

# menu



## Opening hours

**07.30 - 22:00**

**last orders 21:30**

 : **+62 812 3791 8530**

 : **@cafe-vespa-ubud**

 : **cafevespabali.com**

 : **greatcoffee123**

**NOTICE** : Please inform staff of any food allergies before ordering.

Strictly no consumption of food or drinks in Cafe Vespa purchased from other establishments.

Please read the last page of this menu for our

**Bring Your Own** wine policy.

**Address:** Banjar Penestanan Kaja, Sayan, Ubud, Gianyar, Bali, 80571

# ALL-DAY BREAKFAST

*We use free-range organic eggs for breakfast.*

*Gluten free bread, add 15K.*

*Please note that the bread size is smaller for gluten free.*

## VESPA'S BIG BREKKIE

92K

Fried **organic** eggs, bacon, mushroom, avocado, baked tomato & side butter. Served with Sourdough bread.



## SPINACH & MUSHROOMS

*vegetarian*

82K

Scrambled **organic** eggs, sautéed spinach, mushroom, avocado, feta cheese & homemade mayonnaise, on Sourdough bread.



## SMASHED AVOCADO

*vegetarian*

80K

Smashed avocado, rucola, roasted bell pepper & almonds on Sourdough bread with herbed Feta on side.



## POACHED EGGS & PESTO

*vegetarian*

82K

Poached **organic** eggs, sautéed mushrooms, spinach, rucola, Kalamata olives, pesto sauce & parmesan on Sourdough bread.



## OMELETTE

*vegetarian*

78K

**Organic** eggs omelette served with a small salad and toasted Sourdough bread.

**Choose any 2 fillings:** tomatoes, mushrooms, spinach, roasted bell pepper, chorizo or cheddar cheese  
**Mozzarella or Feta add 10K**



# ALL-DAY BREAKFAST

*We use free-range organic eggs for breakfast.*

## **BREAKFAST CROISSANT** 70K *vegetarian*

Scrambled **organic** eggs, mayonnaise, avocado and tomatoes.



## **PLAIN CROISSANT** 36K *vegetarian*

Served with butter and homemade jam.

## **OAT PANCAKE** 68K *vegetarian*

Fluffy two-layered oat pancakes with bananas, blueberries, homemade strawberry sauce and granola. Served with honey on the side.



**Ice cream scoop add 10K**

## **CHIA BIRCHER MUESLI** 70K *vegan*

Oats soaked overnight, fresh & dried fruits, nuts, berries & chia seeds pudding.



## **FRUIT SALAD** 62K *vegan*

Generously cut seasonal fruits, bringing out their authentic taste.



## **EXTRAS:**

**ORGANIC EGG** 13K

**BACON (3 RASHES)** 33K

**AVOCADO (SLICED / MASHED)** 19K

**SPINACH** 17K

**FETA CHEESE** 20K

**YOGURT** 15K

**GRANOLA** 15K

# GOURMET SANDWICHES ON TOASTED SOURDOUGH

*Please inform staff if you don't want toasted.  
Gluten free bread, add 15K.*

*Please note that the bread size  
is smaller for gluten free.*

## FULL / HALF

### CHEESE & SALAD

88K 63K

Cheddar cheese, cucumber, carrot, tomato, iceberg lettuce, black peppercorns and extra virgin olive oil.



### HONEY HAM & SALAD

98K 70K

Smoked honey ham, tomato, cucumber, carrot, wild rucola, red onion, iceberg lettuce, mayonnaise, Dijon mustard, honey and extra virgin olive oil.



### TUNA & SALAD

90K 63K

Tuna, red onion, celery, iceberg lettuce, cucumber, tomato, wild rucola, pickled onion, ginger, black peppercorn, lemon, mayonnaise and extra virgin olive oil.



### CHICKEN & PESTO

95K 69K

Chicken, pesto, Cheddar cheese, English spinach, sundried tomato and extra virgin olive oil.



### BACON, EGG & AVOCADO

82K 62K

Streaky bacon, **organic eggs**, avocado, iceberg lettuce, tomato and extra virgin olive oil.



# REFRESHING DRINKS



Non alcoholic  
Kombucha by



Size: 250ML

50K

Vespas 3 flavours of Bali Bucha uses only locally sourced ingredients including 100% whole-leaf organic black tea.

Bali Bucha is a robust and richly flavored kombucha beverage and is best-served ice cold or over ice. Bali Bucha may be enjoyed at any time of the day including first thing in the morning to fill your gut with healthy nutrition to start the day.

It is also a great afternoon refreshment to bring some low carb high energy nutrition to your body.

## Favorite Beers



ABV: 4.1% | 330ML

47K

The best companion to those magical moments. This refreshing craft Pilsner is made with only high quality ingredients. Too easy to enjoy.



ABV:4.5% | 330ML

57K

This award-winning Summer Pale Ale took home the bronze at the 2023 Asia Beer Championship. The perfect hoppy beer with a bit more body and bitterness, it promises to keep conversations flowing and never let the sun go down on your thirst.

# SALADS

## GARDEN SALAD

95K

Grilled **chicken or falafel**, wild rucola, iceberg lettuce, tomato, cucumber, avocado, red cabbage, carrot, Kalamata olives, apple, pickled onion, red quinoa & various seeds with a orange tahini dressing.



## CHICKEN CAJUN SALAD

95K

A vibrant and flavourful mix of greens with home made guacamole, salsa verde and marinated chicken.

**Nacho chips on the side add 24K.**

**Mildly spicy**



## GREEK SALAD

84K

*vegetarian*

Cucumber, tomato, shallots, olives, bell peppers, lettuce, Feta cheese with olive oil lime dressing. Served with toasted Sourdough bread.



## LONG BEAN SALAD

79K

*vegetarian*

Green Beans, Yellow Capsicum, Cherry Tomato, Kalamata Olives, Red Onion, Feta Cheese with Baked Almond on top with a balsamic & olive oil dressing.



## WARM VEGGIE & QUINOA BOWL

90K

*vegan*

Red quinoa, sweet potatoes, pumpkin, bell peppers, carrots, zucchini, spinach and cashew nuts tossed in garlic herbs and extra virgin olive oil.



# DOSAS

**Gluten free Indian-style crepes made from fermented rice & mung beans.**

## **PUMPKIN DOSA** *gluten free & vegan*

**80K**

Pumpkin and spinach with hummus and coconut chutney.



## **MYSORE MASALA DOSA** *gluten free & vegan*

**80K**

Curry potatoes with dahl and coconut chutney.



## **BEEF KEEMA DOSA** *gluten free*

**105K**

Minced beef and potato keema with dahl and coconut chutney.



## **SPICED OMELETTE CURRY DOSA** *gluten free & vegetarian*

**80K**

A flavourful omelette immersed in a rich, aromatic Indian curry with shallots, bell pepper & tomato.

Served with Aloo Bharta (mashed potato) and coconut chutney. **Spicy**



## **CHICKEN, BACON & AVOCADO WRAP** *gluten free*

**87K**

Chicken breast, bacon, avocado, lettuce, tomato, onion jam tossed in a Caesar dressing.

Served with crispy baby potatoes or sweet potatoes.



## **FALAFEL WRAP** *vegetarian & gluten free*

**87K**

Falafel, lettuce, red cabbage, kalamata olives, onion jam & pickled cucumber tossed in yoghurt tahini dressing. Served with crispy baby potatoes or sweet potatoes.



# MAINS

## CHICKEN STEAK

98K

Butterfly chicken breast marinated in garlic & herbs with mushroom sauce. Served with sautéed vegetables.



## PAN FRIED MAHI MAHI

125K

Pan fried mahi-mahi, salad and sautéed vegetables served with gojuchang cream sauce. (Korean fermented chili paste).



## BUTTER CHICKEN CURRY

*gluten free*

105K

Grilled chicken tikka cooked in aromatic tomato based sauce with cream & butter. Served with white rice, side salad and coconut chutney. **Mild**



## THAI GREEN SEAFOOD CURRY

105K

Prawns, mahi-mahi, long beans, round eggplant, baby corn, mushrooms, chilli & lemon basil. Served with white rice. **Spicy**



## PUMPKIN & GINGER SOUP

*vegan*

68K

Roasted pumpkin purée, ginger juice with coconut cream, pumpkin seeds & coriander. Served with rice or Sourdough bread.



# MAINS

## BEEF SALSA OMURICE

93K

A Japanese home-style comfort dish. Wok-fried rice wrapped in a fluffy omelette, topped with our homemade beef bolognese sauce. Hearty and satisfying !

**Contains eggplant**



## CRISPY CHICKEN BURGER

105K

Deep fried chicken breast, tomato, cheddar, rucola, onion jam, lettuce & red cabbage slaw with mustard mayo. Served with crispy baby potatoes or sweet potatoes.



## BEEF BURGER

115K

Premium minced beef, tomato, bacon, cheddar, rucola, onion jam, lettuce & red cabbage slaw with mustard mayo. Served with crispy baby potatoes or sweet potatoes.



## CRISPY CHICKEN SUSHI ROLL

82K

Crispy fried chicken, mild chili mayonnaise, romaine lettuce, red cabbage, carrot & cucumber topped with avocado.



# PASTA & SIDE DISHES

*Gluten free pasta is available, add 19K*

## MUSHROOM PASTA 80K

Mushrooms, garlic, lots of parsley and truffle oil. Served with garlic bread & Parmesan cheese.

**Add chicken 40K**



## VESPA PASTA 93K

Mushrooms & bacon in a homemade pesto sauce. Served with garlic bread & Parmesan cheese.



## CHICKEN ALFREDO 95K

Pasta penne cooked in a rich creamy sauce topped with grilled rosemary chicken. Served with garlic bread.



## BAKED PENNE 95K

Home made beef bolognese & béchamel sauce topped with mozzarella cheese



# SIDE DISHES

## SIDE SALAD 37K

Lettuce, rucola, cucumber, carrot, red cabbage, and cherry tomatoes served with a dressing of extra virgin olive oil and balsamic vinegar.

**vegan**



**CRISPY BABY POTATOES 38K**

**SWEET POTATO FRIES 38K**

**HUMMUS DIP 42K**

**HOMEMADE FRENCH FRIES 38K**

**VEGETABLE STICKS 32K**

**GARLIC BREAD 23K**

**PITTA BREAD 26K**

The  
art  
of  
COFFEE

**Café Vespa prides itself in what we believe to be one of the best coffees in Bali. We describe it as a rich, velvety, full-bodied artisan style coffee prevalent in cafes from London to Australia.**

**Our 100% Arabica blend of Indonesian Toraja, Aceh Gayo and Bali Kintamani is dark roasted to our specifications and delivered freshly roasted each week. For additional freshness each cup is freshly ground and served with the best quality milk**



**@ Cafe Vespa: Ground 100gram pods. Ground 250gram bags. 1 kilo of roasted beans.  
Suitable for espresso machines, French press, Mocha pots etc**

# PIZZAS (from 12pm)

*Slow-fermented artisan pizza dough made thin and crispy.*

*Gluten free pizza base only available for large, add 20K*

	SMALL / LARGE	
<b>MARGHERITA</b> <i>vegetarian</i>	57K	87K
Tomato sauce, basil, oregano, mozzarella & Parmesan.		
<b>GRILLED VEGGIE</b> <i>vegetarian</i>	69K	99K
Tomato sauce, eggplant, zucchini, bell pepper, button mushrooms, cherry tomato, onion jam, Kalamata olives, feta & mozzarella.		
<b>MUSHROOM</b> <i>vegetarian</i>	68K	98K
Tomato sauce, three mushroom (button, enoki, & shimeji), sage, oregano & mozzarella.		
<b>CREAMY MUSHROOM</b> <i>vegetarian</i>	68K	98K
Sauteed mushrooms with Bechamel sauce, topped with egg and truffle oil.		
<b>RUSTIC CHEESE</b> <i>vegetarian</i>	68K	98K
Parmesan, mozzarella, feta, cheddar, cream & parsley. Served with Honey.		
<b>MEDITERRANEAN</b>	69K	103K
Tomato sauce, chicken, roasted peppers, red onion, Kalamata olives, walnuts, oregano & feta.		



# PIZZAS (from 12pm)

*Slow-fermented artisan pizza dough made thin and crispy.*

*Gluten free pizza base only available for large, add 20K*

	SMALL / LARGE	
<b>SALAMI MILANO</b>	<b>80K</b>	<b>110K</b>

Tomato sauce, salami, oregano, Parmesan & mozzarella.



<b>MEAT LOVERS</b>	<b>85K</b>	<b>115K</b>
--------------------	------------	-------------

Tomato sauce, chorizo, beef minced, chicken, cherry tomato, wild rucola, Kalamata olives, onion jam & mozzarella.



## VEGAN PIZZAS

### SMALL / LARGE

<b>MARGHERITA</b>	<b>54K</b>	<b>81K</b>
-------------------	------------	------------

Tomato sauce, basil, oregano & vegan cheese

<b>MUSHROOM</b>	<b>68K</b>	<b>98K</b>
-----------------	------------	------------

Tomato sauce, three mushroom (button, enoki & shimeji), sage, oregano & vegan cheese.

<b>GRILLED VEGGIE</b>	<b>68K</b>	<b>98K</b>
-----------------------	------------	------------

Tomato sauce, eggplant, zucchini, bell pepper, button mushrooms, cherry tomato, onion jam, Kalamata olives & vegan cheese

## EXTRAS

<b>SIDE SALAD</b>	<b>37K</b>	<b>RUCCOLA</b>	<b>20K</b>
<b>BACON / CHORIZO</b>	<b>30K</b>	<b>MOZZARELLA</b>	<b>27K</b>
<b>SALAMI</b>	<b>25K</b>	<b>PARMESAN</b>	<b>27K</b>
<b>MUSHROOMS</b>	<b>25K</b>	<b>FETA</b>	<b>27K</b>
<b>OLIVES</b>	<b>20K</b>		

# IN-HOUSE DESSERTS

## TIRAMISU

55K

### The Italian classic.

The decadent and irresistible, light, creamy and rich aroma of coffee with a tantalising hint of liquor and explosion of chocolate.



## APPLE BERRY CRUMBLE

73K

A fantastic fruit dessert with apples and berries topped with a buttery crumble. Served with either custard or vanilla ice cream.

**Allow 15 mins to heat in the oven.**



## CHOCOLATE BROWNIES

50K

The irresistible chocolate baked dessert served with Cafe Vespas homemade vanilla ice cream.



## CRÈME BRÛLÉE

55K

### Traditional French classic.

Vanilla-infused crème with a delicate caramelised sugar crust for the ultimate indulgent dessert.



## GRANITAS MIXED BERRIES OR LIME & MINT

47K

The famous Sicilian speciality. A shaved ice fruit flavored dessert.

**See alcohol version in the last page of this menu.**

**vegan**



## OTHER DESSERTS & SWEETS

<b>CHOCOLATE CAKE</b> Cafe Vespa's famous chocolate cake.	<b>55K</b>	<b>CHOCOLATE ESPRESSO BALLS</b>	<b>42K</b>
<b>CARROT CAKE</b>	<b>50K</b>	<b>ORANGE COCONUT BALLS</b> <i>gluten free &amp; vegan</i>	<b>35K</b>
<b>TANGY LIME CUSTARD TART</b>	<b>35K</b>	<b>RAW CHOCOLATE MICE</b> <i>gluten free &amp; vegan</i>	<b>32K</b>
<b>JAPANESE CHEESE CAKE</b>	<b>55K</b>	<b>BISCUITS - CHOCO CHIPS / ALMOND</b>	<b>28K</b>

## VESPAS HOMEMADE ICE CREAMS



<b>VESPA VANILLA</b>	<b>55K</b>	<b>CLASSIC CHOCOLATE</b>	<b>55K</b>
<b>MAD MATCHA</b>	<b>55K</b>	<b>CHILI CHOC SHOCK</b>	<b>55K</b>
<b>PERFECT PASSION</b>	<b>55K</b>	<b>CHOCOLATE EXPLOSION</b> <i>vegan</i>	<b>72K</b>
<b>LUSCIOUS LIME</b>	<b>55K</b>		

Price unit is Rp. 1.000. 10% government tax & 5% service will be added to your final bill

# COFFEE & TEA

SAME PRICE  
HOT OR ICED

Cafe Vespas original blend of three Indonesian Arabica beans; Toraja (Sulawesi), Aceh Gayo (Sumatra) & Kintamani (Bali).

## COFFEES:

CAPPUCCINO	42K
FLAT WHITE	42K
AMERICANO	37K
ESPRESSO	36K
MACCHIATO	38K
BALI COFFEE	37K
CAFE LATTE	44K
CAFE AU LAIT	47K
LONG BLACK <i>(Double shot)</i>	47K
LONG MACCHIATO	42K
CAFE MOCHA	50K
AFFOGATO Espresso shot on a scoop of vanilla ice cream	50K
PICCOLO	42K
Change to Illy decaf	10K

## TEAS:

ENGLISH BREAKFAST	37K
JAPANESE SENCHA	37K
ICED FRUIT TEA	42K
EARL GREY	37K
PEPPERMINT TEA	37K
CHAI	43K

Quality black tea from India,  
spices and herbs with milk

## OTHERS:

MATCHA LATTE Japanese matcha green tea with milk.	42K
HOT CHOCOLATE	42K
Alternative milks (Oat milk or Coconut milk)	17K

Iced passion fruit tea



Iced strawberry fruit tea



# DRINKS

## SPECIALS:

**KOMBUCHA  
(BALI BUCHA)** 50K

Mixed berries, passion fruit or ginger lime.

**JAMU JAMU** 50K  
*(Hot or iced)*

Turmeric based health tonic with lots of fresh turmeric, orange & a dash of honey.

**ALKALINE &  
ENZYME** 55K

Ginger, turmeric, cucumber, pineapple, spinach & apple.

**APPLE CARROT &  
GINGER** 55K

**LIME, HONEY & GINGER** 42K  
*(Hot or iced)*

**HOT GINGER** 37K

## MILKSHAKES:

**BANANA MILKSHAKE** 52K

**VANILLA MILKSHAKE** 52K

**CHOCOLATE  
MILKSHAKE** 52K

**STRAWBERRY  
MILKSHAKE** 52K

## JUICES:

**PAPAYA & ORANGE** 45K

**PAPAYA** 38K

**ORANGE** 59K

**WATERMELON** 38K

**PINEAPPLE & MINT** 49K

**PINEAPPLE** 47K

**MANGO** *(Seasonal)* 51K

**YOUNG COCONUT** 39K

## SMOOTHIES:

**PINK PANTHER** 52K

Dragon fruit, strawberries, banana, yogurt, milk and honey.

**VERY BERRY** 52K  
*vegan*

Mixed berries, banana, apple, lime, oat milk and black chia seeds.

**POWERFUL GREEN** 52K  
*vegan*

English spinach, pineapple, banana, oat milk, dates and oats.

# BEVERAGES, BEER, WINE & SPIRIT

## BEVERAGES:

COKE CLASSIC 32K

COKE ZERO SUGAR 32K

AQUA REFLECTION -  
SPARKLING 42K

SODA WATER 32K

HOMEMADE  
GINGER ALE 38K

HOMEMADE  
LIME SQUASH 37K

## SPIRITS:

VODKA SHOT 48K

RUM SHOT 48K

## BEERS:

BINTANG SMALL 44K

BINTANG CRYSTAL 49K

ISLAND BREWING  
PILSNER 47K

ISLAND BREWING  
SUMMER PALE ALE 57K

## WINES:

PLAGA WINE by GLASS 83K  
*(Red or White)*

BARTON & GUESTIER 423K  
RÉSERVE MERLOT  
BOTTLE *(French Red)*

BARTON & GUESTIER 423K  
Vin blanc bottle  
*(French White)*

**Bring Your Own:** Guests may bring their own wine with a minimum food order of 200K per group

## COCKTAILS

GRANITA WITH A VODKA OR RUM SHOT  
ON THE SIDE

MIXED BERRIES OR LIME & MINT 89K



Cafe Vespas original  
"Granita & Vodka Cocktail"