

LUSA

DAY

MENU

BUILD YOUR OWN PLATE

PROTEIN

PIZ BEEF TENDERLOIN (100GR)	95	PORK BACON (2PCS)	35
WAGYU BEEF PATTY (110GR)	65	THICK BACON (1PCS)	35
BEEF SAUSAGE (2PCS)	50	SMOKED SALMON (40GR)	55
CHICKEN BREAST (200GR)	50	EGGS (2PCS)	25
CHICKEN THIGH (200GR)	45	TOFU (200GR)	30
CHICKEN SAUSAGE (2PCS)	45	EDAMAME (60GR)	20
TUNA (70GR)	50		

CARBS

ROASTED SWEET POTATO (300GR)	25	SOURDOUGH (2PCS)	25
RED RICE (100GR)	15	GLUTEN FREE BREAD (2PCS)	35
CILANTRO RICE (100GR)	15	PLAIN WAFFLE (1PCS)	30
WHITE RICE (100GR)	15	HASH BROWN (2PCS)	30

VEGGIES

GARDEN SALAD WITH MUSTARD DRESSING	30	SAUTÉED ENGLISH SPINACH (80GR)	25
GRILLED ASPARAGUS (80GR)	35	SAUTÉED HERB MUSHROOMS (80GR)	25
BLANCHED KALE (80GR)	20	ROASTED CHERRY TOMATOES (100GR)	25
STEAMED BROCCOLI (80GR)	20		

FATS

AVOCADO (60GR)	25	CHEDDAR CHEESE (20GR)	20
HALLOUMI (40GR)	25	PARMESAN CHEESE (15GR)	20
FETA CHEESE (30GR)	20	SALTED BUTTER (10GR)	10
CREAM CHEESE (30GR)	20		

SAUCES

LABNEH YOGHURT (30GR)	20	BBQ SAUCE (20GR)	15
PESTO (20GR)	15	GARLIC AIOLI (20GR)	10
CHIMICHURRI (20GR)	10	PICO DE GALLO (20GR)	10
HOLLANDAISE (20GR)	15	CORIANDER CREMA (20GR)	10

BRUNCH

BROWN BUTTER SCRAMBLE

BROWN BUTTER SCRAMBLED EGGS, CHIVES, ROE, RICOTTA CREAM, TOASTED SOURDOUGH
ADD: SMOKED SALMON +55 / CRISPY BACON +35

TOFU SCRAMBLE VP

SCRAMBLED TOFU, BLANCHED KALE WITH BALSAMIC VINAIGRETTE, BROCCOLI, SLICED AVOCADO, ZAAATAR, HUMMUS, CRISPY GARLIC, TOASTED SOURDOUGH, LEMON

BREKKY TACOS

3 TACOS, SCRAMBLED EGGS, BACON, SLICED AVOCADO, PICO DE GALLO, ADOBO SAUCE, LIME, CORIANDER

BIG BREKKY

DOUBLE BACON, EGGS THE WAY YOU LIKE IT, HASH BROWN, SLICED AVO, HERB MUSHROOMS, ROASTED CHERRY TOMATO, SOURDOUGH, HOLLANDAISE
VEGETARIAN OPTION AVAILABLE: HALLOUMI
VEGAN OPTION AVAILABLE: SCRAMBLED TOFU & SPINACH

MUSHROOM & CHEESE OMELETTE

SOURDOUGH, ROASTED MUSHROOM, CHEESE & HERB SAUCE, FRIED KALE

SMASHED AVO V

SMASHED AVO, CHERRY TOMATOES, SUMAC, FETA, HERBS, LEMON WEDGE, TOASTED SOURDOUGH

SKILLET SHAKSHUKA V

SKILLET BAKED SHAKSHUKA, HERBS, BAKED EGGS, TOASTED SOURDOUGH

SPANISH OMELETTE

POTATO, SUN-DRIED TOMATO, BASIL PESTO, CARAMELIZED ONION, FRISE, PARMESAN

FRENCH TOAST

BRIOCHE, CITRUS CREAM, SALTED CARAMEL ICE CREAM, BAPAPA, CRUMBLE

70

EGGS BENEDICT

TOASTED SOURDOUGH, HOLLANDAISE, POACHED EGGS, POPPED CAPERS, ROCKET
CHOICE OF: WITH AVOCADO 85
WITH BACON 90
WITH SALMON 115

80

CHILI CRAB SCRAMBLE CP

SCRAMBLED EGGS WITH CRAB, SZECHUAN CHILI, ASIAN SLAW, CRISPY SHALLOTS, CHIVES, CORIANDER, SOURDOUGH

80

GRILLED CHICKEN & GREENS GF

200GR CHICKEN BREAST, BLANCHED KALE WITH BALSAMIC VINAIGRETTE, LABNEH, POACHED EGG, SLICE AVOCADO, ZAAATAR, BROWN BUTTER, LEMON WEDGE

110

PROSCIUTTO & RICOTTA OMELETTE

OMELETTE WITH PROSCIUTTO, FRESH RICOTTA, POPPED CAPERS, SAUTÉED RED ONION, BABY SPINACH, TOASTED SOURDOUGH, BASIL, BLISTERED CHERRY TOMATOES

85

BANOFFEE WAFFLES V

WAFFLES WITH WHIPPED CREAM, VANILLA ICE CREAM, BAPAPA BRÛLÉE, CARAMEL, WALNUTS, SHAVED CHOCOLATE

75

BERRY WAFFLES V CP

WAFFLES WITH BERRY COMPOTE, STRAWBERRIES, ICE CREAM, WALNUTS

90

SMOOTHIE BOWL VP CP

GRAPOLA, CHIA, SEASONAL FRUIT
CHOICE OF: MANGO / BAPAPA COCOA / DRAGONFRUIT

90

ACAI BOWL VP CP

ACAI, BAPAPA & BERRY SMOOTHIE, GRAPOLA, CHIA, FRUIT

85

90

95

100

80

80

70

100

LUNCH MAINS

FROM 12PM

GIANT RIVER PRAWN AGLIO OLIO HOUSEMADE SPAGHETTI, GIANT PRAWN, GARLIC CHILI LIME BUTTER	165
TRUFFLE MUSHROOM FETTUCINI (V) HOUSEMADE FETTUCINI PASTA, HERB ROASTED MUSHROOMS, TRUFFLE OIL, TRUFFLE CREAM SAUCE, PARMESAN, CRISPY SAGE	125
BEEF RAGU PAPPARDELLE HOUSEMADE PAPPARDELLE PASTA, BASIL, PULLED BEEF, BEEF RAGU SAUCE, PARMESAN	125
WAGYU BEEF BURGER WAGYU BEEF PATTY, CRISPY BACON, CHEDDAR, CARAMELIZED ONION, TOMATO, ROMAINE LETTUCE, BBQ SAUCE, WHOLE GRAIN AIOLI WITH POTATO FRIES	145
MEXICAN CHICKEN BOWL GRILLED CHICKEN IN ADOBO BBQ SAUCE, SLICED AVOCADO, PICO DE GALLO, BLACK BEAN & CORN RELISH, JALAPEÑOS, CORIANDER LIME RICE, LETTUCE & CORIANDER CREAM	85
CHICKEN CAESAR SALAD GRILLED CHICKEN BREAST, CRISPY BACON, BOILED EGG, CHERRY TOMATOES, CUCUMBER, LETTUCE, GREMOLATA MAYO, PARMESAN, TOASTED SOURDOUGH VEGETARIAN OPTION AVAILABLE: HALLOUMI	90
TUNA POKE BOWL RAW MARINATED TUNA, AVOCADO, CUCUMBER, WAKAME, PICKLED GINGER, EDAMAME, SPICY MAYO, SUSHI RICE, FURIKAKE, NORI	95
PRIME BOWL GRILLED CHICKEN BREAST, RED RICE, SLICED AVOCADO, SAUTÉED BROCCOLI, BOILED EGG, SAUTÉED MUSHROOMS, CHERRY TOMATOES, SAUTÉED SPINACH, LEMON DRESSING	90
CHICKEN PARMIGIANA BATTERED & FRIED CHICKEN BREAST, HOUSEMADE TOMATO SAUCE, MOZZARELLA, LEMON WITH SIDE SALAD OR FRIES	95
CHICKEN KATSU SANDO (CP) FRIED CHICKEN, TOPKATSU SAUCE, ASIAN SLAW, CHILI MAYO ON TOASTED SHOKUPAN BREAD	85
CHICKEN PESTO SANDWICH GRILLED CHICKEN BREAST, BASIL PESTO, SEMI SUN-DRIED TOMATO, CHEDDAR CHEESE, MAYO, TOMATO, BABY ROMAINE, PICKLE	90

60K BREKKY SPECIALS

EXTRA BASIC TOASTED SOURDOUGH, EGGS THE WAY YOU LIKE IT AND ONE EXTRA (NOT INCLUDED SALMON OR PROSCIUTTO)	FRIED EGGS & BACON TOMATO CHUTNEY FRIED EGGS, TOMATO CHUTNEY WITH BACON, CHERRY TOMATOES & BEANS, PEA SHOOT, TOASTED SOURDOUGH
SAGE MUSHROOM SCRAMBLE (V) ROASTED HERB MUSHROOMS, SCRAMBLED EGGS, SAGE BUTTER, CHIVES, PARMESAN, TOASTED SOURDOUGH	CLASSIC WAFFLES (V) WAFFLES WITH WHIPPED BUTTER, MAPLE SYRUP ADD: FRIED CHICKEN +25
CHILI SCRAMBLE (CP) SCRAMBLED EGGS, SZECHUAN CHILI, RICOTTA, CRISPY SHALLOTS, CORIANDER, TOASTED SOURDOUGH	FRUIT SALAD (V) (CP) SEASONAL FRUIT SALAD WITH HOUSEMADE GRAPOLA, GREEK YOGHURT & BERRY COMPOTE



SOUTHERN FRIED CHICKEN WAFFLES

CRISPY SOUTHERN FRIED CHICKEN, COLESLAW, WHIPPED BUTTER, MAPLE SYRUP, CHIVES

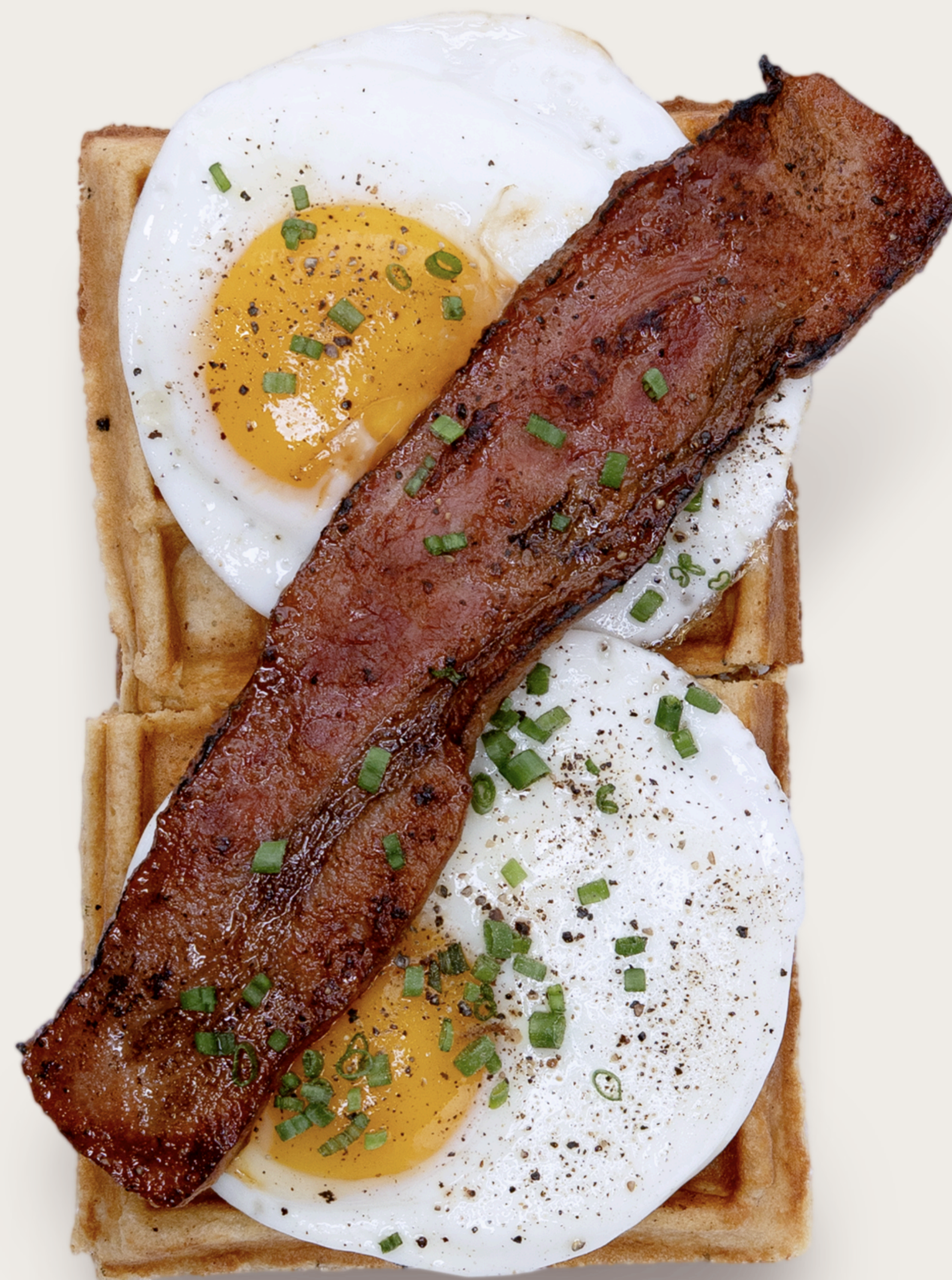
85



BENEDICT THICK BACON WAFFLES

THICK BACON, ROCKET LEAVES, HOLLANDAISE, SUMAC, PARMESAN CHEESE

85



BACON & EGG WAFFLES

THICK BACON, SUNNY SIDE UP, WHIPPED BUTTER, MAPLE SYRUP, CHIVES

80



BERRY WAFFLES

WAFFLES WITH BERRY COMPOTE, STRAWBERRIES, ICE CREAM, WALNUTS

80



BANOFFEE WAFFLES

WAFFLES WITH WHIPPED CREAM, VANILLA ICE CREAM, BANANA BRÛLÉE, CARAMEL, WALNUTS, SHAVED CHOCOLATE

80





GREEN GODDESS

AVOCADO, ENGLISH SPINACH,
RIPEAPPLE, GREEN SPIRULINA,
BAKED, HONEY, COCONUT
CREAM, FRESH MILK

70K



STRAWBERRY COLLAGEN

RASPBERRY, STRAWBERRY,
MANGO, BAKED, COCONUT
CREAM, COLLAGEN,
FRESH MILK, HONEY

70K



OCEAN SMOOTHIE

MANGO, BAKED, AVOCADO,
RIPEAPPLE, BLUE SPIRULINA,
FRESH MILK, HONEY,
COCONUT CREAM

70K



YUZU MATCHA TONIC

YUZU PURÉE, MATCHA,
TOP WITH TONIC WATER

55K



MANGO MATCHA

MANGO PURÉE, MATCHA,
MANGO CREAM

65K



STRAWBERRY MATCHA

ICED MATCHA, SMASHED
STRAWBERRIES, STRAWBERRY FOAM

65K



YUZU ESPRESSO TONIC

DOUBLE ESPRESSO,
YUZU TONIC WATER

55K



COCONUT COFFEE CLOUD

FRESH COCONUT WATER, COFFEE
CREAM AND COCOA POWDER

55K



COCONUT MATCHA CLOUD

FRESH COCONUT WATER,
AND MATCHA CREAM

60K



TROPICAL CLOUD

PIPEAPPLE, LYCHEE,
PASSION FRUIT, HOMEMADE CREAM

60K



YUZU JASMINE

JASMINE TEA, YUZU PURÉE,
TOP WITH HOMEMADE YOGURT

60K

MORE

- HOT CHOCOLATE
- COLD DRIP
- BULLETPROOF
- CHAI LATTE
- MATCHA
- AFFOGATO
- GOLDEN LATTE
- MOCHA

EXTRAS

DECAF	15	OATSIDE OAT MILK	15
SYRUPS	10	EXTRA SHOT	12
HONEY	10	MAKE IT ICED	10
ICE CREAM	15	GO LARGE	10
HOUSEMADE ALMOND MILK	15		

SPECIALTY LOOSE LEAF TEA (POT) 35

BREW ME SPECIALTY LOOSE LEAF TEA:
ENGLISH BREAKFAST / ROYAL EARL GREY / ORIENTAL GREEN /
JASMINE GREEN / CHAMOMILE MINT / MINTY BREEZE / EARTHY GINGER /
MIDNIGHT IN PARIS / TROPICAL MANGO / HONEY DEW / TEMPLE OF ROSE

JAMU WITH YOU 50

BALI TURMERIC JAMU, SERVED BY GLASS

HIRO DRINKS FOCUS 75

COFFEE FRUIT-BASED NATURAL ENERGY DRINK

SOFT DRINKS 35

COKE, DIET COKE, SPRITE, TONIC

WINES

VENTISQUERO CHARDONNAY 130

2022, CHILE

MCGUIGAN PRIVATE BIN 130

SAUVIGNON BLANC

2024, AUSTRALIA

LOS ÁRBOLES MALBEC 130

2023, ARGENTINA

CONO SUR BICICLETA PINOT 130

NOIR

2021, CHILE

CAVATINA PINOT GRIGIO 135

2023, ITALY

DURVILLEA ROSÉ 135

2022, NEW ZEALAND

ALBA LUNA PROSECCO 140

ITALY

MI TERUNO CABERNET 140

SAUVIGNON

2023, ARGENTINA

OTHER DRINKS

STILL WATER 35 / 65

SPARKLING WATER 35 / 65

PEACH ICED TEA 50

LYCHEE ICED TEA 50

LEMON ICED TEA 50

WHOLE YOUNG COCONUT 45

SMOOTHIES

BREAKFAST SMOOTHIE

BLUEBERRIES, BANANA, OATS, NATURAL YOGHURT, COCONUT WATER, HONEY, CINNAMON, GRAPEOLA

SUPER SHAKE

BANANA, CASHEW, MACA POWDER, BEE POLLEN, MILK, HONEY

MANGO TANGO

FROZEN MANGO, PASSIONFRUIT, OPTIMO YOGHURT, HONEY, LIME

MONKEY BUSINESS

ESPRESSO, BANANA, PEANUT BUTTER, CACAO PIBS, DATES, MILK
ADD: 30GR OPTIMUM NUTRITION (ON) WHEY PROTEIN ISOLATE +50

BERRY FOREST SMOOTHIE

BLUEBERRY, RASPBERRY, BANANA, HONEY, MILK, SHAVED COCONUT
20K FROM EVERY SMOOTHIE SOLD IS DONATED TO YAYASAN WIDYA GUNA BALI, SUPPORTING BALI ORPHANS AND SPECIAL NEEDS CHILDREN @BALI.VOLUNTEERING

SWITCH ANY SMOOTHIE TO ALMOND MILK FOR +15

JUICES

SINGLES

PIEAPPLE, WATERMELON

TROPICAL BREEZE

PIEAPPLE, APPLE, WATERMELON, LIME, GINGER

GREEN GURU

KALE, APPLE, PIEAPPLE, CUCUMBER, CELERY, CELERY LEAF, LEMON, LIME, GINGER

CITRUS JAMU

TURMERIC, TANGERINE, CARROT, PIEAPPLE, GINGER, LIME

BEET IT

BEETROOT, APPLE, PIEAPPLE, CARROT, CELERY, GINGER, LIME

DRAGON PUNCH

DRAGONFRUIT, APPLE, PIEAPPLE, MINT, LIME

FRESHLY SQUEEZED ORANGE JUICE

BEERS

BINTANG

BINTANG CRYSTAL

2 COCKTAILS FOR 135K

BELLINI'S

SPARKLING & FRUITY
CHOICE OF: PEACH / LYCHEE

MOJITO'S

FRESH, MINTY, & VIBRANT
CHOICE OF: STRAWBERRY / LYCHEE / PASSIONFRUIT

BERRY FIZZ

FRUITY & REFRESHING

HUGO SPRITZ

FIZZY & AROMATIC

MIMOSA

SPARKLING WINE, ORANGE JUICE

BRUNCH G&T

GIN, CITRUS, TONIC-BRIGHT CITRUS

BLOODY MARY

SAVORY, SPICED TOMATO MIX

ESPRESSO MARTINI

VODKA, ESPRESSO, COFFEE LIQUEUR

FRAPPES

CARAMEL LATTE

ESPRESSO, SALTED CARAMEL, FRESH MILK, WHIPPED CREAM

COOKIES & CREAM

CRUSHED OREO, CHOCOLATE, FRESH MILK, WHIPPED CREAM

MATCHA & WHITE CHOC

MATCHA, WHITE CHOCOLATE, VANILLA, FRESH MILK, WHIPPED CREAM

COFFEE

BLACK

ESPRESSO, ETC.

LONG BLACK

AMERICANO

WHITE

FLAT WHITE, LATTE, CAPPUCCINO, MACCHIATO, PICCOLO, MAGIC, ETC.

LUSA

DINNER

MENU

STARTERS

	FRESH OYSTERS GF DF	
	3 PIECES OF LOMBOK OYSTER, PAM JIM DRESSING	
	TUNA TARTARE	
	WHOLE MUSTARD DRESSING, SMOKED SOUR CREAM, CHIPS	
	BEEF TARTARE	
	POTATO DAUPHINOISE, SPICY MAYO, FURIKAKE, GARLIC	
	HUMMUS WITH FOCCACIA V	
	BROWN BUTTER, SPICED PEPITAS, TOASTED FOCACCIA	
	FRENCH ONION TARTINE GF	
	ROASTED CARAMELIZED ONION, BACON CHUTNEY, SMOKED SOUR CREAM	
	PORK ARANCINI	
	CRISPY RISOTTO, PORK, SMOKED GARLIC AIOLI, CRISPY BASIL	
	BABY SQUID CALAMARI	
	TARTARE SUACE, DILL	
	BURRATA & CHERRY TOMATOES V	
	HONEYDEW, BALSAMIC DRESSING, SOURDOUGH CRUMB	
	GRILLED KING PRAWNS	
	SAFFRON BUTTER, PARSLEY	
	CHICKEN SKEWERS GF CP	
	BELL PEPPER SAUCE, POMEGRANATE MOLASSES, PARSLEY	
	PORK JOWL	
	JOWL SKEWERS, JAEW SAUCE, SALAD	
	GRILLED ZUCCINI GF CP	
	ZA' ATAR BUTTER, FETTA, DUKKAH	
	HEIRLOOM TOMATOES SALAD GF	
	APPLE & BASIL, SMOKED CREAM, FRISE	

SIDES

	GRILLED ASPARAGUS V GF	
	PARMESAN	
	MASHED POTATO V GF	
	BROWN BUTTER, CHIVES	
	HAND-CUT FRIES V GF DF	
	SEASONING, TOMATO SAUCE	
	BROCCOLI SALAD VP CP	
	MANGO YUZU, ALMOND, CRANBERRY	
	MEDITERRANEAN SALAD	
	FRESH MOZARELLA, BALSAMIC, ARAGULA, FRISE, ROMAINE LETTUCE, CHERRY TOMATOES, CUCUMBER	

MAINS

75	FILLET LINE CAUGHT FISH DF	235
	YUZU SOY, BURNT ONION OIL	
95	GRILLED BARRAMUNDI GF DF	165
	BARRAMUNDI, SAUCE VIERGE, CUCUMBER, HERBS	
105	TRUFFLE WOOD GRILLED CHICKEN GF	200
	HALF CHICKEN, CAVOLO PERO & TRUFFLE SAUCE	
75	BEEF BOURGUIGNON	260
	SLOW-COOKED BEEF CHEEK, CARROT, CONFIT SHALLOT, MASHED POTATO	
90	250GR WAGYU STRIPLOIN MB 5	645
	CHIMICHURRI, SAFFRON BUTTER	
75	250GR WAGYU RIB-EYE MB 5	680
	RED WINE TRUFFLE JUS, TRUFFLE BUTTER	
75	WAGYU BEEF BURGER	145
	WAGYU BEEF PATTY, CRISPY BACON, CHEDDAR CHEESE, CARAMELIZED ONION, TOMATO, ROMAINE LETTUCE, BBQ SAUCE, WHOLE GRAIN AIOLI, POTATO FRIES	
135	GIANT RIVER PRAWN AGLIO OLIO	165
	HOUSEMADE SPAGHETTI, GIANT PRAWN, GARLIC CHILI LIME BUTTER	
135	BEEF RAGU PAPPERDELLE	125
	HOUSEMADE PASTA, PULLED BEEF, BEEF RAGU SAUCE, PARMESAN, BASIL	
80	TRUFFLE MUSHROOM FETTUCINE V	125
	HOUSEMADE PASTA, HERB ROASTED MUSHROOMS, TRUFFLE CREAM SAUCE, PARMESAN, TRUFFLE OIL, CRISPY SAGE	
85		
90		

DESSERT

60	BERRIES & CHEESE	85
	COLD CHEESE MOUSSE, BERRIES, ELDERFLOWER, PRALINE	
55	TIRAMISU	95
	KAHLUA, LADYFINGERS, CHOCOLATE POWDER	
45	TRUFFLE CHOCOLATE	90
55		
60		

SIGNATURE COCKTAIL

ALCOHOLIC BEVERAGES ARE SERVED TO GUESTS AGED 21 AND ABOVE.
PLEASE ENJOY RESPONSIBLY.



CHILI X PASSION MARGARITA 145

TROPICAL, HINT OF SPICY

TEQUILA, TRIPLE SEC, MEZCAL, PASSIONFRUIT, LIME, CHILI LIME SALT

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LITCHI 135

SPICE AROMATIC

CARDAMOM INFUSED GIN, X-RATED & LYCHEE LIQUEUR, LYCHEE PURÉE, LEMON

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COCO NEGRONI 145

SMOKY & BITTERSWEET TROPICAL

COCOPIUT RUM, SWEET VERMOUTH, BIANCO VERMOUTH, CAMPARI

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FROZEN SUNSET 135

BRIGHT & FROSTY

LEMON INFUSED VODKA, WHITE WINE, CITRUS, STRAWBERRY, GRAPEFRUIT SYRUP, MINT

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LUSA SOUR 145

ZESTY & TROPICAL

COCOPIUT INFUSED GIN, LUXARDO BITTER, PEACH, CITRUS JUICE, YUZU

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BAI ESPRESSO MARTINI 135

RICH & CREAMY

VODKA, BAILEYS IRISH CREAM, COFFEE LIQUEUR, CACAO WHITE, ESPRESSO, CHOCOLATE BITTERS

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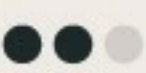
ALCOHOLIC BEVERAGES ARE SERVED TO GUESTS AGED 21 AND ABOVE.
PLEASE ENJOY RESPONSIBLY.



SMOKIN' PICANTE 145

SPICY CITRUS & VIBRANT

TEQUILA REPOSADO WITH BELLPEPPER,
AMCHOOR CORDIAL, LYCHEE LIQUOR,
ELDERFLOWER, LIME



YUZU GIMLET 125

HERBAL CITRUS

GIN, YUZU, WATERMELON CORDIAL,
ISLAND CITRUS, YUZU BASIL FOAM



PALMA PARADISE 135

TROPICAL & CREAMY

COCOPUT RUM, HOMEMADE TANGERINE
LIQUEUR, PEACH, PINEAPPLE,
PALM SUGAR, COCONUT CREAM, LIME



CRYSTAL MOJITO 125

CRISP HERBAL CITRUS

LIGHT RUM, DRY VERMOUTH, LIME,
MINT, TONIC ESSENCE,
ORANGE BITTERS



CHAI-BERRY ZOMBIE 135

TROPICAL & SPICE AROMATIC

LIGHT & SPICED RUM, HOMEMADE
TANGERINE LIQUEUR, PINEAPPLE,
BERRIES, CITRUS, CHAI SPICE



KYURI MULE 125

CRISP BOTANICAL HEAT

GIN, SMASHED CUCUMBER, BASIL,
ISLAND SPICE, CITRUS, ELDERFLOWER,
HOMEMADE GINGER ALE



SANGRIA

GLASS / JUG

BLUEBERRY ROSE SANGRIA

SPARKLING ROSÉ WINE, GIN, BLUEBERRY PURÉE, STRAWBERRY, ELDERFLOWER, LEMON, HOUSEMADE SODA

125 / 440

WHITE SANGRIA

SPARKLING WHITE WINE, GIN, APPLE JUICE, LEMON JUICE, SPICED SYRUP, HOUSEMADE SODA, SANGRIA FRUIT

125 / 440

ROSE SANGRIA

SPARKLING ROSÉ WINE, WHITE RUM, GUAVA JUICE, ROSELLA, LEMON JUICE, HOUSEMADE SODA, SANGRIA FRUIT

125 / 440

RED SANGRIA

SPARKLING RED WINE, SPICED RUM, TANGERINE JUICE, LEMON JUICE, BERRY COMPOTE, SPICED SYRUP, GINGER SYRUP, HOUSEMADE SODA, SANGRIA FRUIT

125 / 440

SPARKLING SANGRIA

SPARKLING WHITE WINE, VODKA, PINEAPPLE JUICE, CLEAR APPLE JUICE, SPICED SYRUP, LEMON JUICE, HOUSEMADE SODA, SANGRIA FRUIT

125 / 440

BELLINI SANGRIA

SPARKLING WHITE WINE, SPICED RUM, PEACH PECTAR, GRAPEFRUIT SYRUP, TANGERINE & LEMON JUICE, HOUSEMADE SODA

125 / 440

WHITE WINE

GLASS / BOTTLE

VENTISQUERO CHARDONNAY

2022, CHILE

130 / 600

MCGUIGAN PRIVATE BIN SAUVIGNON BLANC

2024, AUSTRALIA

130 / 600

CAVATINA PINOT GRIGIO

2023, ITALY

135 / 625

ROUND HILL CHARDONNAY

2018, UNITED STATE

640

19 CRIMES CHARDONNAY

2025, AUSTRALIA

680

FANTINEL BORGO TESIS PINOT

2024, ITALY

720

BABY DOLL SAUVIGNON BLANC

2025, NEW ZEALAND

800

ENRICO SERAFINO ERIANTE MOSCATO D'ASTI

2021, ITALY

830

BOUCHARD AÎNÉ & FILS HÉRITAGE DU CONSEILLER CHARDONNAY

2024, FRANCE

850

BODEGAS JOSE PARIENTE VERDEJO

2023, SPAIN

850

MATUA SAVIGNON BLANC

2024, NEW ZEALAND

850

RED WINE

GLASS / BOTTLE

LOS ÁRBOLES MALBEC	130 / 600
2024, ARGENTINA	
CONO SUR BICICLETA PINOT NOIR	130 / 625
2021, CHILE	
MITERUNO CABERNET SAUVIGNON	140 / 650
2023, ARGENTINA	
FINCA LAS MORAS INTIS MALBEC	600
2025, ARGENTINA	
B&G RESERVA VARIETAL PINOT NOIR	650
2022, FRANCE	
CALIDORA SANGIOVESE TERRE DI CHIETI	650
2022, ITALY	
RAMON BILBAO CRIANZA RIOJA	680
2022, SPAIN	
TARAPACA GRAN RESERVA SYRAH	680
2020, ITALY	
POGGIO LE COSTE BARBERA D'ASTI	680
2023, ITALY	
BARBANERA CHIANTI DOCG	750
2024, ITALY	
BERINGER FOUNDERS' ESTATE PINOT NOIR	760
2020, UNITED STATE	

ROSÉ WINE

GLASS / BOTTLE

DURVILLEA ROSÉ	140 / 650
2022, NEW ZEALAND	
LES JUMELLES REFLETS SECRETS ROSÉ	650
FRANCE	
BASILICATA PIPOLI ROSATO	700
2022, ITALY	
TWO RIVERS ISLE OF BEAUTY ROSÉ	720
2024, NEW ZEALAND	

SPARKLING

GLASS / BOTTLE

ALBA LUNA - PROSECCO	140 / 650
ITALY	
VEUVE DU VERNAY ICE ROSÉ	620
FRANCE	
LE GRAND NOIR BRUT RESERVA	640
FRANCE	
FANTINI GRAN CUVÉE ROSÉ BRUT	940
ITALY	

BEERS

BINTANG	55
BINTANG CRYSTAL	55
BINTANG RADLER	55
HEINEKEN	65
KURA KURA EASY ALE	75
KURA KURA LAGER	75
ALBENS ORIGINAL CIDER	75
KLURA KURA ISLAND ALE	85
KURA KURA IPA	105

GIN

BOMBAY SAPHIRE	100 / 180
ROKU GIN	120 / 200
HENDRICKS	120 / 220
FOUR Pillars RARE DRY	150 / 250
FOUR Pillars OLIVE LEAF	150 / 250

VODKA

STOLICHNAYA	100 / 180
GREY GOOSE	120 / 200
SUNTORY HAKU	120 / 200
BELUGA NOBLE	150 / 250

RUM

PASCAS DARK RUM	80 / 140
SAILOR JERRY SPICED RUM	100 / 180
DIPLOMATICO PLANAS	120 / 200
DIPLOMATICO EXCLUSIVE RESERVA	150 / 250

TEQUILA

ESPOLON BLANCO	100 / 200
HERRADURA PLATA	120 / 200
MACHETAZO MEZCAL	130 / 220

WHISKEY

JACK DANIELS	100 / 180
NAKED GROUSE BOURBON	100 / 180
MONKEY SHOULDER	110 / 200
JAMESON IRISH WHISKEY	100 / 180
BULLEIT BOURBON	120 / 200
JOHNNY WALKER BLACK	120 / 220
JAMESON BLACK BARREL	130 / 220
SUNTORY THE CHITA SINGLE GRAIN	140 / 240
GLENLIVET 12 Y/O	150 / 250
MACALLAN 12 Y/O	220 / 400
SUNTORY HIBIKI HARMONY MASTER'S SELECT	350 / 600

COGNAC

REMY MARTIN VSOP	120 / 200
MARTEL VSOP AGED IN RED BARREL	130 / 220
BISQUIT & DUBOUCHE	230 / 400

LIQUEUR

JAGERMEISTER	100 / 180
BAILEYS IRISH CREAM	110 / 190
FRANGELICO	110 / 190

APÉRITIF

45ml / 90ml

CAMPARI	100 / 180
APEROL	110 / 190
AVERNA AMARO SICILIANO	110 / 190

MOCKTAIL

KIWI SOUR	75
KIWI, PINEAPPLE, LEMON, BITTERS, SODA, FOAM	
BERRY BREEZE	75
STRAWBERRY, NON-ALCOHOLIC APERITIVO, GRAPEFRUIT SODA, LEMON, PINEAPPLE	
SPICED RASPBERRY MULE	75
SMASHED RASPBERRIES, GINGER ALE, LIME, MINT, YUZU	
LYCHEE BLOSSOM	75
LYCHEE, NON-ALCOHOLIC APERITIVO, ELDERFLOWER, LEMON, MINT, SODA	

ICED TEA

PEACH ICED TEA	50
LYCHEE ICED TEA	50
LEMON ICED TEA	50

CAFÉ ^{to} BISTRO



ALL-DAY CAFÉ & EUROPEAN BISTRO IN BERAWA
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