



SELAMAT PAGI – GOOD MORNING BREAKFAST

From 8am till 5 pm

Eggs Florentine

multigrain toast topped with homemade hollandaise sauce

- sauteed spinach 55 k
- crispy bacon 65 k
- homesalted salmon 75 k

Avocado Smash

multigrain toasts with semi-dry tomatoes and feta cheese served with your choice of eggs

- Poached
- Scramble
- Hard/soft boiled
- Sunny side up

Grilled avo

avocado halves grilled to perfection and topped with cumin, quinoa, tomato and feta salad

The Cheesie Omelette

mozzarella and fresh zucchini-rucola salad, served multigrain toast

The Breakfast Sandwich

avocado, bacon, fried egg, tomato sauce and homemade mayo served with mixed greens

Smoothie Bowls

topped with homemade granola and variety of healthy treats

- Forest Berries (a blend of cranberries, raspberries, blueberries, bananas and cranberry juice)
- Tropical Avocado (a blend of spinach, avocado, bananas, pineapple, lime juice and coconut milk)
- Pitaya Bowl (A blend of dragon fruit, bananas, oranges and pineapple)

Country breakfast

eggs baked in a skillet with baby potato, tomato sauce, mushroom Sauteed, shallots, red bell peper, green beans and feta cheese

The Healthy You Bowl

seasonal fruit salad topped with your choice of granola or quinoa, served with goji berries, coconut flakes, yogurt and honey

Oatmeal porridge

served with cow or coconut milk and your choice of toppings

- Forest berries compote
- Tropical fruits, coconut flakes

Crepes

- homemade forest berries compote and sour cream
- home salted salmon and dill cream cheese
- nutella and strawberry

Toast or Croissant with butter and jam

(gluten free available 40 k)

Sides

- Mozzarella 25 k
- Feta, Parmesan 18 k
- Bacon, Breakfast sausage Beef or Pork 20 k
- Home salted salmon 30 k
- Chicken 15 k
- Avocado, Spinach 20 k
- Mushrooms, Green beans 10 k
- Egg 7 k
- Bread 10 k
- Gluten free bread 15 k
- Honey, Mixed green 10 k
- Yogurt, Seasonal fruits 10 k
- Berry compote 20 k

♥ -vegetarian



COFFEE

<i>Single / Double</i>	
Espresso, Long Black	22/25 k
Cappuccino, Flat White, Latte	27/33 k
<i>Non dairy coffee</i>	
<i>Cappuccino / Latte / Flat White</i>	
Soya milk coffee	35 k
Coconut milk	35 k

TEA

Cup of Tea	20 k
<i>Twining black / Camomile / Earl Grey</i>	
Tea Pot	30 k
<i>Milk Oolong / Jasmine Tea / Black tea</i>	

JUICES

Watermelon, Papaya, Pineapple, Banana ..	25 k
Strawberry, Apple, Orange (<i>imported</i>)	30 k
Any mix juce	40 k

SIGNATURE MIX JUICES

Tropical Apple	40 k
<i>apple, pineapple, lime, passion fruit</i>	
Prime Cooler	40 k
<i>apple, cucumber, ginger, mint</i>	
Power C	40 k
<i>orange, mango, strawberry</i>	
Basic Mix	40 k
<i>orange, apple, carrot, celery</i>	
Bloody Pineapple	40 k
<i>beetroot, pineapple</i>	
Deep Cleaner	40 k
<i>carrot, apple, beetroot, celery, parsley</i>	
Spinach apple	40 k
<i>spinach, apple, cucumber, lime</i>	

SMOOTHES

Papaya	40 k
<i>chia seeds, turmeric, ginger, honey, cayenne peper</i>	
Berries	40 k
<i>mix berries, frozen green tea, yogurt, honey</i>	
Breakfast	40 k
<i>oats, dates, almonds, yogurt, sersak, honey</i>	
Dragon fruit	40 k
<i>dragon fruit, banana, orange juice</i>	

HOME MADE LEMONADE (1LTR)

Srtawberry, mint / Watermelon, rosemary / Basil, cucumber	49 k
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SOFT DRINKS

Ice tea / ice coffee	27 k
Cola/sprite/fanta	20 k
Aqua Panna/Sanpellegrino (0,5)	45 k
Squash (Orange / Lime)	27 k
Kombucha "Good Life" Raw / Very Berry / Ginger lime / Pink apple	45 k

ALCOHOL

Cider Albens Apple/ strawberry	55 k
San Miguel (DRAUGHT BEER) 0,3/0,5	39/59 k
Bintang (by bottle) 0,3	30 k
White sangria (white wine, apples, melon, cucumber, soda)	65 k
Red sangria (forest berries, lime, oranges, soda)	65 k
Isola	69 k
<i>White / Rose / Light Red</i>	
Cape DISCOVERY	69 k
<i>Chardonnay / Sauvignon Blanc / Shiraz</i>	
Hatten Aga	59 k
<i>White / Red</i>	



EASY LUNCH - OPEN SANDWICHES

Start from 11 am
Served with baked baby potato

Caprese	65 k
<i>mozzarella, cherry tomatoes, kalamata olives, rucola, smashed avo and basil dressing</i>	
Chicken Grill	65 k
<i>grilled chicken, grilled vegetables, shallots, mixed greens and homemade aioli sauce</i>	
Salmo salar	75 k
<i>homesalted salmon, dill cream-cheese, capers, sliced cucumber, mixed greens</i>	

SOUP OF THE DAY

Pumpkin	♥ 40 k
<i>cream soup served with mixed seeds</i>	
Seafood soup	69 k
<i>tomato, clams, prawns, calamari</i>	
Gazpacho	♥ 40 k
<i>vegetable soup, served cold</i>	

LET'S START - APPETIZERS

Hummus and falafel desk	♥ 69 k	Bruschetta (2 pcs)	30 k
<i>falafel, chickpea hummus, tzatziki sauce, eggplant pate, pita bread</i>		<ul style="list-style-type: none">• Tomatoes, feta, basil and shallot ♥• Eggplant pate ♥• Chicken liver pate	
Sauteed mussels and clams	69 k	Parmigiana	♥ 55 k
<i>tomato sauce and white wine topped off with garlic and red chilli</i>		<i>baked eggplant with mozzarella cheese and homemade tomato sauce</i>	
Tuna Tar Tar	55 k		
<i>lightly marinated raw tuna fillet tossed with shallot and avocado</i>			

JUST PASTA

Spaghetti Al Pomodoro	♥ 49 k
<i>homemade tomato sauce, fresh basil</i>	
Spinach Noodles	♥ 65 k
<i>grilled vegetables, feta cheese, kalamata olives</i>	
Seafood Spaghetti	89 k
<i>with prawns, clams, mussels, calamari, garlic and white wine sauce</i>	
Tagliatelle Duck Ragout	75 k
<i>smoked paprika and one year grated cheese</i>	
Penne al Salmone	85 k
<i>cream, tomato sauce, dill, one year grated cheese</i>	

♥-vegetarian



WOW MOMMY! SALADS

Tuna Nicoise	75 k
<i>medium grilled tuna, cherry tomatoes, kalamata olives, green beans, mixed greens and basil dressing</i>	
Grill Vegetable salad	✓ 65 k
<i>grilled paprika, zucchini, eggplant, red quinoa, feta cheese, mixed greens olive oil dressing</i>	
Asian Chicken salad	55 k
<i>grilled chicken, baby corn, roasted paprika, soybean sprouts, mixed greens and chili dressing</i>	
Pumpkin Beetroot salad	✓ 45 k
<i>rucola, spinach, feta cheese, roasted mix seeds, balsamic dressing</i>	
Cesar (chicken or prawns)	60/75 k
<i>baby romaine, one year grated cheese, croutons, grilled chicken or prawns with anchovies dressing</i>	
Red Snapper Ceviche	69 k
<i>mixed with lime, chili, shallot, pomelo fruit, mixed greens and orange dressing</i>	

HEY DADDY! BEER CORNER AND BURGERS

Fritto Misto	69 k
<i>deep fried prawns, calamary, snapper and vegetables served with basil mayo</i>	
Lord of the rings	40 k
<i>deep fried calamari rings with homemade green mayo</i>	
Spicy Chicken Popcorn	35 k
<i>deep fried chicken fillet with aioli and chili flakes</i>	
<i>The burgers menu is served with a french fries, cowl slow, ketchup and homemade mayo</i>	
Rosemary Burger	79 k
<i>beef cutlet, provolone cheese, pickles, red wine onion confiture and rosemary aioli</i>	
Tropical Chicken Burger	75 k
<i>grilled chicken fillet, tomato confiture, mango smash</i>	
Fish Burger	79 k
<i>grilled Mahi Mahi fillet, rucola-lime-zucchini salad and tartar sauce</i>	
Green Burger	✓ 69 k
<i>beetroot and black bean cutlet, mixed greens, caramelized pumpkin, pickles and mint-yogurt sauce</i>	

GRILL IT

*The grill menu is served with your choice of any side dish:
steamed red rice or baby potato or french fries / mashed potato or grilled vegetables*

Chicken breast (150gr)	59/69 k	Calamari (150 gr)	69/79 k
Beef tenderloin (200gr)	139/149 k	Mahi Mahi (150 gr)	70/80 k
Prawns (100 gr)	69/79 k	Tuna steak (150 gr)	79/89 k
Salmon steak (150 gr)	110/120 k		



ON THE SIDES

Steamed red rice	10 k
Baby potato	10 k
French fries	20 k
Mashed potato	20 k
Grilled vegetables	25 k

KIDS

Cheese & butter spaghetti	45 k
Chicken cutlet/ Sausage pork / beef	20 k
Red Snapper Finger fish	45 k
Cheese quesadilla with mashed avocado and sour cream	35 k
Pumpkin cream soup	20 k
Chicken noodle soup	30 k

SWEET LIFE - DESSERTS

Chocolate brownie (<i>served with vanilla ice cream</i>)	39 k
Cranberries cheese cake	45 k
Oreo cheese cake	45 k
Napoleon cake	35 k
Vegan Raw Chocolate cake	48 k

FROZEN TREATS

Homemade ice cream by an old Belgian recipe

Ice cream

• Vanilla	30 k
• Strachatella	38 k
• Dark chocolate	38 k

Sorbet

• Strawberry	30 k
• Basil	30 k