

FOOD

ALL-DAY BREAKFAST

Dragonfruit Chia Pudding (VG) (SF) 55

Chia seeds pudding with house-made coconut milk, dragon fruit & banana shake, topped with our cinnamon & raisins granola, seasonal fruit, coconut flakes, mint leaves

Protein-Packed Overnight Quinoa & Oats (VG) (GF) (SF) 55

Quinoa, rolled oats & chia seeds soaked in banana & house-made almond milk, with grated apple & a hint of cinnamon

Seasonal Fruit Bowl with Matcha Yogurt (VG) (GF) (SF) 55

Seasonal fruit, gluten-free house-made quinoa & seed granola, served with our house-made matcha coconut yogurt

Plant Protein Powerhouse Brekkie (VG) (GF) (SF) (PALEO) 65

Turmeric & miso scrambled tofu, barbeque tempeh 'bacon', thyme-roasted mushrooms, sautéed spinach, sliced avocado and crispy pumpkin & sweet potato hash-browns

Banana Cinnamon French Toast (VG) (SF) 65

Double layer sourdough French toast, smooth & creamy peanut butter, sliced banana, cinnamon, house-made organic strawberry chia jam, served with organic coconut nectar

Matcha Superfood Banana Bread (DF) (GF) (SF) 30

Our delicious house-made banana bread is gluten-free, refined sugar free and paleo diet approved. Served with your choice of fresh house-made jam, peanut butter or organic coconut nectar

PANCAKES

Matcha Protein Pancakes (GF) (SF) 65

Fluffy matcha pancakes made with local probiotic banana & cassava flour, whey protein isolate, eggs white, layered with fresh strawberries, mixed berry compote, sprinkled with grated coconut & served with organic coconut nectar

Matcha Nutella Pancakes (VG) 65

Fluffy matcha pancakes stack layered with sliced banana, house-made vegan nutella, toasted coconut flakes & crunchy cacao nibs

SMOOTHIE BOWLS

Matcha Açai Superfood (VG) (SF) 80

Matcha, organic açai pulp, dragon fruit, banana, blended with fresh young coconut water, topped with dragon fruit, blueberries, chia seeds, coconut dust and our cinnamon granola

Matcha Earth (VG) (GF) (SF) 65

Matcha, kale, avocado, dates, moringa, aloe vera, banana, blended with fresh young coconut water, topped with seasonal island fruits, blueberries, coconut flakes, almonds and spirulina swirls

Passion Sunshine (VG) (SF) (seasonal) 65

Local passion fruit, mango, banana, blended with fresh young coconut water, topped with papaya, dried cranberries, coconut flakes, passion fruit and our cinnamon granola

Choco Peanut Butter (VG) (SF) 60

Raw cacao, peanut butter, banana, blended with house-made coconut milk, topped with banana, chia seeds, cacao nibs, cinnamon granola and peanut butter swirls

Extras (each) 8

+ Dried cranberries / granola /
bee pollen / chia seeds / flax seeds /
almonds / cashew nuts / cacao nibs

EGGS

Served with dark rye sourdough, Made's gluten-free banana flour and spinach, or mixed seeds sourdough

Power Frittata (GF) (SF) 60

Open-faced frittata with smoked bacon, sautéed spinach, mushrooms, onion and parmesan cheese, topped with watercress salad, served with grass-fed butter & green salsa

Folded Kale Omelette (GF) (SF) 60

Green folded omelette filled with sautéed leek & zucchini, feta cheese, served with grass-fed butter & our house-made green salsa

Bacon & Eggs (GF) (SF) 55

Try our very special scrambled! Or choose two classic sunny side up or poached eggs, served with crispy smoked bacon, with grass-fed butter & our house-made green salsa

WOKS

New on the menu! These woks are an Asian fusion cuisine creation from our very own chef

Fried Rice Prawns (DF) 65

Fried organic brown rice with egg, prawns, spring onions, peas, bean sprouts, red chilli, peanuts, lime, topped with fresh coriander

Chicken & Veggies (DF) 65

Sautéed chicken with broccoli, carrots, mushrooms, onion, cashews, bean sprouts, ginger, sesame seeds, honey & tamari sauce, served with rice

BUDDHA BOWLS

Mediterranean Salad (GF) (SF) 75

Kale & lettuce salad, cucumbers, black olives, grilled shallots, feta cheese, cherry tomatoes, sunflower seeds, cashews, grilled chicken, served with our house-made balsamic dressing

Macrobiotic Rainbow Bowl (VG) (GF) (SF) 70

Hummus, turmeric tempeh, sautéed greens, steamed purple sweet potato, red quinoa, pink beetroot & fennel sauerkraut, spirulina & wakame gomashio, tahini sauce

POKE BOWLS

Tuna Poke (DF) (SF) 70

Locally sourced sashimi-grade tuna, avocado, pineapple, edamame, nori seaweed & cucumber salad, black sesame seeds, served with organic brown rice & our house-made golden tahini-soy sauce

Bali Poke (DF) (SF) 70

Grilled local mahi-mahi fish, avocado, shredded red cabbage, grilled tamari tempeh, carrot & cucumber salad, scallions, served with organic brown rice & balinese sambal matah (spicy)

MAKE YOUR OWN AVO

Classic Avo Sourdough (VG) (SF) 55

Smashed avocado marinated in extra virgin olive oil, lemon & cumin, topped with black sesame seeds and lime

Add-ons

- 2x Egg any style (scrambled, poached or sunny side up) 10
- Turmeric & miso scrambled tofu 15
- Sautéed spinach with butter and parmesan 20
- Crispy smoked bacon (2 slices) 30
- Rosemary grilled chicken (100 grams) 35

(VG) : VEGAN (SF) : REFINED SUGAR FREE (DF) : DAIRY FREE (GF) : GLUTEN FREE

While we offer gluten free menu options, we are not a gluten free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

SOUPS

Served with dark rye sourdough, Made's gluten-free banana flour and spinach, or mixed seeds sourdough

Turmeric Pumpkin Lentil Soup (VG) (GF) (SF) 60

Topped with coconut oil sautéed oyster mushrooms & crispy sage leaves

Malaysian Laksa Curry Soup (VG) (GF) (SF) 65

Warming, spicy, flavourful soup made using house-made laksa paste with anti-inflammatory fresh turmeric root, lemongrass, ginger & creamy coconut. A soupy stew of rice noodles, fragrant herbs & crunchy vegetables, topped with tempeh, fried shallots & lime

BURGERS

Sourdough bun & served with purple sweet potatoes chips

Chicken Burger (DF) (SF) 75

Marinated and grilled chicken breast, tomato, sesame seeds, carrots, button mushroom, bacon, red cabbage, lettuce, mayonnaise

The Ultimate Vegan Burger (VG) (SF) 70

Pumpkin turmeric patty on a matcha bun with activated charcoal sunflower seed vegan mayo & melty vegan cheddar cheese

Sambal Tuna Burger (DF) (SF) 75

Grilled patty made with locally sourced sashimi-grade tuna and Balinese sambal matah, grilled pineapple, lettuce, avocado & Japanese mayo

DESSERTS

EVERYDAY IS CHEAT DAY!

Matcha Lemon Cheesecake (GF) 40

Our most popular cake and it's gluten-free!

Matcha Napoleon Cake 40

Twelve layers of flaky puff pastry and a smooth, rich and luscious matcha pastry cream in between the layers

Matcha Soft Serve Ice Cream (GF) 35

The one & only matcha soft serve ice cream! Made with our premium ceremonial matcha from Uji in Japan and relatively low in sugar

Matcha Panna Cotta (GF) 30

Choose your favorite topping, our house-made chocolate nutella (not GF) or strawberry jam

Matcha Protein Bliss Ball (VG) (GF) 20

Everything your body & mind need in a ball shape: matcha, dates, peanut butter, coconut flakes, coconut oil, cranberries, chia seeds

Matcha Vegan Cookie (VG) 20

If you like soft cookies these bombs are the best!

Vegan Peanut Butter Blondie (VG) 30

Our peanut butter blondies are plant-based and made with coconut oil and coconut palm sugar. You can feel great about indulging in them

Vegan Chocolate Brownie (VG) (GF) (SF) 30

Plant-based brownies made with coconut oil and rich Indonesian cacao and gluten-free

DRINKS

MATCHA CLASSICS

Our matcha is from Uji, Kyoto region in Japan
We use Master Ceremonial grade for tea and Premium Ceremonial grade for our lattes
Coconut and cow milks are free of charge with any drink

Matcha Master Ceremonial Tea	35
Matcha Latte Small (hot / iced)	30
Matcha Latte Large	40
Matcha Bulletproof	35
Matcha Vanilla Latte (hot / iced)	35
Matcha White Choco Latte (hot / iced)	35
Matcha Espresso Latte (hot / iced)	40

SPECIALTY LATTES

Colorful and healthy, we don't add any sugar to our lattes

Matcha	30
<i>Matcha's nutritional and health benefits include weight loss, anti-oxidation, cell damage prevention, and detoxification. The caffeine in Matcha makes you feel more focused, but without that jittery feeling when you consume a lot of caffeine from coffee.</i>	
Beetroot	30
<i>Beetroot is packed with essential nutrients and it's a great source of fiber, folate (vitamin B9), manganese, potassium, iron, and vitamin C.</i>	
Blue Spirulina	30
<i>Blue Spirulina a reliable source of protein for vegans and vegetarians, and contains vitamins, minerals, carotenoids and antioxidants. It can bind with heavy metals in the body and help remove them.</i>	
Taro Root	30
<i>Taro is a great source of various nutrients that many people don't get enough of, including fiber, potassium, magnesium and vitamins C and E.</i>	
Activated Coconut Charcoal	30
<i>This fine black powder was once considered the universal antidote and nowadays it continues to be promoted as a potent natural treatment, even for hangovers!</i>	
Chai	30
<i>Chai tea is a fragrant, spicy tea that may help boost heart health, reduce blood sugar levels, aid digestion and help with weight loss.</i>	
Java Gold Turmeric	30
<i>Turmeric is a potent anti-inflammatory and antioxidant and may also help improve symptoms of depression and arthritis.</i>	

MIX ICE LATTES

Matcha & Beetroot	35
Matcha & Blue Spirulina	35
Matcha & Taro Root	35

MIX HOT LATTES

Matcha & Chai	35
Matcha & Java Gold Turmeric	35

COFFEE

A blend of Flores, Sumatran Gayo and Toraja Low acid flavor, medium body and dark chocolate on the finish

Espresso	20
Macchiato, Piccolo Latte	25
Long Black	25
Latte, Flat White, Cappuccino (hot / iced)	30
Latte Large	40
Bulletproof Coffee	35
Vanilla Latte (hot / iced)	40
Caramel Latte (hot / iced)	40
Dark Mocha (hot / iced)	40

BOBA ICED LATTES

The boba pearls are small balls of tapioca, made from cassava starch. In a drink, they're chewy, with a neutral flavor that works with tea and coffee

Matcha Boba Milk Tea	35
Taro Boba Milk Tea	35
Chai Boba Milk Tea	35
Coffee Boba Latte	35

MATCHA REFRESHING

Matchalicious recipes for those hot Bali days

Matcha Mint Ice Tea	35
Matcha Ice Tea Lemonade	35
Matcha Watermelon Cooler	35
Matcha Caramel Ice Latte	40
Matcha Raspberry Ice Latte (Fabbri® syrup)	40

EXTRAS

We make our milks daily and we do not add any sugar
Coconut and cow milks are free of charge with any drink

+ House-made coconut milk	FREE
+ Fresh cow milk	FREE
+ Almond milk	10
+ Soy milk	10
+ Oat milk	10
+ Coffee shot	10
+ Vanilla syrup	10
+ Caramel syrup	10
+ Boba tapioca pearls	10
+ House-made peanut butter	15
+ Whipped cream	15
+ Double rich chocolate sauce	15
+ PranaOn® vegan protein	20
+ Whey isolate protein	20
+ Matcha premium grade	20
+ Matcha master grade	35

PLANT-BASED PROTEIN SHAKES

We only use PranaOn® organic, vegan, gluten-free and raw protein powder

Matcha Vanilla Shake (VG) (GF) (SF)	50
<i>Matcha, vegan protein, vanilla, coconut milk, ice</i>	
AI Green Love (VG) (GF) (SF)	55
<i>Kale, spinach, vegan protein, coconut milk, ice</i>	
Coffee Booster (VG) (GF) (SF)	55
<i>Espresso, banana, peanut butter, vegan protein, coconut milk, ice</i>	

SMOOTHIES

Get those fibers! Our smoothies are all sugar free and made with love

Matcha Tropical (VG) (GF) (SF)	45
<i>Matcha, mango, pineapple, dragon fruit, coconut milk</i>	
Matcha Pink (VG) (GF) (SF)	45
<i>Matcha, strawberries, coconut yogurt, banana, coconut milk</i>	
Berry Queen (VG) (GF) (SF)	45
<i>Strawberries, raspberries, blackberries, blueberries, banana, honey, coconut milk</i>	
Green Velvet (VG) (GF) (SF)	45
<i>Spirulina, spinach, cucumber, kale, banana, dates, coconut milk</i>	
Kiss Me Better (VG) (GF) (SF)	45
<i>Raw cacao, banana, peanut butter, coconut milk</i>	
Charity Forest Smoothie® (VG) (GF) (SF)	45
<i>Matcha, spinach, banana, pineapple, coconut milk</i> <i>For every drink sold we plant a tree to protect the rainforests in Indonesia</i>	

JUICES

Real juices, freshly squeezed, no added sugar
Most of our fruit and veggies are locally sourced and free of pesticides and chemicals

Glow Up (VG) (GF) (SF)	35
<i>Watermelon, strawberries, lime, aloe vera, mint</i>	
Liver Cleanser (VG) (GF) (SF)	35
<i>Beetroot, apple, lemon, ginger, carrot</i>	
Immune Booster (VG) (GF) (SF)	35
<i>Lime, pineapple, apple, ginger, turmeric, bee pollen</i>	
Green Detox (VG) (GF) (SF)	35
<i>Celery, kale, cucumber, apple, lime, spirulina</i>	
Orange Cool (VG) (GF) (SF)	35
<i>Orange, pineapple, carrot, ginger</i>	

HEALTHY SHOTS

Organic Wheatgrass	25
Lemon, Cayenne Pepper & ACV	20
Turmeric, Ginger & Tamarind Jamu	20

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All prices are in thousands Rupiah and are subject to 10% government tax & 5% service charge
Feel free to leave an extra tip if you think our staff did a good job