



Our logo represents the circle, ENSO (円相), in Zen, translated to KUU (空), the source or essence, nothingness, the infinity & the whole universe, that everything is interconnected in a chain of co-becoming and in a state of constant flow.

This place is for us all to become KUU, where each one of us becomes the "shine" of the uniqueness of our existence, which is the pure purpose of our here & now, and therefore the most powerful force impacting everything around you. Have you noticed that when you smile, the whole universe smiles, even your neighbors & the trees smile back at you? So thank you for smiling today, thank you for being you.

Did you know that every living being gives off light, called "bio-photons"? What if we eat more of this light? If "we are what we eat", what food do you want to become? We serve predominantly raw-living food for its higher light & vibration to enhance healing processes, healthy rejuvenation & longevity on physical, emotional & spiritual levels. Our recipes incorporate the ancient wisdom of Ayurveda, Chinese, and Macrobiotic, which see food as "energy", therefore it helps us to re-align ourselves with nature. If we can align with the universal energy, our body, mind & spirit should function perfectly how they are supposed to. And what if "what we eat" is the easiest access for that alignment? What if all that radiant-ness within is possible from the simple act of eating?

Let our food be the medium for us all to fulfill our dharma - the true purpose of our here & now on this planet, to activate ourselves to reach our full potential, to heal & balance our body, mind & spirit for each and all living beings!

All plant-based vegan. All our nuts & seeds are activated/soaked (& dehydrated under 48°C) to activate the enzymes & maximum nutritional intake for easy digestion. We prioritize organic & naturally grown veggies when possible. All our miso & tempeh is non-GMO & organic. We have many gluten-free options and our ingredients are ethically & organically sourced where available.
All filled with good intention & love.

📶 **Sayuri Café** › password: **ilovelife**

ALL PLANT BASED VEGAN

(R) Raw - (C) Cooked - (G) contains Gluten - (S) contains Soy

Prices in thousand Indonesian Rupiah, excl. 10% government tax and 5% service charge.



BECOME A PLANT-BASED CHEF?

Check out our trainings, classes and events at
www.sayurihealingfood.com/academy



Following ICONS IN OUR MENU ARE the dishes you CAN LEARN at our ACADEMY

Choco 1 Raw Chocolate Training Level 1

Fermentation 1 Fermentation Chef Level 1

Raw Chef 1 Raw Food Chef Training Level 1

Vegan Chef 1 Vegan Chef Training Level 1

Raw Chef 2 Raw Food Chef Training Level 2

Vegan Chef 2 Vegan Chef Training Level 2

Dessert 1 Raw Dessert Chef Training Level 1

COFFEES / DECAF

Americano	›25k	Macchiato	›23k
Cappucino	›35k	Latte	›35k
Espresso	›22k	With coconut milk or cashew milk	

Replace with almond milk or oat milk +7k

AFFOGATO

Coffe Affogato

2 scoops of vanilla ice cream with espresso coffee ›52k

Matcha Affogato

2 scoops of vanilla ice cream with matcha shot ›52k

CACAO CEREMONY

Pure Cacao Ceremony **Choco 1**

100% pure ceremonial cacao with triple medicinal mushroom tonics of chaga + reishi + vegan cordyceps served with spices, vanilla infused coconut sugar, salt & affirmation card ›49k /250ml

Heart-Opening Cacao Shot **Choco 1**

Our signature cacao shot we serve at kirtan! rich, sweet, creamy and delicious ceremonial cacao made with cacao paste, coconut nectar, cashew, reishi & chaga medicinal mushroom, salt, vanilla & chili ›45k /250ml › 23k /80ml



COME & LEARN HOW TO COOK A ACADEMY!

Choco 1	Raw Chocolate Training Level 1
Raw Chef 1	Raw Food Chef Training Level 1
Raw Chef 2	Raw Food Chef Training Level 2
Fermentation 1	Fermentation Chef Level 1
Vegan Chef 1	Vegan Chef Training Level 1
Vegan Chef 2	Vegan Chef Training Level 2
Dessert 1	Raw Dessert Chef Training Level 1

HOT DRINKS

HOT DRINKS & TONICS

Turmeric latte

With coconut milk › 35k

Matcha Green Tea Latte

With coconut milk › 45k

Mexi-Chaga Cacao

Chaga medicinal mushroom, cacao, maca, lucuma, cayenne, coconut milk › 59k

Yoga Proof Tonic (Double Reishi)

Coconut oil Reishi creamer: warm elixir with reishi & chaga medicinal mushrooms, cacao, lucuma, maca, cayenne & a hint of coconut nectar › 55k

Yoga Proof Tonic (Coffee) **Raw Chef 2**

Coconut oil coffee creamer: warm elixir with reishi & chaga medicinal mushrooms, cacao, lucuma, maca, cayenne & a hint of coconut nectar › 45k

Teatox - Medicinal Herbal Tea

Caffeine-free tea to choose from: Gotukola | Ginger | Moringa | Rosella | Mint Chamomile | Rooibos › 25k

TEAS OF THE WORLD CEREMONY

Chinese Tea Ceremony: Oolong Tea

Enjoy the traditional semi-fermented Chinese tea experience in the ceremonial way with friends or yourself › 39k

Chinese Tea Ceremony: Pu'er Tea

Enjoy the traditional 10-y-o fermentation shu pu'er tea experience in the ceremonial way with friends or yourself › 45k

Japanese Tea Selection

Choose from: Green Tea Classic › 25k

Blue Lotus Ceremony

Enjoy the ancient Egyptian majestic blue lotus flower tea ceremony in the ceremonial way with friends or yourself › 45k

Matcha Tea Ceremony

D I Y Matcha ceremony, comes with chocolate & hot water chaser › 59k

Yerba Mate

South American ritual. Share with friends or yourself › 49k

options:

Coffee options

› Extra shot +15k
› Decaf + 10k

Extras for your drink

1 scoop of ice cream +22k
Whipped cream +15k

* What are Reishi & Chaga?

Reishi and Chaga are some of the most potent medicinal mushrooms. They strengthen the immune system, boost vitality, carry anti-oxidants and are known for their anti-aging qualities. Reishi provides us with equanimity and deep insight. Chaga stimulates the pineal gland and therefore supports the activation of our 3rd eye.

* What is vegan cordyceps mushroom?

Same as Reishi & Chaga, this highly potent medicinal mushroom is known as energy booster, maintains vitality and energy levels, supports post work-out recovery and strengthens the immune system.

* What is Shilajit?

Highest concentrated earth mineral including fulvic acid and humic acids, known as the "conqueror of mountains and destroyer of weakness". good for immune system, strengthening & recovery.



COLD PRESSED JUICES **Raw Chef 1**

S/280ml L/500ml

Healing

Kale, fennel, cucumber, celery,
lime juice, apple, ginger
› S45k L65k

Cleanse

Beet, coriander, apple,
cucumber, lime, ginger
› S49k L69k

Detox

Pineapple, carrot, turmeric, orange
› S49k L69k

Orange Sunkiss

Pineapple, passion fruit, orange
› S49k L69k

UPTAILS

Non-alcohol cocktail

Strawberry Daiquiri

Strawberry, mint, soda water, lime,
coconut nectar, rosella
› 45k

Passion Ginger Mojito

Passion fruit, ginger, cucumber,
lemongrass, soda water, coconut nectar
› 45k

Gin Tonic Kombucha

Alcohol-free Gin, juniper berries, rosemary,
kombucha along,
mint leaf, coconut nectar
› 45k

ACV SHOT*

Pure Apple

100ml › 25 k/ 280ml ›59k

* ACV SHOT

Our ACV (Homemade Apple Cider Vinegar)
is fermented with our Kombucha SCOBY!

Mild, slightly sweet & fruity, supports
digestion!

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Raw Chef 2 Raw Food Chef Training Level 2

Fermentation 1 Fermentation Chef Level 1

Vegan Chef 1 Vegan Chef Training Level 1

Vegan Chef 2 Vegan Chef Training Level 2

Dessert 1 Raw Dessert Chef Training Level 1

JUICES, UPTAILS, SHOTS & COLD DRINK

ICED DRINKS

Bomb!

Choice of latte (Café Latte or Matcha Latte),
ice cream, whipped cream, chocolate drizzle
› 69k

Chocolate On The Rocks

Double shot of Cacao Ceremony on ice.
cacao, coconut nectar, cashew, Reishi &
Chaga medicinal mushroom, vanilla, chili ›
45k

Café Latte

› 38k

Matcha Green Tea Latte

› 55k

Cappuccino

› 38k

Kombucha **Fermentation 1**

See our retail fridge. **Raw Chef 1**
› 60k

Coco probiotic Kefir **Fermentation 1**

Plain 40k / flavored 49k **Raw Chef 1**

Iced Green Tea (500ml) › 25k

Iced Oolong Tea (500ml) › 25k

Kelapa Muda (young coconut) › 24k

Coconut water (500ml) › 22k

Charcoal Lemonade (500ml) › 39k

Cloro-oxygen (500ml) › 35k

ICED TONICS

Pirate Tonic Tea (500ml) **Raw Chef 1**

Jin nourishing kidney tonic for highest
potency. Chinese Tonic herbs include He
Shou Wu, eucommia, jujube dates, longan,
licorice, astragalus, reishi medicinal
mushroom, ginger, cinnamon, goji berries,
schizandra berries, which help anti-aging,
longevity, vitality, libido, strength & stability
› 55k

Mother Goose Tonic Tea (500ml) **Raw Chef 1**

Chi nourishing spleen & blood tonic for raw
foodies & weak digestion. Chinese Tonic
herbs include, dan gui, poria, prepared
rehmannia, jujube dates, longan, licorice,
reishi medicinal mushroom, ginger,
cinnamon, goji berries, which help
blood-building & circulation, vitality,
anti-aging & dampness
› 59k

Reishi Tonic (500ml) **Raw Chef 1**

Most potent medicinal mushroom, aka
“mushroom of immortality”, great for
immune strengthening, vitality, anti-oxidant,
anti-aging, inner peace & spiritual insight,
nourishes your “Jing” –core energy, “chi” –
pranic flow energy, and “shen” – your shine
of who you are
› 49k

SUPERFOOD SMOOTHIES (400ml) **Raw Chef 1**

Mega Protein

FRESH spirulina, kale, mango, banana, coconut milk, sea moss, vegan protein(G) › 59k

Ecstatic

Dragon fruit, banana, maca, Chaga medicinal mushroom, green coffee, beetroot, cacao, coconut milk, spirulina, cashew, coconut nectar › 59k

Immunity

Blueberry, banana, coconut milk, sea moss, orange, turmeric, goji, cashew, cayenne, cinnamon, coconut nectar › 59k

Pick Me Up

Kale, banana, coconut water, pineapple, mango, with berry swirl › 49k

Good Karma Smoothie

Mango Smoothie (mango, banana, pineapple, coconut milk, cinnamon) seaweed cube (sea moss, moringa, chlorella, spirulina) with rosella drizzle (cashew nut, coconut oil, rosella, coconut nectar, beet) › 59k

*by ordering this smoothie, you are supporting "The Cube Project" & empowering the locally owned seaweed farmers!

Choco Magic

Coconut milk, banana, cacao, almond butter, sea moss › 59k

Charity Forest Smoothie*

Banana, pineapple, liquid chlorophyll, kale, spirulina, coconut milk, moringa powder, maca, Spirulina powder › 59k

*Half of the profit goes to "Yoga For Nature" a charity org. working to preserve the Indonesian Forest.



SMOOTHIE BIKE

DIY smoothie by riding our smoothie bike. Get the jug at the juice bar and enjoy the yummy ride!

Dragon fruit, mango, banana, coconut nectar, chia seeds, cacao, coconut milk, ice. › 45k

SMOOTHIES & BOWLS

SMOOTHIE BOWL (400ml) (R) **Vegan Chef 1**

A bowl of smoothie of your choice, served with mixed seasonal fruit + 1 crunchy topping of your choice from below. › 75k

CHIA BOWL (400ml) (R) **Raw Chef 1**

A bowl of chia pudding, served with mixed seasonal fruit + 1 crunchy topping of your choice from below › 75k

HIGH-OMEGA OVERNIGHT MUESLI (400ml) (R)

Oats (G), seeds and dry fruits soaked overnight mixed with banana, grated apple, dragon fruit and a dollop of almond butter, served with whipped coconut cream, omega-rich LSA (linseed, sunflower and almond) and oats granola (G) › 79k

Crunchy Toppings **Raw Chef 1**

- › Chocolate Granola (R)
- › Pink Dragon Granola (R)
- › Spirulina Granola (R)
- › Chocolate Coconut-Chips (R)
- › Baked Oats Granolla (G)(C)

Smoothie Super Boost Additions

- Probiotics › 9k
- Moringa › 10k
- Maca › 12k
- Cacao › 12k
- Goji › 12k
- Spirulina powder › 15k
- Fresh spirulina › 20k



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- Dessert 1** Raw Dessert Chef Training Level 1

SAVORY

Big Boy Breaky (All Raw) **Raw Chef 2**

GF-raw bread, coconut curry "butter", corn & cashew scrambled "egg", coconut "bacon", wilted spinach, mushroom & tomato
› 79k

(Option: replace with sourdough bread (G), or GF-baked bread: same price)

Breakfast Burrito (All Raw)

Raw Zucchini wrap, corn & cashew scrambled "egg", coconut "bacon", fresh greens & mushroom served with tomato chutney on the side
› 79k

Croque Monsieur (C)

Sourdough bread (G), roasted eggplant, vegan cheddar cheese, coconut béchamel sauce, marinated spinach
› 68k

Vegan Omelette (C) **Vegan Chef 1**

Zucchini, onion, mushroom, fresh herbs in chickpea flour batter, house-made ketchup and served with rye sourdough bread (G) & coconut curry "butter"
› 65k

Breakfast Bite Me

Bread & Vegan Omelette (C) rest (R)

Toasted sourdough bread (G) sandwich with Vegan Omelette, coconut curry "butter", pesto, lettuce & tomato (option: replace with GF-baked bread)
› 89k

Pirate Tonic Khichdi (C) **Vegan Chef 2**

Indian flavored rice and lentil porridge with garlic, onion & subtle spiciness, cooked with Jin-nourishing kidney tonic for highest potency.
› 65k

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ALL DAY BREAKFAST

SWEET

Smoothie Bowl (R) **Vegan Chef 1**

A bowl of smoothie of your choice, served with mixed seasonal fruit +1 crunchy topping of your choice from below
› 75k

Chia Bowl (R) **Raw Chef 1**

A bowl of chia pudding, served with mixed seasonal fruit + 1 crunchy topping of your choice from below
› 75k

Fruits Bowl (R)

Bowl of papaya, banana, dragon fruit, mango
› 45k



Crunchy Toppings **Raw Chef 1**

- › Chocolate Granola (R)
- › Pink Dragon Granola (R)
- › Spirulina Granola (R)
- › Chocolate Coconut-Chips (R)
- › Baked Oats Granollia (G)(C)

Quinoa Porridge (C) **Vegan Chef 1**

Cinnamon coconut flavored quinoa, lightly sweetened with coconut nectar, topped with shredded apple, raisins & candied walnuts - served warm-
› 59k

Nutella Toast (C)

Rye sourdough bread (G), activated Nutella (contains peanut), banana, coconut whip cream, berry drizzle & walnuts
› 55k

(option: Gluten-free bread (C))
Add 1 more slice +28k

Vegan Chef 2

Gluten-Free Waffle (C)

Rice flour waffle, with coconut whipped cream + 1 ice-cream + 1 drizzle of your choice from below
› 69k

Ice Cream **Dessert 1** Drizzle **Dessert 1**

Coconut Vanilla Chocolate Ganache,
Spirulina Mint Choco Chip Triple-Berry ,
"Caramel"

Extras Toppings for Bowls & Waffles

- Single serving fruit › 7k
- Crunchy topping (see above) › 12k
- Chia pudding › 12k
- 1 scoop ice cream › 22k
- Extra whipped cream › 15k
- Extra drizzle › 7k
- Cacao nibs › 12k
- Chia seeds › 12k
- Flax seeds › 12k
- Spirulina crunch › 14k
- Goji berries › 12k

FROM 10AM
MEAL OF THE DAY

MON

Peak Performance Bowl
Brown rice & tempeh & steamed veggies (C), rest (R)
Fresh spirulina, raw hummus, sesame tempeh, avocado, steamed green veggies, edamame, start fruits, spirulina gomashio, 1000 island dressing, brown rice
› 85k
(Replace rice with quinoa +7K)

TUE

Laksa Bowl (C) **Vegan Chef 1**
Malaysian-style coconut curry soup bowl (S), with red rice noodles, marinated mushroom, teriyaki tempeh, (S)(G), steamed veggies, fresh bean shoots, fresh herbs, spicy onion sprinkles (S)(G)
› 79k

WED

Mac & Cheese Bowl (C) **Vegan Chef 1**
All-time favorite macaroni (G) & cheese in vegan version, coconut bacon (R), pizza cracker (R), coconut crouton (R), shaved cashew parmesan (R), lettuce, broccoli, corn, olives & capers, avocado, tomato, sea-ser salad dressing!!
› 79k
(Replace with gluten-free macaroni +5k)

THU

Banana Flower "Fish" Taco (C) **Vegan Chef 2**
With spinach-chickpea-soft taco, coleslaw, avocado, lettuce, cashew-tartare sauce pickled onion, served with mango salsa, chipotle sauce, cashew-tartare & banana chips (gluten-free, soy-free)
› 89k

FRI

Korean BBQ Jack-Bulgogi Rice Burger (C)
Korean BBQ jackfruit bulgogi patty (S) (G), rice burger buns, apple ginger glaze (S)(G), gochujang mayo, pickled cucumber, lettuce, tomato, served with crunchy kimchi cucumber, purple potato chips, water-kefir ranch dip
› 85k

SAT

Mediterranean Mezze Plate (C) (GF) **Vegan Chef 1**
Feta (C), quinoa tabouleh, babaganoush, onion pickles and cucumber pickles served with gluten-free flatbread (C), zaatar oil, mixed greens and tahina sauce
› 89k

SUN

Lasagna Italian (All Raw) **Raw Chef 2**
Our of our most popular dishes! You won't believe it's all raw! Zucchini lasagna pasta, marinara sauce, nut-creamy bechamel, marinated spinach, raw-mezan, garden salad & today's dressing
› 85k

Can't choose?

Try our
recomendation
Nourish Bowl

FROM 10AM
SAVORY BOWLS

Galactic Bowl (R)
Raw bread with pesto on top, almond feta cheese, kalamata olives, pickled onion, sprout, sauerkraut, green & veggies
› 79k

Dressing
Sweet mustard

Topping
Raw Mesan

Nourish Bowl (C) **Vegan Chef 1**
Brown rice, steamed greens & roots, steamed roots, marinated tempeh (S) (G), sprouts, sauerkraut, greens & veggies
› 79k

Dressing
Sesame Ban-ban (S,G)

Topping
Spirulina gomashio

(Replace rice with quinoa +7K)

Ocean Bowl (C)
Quinoa, seaweed, mushroom, Korean marinated veggies, sprout, kimchi, green & veggies
› 79k

Dressing
Miso wasabi (S)

Topping
BBQ Cashew Nibbles

**Dressing (R) & Topping (R) are
INTERCHANGEABLE**

Sugar-Free Dressing Options (R):
contains no sugar nor any sweetener nor fruit :

Pesto dressing | Probiotic Ranch dressing

Other Topping Options (R)

Sweet chilli coconut chips
Garlic coconut crouton

**Extras Toppings
for Bowls**

Extra dressing	› 12k
Extra bowl topping	› 16k
Flax seeds	› 12k
Chia seeds	› 12k
Goji berries	› 12k
Spirulina crunch	› 14k
Fresh Spirulina	› 20k

DAILY SPECIALS & BOWLS

DAILY SPECIALS & BOWLS

FROM 10AM

A LA CARTE

Norwegian-Style "Gravlax" **Raw Chef 2** Open Sandwich (All Raw)

Papaya "smoked- salmon" with fresh herbs & capers,
cream nut-cheese, avocado, raw GF-onion flat bread (S)
served with garden salad & today's dressing
› 78k

Dragon Roll Sushi (C) **Vegan Chef 1**
Brown rice sushi roll filled with smoked papaya salmon,
teriyaki tempeh (S,G), cashew cream cheese,
cucumber pickle and avocado, atop with papaya slice
with wasabi sauce & teriyaki sauce,
served with miso soup (S) pickled ginger and soy sauce(S)
(G)
› 79k

Reuben Sandwich (C) **Vegan Chef 2**
Rye sourdough bread (G), avocado, pesto,
1000 island mayo, eggplant-steak, tomato, sauerkraut,
sweet potato chips
(option: Gluten-free bread (C))
› 75k

Teriyaki Tempeh Burger **Vegan Chef 1**
Bun & tempeh (C) rest (R)
Spirulina sourdough bun (G), teriyaki tempeh(S) (G),
wasabi drizzle, cashew mayo, pickled cucumber, lettuce,
tomato, sweet potato chips
(option: Gluten-free bun (C))
› 79k

Bite Me Bread (C) rest (R)
Sourdough bread (G) sandwich with cream nut-cheese,
pesto, lettuce, avocado, tomato
(option: Gluten-free bread (C))
› 69k

Bite Me Deluxe add papaya salmon ›85K

Pad Thai (All Raw) **Raw Chef 1**
Coconut +zucchini noodles with
sweet tamarind sauce (S) (G), almond butter chili
"stir-fried" veggies (S) (G), crunchy topping,
served with "Sambal Matah" spicy fragrant relish
› 75k

Pirate Tonic Khichdi Deluxe (C) **Vegan Chef 2**
Indian flavored rice and lentil porridge with garlic, onion &
subtle spiciness, cooked with Jin-nourishing kidney tonic
for highest potency. Served with marinated mushrooms,
sourdough bread (G) & sambal mattah. Chinese Tonic
herbs include He Shou Wu, eucommia, jujube dates,
longan, licorice, astragalus, reishi medicinal mushroom,,
ginger, cinnamon, goji berries, schizandra berries, which
support anti- aging, longevity, vitality,
libido, strength & stability
› 75k

Vegan Burrata Caprese Salad (C) **Vegan Chef 1**
Soft-centered vegan burrata made with cashew nuts and
coconuts, rucola, tomato, avocado, pesto, onion
balsamic reduction, served with sourdough bread (G)
› 89k
(option: Gluten-free bread (C))

Raw Pizza Special (R) **Raw Chef 1**

Raw seeded crust with marinara sauce,
marinated mushrooms & spinach, olives, cashew cheese,
pesto & raw-mesan, served with garden salad &
today's dressing › 79k

Raw Pasta a la Vita (R) **Raw Chef 1**
Tomato marinara ZUCHINNI-pasta mixed
with wilted spinach & mushroom, topped with pesto,
served with raw-mezan on the side › 75k

Additional toppings:
Vegan burrata (C) +12k, Papaya salmon (R) +10k,
Coconut bacon (R) +12k, Avocado +15k

TASTING PLATTERS

Cheese Spread Platters (R)
(bread is C, the rest is R)
Soft, spreadable creamy tree-nut cheese with snake fruit
mustard comport (C), pesto, onion pickles, activated
hazelnuts, served with gluten-free flatbreads (C)
› 79k

Chips and Nacho Dip (C) **Vegan Chef 1**
Gluten-Free & oven baked rice and tapioca chips,
nut-free "cheddar"
› 35k

SOUPS

Reishi Miso Soup (C) **Vegan Chef 1**
Handmade healing Miso (S) with seaweed & dark greens,
using Medicinal mushroom "Reishi" tea as
"Dashi" soup stock -served warm-
› 42k

Coco Pumpkin Soup (C)
Simple heart nourishing sweet pumpkin blended with
coconut milk & Reishi medicinal mushroom & miso (S),
with coconut croutons on the side
- served warm or chilled -
› 45k

Ocean Love Soup (C)
FRESH spirulina, wakame seaweed(S), pumpkin, misso (S),
Thai spices, coconut milk & Reishi medicinal mushroom,
with raw crackers (S) on the side - served chilled for the
maximum benefit of fresh spirulina -
› 55k

Extra Goodies

Quinoa	(C) › 25k
BrownRice	(C) › 18k
Sourdough Bread 100gr	(G) › 28k
GF Baked Bread 100gr	(GF) › 28k
GF Raw Bread 3 Slices	(GF) › 35k
Curry "Butter"	(R) › 12k
Fresh Spirulina	(R) › 20k
3 Aged Nut Cheese Slices	(1/8 X Whole) (R) › 35k
Extra Avocado	(seasonal) › 15k
"Gravlax" 1 slice	(R) › 25k
Side Salad	(R) S › 15k / L › 45k

A LA CARTE, TASTING PLATTERS & SOUPS

KIDS & SMALL PLATES

Onigiri Sisters (C)

2 round "Onigiri" rice balls made of brown rice & nori seaweed, walnut misso filling in the middle(S), with soy sauce (S) (G) on the side.
› 39k

Half-size Coco Pumpkin Soup(C)

Simple heart nourishing sweet pumpkin blended with coconut milk & Reishi medicinal mushroom, miso (S)
- served warm or chilled -
› 28k

Half-size Miso Soup (C)

Handmade healing Miso (S) with seaweed & dark greens, using Medicinal mushroom "Reishi" tea as "Dashi" soup stock
-served warm-
› 28k

Kids Mac & Cheese (C) **Vegan Chef 1**

All-time favorite macaroni (G), corn & cheese in vegan version, rawmesan, basil
› 49k

(Replace with gluten -free macaroni +5k)

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- Vegan Chef 2** Vegan Chef Training Level 2
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KIDS, SMALL PLATES & DESSERTS

DESSERTS

Check our dessert fridge
to see what's available!

Banana Split

Whipped cream (C), other items all (R)

A whole banana split into half, topped with 2 scoops of ice cream, whipped cream, chocolate coco-chip & chocolate ganache sauce › 59k

SOFT-SERVED ICE CREAM WITH BENEFIT



ICE CREAM WITH BENEFIT

50% of what you pay goes to those in need.
chocolate /strawberry /a mix of both
In a cup › 39k
In chocolate-covered cone › 49k

Ingredients: almond, cacao, strawberry, coconut, strawberry extract, beet, raw sugar, stabilizer (carob bean gum, plant cellulose, guar gum)

FREE ICE CREAM SUNDAY!

A baby-sized cup for all kids under 6-y-o on every Sunday!





Big Boy Breaky



Breakfast Burrito



Croque Monsieur



Omelette



Smoothie Bowl



Peak Performance Bowl
(MONDAY)



Laksa Bowl
(TUESDAY)



Mac & Cheese
(WEDNESDAY)



Banana Flower
Air-fried "Fish" Taco
(THURSDAY)



Korean BBQ Jack-Bulgogi
Rice Burger
(FRIDAY)



Mediterranean Mezze
Plate
(SATURDAY)



Italian Lasagna
(SUNDAY)



Galactic Bowl



Nourish Bowl



Ocean Bowl



Cheese Spread
Platters



Pad Thai



Norwegian Style
"Gravlax" Open
Sandwich



Teriyaki Tempeh
Burger



Rueben sandwich



Dragon Roll Sushi



Bite Me Sandwich



Khichdi Deluxe



Miso Soup



Pumpkin Soup



Ocean Love Soup



Banana Split



Waffle



Onigiri Sisters



Uptails

RAW CHEF TRAININGS & CLASSES, WORKSHOPS, EVENTS AND MUSIC NIGHTS

Check the board in our café garden, Sayuri's Facebook page
and our website for dates and details.

www.sayurihealingfood.com

WHAT ELSE DO WE OFFER

HOME DELIVERY

1. Check the menu:
www.sayurihealingfood.com
2. Call or WhatsApp us your order:
+62-822-4048-5154

EVENTS AND YOGA

Kirtan, workshops, yoga classes
and so much more!

ACADEMY

Raw chef trainings & masterclasses
and more !

www.sayurihealingfood.com
education@sayurihealingfood.com

ONLINE ACADEMY

Learn from home
whenever you are.

www.sayurionlineacademy.com

BIRTHDAY CAKES

1. Choose a cake 1 day in advance:
www.sayurihealingfood.com
2. Call or WhatsApp us your order:
+62-822-4048-5154

PRIVATE PARTIES & GATHERINGS

Our venue can be booked for your events,
retreats, birthdays and weddings.

GROUP CLASSES

We offer the group cooking class for your
retreat & event at the special rate.

education@sayurihealingfood.com



ACADEMY