

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 BYO 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 12K.

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

VESPA'S BIG BREKKIE

88K

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



SPINACH & MUSHROOMS

vegetarian

79K

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



SMASHED AVOCADO

vegetarian

77K

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



POACHED EGGS & PESTO

vegetarian

77K

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



OMELETTE

vegetarian

75K

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 67K *vegetarian*

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



PLAIN CROISSANT 33K *vegetarian*

Served with butter and homemade jam.

OAT PANCAKE 65K *vegetarian & gluten free*

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 65K *vegan*

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



FRUIT SALAD 58K *vegan*

Generously cut seasonal fruits, bringing out their authentic taste.



EXTRAS:

ORGANIC EGG	10K
BACON (3 RASHES)	30K
AVOCADO	16K
SMASHED AVOCADO	14K

SPINACH	14K
FETA CHEESE	17K
YOGURT	12K
GRANOLA	12K

GORMET SANDWICHES ON TOASTED SOURDOUGH

*Please inform staff if you dont want toasted.
Gluten free bread, add 12K.*

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

New

FULL / HALF

CHEESE & SALAD

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

85K 60K



HONEY HAM & SALAD

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

95K 67K



TUNA & SALAD

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

85K 60K



CHICKEN & PESTO

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

92K 63K



BACON, EGG & AVOCADO

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

75K 53K



REFRESHING DRINKS

Kombucha by



Size: 250ML

47K

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.



ABV: 4.1% | 330ML

44K

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

54K

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

90K

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 **New** SALAD

90K

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

Nacho chips on the side add 21K.

Mildly spicy



GREEK SALAD *vegetarian*

81K

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



KALE SALAD **New**

76K

Kale with our home made asian balsamic vinaigrette topped with parmesan cheese, orange, croutons and crispy bacon pieces.



LONG BEAN SALAD **New**

76K

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 *vegan*

85K

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*

77K

Pumpkin and spinach with hummus and coconut chutney.

mysore masala dosa *gluten free & vegan*

77K

Curry potatoes with dahl and coconut chutney.

BEEF KEEMA DOSA *gluten free*

98K

Minced beef and potato keema with dahl and coconut chutney.

SPICED OMELETTE CURRY DOSA *gluten free & vegetarian*

77K

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

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

CHICKEN, BACON & AVOCADO WRAP *gluten free*

81K

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*

81K

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

95K

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



PAN FRIED MAHI MAHI

118K

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



BUTTER CHICKEN CURRY

gluten free

98K

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

98K

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



PUMPKIN & GINGER SOUP

vegan

65K

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



MAINS

BEEF SALSA OMURICE

88K

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

Contain eggplant



CRISPY CHICKEN BURGER

98K

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

108K

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

77K

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



PASTA & SIDE DISHES

Gluten free pasta is available, add 16K

MUSHROOM PASTA 77K

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

Add chicken 35K



VESPA PASTA 88K

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



CHICKEN ALFREDO 92K

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



BAKED PENNE 92K

Home made beef bolognaisse & 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 35K

SWEET POTATO FRIES 35K

HUMMUS DIP 39K

HOMEMADE FRENCH FRIES 35K

VEGETABLE STICKS 28K

GARLIC BREAD 20K

PITTA BREAD 23K

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



Available for purchase in **Cafe Vespa**:

Ground 100gram pods. Ground 250gram bags.
1 kilo of roasted beans.

PIZZAS (from 12pm)

Slow-fermented artisan pizza dough made thin and crispy.

Gluten free pizza base only available for large, add 17K

SMALL / LARGE

MARGHERITA

vegetarian

54K 84K

Tomato sauce, basil, oregano, mozzarella & Parmesan.

GRILLED VEGGIE

vegetarian

66K 96K

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

MUSHROOM

vegetarian

65K 95K

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

CREAMY MUSHROOM

vegetarian

65K 95K

Sautéed mushrooms with Bechamel sauce, topped with egg and truffle oil.

RUSTIC CHEESE

vegetarian

65K 95K

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

MEDITERRANEAN

66K 96K

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 17K

SMALL / LARGE

SALAMI MILANO

75K 105K

Tomato sauce, salami, oregano, Parmesan & mozzarella.



MEAT LOVERS

78K 108K

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



VEGAN PIZZAS

SMALL / LARGE

MARGHERITA

51K 78K

Tomato sauce, basil, oregano & vegan cheese

AI FUNGI (MUSHROOM)

65K 95K

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

GRILLED VEGGIE

65K 95K

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

EXTRAS

SIDE SALAD	37K	RUCCOLA	17K
BACON / CHORIZO	27K	MOZZARELLA	27K
SALAMI	22K	PARMESAN	27K
MUSHROOMS	22K	FETA	27K
OLIVES	17K		

IN-HOUSE DESSERTS

TIRAMISU

52K

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

70K

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

47K

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



CRÈME BRÛLÉE

52K

Traditional French classic.

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



GRANITAS MIXED BERRIES OR LIME & MINT

44K

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

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

vegan



OTHER DESSERTS & SWEETS

CHOCOLATE CAKE

Cafe Vespa's famous chocolate cake.

52K

CARROT CAKE

47K

TANGY LIME CUSTARD TART

32K

JAPANESE CHEESE CAKE

52K

CHOCOLATE ESPRESSO BALLS

38K

ORANGE COCONUT BALLS

32K

RAW CHOCOLATE MICE

29K

BISCUITS - CHOCO CHIPS / ALMOND

25K

VESPAS HOMEMADE ICE CREAMS



VESPA VANILLA

52K

CLASSIC CHOCOLATE

52K

MAD MATCHA

52K

CHILI CHOC SHOCK

52K

PERFECT PASSION

52K

CHOCOLATE EXPLOSION

68K

LUSCIOUS LIME

52K

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	39K
FLAT WHITE	39K
AMERICANO	34K
ESPRESSO	33K
MACCHIATO	35K
BALI COFFEE	34K
CAFE LATTE	41K
CAFE AU LAIT	44K
LONG BLACK (Double shot)	44K
LONG MACCHIATO	39K
CAFE MOCHA	47K
AFFOGATO	47K
Espresso shot on a scoop of vanilla ice cream	
Change to Illy decaf	7K

TEAS:

ENGLISH BREAKFAST	34K
JAPANESE SENCHA	34K
ICED FRUIT TEA	39K
EARL GREY	34K
PEPPERMINT TEA	34K
CHAI	40K
Quality black tea from India, spices and herbs with milk	

OTHERS:

MATCHA LATTE	39K
Japanese matcha green tea with milk.	
HOT CHOCOLATE	39K
Alternative milks (Oat milk or coconut milk)	14K

Iced passion fruit tea



Iced strawberry fruit tea



DRINKS

SPECIALS:

**KOMBUCHA
(BALI BUCHA)** **47K**

Mixed berries, passion fruit or ginger lime.

**JAMU JAMU
(Hot or iced)** **47K**

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

**ALKALINE &
ENZYME** **52K**

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

**APPLE CARROT &
GINGER** **52K**

LIME, HONEY & GINGER **39K**
(Hot or iced)

HOT GINGER **34K**

MILKSHAKES:

BANANA MILKSHAKE **49K**

VANILLA MILKSHAKE **49K**

**CHOCOLATE
MILKSHAKE** **49K**

**STRAWBERRY
MILKSHAKE** **49K**

JUICES:

PAPAYA & ORANGE **42K**

PAPAYA **35K**

ORANGE **56K**

WATERMELON **35K**

PINEAPPLE & MINT **46K**

PINEAPPLE **44K**

MANGO (Seasonal) **48K**

YOUNG COCONUT **36K**

SMOOTHIES:

PINK PANTHER **49K**

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

**VERY BERRY
vegan** **49K**

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

**POWERFUL GREEN
vegan** **49K**

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

BEVERAGES, BEER, WINE & SPIRIT

BEVERAGES:

COKE CLASSIC	29K
COKE ZERO SUGAR	29K
BALIAN SPARKLING WATER	37K
SODA WATER	29K
HOMEMADE GINGER ALE	35K
HOMEMADE LIME SQUASH	34K

SPIRITS:

VODKA SHOT	45K
RUM SHOT	45K

BEERS:

BINTANG SMALL	41K
BINTANG CRYSTAL	46K
ISLAND BREWING PILSNER	44K
ISLAND BREWING SUMMER PALE ALE	54K

WINES:

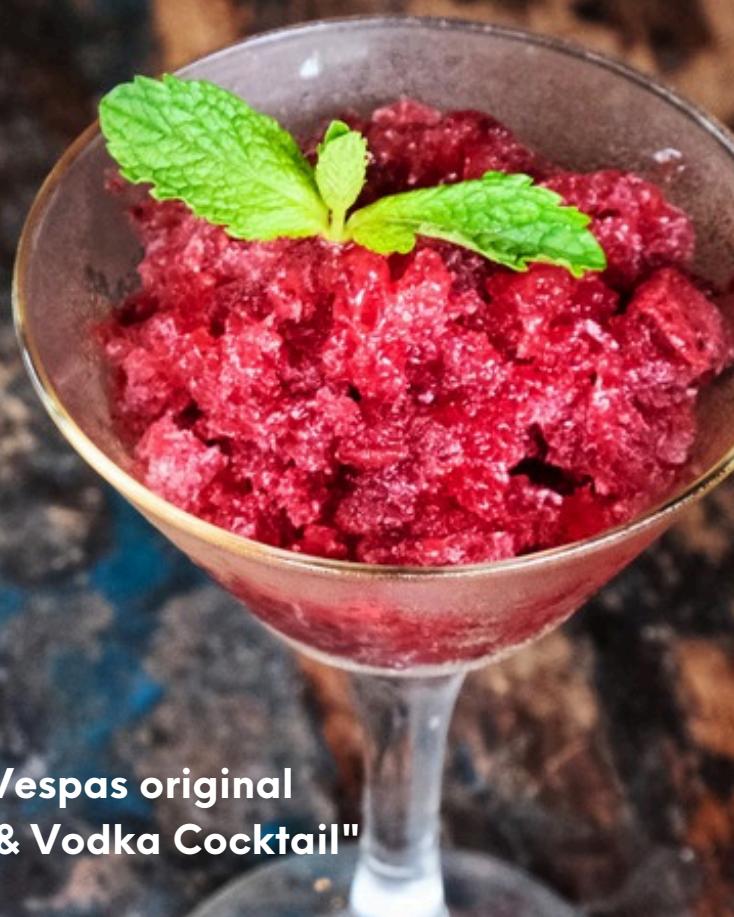
PLAGA WINE by GLASS (Red or White)	80K
BARTON & GUESTIER RÉSERVE MERLOT BOTTLE (French Red)	420K
BARTON & GUESTIER Vin blanc bottle (French White)	420K

BYO: 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"