

"The secret on the cliff"

## FOOD AND DRINK MENU

Service Team Phone

+62 813 53 46 53 41

All our prices are in 1000 Rupiah and inclusive of tax and service charge.



#### SOUPS

<b>GREEN PAPAYA SOUP</b> (vegan) fried ginger, chickpea, papadam	IDR 75k
<b>CARROT GINGER SOUP</b> (vegan) coconut milk, bread crouton	IDR 75k
<b>LEMON COCONUT SOUP</b> (vegan) long bean, fried tofu	IDR 75k
VEGETABLE RICE SOUP (vegan) lemongrass	IDR 75k
MEDITERANEAN SOUP (vegan opt10%) roasted vegetables, feta, olives	IDR 80k
<b>TOM YUM SOUP</b> (vegan opt20%) prawns or mushroom	IDR 90k

#### SECRETS FROM THE VILLAGE

<b>MORINGA POTATO SOUP</b> (vegan) <i>chili flakes</i>	IDR 80k
<b>SAYUR LODEH SOUP</b> (vegan) radish, green herbs	IDR 80k

### SALAD

RAINBOW SALAD (vegan) Mandarin dressing	IDR 90k
<b>RED BEET AVOCADO TOWER</b> (vegan) Sweet potato fries	IDR 95k
<b>QUINOA LIME SALAD</b> (vegan) grilled vegetables, avocado	IDR 95k
WATERMELON FETA SALAD mint, olives	IDR 100k
<b>SWEET TEMPE SALAD</b> (vegan) carrot, cucumber, orange	IDR 100k
<b>CRISPY ORGANIC CHICKEN STRIPS</b> carrot, cucumber, orange	IDR 120k
<b>GREEK SALAD</b> feta, olive	IDR 120k

At Shunyata Villas Bali we use only natural & healthy ingredients to create authentic and fresh flavors.

We will never compromise on the quality of our ingredients! That's why we use organic products from our own gardens, neighboring farmers, fishermen and local markets whenever we can.

Our chefs combine local and seasonal ingredients, integrate traditional and modern cooking styles, put love and passion into every single dish to ensure you have a delightful culinary experience.

Do you miss anything on our menu or do you have any special dietary requirements? Please let us know.

\*\*Tax and service is included . Flavor enhancers and additives are not.\*\*

#### SNAKCKS

(SPICY) ROASTED CASHEWS chili, salt	IDR 65k
<b>MARINATED OLIVES</b> green, black	IDR 65k
<b>POPCORN</b> caramelized or salty	IDR 60k
HOMEMADE POTATO CRISPS cashew herb dip	IDR 65k
HANDCUT SWEET POTATO CRISPS cashew herb dip	IDR 65k
HANDCUT FRENCH FRIES tomato sauce	IDR 95k
HOMEMADE SPRING ROLLS (vegan) balsamico, soy sauce	IDR 105k

#### STILL HUNGRY ?

Enjoy our <b>3 course dinner</b>	IDR 495k
The <b>vegetarian</b> or <b>vegan</b> variant	IDR 450k
Enjoy our <b>3 course lunch</b>	IDR 295k
<b>Add full board to your stay:</b> fish and meat vegetarian and vegan	IDR 780k IDR 730k

#### ANTIPASTI PLATTER

IDR 150 K

green and black olives sundried tomatoes feta, edam, mozzarella parmesan, green pesto artichokes, cashew herb dip homemade sourdough bread



#### DELIGHTS FROM THE SEA thanks to our local fishermen, we can offer you fresh catches from waters in front of Shunvata Villas Bali **FISH & CHIPS IDR 150k** fish of the day, fried in beer-batter, homemade chips, mayonnaise, small salad **PEPPER TUNA STEAK IDR 190k** panfried tuna steak, sesame, garlic butter, parsley potato, small sald **GRILLED CATCH OF THE DAY IDR 190k** bedded in herbs, sambal matah, mashed potatoes, small salad MAIN DISHES a selection of local and international highlights BALI NASI or MIE GORENG (vegan opt.) IDR 110k served with organic fried egg + add seafood or organic chicken for IDR 60k BALINESE CURRY (vegan opt.) **IDR 125k** fresh vegetables, lime rice + add seafood or organic chicken for IDR 60k **PASTA AL PESTO** IDR 135k basil, parmesan + add shrimps for IDR 60k PASTA AL ARRABIATA (vegan opt.) IDR 135k basil, parmesan + add shrimps for IDR 60k **CREAMY MUSHROOM PASTA IDR 135k** basil, parmesan IDR 125k **TOFU SATE LILIT** (vegan) rice, wok vegetables, peanut sauce, sambal matah, small salad **IDR 150k TUNA SATE LILIT** rice, wok vegetables, tomato sauce, sambal matah, small salad **BEEF SATAY** 125g **IDR 195k** French fries, tomato salad AUSTRALIAN BEEF STEAK 250g **IDR 275k** pepper sauce, garlic butter, small salad SIDES WHITE RICE IDR 45k **SPICY-, YELLOW-, LIME RICE** IDR 50k WOK VEGETABLES IDR 60k **HOMEMADE POTATO CRISPS** IDR 60k HANDCUT POTATO FRIES IDR 60k

HANDCUT SWEET POTATO FRIES

**HOMEMADE SWEET POTATO CRISPS** 

SWEET TREATS

homemade delights from Bali and around the world

SHUNYATA CANTUCCINI with cashew nuts	IDR 60k
SHUNYATA CHOCOLATE BALL made from balinese chocolate beans, fresh fruits	IDR 80k
<b>SAUTEED BANANA</b> (vegan) in grinded coconut	IDR 70k
MANGO CREAM (vegan) with cantuccini	IDR 75k
MOLTEN CHOCOLATE CAKE with a spoon of ice cream	IDR 100k
HOMEMADE ICE CREAM chocolate, coconut, vanilla, mango (seasonal)	IDR 80k
FRIED BANANA in palm sugar sauce	IDR 70k
FRIED APPLE in pal sugar sauce, cinnamon	IDR 80k
PANCAKES	IDR 80k

banana, roasted cashews or palm sugar, cinnamon

## TRY OUR HOMEMADE DIGESTIVES

LIMONCELLO (4 cl)	IDR 65k
BITTERS (4 cl)	IDR 65k

COFFEE & TEA coffee from java & tea from all over the world

ESPRESSO + add an extra shot for IDR 20k	IDR 45k
ESPRESSO MACCHIATO + add an extra shot for IDR 20k	IDR 45k
<b>CAPPUCCINO</b> + add an extra shot for IDR 20k	IDR 60k
LATTE MACCHIATO with cantuccini	IDR 60k
BALI COFFEE ID	R 50k/65k
ICED CAPPUCCINO ice cubes, milk foam and a spoon of vanilla ice crear	<b>IDR 70k</b>
FRESH HERBAL INFUSION mint, ginger, lemongrass, lime	IDR 65k
SELECTED HERBAL TEA green, black, detox	IDR 65k
CHAI LATTE	IDR 70k
Please choose between the following milk options:	

cashew milk, coconut milk, cow milk

IDR 60k

IDR 60k



HEALTHY JUICES mixed with nutritious ingredients from mother nature	
YOUNG KING COCONUT	IDR 50k
<b>TROPICAL FRUIT JUICE</b> mandarin, pineapple, watermelon, papaya, dragon fruit, mango (seasonal)	IDR 65k
<b>THE GREEN JUNGLE</b> moringa, avocado, mango, banana	IDR 65k
<b>THE RED SNAPPER</b> carrot, ginger, olive oil, honey	IDR 65k
<b>DRAGON DREAM</b> dragon fruit, orange, ginger	IDR 65k
IMMUNE BOOSTER carrot, turmeric, mandarin, lime, ginger, olive oil	IDR 70k
<b>ABC DETOX</b> apple, beetroot, carrot, ginger, lime	IDR 70k
<b>PURPLE HAZE</b> dragon fruit, banana, pineapple	IDR 70k
BALI CHOCOLATE DELIGHT raw chocolate beans, banana, coconut milk, honey	<b>IDR 70k</b>
IMMUNE BOOSTER & TONICS traditional recipes to strengthen your immune system	
<b>JAMU SHOT</b> tamarind, ginger, turmeric, coconut milk, palm suc	IDR 50k
<b>IMMUNE BOOSTER SHOT</b> apple vingar, lime, turmeric, pepper, honey	IDR 50k
<b>GINGER CHIA TONIC</b> ginger, turmeric, lime, chia, tonic water	IDR 65k
LIQUORS & SPIRITS traditional recipes to enhance your wellbeing	
<b>LIMONCELLO</b> (4cl.) homemade from Balinese lime, premium rice spiri	<b>IDR 65k</b> it, honey
<b>SHUNYATA BITTERS</b> (4cl.) homemade from cinnamon, star anis, chili, clove, black and pink pepper, cardamom, premium r	IDR 65k
PREMIUM RICE SPIRIT	IDR 60k
SALTY DELIGHTS	
	DR 65k

Homemade Potato Crisps

Popcorn

IDR 65k

IDR 60k

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REFRESHING SUMMER DRINK made with homemade sirups	3
SPARKLING LIME lime, soda	IDR 65k
<b>ROSEMARY FIZZ</b> homemade rosemary sirup, lime, soda	IDR 65k
<b>MINT FIZZ</b> homemade mint sirup, lime, soda	IDR 65k
<b>GINGER BEER</b> homemade lime & ginger sirup, soda	IDR 65k
ICE TEA - MANDARIN black tea, mandarin, sugar	IDR 60k
<b>ICE TEA - GREEN LIME</b> green tea, lime, sugar	IDR 60k
SOFT DRINKS <b>Sparkling water</b>	IDR 45k
TONIC WATER	IDR 45k
COCA COLA	IDR 45k
COCA COLA ZERO	IDR 45k
LOCAL BEER	
PROST PILSENER	IDR 60k
SIGNATURE COCKTAILS international classics mixed with 4cl of Bali's premium	n rice spirit
<b>THE BALI HIGH</b> rice spirit, coconut milk, dragon fruit, lime	IDR 145k
<b>SHUNYATA MULE</b> rice spirit, homemade ginger beer, lime	IDR 145k
<b>ARAK-ITO</b> rice spirit, mint sirup, mint leaves	IDR 145k
<b>PINA DE BALI</b> rice spirit, coconut milk, pineapple, palm sugar	IDR 145k
<b>MANDARIN DREAM</b> rice spirit, mandarin juice, rosemary sirup	IDR 145k
GINGERELLO	IDR 145k
homemade limoncello, homemade ginger beer <b>ARAK HONEY</b> rice spirit, lime, honey	IDR 145k

# Marinated OlivesIDR 65kHomemade Spring RollsIDR 100k





## WINE SELECTION

an award winning range of wines produced on the island of the gods

#### HATTEN BY THE GLASS

red, white, rose 11,5% alcohol	125ml
	250ml
	500ml
	1000ml

WHITE

#### SWEET ALEXANDRIA by HATTEN IDR 550k

late harvest muscat St Valier and Chenin Blanc a pure floral, tropical garden delight with subtle sweetness and refreshing acidity.

aroma: mandarin, white flower, green apple, mango, honey food pairing: aperitif, asian cuisine, spicy food 11% alcohol, 0.7 l

#### **TWO ISLAND Sauvignon Blanc**

IDR 600k

IDR 95k

IDR 170k

IDR 320k

**IDR 600k** 

An approachable and intensely aromatic white that can be enjoyed as an aperitif or paired with food.

**aroma:** Highly intense with aromas of gooseberry,

freshly cut grass, lantana and green apple.

**food pairing:** For all occasions, tapas, spaghetti aglio e olio 12.5% alcohol, 0.7 l

## SPARKLING WINE

#### TUNJUNG SPARKLING by HATTEN IDR 600k

Less ripe muscat St Valier, colombard and probolinggo a bright and light-bodied red with intense berries aromas and velvety tannins

**aroma:** lemon zest, guava, fresh cut apple, toast, pastry, white **food pairing:** aperitif and universal food match 11,5% alcohol, 0,7 l

Bali is well-known for its culture, tropical scenery and hospitality. But it might be one of the last places you would expect vineyardsand wine-production. Especially in the last few years several vineries have successfully grown several varieties of grapes and produced remarkable wines. We want to support this development, thus you find only wines from Balinese wineries on our menu.

#### RED

#### • SHIRAZ by TWO ISLAND

IDR 600k

shiraz a full-bodied red that captures the essence of the Barossa with its deep ruby color, bold palate, and robust oak characters **aroma:** cherry, red plum, raspberry & black pepper enhanced by the mocha and vanillin aromas **food pairing:** meat, spicy dishes & roasted vegetables

13,5% alcohol, 0,7 l

#### TWO ISLAND RESERVE Shiraz IDR 850k

A big, bold, and voluptuous red with ripe berry and spice aromas, our TWO Islands Shiraz embodies both the warm, dry climate of the Barossa Valley and the brown loam-clay soils of our vineyard. **aroma:** Varietal aromas of spicy and ripe fruit.

**food pairing:** a broad range of meat, spicy dishes & red roasted veggies. 13,5% alcohol, 0.7 l

#### DESSERT WINE

#### **PINO DE BALI**

#### IDR 650k

A sweet, luscious and silky fortified wine aged in French oak for 5+ years under a solera system. A complex and well-balanced full-bodied wine with mature honey and nut characters.

aroma: Full body, Sweet wine, medium tannin food pairing: Dessert, Cheese, Dried fruit 18% alcohol, 0,375 l