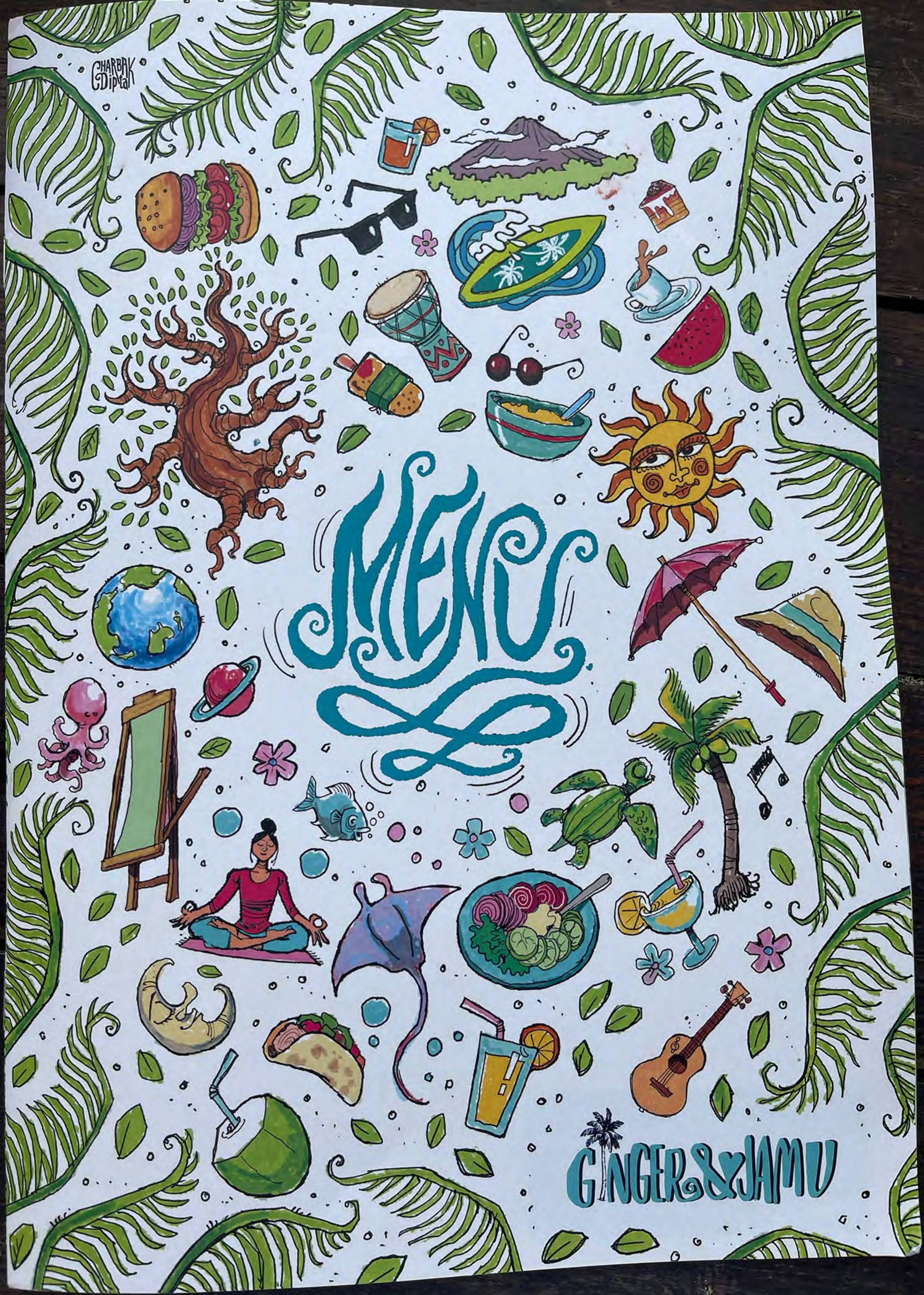
CHARBAK Dipesh
MENU
GINGER & JAMU

SIDES

Coconut Rice	10K
French Fries	30K
Sweet Potato Fries	25K
Organic Green Leaves	20K
Authentic Sauerkraut	15K

KIDS

Prawns & Chips 85K
GF NF DF

Chicken & Cheese Pasta 35K
with lots of hidden veggies tomato sauce. wink
NF

Cheese & Bacon Toasted Sandwich 60K
NF

Chicken & Pumpkin potato mash with teriyaki on the side 50K
NF

SWEETS

Crepes 55K
(Like my dad used to make on sunday mornings)
Butter, lime & sugar or
banana & chocolate
or ice cream
VEGE NF

G&J Brownie 50K
Add Vanilla Ice cream and blueberry sauce +15k
VEGE, NF

Grandmas Apple Pie 50K
Stewed apple with cinnamon in a short crust pastry.
NF Add vanilla ice cream & cinnamon +15k

Banana Fritters 50K
With peanut butter caramel and whipped coconut cream
Add ice cream +15k

RAW VEGAN SWEETS

Raw Caramel Biscoff 45K
Lotus biscoff biscuits, coconut oil, peanut butter, cashews, coconut nectar, vegan dark chocolate.
V vegan caramel indulgence

Cookies and Cream Cup Cake 55K
Cashews, oreo cookies, cacao butter, tahini, coconut nectar, coconut, dates, vanilla powder, sea salt
V

Mars Cupcake 55K
Cashews, dates, tahini, coconut, coconut oil, cacao,cacao butter, coconut syrup.
V, GF

Snickers Cheesecake 55K
Cashews, coconut, dates, tahini, peanut butter, coconut nectar, cacao, cacao butter, mesquite, vanilla powder, sea salt.
V GF

Check out our front cabinet too !

V = vegan, VEGE = vegetarian, GF = gluten free
WF = wheat free, NF = nut free, DF = dairy free
O = Option

Prices subject to 15% tax and service
Card payments incur 3% bank fee

We value your feedback!
Please whatsapp our owner directly.
+62 813 5334 8230

GINGER & JAMU

BREAKFAST

Prices
Card

85K

ta 35K
uce.

ed 60K

cato 50K

45K

55K

55K

55K

FOOD

BREAKFAST

GAGA GRANOLA 75K
G & J granola with a banana split, berries, milk, yoghurt & honey. Choose dairy or coconut

DFO VEGE WF VO

TOFU SCRAMBLE 75K
Scrambled organic non gmo tofu with steamed mustard greens, grilled zucchini, G & J bbq sauce, pumpkin seeds & sourdough toast.

V NF GFO

AVO NICE DAY 75K
Smashed avo, sauteed cherry tomatoes, cress, sprouts, & balsamic reduction. Choose: toasted sourdough or G&J oat and seed loaf and: vegan or goats feta

Add poached free range egg + 8k

DF VO WFO NFO

BIG BREAKFAST 100K
G&J baked beans, smashed avo, steamed greens, free range egg, sweet potato hash, mushrooms, grilled halloumi & zucchini cream.

VEGE NF GF **Add bacon +25k**

BACON BUTTY
Grilled bacon, butter, avocado, tomato rocket in sourdough toast with G & J bbq sauce and mayo. NF **Add an egg + 10k**

Opt: ½ 80K
FOOTLONG 150K

BANANA OAT PANCAKES 90K
Banana oat pancakes, coconut yogurt, blueberries, banana, bee pollen and javan jungle honey.

VEGE NF DF WF

G&J EGGS BENNY 75K
Free range poached eggs, bali spinach, sweet potato hash brown topped with hollandaise sauce.

NF VEGE **Add bacon +25k**

SHAKSHUKA 95K
2 free range eggs poached in rich tomato sugon, onion, peppers, coriander and sprinkled with dukkah. Served with toasted sourdough

NF VEGE

SMOOTHIE BOWLS

WILLY WONKA 65K
Chocolate, peanut butter & banana, topped with G&J granola, fresh fruit and chopped dates.

PINK PANTHER 65K
Dragonfruit, raspberry & watermelon, topped with granola and fresh fruit.

MANGO TANGO (seasonal) 65K
Mango, banana & pineapple topped with fresh fruit and granola

TACOS

Local Tuna with Papaya Salsa & Chipotle Mayo 77K
DF NF

Grilled Halloumi & BBQ Pineapple with Salsa Verde 75K
VEG NF

Cajun Spiced Chicken, Guacamole & Fire Roasted Salsa 70K
DF NF

Marinated GMO Free Tempeh with Grilled Mushrooms and G&J Satay Sauce 70K
V

Add french fries +30k

RAW PIZZA 80K
G&J dehydrated flaxseed base with rich tomato sauce, marinated zucchini, herbs, kalamata olives & vegan feta.

V GF NF

FALAFEL HALLOUMI SANDWICH 85K
Falafels and fried halloumi in fresh grilled flatbread with garlic sauce and side salad.

VEGE NF

Add french fries +30k

V = vegan, VEGE = vegetarian, GF = gluten free
WF = wheat free, NF = nut free, DF = dairy free
O = Option

Prices subject to 15% tax and service
Card payments incur 3% bank fee

We value your feedback!
Please whatsapp our owner directly.
+62 813 5334 8230

GINGER & JAMU

SALAD BOWLS

ROAST PUMPKIN & LENTIL SALAD — 85K
Roasted pumpkin with walnuts, organic greens, lentils, red onion, kalamata olives, herbs, and G&J oil free, cashew honey mustard dressing.
Choose: vegan or goats' feta
add shredded chicken +25k
GF DF VEGE (dressing contains honey)

THAI NOODLE BOWL
Rice noodle bowl with fresh herbs, crunchy raw rainbow veggies, toasted cashews, starfruit and G&J thai peanut sauce.
GF

Choose Your Protein:
Grilled Snapper — 115K
Grilled Chicken — 90K
Marinated Tempeh vo — 85K

FALAFEL BOWL — 87K
G&J falafel with organic green leaves, roasted cauliflower, beetroot red cabbage, quinoa rice tabbouleh, hummus, grilled lemon, pomegranate and harissa paste.
V GF NF

TERIYAKI TOFU — 75K
Pan seared organic gmo free tofu, pumpkin carrot mash, broccoli, pickled radish finished with G&J teriyaki sauce.
V GF NF

GADO GADO — 70K
Marinated tempeh, pan seared tofu, blanched veggies, smashed baby potatoes, jammy egg, pickles finished with G&J peanut sauce.
VEGE GF DF

V = vegan, VEGE = vegetarian, GF = gluten free
WF = wheat free, NF = nut free, DF = dairy free
O = Option

APPETIZERS

HUMMUS — 55K
With fresh grilled flat bread
V NF
GFO - veggie dippers

SMOKEY SMASHED EGGPLANT — 65K
with fresh grilled flatbread.
V NF
GFO - veggie dippers.

INDO FISHCAKES — 50K
sweet potato and local snapper cakes with bali sambal mayo, baby romaine & papaya salsa.
NF GF DF

MARINATED TEMPEH ROLLS — 45K
marinated tempeh and crunchy veggie sticks wrapped in cucumber sheets with G&J satay sauce.
V GF

MAIN

HELLO DAHL-ING — 60K
Yellow split peas with ayurvedic spices, potato, green beans, cauliflower, broccoli, coconut yogurt raita, cucumber pickles and rice.
V GF NF

PRAWN LINGUINE — 90K
Grilled prawns with aglio olio linguine, lemon zest and zucchini cream.
NF DF

SUSTAINABLE SNAPPER — 130K
Line caught snapper, organic salad greens, french fries & salsa verde mayo.
DF NF GF

CHICKEN SATAY BURGER — 110K
Grilled chicken thigh with G&J satay sauce, rainbow slaw and fried shallots.
choose: french fries or sweet potato fries.
Served with G&J bbq sauce.

MOROCCAN TAGINE — 110K
Braised sweet veggies, grilled cauliflower combined with fresh ground spices, chickpeas, dates, lemon and toasted almond flakes.
Served with fresh coriander & quinoa rice.
V Add Grilled Chicken + 25k

Prices subject to 15% tax and service
d payments incur 3% bank fee

We value your feedback!
Please whatsapp our owner directly.
+62 813 5334 8230

GINGER & JAMU

ZERS

55K

65K

50K

45K

60K

90K

30K

OK

OK

DRINKS

SMOOTHIES

GREEN GARDEN 45K
Banana, dark leafy greens, lime, dates

DETOXER 45K
Fresh pineapple, parsley, mint, dates, lime

BANANA ESPRESSO 45K
Banana, espresso, coconut mylk, coconut sugar

ICED GREEN MATCHA LATTE 45K
Matcha powder, soy mylk, vanilla, coconut sugar

SURF REPLENISH 45K
Banana, peanut butter, dates, soy mylk

MAKE ME MACA 45K
Raw balinese cacao, dates, maca powder, balinese vanilla, banana, coconut mylk

CHOKKY SHAKE 45K
Balinese cacao, peanut butter, oats, banana, coconut sugar

ISLAND BLUES 55K
Blueberries, coconut yogurt, banana, coconut water & coconut sugar

GINGER & JAMU GOOD KARMA SMOOTHIE 55K
Protein packed with cubes made from a local seaweed project combined with banana, fresh ginger, pure orange juice and cacao powder.

Check out the project here:
@thecubeseaweed on instagram

FRESH JUICE

PURE CELERY 75K
Powerful Cleanser

WATER MELON & MINT 30K

WATERMELON, GINGER, MINT & LIME 30K

PAPAYA & LIME 25K

PAPAYA & CARROT 40K

PURE FRESH SQUEEZED OJ 40K

DRAGON JUICE 30K

JUST BEET IT 55K
Beetroot, Cucumber, Apple, Orange, Carrot

TAN TRICK 50K
Carrot, Apple, Lime, Turmeric, Ginger

IMMUNE BOOSTER 55K
OJ, Carrot, Turmeric, Lime & Honey

BLOOD BLASTER 50K
Beetroot, Apple, Carrot

ANTI-INFLAM 50K
Cucumber, Spinach, Apple, Celery, Ginger & Lemon

COCONUT WATER

WHOLE 30K

PREMIUM JAMU

BOTTLE 40K
Bottle refund 10K

BIG BOTTLE BY PRE-ORDER
1 litre 120k : bottle refund 20k

Prices subject to 15% tax and service
Card payments incur 3% bank fee

We value your feedback!
Please whatsapp our owner directly.
+62 813 5334 8230

GINGER & JAMU

COFFEE

ORGANIC HANDPICKED INDONESIAN COFFEE

100% Arabica

Espresso // Macchiato	25K
Piccolo	30K
Long Black	30K
Latte // Flatwhite	35K
Cappuccino // FW	35K
Mocha	40K
Xtra shot +	8K

TONICS & SPARKLERS

Kombucha Spritza 60K
Highly recommended!
Extremely refreshing and great for your gut too!

Fresh Ginger Lemonade 35K
Ginger Syrup, Fresh lemon Juice and soda water.

Rosella Dragon Fizz 45K
Rosella & ginger syrup, dragonfruit juice and tonic.

Lemongrass, Lime, & Mint Fizz 35K
Lemongrass syrup, fresh lime juice, mint and soda water.

Coca cola / Sprite / soda + lime 20K

Plant based Mylks

Coconut Milk +	*9K*
Almond +	*9K*
Oat Mylk +	*9K*
Soy +	*5K*

HOTTIES

Spiced Macca 35K
Maca Powder, Nutmeg, Cinnamon, Steamed Milk.

Hot Chocolate 35K
Balinese cacao, Vanilla & Cinnamon, Steamed Milk.

Hot Green Matcha Latte 45K
Matcha Powder, Vanilla, Steamed Milk.

Golden Turmeric Latte 45K
Turmeric, Black Pepper, Ginger, Vanilla, Steamed Milk

Pink Beet Latte 45K
Beet powder & Spices with, Steamed Milk

All served with cow milk unless you request one of the plant based Mylks

HOT TEAS

FRESH 25K
Huge Mug
Fresh Ginger, Fresh Lemon, Fresh Mint, Honey or any Combo of those.

DRIED LOOSE LEAF 25K
(Normal Size cup)

Vanilla coconut chai
Lemongrass & ginger
Relaxing
Detox
Healing
Brain booster
Digestive
Rejuvenate

AYURVEDIC BALANCER
Pitta
Kapha
Vata

PREMIUM JAPANESE GREEN TEA
from Kakegawa region

Prices subject to 15% tax and service
Card payments incur 3% bank fee

We value your feedback!
Please whatsapp our owner directly.
+62 813 5334 8230

GINGER & JAMU

35K

35K

45K

45K

5K

K

COCKTAILS

BERRY CHILL 90K
Gin based cocktail with citrus flavours, strawberry, ginger syrup

TROPICAL FLAMINGO 110K
Tequila, triple sec, pineapple and orange juice, butterfly pea tea

BLUE HORIZON 110K
Rum, blue curacao, herbed coconut water, rosemary and a hint of lime

GOLDEN SKY 90K
Vodka, lemongrass ginger syrup, orange and lemon juice

COCO LOCO 90K
Spiced rum, herbed coconut water, coconut cream, pineapple juice, dark rum float

CAZA MARGARITA 110K
Tequila, cinnamon syrup, lime and orange juice

ISLAND OASIS 90K
Spiced rum, coconut liqueur, coconut water, grilled pineapple, spiced syrup

ROSELLA SLING 110K
Gin, aperol, rosella syrup, lemon, topped with lemonade

G&J MOJITO 95K
Spiced rum, jamu, ginger syrup, lime, mint and tonic water

LOST ISLANDS 110K
Vodka, triple sec, dragon fruit, pineapple, lime juice, ginger syrup

COLLINA 90K
Gin, lemon juice, raspberry, lemongrass ginger syrup, tonic water

RUJAK 90K
Vodka, mango and pineapple juice, spiced syrup & lime

WINE & BEER

RED

SABABAY *Indonesia*
Black Velvet Red 90K / 365K
Reserve Red 385K

BLACK COTTAGE *New Zealand*
Pinot Noir 900K

WHITE

SABABAY *Indonesia*
White Velvet 90K / 365K

ASTROLABE *New Zealand*
Marlborough Sauvignon Blanc 1.200K

ASTROLABE *New Zealand*
Marlborough Chardonnay 1.100K

SPARKLING

MOSCATO DE BALI
Sweet Bubbly White 435K

BALI BEER

Singaraja 40K
Named after balis former capital singaraja is a crisp clean pilsner with grainy malts, grassy hops and light sweetness. ABV 4.8%.

Summer Pale Ale by Island Brewing 75K
A well balanced hoppier beer ABV 4.5%.

Kolsch by Black Sand Brewery 75K
Clean, slightly sweet premium lager beer ABV 4.2%.

Kura Kura Lager 70K
A golden light lager with subtle spicy and floral notes and a crisp dry finish ABV 4.9%.

Kura Kura Island Ale 80K
A slow drinking Pale Ale that goes down super easy 4.9%

Prices subject to 15% tax and service
Card payments incur 3% bank fee

We value your feedback!
Please whatsapp our owner directly.
+62 813 5334 8230

GINGER & JAMU