



FOOD MENU



At El wood fired deli & bar our values are simple, we cook with fire incorporating the essence of the Archipelago and we produce everything in house. We have designed a deli style concept menu with every dish being kissed by the fire in one- way or another. Our pickles, ferments and condiments are all made in house. All our dishes are prepared fresh daily on site from our overnight pit roasted lamb shoulder to our kenari and cashew nut granola, with only the exception of daily dropped fresh bread from our good friends at Baro Bakery.

All our drink selections are selected and crafted in-house with love and care, from native plants sodas, jamus, to our very own tinctures which are shaken and stirred on our cocktail range including our bottled cocktail selections.

Wave riding is our passion, getting together sharing stories with food and drinks with good companion is the reason why we build our surf centre.



FROM 8AM

CREATE YOUR OWN BREAKFAST BURITTO



FLAT BREAD + CHOOSE YOUR PROTEIN **55**
Chicken / Beef / Pork / Tuna
+ Baby Roman, Tzazitki, Sumac Onion, Green Tahini

BREAKFAST SPECIALS

BRIOCHE FRENCH TOAST (ve) **80**
Caramelised Banana, Sour Cream, Grated Cocoa Bean

TROPICAL FRUITS (v) **55**
Roasted Orange & Wild Honey, Natural Yogurt, House Granola

EGG YOUR WAY + TOAST **35**
Omelette / Sunny Side up / Scramble

SPIRULINA SMOOTHIE BOWL (v) (ve) **55**
Banana, Mango, Papaya, Kale, Coconut, Granola

+ COFFEE / JUICE **15**

(v) vegetarian (ve) vegan (gfo) gluten free option available (gf) gluten free

Prices are in thousands rupiah and are all subject to 10% government tax and 5% service charges



| | |
|--|-----------|
| SMASHED AVOCADO ON TOAST (v) Soft Boiled Egg, Roasted Walnut Parmesan | 70 |
| BACON & EGG FLATBREAD Smoked Tomatoes, Chimichurri, Parmesan | 85 |
| SKILLET BAKED EGGS (gfo) Jono's Chorizo, Wood Fired Matbucha, Labneh, Toasted Sourdough | 80 |
| EI BENEDICT (gfo) Poached Eggs, Pulled Pork, Apple Salad, Brown Butter, Miso Hollandaise, Toasted Brioche | 80 |
| BIG BREAKFAST Choice of Eggs, Bacon, Sautéed Spinach, Sautéed Champignon, Arugula, Charred Tomato Cherry and Sourdough | 80 |
| ACAI SMOOTHIE BOWL (v) (ve) Local Organic Acai, Mango, Banana, Coconut, Granola | 80 |

SIDES

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|-------------------------|-----------|
| BACON | 25 |
| SAUTÉED SPINACH | 17 |
| SAUTÉED MUSHROOM | 17 |

FROM 12PM

CREATE YOUR OWN



SANDWICH

| | |
|--|-----------|
| BREAD Focaccia / Ciabatta / Baguette | 70 |
| PROTEIN Chicken / Beef / Pork / Lamb / Tuna | |
| CONDIMENTS Aioli /Chimichurri / Chipotle mayo | |
| + JUICE Selection of Fresh Juice | 15 |

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|--|------------|
| FIRE GRILLED BLACK ANGUS SKIRT | 125 |
| STEAK CIABATTA (gfo) 100gr Fire Grilled Black Angus Skirt, Cooked to Order Iceberg, Onion Rings, Mojo Sauce, Aged Cheddar, Slow Roasted Garlic Aioli | |
| SMOKE ROASTED CHICKEN FOCACCIA (gfo) | 95 |
| Earth Island Spiced Rubbed and Hung Roasted Chicken, Romaine Lettuce, Chunky Avocado, Wood Fired Salsa Roja, Ranch Sauce, Queso Fresco | |
| PORK SHOULDER CIABATTA (gfo) | 100 |
| Pork Shoulder Hung Over the Fire Then Braised Low and Slow in Spiced Broth, Wood Fired Jalapeno - Apple Salsa, Manchego Cheese, Southwest Sauce, Pork Broth Birria | |
| BBQ BEEF SHORT RIB SUB (gfo) | 140 |
| Boneless Angus Beef Short Rib Slow Cooked and Finished Over the Fire, BBQ Onion Relish, Charred Herbs Cream Cheese | |
| BARBACOA LAMB FOCACCIA (gfo) | 110 |
| A Three - Day Process Involving Brining, Marinating Whole Lamb Shoulders Then Wrapped in Banana Leaf Pit Roasted Overnight in Wood Fire Oven, Charred Pickled Red Cabbage, Smoked Harissa, Tzatziki, Goats Feta | |
| BBQ YELLOW FIN TUNA LOIN BAGUETTE | 95 |
| Charred Pickled Leek & Cress Salad, Chermoula Dressing, Herb Aioli Coconut | |
| SMASHED CHEESE BURGER (gfo) | 90 |
| Home-made Beef Patty, Cheddar Cheese, Charred Onion Relish | |
| FLAT BREAD TACOS | 90 |
| Tuna / Pork / Chicken Home-made Beef Patty, Cheddar Cheese, Charred Onion Relish | |

WOOD FIRED SKILLET PASTA

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|--|------------|
| GNOCCHI ALFREDO GRATIN | 140 |
| Cajun Prawns, Trout Roe & Herbs | |
| GNOCCHI AMATRICIANA | 80 |
| Home-made gnocchi with house Pomodoro sauce with bacon | |
| RISOTTO | 120 |
| Clams, Chargrilled Calamari, Pangrattato | |
| EARTH ISLAND PIT ROASTED LAMB LASAGNA | 110 |
| Manchego Bechamel, Smoked Chilli, Tomato Ragu & Parmesan | |

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SALAD & SIDE

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|---|-----------|
| CAESAR SALAD (v) | 50 |
| Baby Roman Lettuce, Half-boiled Egg, Caesar Dressing, Pangrattato, Tomato Cherry and Parmesan | |
| CHOPPED BROCCOLI SALAD (ve) (gf) | 40 |
| Cress, Lemon, Smoked Almonds | |
| TUNA CHEVICE SALAD (v) (gf) | 80 |
| Tuna, Avocado, Mango, Red Onion, Cilantro, Lemon Juice and Fried Tortilla | |
| TUNA POKE BOWL (v) (gf) | 90 |
| Tuna, Rucola, Watercress, Salad Burnet, Gochujang, Sesame Seed, Rice | |
| HAND CUT FRIES | 40 |
| Chicken Salt, Aioli | |
| BBQ CORN (v) (gf) | 35 |
| Chipotle Mayo, Grated Parmesan | |
| PLANTAIN CHIPS (v) (gf) | 40 |
| Adobo Salt, Whipped Avocado | |

SWEETS

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|---|-----------|
| ROASTED WHITE CHOCOLATE | 60 |
| PANNA COTTA (ve) (gf) | |
| Baby Roman Lettuce, Half-boiled Egg, Caesar Dressing, Pangrattato, Tomato Cherry and Parmesan | |
| BAKED COOKIES SKILLET | 65 |
| Home-made Cookie Dough with Vanilla Gelato | |
| WOOD-FIRED CREPE BRULEE (v) | 55 |
| Roasted Strawberry, Coconut Cream, Kaffir Lime Syrup | |
| SCOOP ICE CREAM | |
| 1 SCOOP | 15 |
| 2 SCOOP | 25 |

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DRINK MENU



HEALTHY BOOST

| | |
|---------------------------------------|-----------|
| EI 1 | 45 |
| Beetroot, Carrot, Ginger, Apple | |
| EI 2 | 45 |
| Apple, Celery, Cucumber, Ginger | |
| EI 3 | 45 |
| Spinach, Banana, Strawberry, Soy Milk | |
| JAMU 0.1 | 45 |
| Turmeric, Tamarind, Galangal, Salt | |
| JAMU 0.2 | 45 |
| Galangal, Ginger, Rice Milk | |

FRESH JUICE

| | |
|-------------------|-----------|
| WATERMELON | 40 |
| APPLE | 40 |
| ORANGE | 40 |
| LEMON | 40 |
| LIME | 40 |

SODA & WATER

| | |
|---|-----------|
| COKE / DIET COKE / TONIC / SPRITE / SODA | 25 |
| HOUSE STILL WATER 1L | 25 |
| HOUSE SPARKLING WATER 1L | 30 |
| INFUSED WATER 1L | 35 |
| WHOLE COCONUT | 35 |

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COFFEE

BLACK

RISTRETTO / ESPRESSO

30

LONG BLACK

35

WHITE

MACCHIATO / PICCOLO

35

CAFE LATTE / FLAT WHITE / MOCHA

40

*ADD MILK ALTERNATIVES

Soy / Oat / Coconut

10

*EXTRA SHOT / DECAF

15

SIGNATURE ICED COFFEE

COFFEE MALAKA

Espresso, Fresh Milk, Palm Sugar

45

ISLAND COFFEE

Espresso, Coconut Milk, Salted Caramel, Chocolate

45

COFFEE AFTER BREAKFAST

Espresso, Oat Milk, Vanilla

45

ORGANIC LOOSE LEAF TEA

POST SURF TEA

Ginger, Pandanus Leaf, Sappan Lignum

35

TEA

Black Tea / Green Peppermint / Chamomile

35

SIGNATURE ICED TEA

PANDAN HARUM

Black Tea Infused Pandan, Lychee

40

SPICE SYMPHONY

Black Tea Infused Cloves, Star Anise, Cardamom

40

SEKAR

Jasmine tea infused Lemongrass and Ginger

40

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COCKTAIL

ISLAND EXPLORATION

| | |
|--|------------|
| RHYTHM OF THE EARTH | 100 |
| Rum Infused Salak Pondoh, Cinnamon, Tamarind, Albumin | |
| DEEP WATER | 100 |
| Vodka, Apple Juice, Kemangi Leaf, Lemon | |
| ARCHIPELAGO EAST | 100 |
| Gin Infused Kemangi and Ginger Torch, Beetroot, Vanilla, Lemon | |
| ISLAND PUNCH | 100 |
| Rum Coconut Infused Ginger, Pineapple, Honeydew, Lemon | |
| PARADISE MULE | 100 |
| Vodka Infused Kaffir Leaf, Homemade Ginger Beer | |

BOTTLED COCKTAIL 250ML

| | |
|--|------------|
| THE ULUS | 120 |
| Bourbon, Apple, Ginger, Lemon, CO2 | |
| GIN RIDER | 120 |
| Strawberry Basil Infused Gin, Lemon, Rose Water, CO2 | |

CLASSICS

| | |
|-------------------------------------|------------|
| NEGRONI | 120 |
| Gin, Campari, Sweet Vermouth | |
| WHISKEY SOUR | 110 |
| Whiskey, Lemon, Sugar, Albumen | |
| LIMO SPRITZ | 130 |
| Limo, Prosecco, Soda | |
| ESPRESSO MARTINI | 110 |
| Vodka, Espresso, Coffee Liqueur | |
| MARGARITA | 110 |
| Tequila, Orange Liqueur, Lime, Salt | |

For any other classics, come and see our swell crew straight away.

BEER

| | |
|-----------------------|-----------|
| BINTANG | |
| PILSNER | 45 |
| CRYSTAL | 35 |
| ISLAND BREWING | |
| PALE ALE | 75 |
| CRYSTAL | 65 |

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WINE

| WHITE | G | B |
|--------------------------------------|-----------|------------|
| HOUSE | 95 | 450 |
| PINOT GRIGIO IND | | |
| DE BORTOLI SACRED HILL | | 600 |
| CHARDONNAY AUS | | |
| WOVEN STONE | | 750 |
| SAUVIGNON BLANC NZ | | |
| NOT WHITE | | |
| HOUSE | 95 | 450 |
| ROSE IND | | |
| HOUSE | 95 | 450 |
| SHIRAZ IND | | |
| ZONIN MONTEPULCIANO D'ABRUZZO | | 725 |
| RED BLEND | | |
| KAIKEN | | 600 |
| MALBEC CHILE | | |
| ZONIN PROSECCO BRUT NV | | 575 |

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EARTH ISLAND SURF CENTRE
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