

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

95K

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



SPINACH & MUSHROOMS

vegetarian

85K

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



SMASHED AVOCADO

vegetarian

83K

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



BÉARNAISE POACHED EGGS ON DOSA

vegetarian **NEW**

85K

Poached **organic** eggs, sautéed spinach, kale with garlic, avocado & Béarnaise sauce on dosa with sprinkled chives.



OMELETTE

vegetarian

82K

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 **73K** *vegetarian*

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

PLAIN CROISSANT **40K** *vegetarian*

Served with butter and homemade jam.

OAT PANCAKE **72K** *vegetarian*

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

Allow 15min to cook

Ice cream scoop add 10K

CHIA BIRCHER MUESLI **73K** *vegan*

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

FRUIT SALAD **65K** *vegan*

Generously cut seasonal fruits, bringing out their authentic taste.

EXTRAS:

ORGANIC EGG **13K**

BACON (3 RASHES) **33K**

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

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

92K 66K

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



HONEY HAM & SALAD

102K 73K

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



TUNA & SALAD

93K 66K

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



CHICKEN & PESTO

98K 72K

Chicken, pesto, cheddar cheese, english spinach, sundried tomato and extra virgin olive oil.



BACON, EGG & AVOCADO

85K 65K

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



REFRESHING DRINKS



Non alchholic
Kombucha by



Size: 250ML

52K

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

50K

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

60K

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

98K

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

98K

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

vegetarian

87K

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



LONG BEAN SALAD

vegetarian

82K

Green beans, yellow capsicum, cherry tomato, kalamata olives, red onion, feta cheese with baked almond on top with a balsamic & olive oil dressing.



THAI GREEN PAPAYA SALAD

gluten free

NEW

78K

Green papaya, carrot, peanut, coriander leaves and mint, with sweet and sour dressing

Contains peanuts

Mildly Spicy



WARM VEGGIE & QUINOA BOWL

vegan

93K

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



D O S A S

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

PUMPKIN DOSA *gluten free & vegan*

83K

Pumpkin and spinach with hummus and coconut chutney.

MYSORE MASALA DOSA *gluten free & vegan*

83K

Curry potatoes with dahl and coconut chutney.

BEEF KEEMA DOSA *gluten free*

108K

Minced beef and potato keema with dahl and coconut chutney.

SPICED OMELETTE CURRY DOSA *gluten free & vegetarian*

83K

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*

90K

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*

90K

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

102K

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



PAN FRIED MAHI MAHI

128K

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



BUTTER CHICKEN CURRY

gluten free

108K

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

108K

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



PUMPKIN & GINGER SOUP

vegan

72K

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



MAINS

SOTO BETAWI **NEW**

108K

A rich and comforting traditional Indonesian beef soup, featuring tender slices of beef simmered in an aromatic spice broth. Served with potatoes, tomatoes, and crispy fried shallots, and accompanied by white rice, lime, and Indonesian emping chips

Contains Dairy



BEEF SALSA OMURICE

96K

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

108K

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

118K

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

85K

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

CLASSIC POMODORO PASTA **85K** *vegetarian* **NEW**

A timeless Italian favourite! Tossed in classic sauce made from ripe tomatoes and finished with parmesan cheese. Served with garlic bread.



VESPA PASTA **96K**

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



CHICKEN ALFREDO **98K**

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



BAKED PENNE **98K**

Home made beef bolognaise & béchamel sauce topped with mozzarella cheese



SIDE DISHES

SIDE SALAD **40K**

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 **42K**

SWEET POTATO FRIES **42K**

HUMMUS DIP **45K**

HOMEMADE FRENCH FRIES **42K**

VEGETABLE STICKS **35K**

GARLIC BREAD **26K**

PITTA BREAD **26K**

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

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

MARGHERITA *vegetarian*

60K 90K

Tomato sauce, basil, oregano, mozzarella & Parmesan.

GRILLED VEGGIE *vegetarian*

72K 102K

Tomato sauce, eggplant, zucchini, bell pepper, button mushrooms, cherry tomato, onion jam, Kalamata olives, feta & mozzarella.

MUSHROOM *vegetarian*

72K 102K

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

RUSTIC CHEESE *vegetarian*

72K 102K

Parmesan, mozzarella, feta, cheddar, cream & parsley. Served with Honey.

MEDITERRANEAN

73K 106K

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

SALAMI MILANO

Tomato sauce, salami, oregano, Parmesan & mozzarella.

SMALL / LARGE

83K 113K



MEAT LOVERS

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

88K 118K



VEGAN PIZZAS

SMALL / LARGE

MARGHERITA

Tomato sauce, basil, oregano & vegan cheese

57K 84K

MUSHROOM

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

72K 102K

GRILLED VEGGIE

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

72K 102K

EXTRAS

SIDE SALAD

40K

RUCCOLA

20K

BACON / CHORIZO

30K

MOZZARELLA

27K

SALAMI

25K

PARMESAN

27K

MUSHROOMS

25K

FETA

27K

OLIVES

20K

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

IN-HOUSE DESSERTS

TIRAMISU

58K

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

76K

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

53K

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



CRÈME BRÛLÉE

58K

Traditional French classic.

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



GRANITAS MIXED BERRIES OR LIME & MINT

50K

vegan

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

See alcohol version in the last page of this menu.



OTHER DESSERTS & SWEETS

CHOCOLATE CAKE
Cafe Vespa's famous
chocolate cake.

58K

CARROT CAKE

53K

**TANGY LIME
CUSTARD TART**

38K

LEMON MOUSSE **NEW**
gluten free

45K

Available for take away
jar 10k

**CHOCOLATE
ESPRESSO BALLS**

45K

**ORANGE COCONUT
BALLS**
gluten free & vegan

38K

**RAW CHOCOLATE
MICE**
gluten free & vegan

35K

**BISCUITS - CHOCO
CHIPS / ALMOND**

32K

VESPAS HOMEMADE ICE CREAMS



VESPA VANILLA

58K

MAD MATCHA

58K

PERFECT PASSION

58K

LUSCIOUS LIME

58K

CLASSIC CHOCOLATE

58K

CHILI CHOC SHOCK

58K

**CHOCOLATE
EXPLOSION**

74K

vegan

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 (Double shot)	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 Quality black tea from India, spices and herbs with milk	43K

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)** 52K

Mixed berries, passion fruit or ginger lime.

JAMU JAMU 52K
(Hot or iced)

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

**ALKALINE &
ENZYME** 57K

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

**APPLE CARROT &
GINGER** 57K

LIME, HONEY & GINGER 44K
(Hot or iced)

HOT GINGER 37K

MILKSHAKES:

BANANA MILKSHAKE 54K

VANILLA MILKSHAKE 54K

**CHOCOLATE
MILKSHAKE** 54K

**STRAWBERRY
MILKSHAKE** 54K

JUICES:

PAPAYA & ORANGE 47K

PAPAYA 40K

ORANGE 59K

WATERMELON 40K

PINEAPPLE & MINT 49K

PINEAPPLE 47K

MANGO (Seasonal) 54K

YOUNG COCONUT 40K

SMOOTHIES:

PINK PANTHER 54K

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

VERY BERRY 54K
vegan

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

POWERFUL GREEN 54K
vegan

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

BEVERAGES, BEER, WINE & SPIRIT

BEVERAGES:

COKE CLASSIC 34K

COKE ZERO SUGAR 34K

AQUA REFLECTION -
SPARKLING 45K

SODA WATER 34K

HOMEMADE
GINGER ALE 42K

HOMEMADE
LIME SQUASH 42K

SPIRITS:

VODKA SHOT 50K

RUM SHOT 50K

BEERS:

BINTANG SMALL 47K

BINTANG CRYSTAL 49K

ISLAND BREWING
PILSNER 50K

ISLAND BREWING
SUMMER PALE ALE 60K

WINES:

PLAGA WINE by GLASS 87K
(Red or White)

BARTON & GUESTIER 427K
RÉSERVE MERLOT
BOTTLE *(French Red)*

BARTON & GUESTIER 427K
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 95K



Cafe Vespas original
"Granita & Vodka Cocktail"