



ZIN
CAFE

light breakfast

until 11:30 am

Coconut granola 55

A delicious, crunchy mix of oats, nuts, seeds, coconut, raisins served with fresh coconut yoghurt. **vg**

Green coconut bowl 60

A fresh mix of sweet mango, passionfruit, avocado, kale, coconut milk, served with nuts and seeds. **vg**

Jungle fruit 50

Bali's most delicious, organic seasonal fruit, coconut yoghurt, wood sorrel, chocolate mint. **vg, gf**

Toast & jam 30

Artisanal sourdough, homemade seasonal jam, and butter. **v**

Eggy croissant 45

Scrambled eggs, house-cured leg ham and tarragon.

PB & BJ croissant 45

Seasonal jam, almond sprinks, banana and peanut butter. **v**

Muy coconut 55

Cream, flakes and meat and gelato of coconut, pickled pineapple, pomelo segments, elderflower. **vg, gf**

vg - vegan v - vegetarian gf - gluten free

All prices are subject to 10% tax and 5% service charge

wake up well

until 5 pm

Breakfast burger 65

Organic brioche bun, local bacon, jack cheddar, sunny-side up egg, heirloom tomato, smoked bbq relish.

Hotcakes 60

Buckwheat flour pancakes, Bedugul strawberries, dark cacao gelato, toasted coconut and gula melaka. **gf, v**

Perfectly poached eggs 70

Artisanal sourdough, charred broccoli, kale, pickled radish and local parmesan. **v**

Scrambled eggs & virgin avo 85

Organic eggs served on dark rye, heirloom tomato, lemon oil, nigella flowers, marjoram.

v

Chila chilaquiles 85

Mexican street food favourite. Crispy hand-pressed tortillas, Chipotle chicken, black beans, baja sour cream, huevo frito, avocado, cilantro, chili, local feta, pickled onion. **gf**

Babi guling Scotch egg 85

Soft boiled organic egg, Balinese spiced pork mince, bumbu aioli, kemangi, snake bean salsa and sourdough.

Super omelette 70

Seasonal greens, roast garlic, kohlrabi, black beans, ginger, avocado and parmesan. **v, gf**

Add some extra :

Hashbrown 8

Bacon 10

Sourdough 10

Avocado 10

Eggs 8

vg - vegan v - vegetarian gf - gluten free

All prices are subject to 10% tax and 5% service charge

lazy lunching

from 12 am till 5 pm

Tuna ceviche 90

Fresh hand cut tuna, mahi mahi, avocado, Jimbaran dressing, salted cucumber, peanuts, miso bread crisps.

Tacos betutu 60

Bali spiced pumpkin, urab pickles, jalapeño salsa, crispy garlic. **gf, vg**

Not nasi goreng 65

Cauliflower & broccoli rice "Nasi Goreng", acar Bali, kale-wrapped tempura potato cake, tempe crunch, sesame dressing. **gf, vg**

Hibachi slipper lobster 140

Lobster, tender charred octopus, perkedel kentang, sambal hijau, saffron mayo. **gf**

Bebek Bali curry 155

Crispy local duck, kare gulai, onion roti, coconut rice.

Pork ribs 190

Cuban pork ribs, local cassava and bakar broccoli, moa mojo.

The Gu 85

Handmade pasta pappardelle, Javanese goat rendang ragu, local parmesan, crispy basil, gremolat.

Vato a mano 85

Linguini, kale, purple basil and chickpea pesto, artichoke, san marzano. **v**

SALADS

Labu 60

Ciciwis, roast pumpkin betutu, salted cucumber, pickled chilli, pepitas, light vinaigrette. **gf, vg**

Gado Adobo 60

Our take on a favourite local dish "gado gado" turmeric potatoes, chipotle peanut sauce, soft boiled egg, miso chips, snake beans, pickled onion. **v**

Crabby tings 65

Soft shell crab tempura, green papaya, honeydew, pomegranate, sweet and sour, peanuts, basil. **gf**

vg - vegan v - vegetarian gf - gluten free

All prices are subject to 10% tax and 5% service charge

Burgers, bread & fries

Chicken zinger burger 85

Ayam goreng tepung, organic brioche bun, guacamole, acar bali, Gombol's spicy smoked piña salsa, handcut fries.
(add bacon +10)

Vegan burger 85

Red rice and black bean spiced patty, brioche sesame bun, kale urap pesto, vegan cheddar, caramelized onions, home made ketchup, hand cut fries. **vg**

Handsome sandwich 70

House-cured leg ham, thick white loaf, cucumber piccalilli, curtido, butter, pringles.

Crab slab 85

Soft shell crab in buckwheat batter, brioche, kimchi salsa, charred ginger mayo, home made ketchup, handcut fries.

Hand cut fries 30

Mesquite salt, house ketchup. **vg**

Sloppy fries 85

Goat rendang ragu, hand cut fries, aged cheddar, sour cream, chives.

vg - vegan v - vegetarian gf - gluten free

All prices are subject to 10% tax and 5% service charge

sweets

Lava cake 55

A crowd pleaser. Snickers, salted caramel gelato, garden flower syrup.

Pound cake 45

Caramelized bananas, aromatic mint cream, gula Melaka.

C&C carrot cake 45

Beetroot, sunkissed apple, pepitas, pineapple and local creamcheese.

Kaffir lime poached guava 55

Coconut gelato, dark pure chocolate. **vg, gf**

Weekly gelato selections 45

Sesame praline (three scoops).

vg - vegan v - vegetarian gf - gluten free

All prices are subject to 10% tax and 5% service charge

dinner

Home made naan bread 40

served with curry sauce, beetroot aioli. **v**

Chipotle bitterballen 50

Braised chicken, black beans, aged cheddar, saffron, jalapeño sauce.

Tuna ceviche 90

Fresh hand cut tuna, mahi mahi, avocado, Jimbaran dressing, salted cucumber, peanuts, miso bread crisps.

Babi guling Scotch egg 85

Soft boiled organic egg, Balinese spiced pork mince, bumbu aioli, kemangi, snake bean salsa, sourdough.

Not nasi goreng 65

Cauliflower and broccoli rice "Nasi Goreng", acar Bali, kale-wrapped tempura potato cake, tempe crunch, sesame dressing. **v, gf**

Hibachi slipper lobster 140

Lobster, tender charred octopus, perkedel kentang, sambal hijau, saffron mayo. **gf**

Bebek Bali curry 155

Crispy local duck, kare gulai, onion roti, coconut rice, okra.

vg - vegan v - vegetarian gf - gluten free

All prices are subject to 10% tax and 5% service charge

dinner

Pork ribs 190

Cuban pork ribs, local cassava, bakar broccoli, moa mojo.

The Gu 85

Handmade pasta pappardelle, Javanese goat rendang ragu, local parmesan, crispy basil, gremolata.

Vato a mano 85

Linguini, kale, purple basil and chickpea pesto, artichoke, San Marzano. **v**

Crabby tings salad 55

Soft shell crab tempura, green papaya, honeydew, pomegranate, sweet & sour, peanuts, basil.

Labu salad 60

Ciciwis, roast pumpkin betutu, salted cucumber, pickled chilli, pepitas, light vinaigrette. **gf, vg**

Chicken zinger burger 85

Ayam goreng tepung, organic brioche bun, guacamole, acar bali, Gombol's spicy smoked piña salsa, handcut fries. (add bacon +10)

Vegan burger 85

Red rice and black bean spiced patty, brioche sesame bun, kale urap pesto, vegan cheddar, caramelized onions, home made ketchup, hand-cut fries. **vg**

vg - vegan v - vegetarian gf - gluten free

All prices are subject to 10% tax and 5% service charge

Handsome sandwich 70

House-cured leg ham, thick white loaf, cucumber piccalilli, curtido, butter, pringles.

Crab slab 85

Soft shell crab in buckwheat batter, brioche, kimchi salsa, charred ginger mayo, home made ketchup, handcut fries.

Hand cut fries 30

Mesquite salt, house ketchup. **vg**

Sloppy fries 85

Goat rendang ragu, hand cut fries, aged cheddar, sour cream, chives.

SIDES

Charred seasonal greens, lemon oil. **35 vg, gf**

Mashed potato, Thai peanut dressing. **35 gf**

Fragrant nasi uduk, crispy bits. **30 gf, vg**

vg - vegan v - vegetarian gf - gluten free

All prices are subject to 10% tax and 5% service charge

coffee

Organic farm to cup, grown in the Kintamani region and roasted in-house.

Our espresso is a carefully balanced blend of washed, natural and honey processed beans; sweet, deep and rich.

ESPRESSO BASED 30

Espresso - double ristretto shot of our signature blend (100ml).

Long Black - double shot 30

pulled over hot water (250ml).

Macchiato - double shot 30

with a dollop of steamed milk.

Cappuccino - double shot 35

with thick, frothy milk (250ml).

Flat White - double shot 35

with silky steamed milk (250ml).

Latte - double shot 42

with a larger portion of milk and light foam (350ml).

All drinks are made with double ristretto shots. Milk based drinks made with fresh whole milk (coconut and almond on request +8).

HAND BREW FILTER/ HARIO V60 35

Natural - fruity/aromatic
Honey - sweet/balanced
Washed - clean/bright

COLD BREW

In-house coldbrew coffee, smooth and deep.

Black 30

White 35

KOPI KELAPA 40

Double ristretto, blended with ice and coconut milk.

tea & hot drinks

LOOSE LEAF 27

Jasmine green - clean/floral

Agung black - smooth

Sunda silver - white/subtle

HERBAL 27

Chamomile

Peppermint

Lemongrass & ginger

GOLDEN MILK 40

Haldi Doodh 'Golden Milk'

Turmeric, ginger, cinnamon, black pepper, coconut milk
(hot or cold).

coconuts & juices

fresh & local ingredients only

CLEAR & FRESH

Junkie 18

Shot of Ginger, lime, kale, turmeric.

Kelapa Muda 30

Whole fresh young coconut with lime on the side "Harry Nilsson's favourite Bali drink".

O.J. 40

KIntamani oranges squeezed on the spot.

Big Apple 35

Pure local apples.

Royal Apple 45

Apple, carrot, ginger, lime juice.

Beet Down 35

Watermelon, beetroot, rosemary.

Pure juices on request

SMOOTH & SUBTLE

PB&J 55

Bedugul strawberries, cashew milk, peanut butter, banana, swirl of jungle chocolate.

Mango Lassi 55

Mango, yoghurt, mint and masala magic.

Gorilla Loco 55

Coconut milk, berries, jungle chocolate, almonds, banana, chocolate mint.

SUPER NUTRITIOUS

Swee' Pea 55

Spinach, coconut water, mango, banana, pineapple, holy basil.

Full Green 55

Spinach, local kale, cucumber, parsley, bok choy, ginger, lemon.

Char-cola 55

Apple, pineapple, carrot, lemon, turmeric, ginger, coconut water, activated charcoal.

Djamu Jamu 55

House made Balinese health tonic. Coconut water, ginger, honey, tamarind, turmeric, lime, pepper pinch.

GRANITA

Cui Nipis squash 35

Local lime, jeruk, lemongrass, honey, ice.

Tim tang 35

Tangerine, mango, lime frappe.

MOSAIC KOMBUCHA 50

Made in Bali, from local ingredients. Green mango, Dragonfruit.

**ICED TEA
(HOUSE BREW)**

Agung black and lemon 30

Strawberry hill ice-t 35

Muddled strawberry, raw honey, lemon grass, Thai basil, ice cold brew green tea.

SODA

Coke/diet coke 25

Soda water Equil 35

beer

DRAFT

Heineken 40

BOTTLES

Bintang 35

Heineken Light 3.3% 40

Strongbow cider 45

CRAFT BEER 95

Summer solstice,
Sweet vanilla flavor,
Anderson Valley, California 5%.

Coastin' session IPA

Refreshing and tropical,
Tuatara, New Zealand 4.6%.

Mirror Pond Pale Ale

Easy, crisp and clean,
Deschutes brewery,
Oregon 5%.

wine

WHITE

(glass 85/ bottle 395)

Two islands Sauvignon blanc

Two islands Pinot grigio

RED

(glass 85/ bottle 395)

Two islands Pinot Noir

Two islands Cabernet Merlot

SPARKLING

(glass 105/ bottle 500)

Two islands Brut Chardonnay

cocktails

We use a local traditional spirit called arak for all of our cocktails.

Arak bali kelapa – made from distilled coconut
Arak jaka – made from distilled palm

COCKTAILS 95

Kombucha, flower & tonic

Arak kelapa, kombucha, tonic, elderflower.

Coco espresso martini

Arak jaka, espresso, spiced coconut foam.

Spike Lee T

Spiced Arak kelapa, lemon-grass, strawberry and kaffir lime green tea.

The Butchers breakfast +30

Sun-ripened tomato juice, Arak jaka, fresh apple, cider, Chipotle bitterballs.

Walking in the rain

House-spiced Arak kelapa, fermented pineapple, kaffir lime, anise foam.

Timmy Trango

Arak jaka, tangerine, mango and lime granita.

Open daily at 7:30 am

Breakfast · Lunch · Dinner

Jl. Nelayan 78E, Canggu, Bali