

# EAT

## BREAKFAST FROM 8:00

EGGS YOUR WAY 35k  
Eggs any style with toasted sourdough (VG)

TROPICAL FRUIT 50k  
Mixed local fruits, coconut & butterfly pea chia bircher, local honey (VG)

MANGO PANNA COTTA 60k  
Coconut and mango panna cotta, passionfruit, berry compote, coconut yoghurt, granola and fresh local fruits (GF,V,N)

SUNRISE SMOOTHIE BOWL 60k  
A blend of mixed berries, pineapple, banana topped with granola, fresh fruit and coconut (V,GF,N)

FRENCH TOAST 65k  
Brioche, caramelized bananas, peanut butter crème, dulce de leche, oat crumble, banana crisp (N)

AVO TOAST 65k  
Avo smash, feta, chilli, pomegranate and soft eggs on sourdough (VG,GFO)

TURKISH EGGS 65k  
Soft eggs served with garlic yoghurt, roasted cherry tomatoes, radish and cucumber salad, paprika brown butter, crunchy quinoa and sourdough for dipping (GFO,VG)

SHADES OF GREEN 65k  
Sautéed kale, snow peas, broccoli & asparagus on a bed of zucchini, edamame & pea mash, soft eggs, sesame dressing, toasted seeds (V)

HOOD BENEDICT 75k  
Confit potato hash, soft eggs, jalapeno hollandaise, jalapeno salsa (GF,VGO)  
With choice of:  
Smoked salmon +5k  
Bacon  
Halloumi

BIG NEIGHBOUR 80k  
Two eggs any style, beef sausage, bacon, halloumi, grilled tomato, roasted mushroom & toast (GFO)

HARVEST BOWL 70k  
Roasted pumpkin, avocado, fresh greens, pickled radish, purple kraut, turmeric cashew cream, harissa toasted seeds, soft herbs, toasted sourdough (V,GFO,N)  
Option add eggs +15k

EGG AND BACON BRIOCHE 55k  
Fried egg, bacon, tomato jam, seeded mustard slaw

KIMCHI TOASTIE 55k  
House kimchi, fried egg and cheddar cheese sandwich served with waffle fries (VG)

SIDES	
Avo slice	20k
Avo Smash	30k
Bacon	20k
Eggs any style	20k
Halloumi	40k
Feta	20k
Mushrooms	20k
Sourdough Toast	15k
Gluten Free toast	20k
Grilled tomato	20k
Sautee greens	15k
Smoked salmon	40k

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## LUNCH FROM 12:00

BAO 60k  
Crispy fried chicken, cabbage slaw, pickled radish, spicy mayo in bao bun served with waffle fries

BEETROOT FRITTERS 65k  
Beetroot, quinoa & zucchini fritters, herbed green tahini, beetroot, carrot and herb slaw & aoli (V,GF)  
option add eggs +15k

CHEESEBURGER 80k  
Wagyu Beef pattie, cheddar, caramelized onion, tomato, lettuce, served with waffle fries

CHICKEN SALAD 85k  
Crispy skin chicken breast, served with harissa, mixed greens, cabbage, fennel, pear, toasted seeds and lemon dressing

MARKET FISH AND GREENS 110k  
Crispy skin barramundi, cauliflower puree, mixed greens, fennel, asparagus, lemon herb dressing (GF, VGO)

## SNACKS

CRISPY CAULIFLOWER w aioli 45k  
WAFFLE FRIES & tomato sauce 30k  
GREEN SALAD 25k

V = vegan	VO = vegan option
VG = vegetarian	VGO = vegetarian option
GF = gluten free	GFO = gluten free option
DF = Dairy Free	N = contains nuts

Please note our house egg style is soft boiled unless stated otherwise on the menu, if you wish to have another option then please inform our staff of your preference

All prices are in Indonesian Rupiah and do not include 10% government tax and 5% service charge.



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# DRINK

## WATER

Balian Still/Sparkling 330ml	30k
Balian Still / Sparkling 750ml	70k

## COFFEE (hot/iced)

Espresso, S.Macchiato	25k
Double espresso, L. Macchiato	30k
Piccolo, Long Black, Latte, Flat White, Cappuccino, Mocha	30k

## NON COFFEE (hot/iced)

Matcha latte	35k
Turmeric Latte	35k
Red velvet Latte	35k
Hot chocolate	35k

## MILK OPTIONS +10k

Skim, Coconut  
Almond, Soy, Oat  
Vanilla Almond

## TEMA TEA (hot/iced) 35k

Matcha iri genmaicha - matcha powder, roasted rice green tea  
Conentment - light oolong, milk (does not contain dairy)  
Remedy - green tea, ginger, lemongrass, pandan, lemon  
Cosmopolitan - black tea, cranberry, goji berry, apple, mint  
Autumn - Black tea, cardmom, gingner, black pepper, cinnamon, fennel & clove

## HEALTHY ELIXIRS

Konscious Kombucha by glass 250ml	35k
Flavours :	
- Passion Vanilla	
-Cranberry spices	
Jamu With You Original Flavour bottle 330ml	45k

## FRESH JUICE 35k

Orange - pure local tangerine  
The Punch - watermelon, pineapple, tangerine, strawberry  
Revive - kale, cucumber, lime, apple, mint  
Cleanser - Beetroot, carrot, apple, ginger, lime  
C plus - carrot, tangerine, apple  
Whole young coconut, fresh lime

## SMOOTHIES 45k

The Pink - pitaya, mixed berries, banana, coconut milk  
Mangos'n' Cream - mango, banana, vanilla yoghurt, coconut milk, dates  
Green Magic - spinach, banana, mango, maca, spirulina, lime, dates, coconut water  
Snickers - cacao, banana, dates, peanut butter, peanuts, maca, coconut milk

## SHAKES (ice cream, fresh milk) 40k

Chocolate  
Coffee

## BEER

Bintang 330ml	30k
Little Creatures Pale Ale 330ml	95k
Little Creatures Dog Days IPA 355ml	85k

## WINE gls/btl

<b>SPARKLING</b>	
Stonefish Brut Cuvee Margaret River	650k

<b>WHITE</b>	
2019 Baby Doll Sauvignon Blanc New Zealand	110k/550k
2018 Garfish Pinot Grigio Adelaide hills	650k
2018 Stonefish Chardonnay Margaret River	650k

<b>ROSE</b>	
2018 Matua Pinot Noir Rose New Zealand	150k/700k

<b>RED</b>	
2017 Matua Pinot Noir New Zealand	150k/700k
2018 Tierra Del Fuego Cabernet Sauvignon Chile	90k/400k
2018 Traipiche Tempranillo Argentina	450k



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