

## BUBBA'S

At Bubba's you meet travelers and locals who are hooked on Bubba's coffee & brunch that is consistent in quality and served in a relaxed ambiance.

Whether you are vegan, a meat lover or on a gluten free diet, we have a great choice of options.

Recharge your battery on this amazing island and experience Bubba's coffee.

The friendly and dedicated staff at Bubba's serves you every day.



# BUBBA'S ROASTERY

At our roastery cafe we set out daily to craft delicious coffee for the people of Koh Phangan. We thrive to introduce our guests to the unique coffee flavours of Southeast Asia and beyond.

Bubba's Roastery stocks a variety of coffee beans sourced from Chiang Mai, Chiang Rai and Tak provinces as well as occasional lots from Central America or Africa.

## FARM TO CUP COFFEE

Black coffee	espresso, double espresso, long black	B60
White coffee	latte, cappuccino, flat white, mocha	B80
Batch brew	ask barista for todays brew	B80
Flash brew	japanese style iced coffee	B80
Hot chocolate	local Chumphon chocolate	B80
Chai latte	homemade masala chai blend	B80
Matcha	from Uji, Japan	B80

**Options**      *Non dairy milk , soy, coco, almond +30*      *Large size +30*      *Iced +20*

## TEA

### | Monsoon Tea, Chiang Mai |

**B70**

Lahu black  
Monsoon blend white  
Monsoon blend green  
Lana oolong  
Tropical sunset

*Monsoon Tea focusses on the most exceptional teas Thailand has to offer. Their tea's unique flavour comes from growing in harmony with diverse native plants and herbs in their natural habitat.*

## COLD DRINKS

Orange juice <i>freshly squeezed</i>	B100	Passionfruit sunrise <i>Bubba's iced tropical tea with fresh passionfruit</i>	B100
Coconut <i>local Koh Phangan coconut</i>	B80	The pink drink <i>pitaya, mango, coconut milk smoothie</i>	B150
Lavender lemonade <i>aromatic fizzy lavender lemonade</i>	B100	Kale me softly <i>kiwi, kale, apple and spirulina smoothie</i>	B150
Old fashion lemonade <i>lemons, limes, mint &amp; sparkling soda</i>	B100	The hulk <i>banana, vanilla protien and almond milk smoothie</i>	B150

## ALCOHOL

Singha/ Leo	B70	Dark & Stormy	B180
Thai craft beer	B190	<i>Homemade ginger ale, dark rum &amp; bitters</i>	
Duvel Belgium Ale	B220		
Bloody Mary <i>2 shot vodka, Mitra's spiced bloody mary mix</i>	B220	Infused Gin & Tonic	B180
Espresso martini <i>espresso, wodka &amp; kahlua</i>	B150	- apple basil - raspberry - chamomille	

## La Boulangerie

*La Boulangerie Française bakes incredible homemade bread and unbelievably delicious viennoiseries. Loic can often be seen cruising the roads of Koh Phangan delivering his amazing baked goods with his faithful dog companions by his side: Rasta and King Kong.*

Croissant / Pain au choco	B70
Almond croissant	B80
Small croissant	B50

## DESSERTS

Passionfruit cheesecake	B150	
Chocolate tart	B150	
Carrot cake	B140	
Naturella	<i>vegan choco mousse</i>	B150
Cheezok	<i>vanilla choco bar</i>	B100



Our focus is and will always be "quality".  
We praise and support local business that are driven by passion.

We stock a variety of our Chiang Rai cheeses in our Baan Tai café  
and use their products in our dishes.

We use grass-fed yoghurt, butter and milk from Dairy Home  
located near Khao Yai national park.

Our eggs and poultry are provided by Khlong Pai Chicken farm,  
where chickens roam freely, away of hormones and anitbotics  
on the edge of Khao Yai National park.

Breads and croissants are baked locally by Loic Morin at La Boulangerie.  
You can read a bit about him and his companions on the previous page.

Our neighbour Locco's Pizza supplies us with their freshly made pasta.

We work together with Morgan from Happy Hydro (Seed to Feed)  
who supply us with their salads, greens and micro's.

The almond feta we use as a vegan substitute to traditional feta  
comes from Deli Devi, located just outside Sri Thanu.

## SIDES

B30 per item  
fresh tomato, cream cheese, hollandaise

B40 per item  
bacon, hummus, grilled tomato, granola, feta, side salad

B60 per item  
citrus cured salmon, avocado, free range eggs, sausages, ham, toast

SCAN FOR  
FOOD PHOTO'S



# ALL DAY BREAKFAST

<b>Homemade granola</b> <i>probiotic yoghurt, tropical fruits; for vegan coconut yoghurt add 30 baht (VE)</i>	B130
<b>Chia pudding (VE)</b> <i>coconut milk, mango coulis, tropical fruits, toasted coco-flakes</i>	B160
<b>Pancakes</b> <i>white chocolate yoghurt, fresh berries, jackfruit, salted almonds &amp; coconut nectar</i>	B180
<b>Açaí smoothie bowl (VE)</b> <i>açaí &amp; banana smoothie bowl, fresh fruits, almonds &amp; shaved coconut</i>	B200
<b>Eggs your way</b> <i>poached, fried or scrambled on toast; add sides as you wish</i>	B120
<b>Egg benedict / royale</b> <i>poached eggs, toast, homemade hollandaise with</i> <ul style="list-style-type: none"><li>- butcher ham</li><li>- citrus cured salmon</li></ul>	B180 B220
<b>Breakfast burger</b> <i>fried eggs, bacon, tomato &amp; lettuce burger with homemade BBQ sauce</i>	B160
<b>Hangover cure</b> <i>Eggs your way, bacon, beans, grilled tomato, Cumberland sausages &amp; toast</i>	B220
<b>Avocado toast</b> <i>truffled avocado, feta cheese, grilled tomato, poached egg &amp; dukkah</i>	B200
<b>Mushies &amp; green (VE)</b> <i>sauteed mushrooms &amp; kale, beetroot hummus, almond feta, zaatar &amp; toast</i>	B180
<b>Potato hash (GF)</b> <i>oven baked hash brown, fried eggs, chorizo, tomato &amp; herb dressing</i>	B180
<b>Tofu scrambled (VE)</b> <i>homemade harissa, green avocado salad, spiced pumpkin seeds &amp; toast</i>	B180
<b>Shakshuka</b> <i>poached eggs in spiced tomato sauce, green olive tapenade, dukkah &amp; toast</i>	B200

# ALL DAY LUNCH

<b>The Lox</b> <i>toast, cream cheese, citrus cured salmon, avocado &amp; capers</i>	B220
<b>Reuben</b> <i>pastrami sandwich with Gruyère cheese, sauerkraut, pickles and 1000 island dressing</i>	B220
<b>Parisian</b> <i>baguette, Chiang Rai Blanco cheese, ham &amp; pickles</i>	B180
<b>Ancient grain salad (VE)</b> <i>charred broccoli, mixed grains, almonds, almond feta and sumac dressing</i>	B240
<b>Grilled haloumi salad</b> <i>Israeli cous cous, spiced eggplant, pomegranate, cherry tomatoes, pistachios</i>	B240
<b>Chicken salad</b> <i>mixed leaves, feta, onion, tomato, toasted almonds &amp; pesto dressing</i>	B200
<b>Seared duck breast salad (GF)</b> <i>pomelo, chilli, coriander, peanuts, farang style Thai dressing</i>	B240
<b>Buttermilk fried chicken burger</b> <i>cabbage slaw, jalapeño, ranch dressing</i>	B200
<b>Beef burger</b> <i>180g patty from Samui butcher, Gruyère cheese, Sriracha mayo, homemade pickles, onion jam</i>	B240
<b>Prawn pasta</b> <i>homemade red pepper harissa, tomato raisin, herbs</i>	B240
<b>Roast eggplant pasta</b> <i>fresh tomato sauce, roasted eggplant, sourdough crumbs</i>	B220