BUILD YOUR OWN BOWL

FILL OUT ON SEPARATE PAPER

roots

snacks

HAND CUT FRIES 40 🛹

with vegan aioli

new! MUSHROOM & EGGPLANT TEMPURA 60 🎒 🌑

with crispy kale, spicy sauce, tempura sauce

new! TOASTED SOURDOUGH WITH HOUSEMADE RICOTTA 50 🛔

furikake, salt flakes

FLATBREAD & TOFU SPINACH CURRY DIP 60 🗸

spinach-tofu curry, mango chutney, seed dukkah

CRUDITE & ISLAND DIPS 55 🥒 🎉

raw carrot, cucumber, baby romaine, pickled beetroot, edamame wasabi hummus, baba ganoush, chili oil

all day breakfast

new! EGGS BENEDICT 70 👗 🌑

soy bacon, english spinach, hollandaise, pickled jalapeño

new! ALL DAY WRAP 70 👗 🌑

scrambled eggs, mixed mushrooms, emmental cheese, curly kale, red onion, homemade flatbread with pickled jalapeños & chipotle

PLANT POWER BIG BREAKFAST 95 4 🖋 🛎

bbq glazed tofu, avocado, raw spinach, sauerkraut, roasted tomato, baked beans & mushrooms, soy bacon, cashew crema, seeded gluten free bread

BROWN RICE & SOFT BOILED EGGS 80 🔏 🖥 🌡 🌑

charred cauliflower, herb salad, feta cheese, kale powder, harissa

KIMCHI CORN FRITTER & POACHED EGGS 80

homemade kimchi, garlic dill coconut yogurt, raw spinach, seed dukkah, chili oil

SOFT SCRAMBLED EGGS ON TOAST 75

edamame wasabi hummus, sautéed kale nero, homemade dill ricotta cheese, sourdough, basil oil

EASY EGGS YOUR WAY & SOURDOUGH 55

sautéed mushroom, pickled onion

MIXED FRUIT SALAD 25 🗸

add homemade coconut yogurt & granola +25 👃

homemade flatbread 25 rye sourdough 25 seeded gluten free bread 30 egg any style 15 falafel balls 30 sliced avocado 25

sweeter stuff

BEETROOT PANCAKES 75

cinnamon mascarpone, orange zest, berries

COCONUT PANDAN WAFFLE 65

banana brûlée, gulamalaka, sweet seeds, dairy free coconut ice cream

APPLE CRUMBLE 65

cream custand, coconut crumble. vanilla ice cream

ISLAND RICE PUDDING 50 🌽 🎉

organic sticky black rice, coconut, mango, mint oil



signature bowls

THE ROOTS 85 🔏 🖥

roasted beetroot and carrot, mung bean, grilled onion, edamame wasabi hummus, raw spinach, seed dukkah, marinated feta cheese, roasted shallot balsamic dressing

ANCIENT GRAINS 80 🛹

edamame, brown rice, charred corn, kenyan bean, smoked tofu, roasted carrot, smoked eggplant, mixed herbs, pickled onion, sesame dressing

ISLAND STATE OF MIND 85 🗸

pumpkin seed tempeh, charred okra, green bean, tomato, baby corn, broccoli, green peas, mixed herbs, spiced seeds, burnt coconut, coconut turmeric dressing

RAW POWER 75 🗸

mixed leafy greens, carrot, white cabbage, cucumber, kale nero, avocado, cherry tomato, homemade rawmesan cheese, smoked cashew nut, coriander and lime dressing

SPICE TRADE 85 🌙 🚜 👢

roasted pumpkin, charred corn, edamame, green bean, roasted pepper, grilled carrot, grilled onion, smokey spicy nut, homemade rawmesan cheese, chipotle dressing

smoothie bowls

TROPICAL DREAM 75 🗸 🕹

mango, strawbernies, dragon fruit, coconut nectar, homemade

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GREEN GOODNESS 80 4/8

kale, spinach, spirulina, banana, homemade granola

SPICED CHOCOLATE 80 🗸

salted caramel, avocado, ginger, cacao nibs, homemade granola

sandwiches & wraps

new! MUSHROOM KIMCHI CHEESE TOASTIE 85 👗

emmental & cheddar cheese, sauteed mushroom, house made kimchi, rye sourdough

new! SMOKED TOFU KATSU SANDO 65 🥒 🖡

white cabbage, garlic aioli, sriracha, spring onion, pumpkin chips

ROASTED BEETROOT REUBEN 85

swiss cheese, sauerkraut, dill tomato mayo, rye sourdough

EGGPLANT TEMPURA SANDWICH 85 🗸

burnt capsicum, baby cos lettuce, tapenade, basil pesto, rye

WARM FALAFEL WRAP 80 🗸

mung bean falafel, smoked eggplant, mango chutney, spiced coconut yogurt, cucumber, onion, kale, mix herbs, homemade

CHEEKEN & PORTOBELLO MUSHROOM WRAP 80 🗸

fried soy-cheeken, olive, avocado, remoulade sauce, kale, homemade flatbread

*add hand cut fries to any sandwich or wrap for +20

roots

coffee

CAPPUCCINO / FLAT WHITE 35

LATTE 35

hot/iced

CARAMEL / VANILLA / HAZELNUT LATTE 40

hot/iced

LONG BLACK 30

hot/iced

ESPRESSO / MACCHIATO 30

DOUBLE ESPRESSO 45

CHOOSE YOUR MILK

fresh milk, oat milk, almond milk, soy milk

tea

ROOTS ICED TEA 35

lemongrass & jasmine tea with lemon & white honey

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HOR-CHAI-TA 45

rice & almond milk with chai spices (served iced)

MATCHA LATTE 45

hot/iced

FRESH LEMON & GINGER TEA 45

BREW ME TEAS 30

english breakfast, oriental green, chamomile, royal earl grey, minty breeze

etc.

HOUSE INFUSED WATER (1L) 25

WHOLE COCONUT 40

HENRI'S PROBIOTIC GINGER BEER 55

BALIAN STILL | SPARKLING WATER

small 35 large 55

welcome to roots.

whether you came here for our vegetarian menu, or you're surprised to see how delicious and satisfying plant focused food can be, we're happy you found us.

we're here for people who appreciate food with character, warm vibes, and bold drinks. we proudly serve vegetarians, vegans, and anyone curious about eating a little less meat without sacrificing quality, flavor, or fun.

from our signature & build your own bowls to our house made shrubs; from our all day breakfast lineup to our craft cocktails we're here to brighten your day (or night), and stay true to our roots.

new house made shrubs

APPLE & SNAKE FRUIT 55

with soda water

PINEAPPLE & PANDAN 55

with soda water

MIXED BERRY 55

with soda water

a shrub is a fermented fruit vinegar expect tangy sweetness & bold flavors.

JUICES

SINGLE JUICE 40

choice of orange, watermelon, pineapple, apple *mixed juice +10

ROOTS 50

beetroot, apple, lemon, celery, ginger

GREEN 50

kale, parsley, pear, pineapple, coconut water

SUNBEAM 50

orange, watermelon, apple, strawberry

JAMU (TURMERIC) 40

cocktails

RASPBERRY HUGO 130

vodka, elderflower liqueur, raspberry honey, mint, lime, tonic

BLOODY MARY 120

celery infused vodka, house made worcestershire, tomato juice, burnt lemon

ESPRESSO MARTINI 120

cinnamon infused vodka, coffee liquor, cold espresso, vanilla

APEROL SPRITZ 130

sparkling wine, aperol, soda, orange

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wines

SPARKLING

JAQUELINE, NV, SPARKLING BRUT, FRANCE glass 100 bottle 600

HOUSE ORGANIC ROSE

NV, ROSE GRENACHE, SPAIN glass 65

beer

BINTANG 40

SAN MIGUEL LIGHT 45

ISLAND BREWING PILSNER 65

ISLAND BREWING SUMMER ALE 85







