie 40k

berry cashew pie 40k

carrot walnut pie 35k



apple crumble 35k

cookies 2 pcs 15k

choice of: chocolate // coconut // choco-chip

energy balls 3pcs 35k


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

 vegan (option)  vegetarian


# senja restaurant


alcoholic drinks


## cocktails


**berry margarita**  frozen // normal 90k  
tequila, lime juice, simple syrup & mixed berries


**moscow mule**  90k  
vodka, ginger beer & lime


**artisanal gin tonic**  90k  
gin & homemade pomelo tonic


**mojito**  90k  
white rum, lime, mint, simple syrup & soda water


**passionfruit mojito**  95k  
white rum, mint, simple syrup & passion fruit puree


**chamomile gin**  95k  
gin, triple sec, chamomile syrup, lime juice & cucumber


**golden senja**  95k  
gold rum, coffee liquor, triple sec, chamomile syrup & lime juice

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

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

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

**pineapple whiskey sour**  105k  
whiskey, pineapple juice, lime juice, cinnamon syrup  
& egg white

**espresso martini**  120k  
vodka, espresso, coffee liquor

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

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

## fingerfood

**salted fried peanuts** 15k

**krupuk** 10k

**popcorn** 10k

**vegetable loempia** 40k  
with sweet & sour sauce and coleslaw

**corn ribs** 40k  
tossed in herbs & spices, garnished with mayo

**french fries & ketchup** 35k

red wine glass // bottle

house red, cab. sauvignon (es) 85k // 190k (400 ml)

clasico ventisquero, cab. sauvignon (cl) 380k

vina morande, pinot noir (cl) 450k

lalaland, malbec (au) 500k

white wine glass // bottle

ventisquero, sauvignon blanc (cl) 85k // 380k

de bortoli sacred hill, chardonnay (au) 380k

masterpiece, pinot grigio (au) 450k

ohau gravels, sauvignon blanc (nz) 500k

sparkling white bottle

cape discovery, sparkling brut cuvee (au) 380k

jean pierre, celebration brut (au) 500k

rose glass // bottle

cape discovery, 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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# senja restaurant

breakfast & brunch | 7 - 16h

## savoury

### fresh from the bakery (vegan option) 40k

2 slices of homemade sourdough bread served with butter & choice of jam // peanut butter // hummus // 2 eggs any style

### mushroom & hummus toast 50k

toasted sourdough with hummus, sauerkraut, shiitake mushrooms, za'atar, parsley, sesame seeds, pumpkin seeds & olive oil

### morning scramble (vegan option) 55k

scrambled egg // scrambled tofu served with mixed vegetables and a slice of sourdough bread

### croque madame 90k

sourdough bread, egg sunny side up, locavore ham, parmesan and swiss cheese with mornay sauce

### rendang sandwich (veg option) 65k // 90k

toasted white bread, eggplant rendang // beef rendang, sundried tomato, red coleslaw, lettuce, sliced carrot, sunflower sprouts & homemade mayo

### fresh pad thai (vegan option) 65k // 75k

tofu // chicken, rice noodles, tauge, bell pepper, sprouts, coleslaw, peanut, lime & cilantro

### senja campur bowl 65k

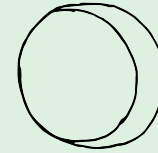
rice noodles, asian slaw, tempe manis, peanuts, broccoli, cucumber, green beans & sambal matah (option to add shredded chicken +10k)

### breakfast nasi goreng 55 // 65k

fried rice with tempe // shredded chicken, vegetables, krupuk & fried egg

## add-ons

bacon	20k
swiss cheese	20k
ham	20k
shiitake mushroom	20k
french fries + ketchup	35k
chicken sate	35k



## sweet

### fruit paradise 30k

mixed seasonal fruits

### colourful yogurt bowl (vegan option) 70k

plain // coconut yogurt with mixed seasonal fruits, homemade granola & fruit compote

### overnight bircher muesli 60k

muesli with soy milk, apple, banana, coconut flakes, chia seeds & almond slices

### overnight buckwheat & chia porridge 70k

with sliced apple, pumpkin seeds, coconut flakes & peanut butter

### matcha smoothie bowl 65k

matcha, banana, pineapple, kale & coconut milk, topped with granola, chia seeds, fruits & coconut flakes

### passion dragon smoothie bowl 65k

passion fruit, dragon fruit, pineapple & coconut milk, topped with granola, fruits, coconut flakes & chia seeds

### buttermilk waffles 65k

- o jam, plain // coconut yogurt, mixed fruit & coconut flakes
- o peanut butter, cashew nuts, banana & chocolate
- o bacon & honey
- o crispy swiss cheese, bacon & fried egg +10k

### fluffy pancakes 55k

- o berry jam, plain // coconut yogurt & almond slices
- o banana, peanut butter, chocolate, & cashew

## treat yourself

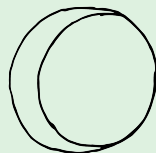
brownie	40k
berry cashew pie	40k
carrot walnut pie	35k
apple crumble	35k

cookies 2 pcs 15k  
choice of: chocolate // coconut // choco-chip

energy balls 3pcs 35k

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 vegan (option)  vegetarian (option)



# senja restaurant

dinner | 16 - 22h

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) 50k  
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**  35k  
mixed vegetables, tempe, tofu, egg, peanut sauce & kru-


**green beans**  12k  
green beans with sauteed shallots, garlic & oyster sauce


**sambal goreng telur**  15k  
boiled egg in chili sauce


**tempe**  15k  
thinly sliced crispy tempe with kaffir lime & galangal

**kang kung salad**  15k  
water spinach with tauge, chili sauce & fried peanuts

**corn ribs**  40k  
fried corn on the cob tossed in herbs & spices, garnished with mayo

**vegetable loempia**  40k  
with sweet & sour sauce and coleslaw

**urap urap**  15k  
steamed vegetables with toasted grated coconut & lime

**terong belado**  15k  
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** 15k


## 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** 40k

**berry cashew pie**  40k

**carrot walnut pie**  35k

**apple crumble** 35k

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