



@sayuri_healing_food



sayuri healing food

DELIVERY MENU

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. 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**

DO YOU WANT TO BECOME A RAW CHEF?

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

ALL PLANT BASED VEGAN

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

Prices in thousand Indonesian Rupiah, excl. 10% government tax and 6,5% service charge.

COFFEES / DECAF

Americano ›32k **Macchiato** ›27k
Cappuccino ›38k **Latte** ›40k
Espresso ›25k With coconut milk

(Replace with almond milk, oat milk or soy milk +9k)

AFFOGATO

Coffe Affogato

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

Matcha Affogato

2 scoops of vanilla ice cream
with matcha shot
› 59k

CACAO CEREMONY

Pure Cacao Ceremony

100% pure ceremonial cacao with
triple medicinal mushroom tonics of
chaga + reishi + vegan cordyceps
served with spices, vanilla infused
coconut sugar & affirmation card
›65k /250ml

Heart-Opening Cacao Shot

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, vanilla & chili
›55k /250ml › 27k /80ml

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 › 65k

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)

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

House chai

Black tea, coconut nectar, chai spices,
almond milk › 45k

Rooibos chai

Caffeine-free rooibos tea, coconut nectar, chai
spices, almond milk › 50k

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 › 55k

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

DIY 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.



COLD PRESSED JUICES

S/280ml L/500ml

Healing

Kale, fennel, cucumber, celery,
lime juice, apple, ginger
› S55k L75k

Cleanse

Beet, coriander, apple, cucumber, lime, ginger
› S59k L79k

Detox

Pineapple, carrot, turmeric, orange
› S59k L79k

Orange Sunkiss

Pineapple, passion fruit, orange
› S59k L79k

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

ICED DRINKS

Bomb!

Choice of latte (Café Latte or Matcha Latte),
ice cream, whipped cream, chocolate drizzle
› 79k

Chocolate On The Rocks

Double shot of Cacao Ceremony on ice,
cacao, coconut nectar, cashew, Reishi & Chaga
medicinal mushroom, vanilla, chili
› 55k

Café Latte › 45k

Matcha Green Tea Latte › 65k

Iced Chai › 55k

Blueberry & Mint Natural Soda › 30k

Kombucha

Ask our staff what's available › 60k

Coco probiotic Kefir

Plain 49k / flavored 59k

Iced Green tea (500ml) › 25k

Iced Oolong Tea (500ml) › 25k

Young Coconut › 30k

Coconut water (500ml) › 22k

Charcoal Lemonade (500ml) › 39k

Cloro-oxygen (500ml) › 35k

ICED TONICS

Pirate Tonic Tea (500ml)

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
› 59k

Mother Goose Tonic Tea (500ml)

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)

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

JUICES, UPTAILS, SHOTS & COLD DRINK

SUPERFOOD SMOOTHIES (400ml)

Mega Protein

FRESH spirulina, lemon, kale, mango, banana, coconut milk, sea moss, vegan protein › 65k

Ecstatic

Dragon fruit, banana, maca, Chaga medicinal mushroom, green coffee, cacao, coconut milk, spirulina, cashew, coconut nectar › 65k

Immunity

Blueberry, banana, coconut milk, sea moss, orange, turmeric, goji, cashew, cayenne, cinnamon, coconut nectar › 65k

Pick Me Up

Kale, banana, coconut water, pineapple, mango, with berry swirl › 65k

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) › 65k

*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 › 65k

Charity Forest Smoothie*

Banana, pineapple, liquid chlorophyll, kale, spirulina, coconut milk, moringa powder, maca, Spirulina powder › 65k

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

SMOOTHIE BOWL (400ml) (R)

A bowl of smoothie of your choice, served with mixed seasonal fruit + 1 crunchy topping of your choice from below.
› 85k

CHIA BOWL (400ml) (R)

A bowl of chia pudding, served with mixed seasonal fruit + 1 crunchy topping of your choice from below
› 85k

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)
› 85k

Crunchy Toppings

› Pink Dragon Granola (R)
› Spirulina Granola (R)
› Crunchy Oats Granolla (G)(C)

Smoothie Super Boost Additions

Probiotics › 9k
Moringa › 10k
Maca › 12k
Cacao › 12k
Goji › 12k
Spirulina powder › 15k
Fresh spirulina › 25k
Protein Powder › 15k

SMOOTHIES & BOWLS

SAVORY

Big Boy Breaky (All Raw)

GF-raw bread, coconut curry "butter", corn & cashew scrambled "egg", coconut "bacon", wilted spinach, mushroom & tomato
› 90k

(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
› 89k

Croque Monsieur (C)

Sourdough bread (G), roasted eggplant, vegan cheddar cheese (S), coconut béchamel sauce, marinated spinach
› 85k

Vegan Omelette (C)

Zucchini, onion, mushroom, fresh herbs in chickpea flour butter, house-made ketchup and served with rye sourdough bread (G) & coconut curry "butter"
› 75k

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)

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

The Mozza Toastie (C)

Sourdough bread (G), house made pesto, vegan mozzarella, tomato, spinach
› 85k
(Option: replace with GF baked bread)

SWEET

Smoothie Bowl (R)

A bowl of smoothie of your choice, served with mixed seasonal fruit
+1 crunchy topping of your choice from below
› 85k

Chia Bowl (R)

A bowl of chia pudding, served with mixed seasonal fruit + 1 crunchy topping of your choice from below
› 85k

Fruits Bowl (R)

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



Crunchy Toppings

- › Pink Dragon Granola (R)
- › Spirulina Granola (R)
- › Crunchy Oats Granollia (G)(C)

Quinoa Porridge (C)

Cinnamon coconut flavored quinoa, lightly sweetened with coconut nectar, topped with shredded apple, raisins & candied walnuts
- served warm -
› 69k

Nutella Toast (C)

Rye sourdough bread (G), activated Nutella (contains peanut), banana, coconut whip cream, berry drizzle & walnuts
› 60k

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

Gluten-Free Waffle (C)

Rice flour waffle, with coconut whipped cream
+ 1 ice-cream + 1 drizzle of your choice from below
› 75k

Ice Cream

Vanilla (S)
Chocolate (S)

Drizzle

Chocolate Ganache
Triple-Berry
"Caramel"

Extras Toppings for Bowls & Waffles

Single serving fruit › 7k
Crunchy topping (see above) › 17k
Chia pudding › 12k
1 scoop ice cream › 22k
Extra whipped cream › 17k
Extra drizzle › 7k
Cacao nibs › 18k
Chia seeds › 12k
Flax seeds › 12k
Spirulina crunch › 20k
Goji berries › 12k

ALL DAY BREAKFAST

MEAL OF THE DAY

SAVORY BOWLS

Peak Performance Bowl

Brown rice & tempeh & steamed veggies (C), rest (R)
 Fresh spirulina, raw hummus,
 sesame tempeh, avocado, steamed green
 veggies, spirulina gomashio, edamame,
 pomelo, 1000 island dressing, brown rice
 › 98k

(Replace rice with quinoa +7K)

Laksa Bowl (C)

Malaysian-style coconut curry soup bowl (S),
 with red rice noodles, marinated mushroom,
 teriyaki tempeh, (S)(G), steamed veggies,
 fresh beans shoots, fresh herbs,
 spicy onion sprinkles (S)(G)
 › 95k

Forest Gnocchi (C) (GF)

Purple sweet potato gnocchi,
 lions mane mushroom ragu, broccoli florets,
 Maca pumpkin seed Parmesan (NF),
 crumbed oyster mushroom fillets. Served
 with side salad with raspberry vinaigrette (S)
 and gluten free bread
 › 98k

Banana Flower "Fish" Taco (C)

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)
 › 95 K

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
 › 95k

Mediterranean Mezze Plate (C) (GF)

Felafel (C), quinoa tabouleh, babaganoush, onion
 pickles and cucumber pickles served with
 gluten-free flatbread (C), zaatar oil, mixed greens
 and tahina sauce
 › 98k

Lasagna Italian (All Raw)

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
 recommendation
 Nourish Bowl

Galactic Bowl (R)

Raw bread with pesto on top,
 almond feta cheese, kalamata olives,
 pickled onion, sprout, sauerkraut,
 green & veggies › 95k

Dressing
 Sweet Mustard

Topping
 Raw Mesan

Nourish A Bowl (C)

Brown rice, steamed greens & roots,
 steamed roots, marinated tempeh (S) (G), sprouts,
 sauerkraut, greens & veggies
 › 95k

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
 › 95k

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 & chili coconut chips
 sourdough crouton (G)

Extras Toppings
 for Bowls

Extra dressing › 17k
 Extra bowl topping › 16k
 Flax seeds › 12k
 Chia seeds › 12k
 Goji berries › 12k
 Spirulina crunch › 20k
 Fresh Spirulina › 25k

DAILY SPECIALS & BOWLS

MON

TUE

WED

THU

FRI

SAT

SUN

A LA CARTE

Norwegian-Style "Gravlax"

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
› 95k

Dragon Roll Sushi (C)

Brown rice sushi roll filled with smoked papaya salmon,
teriyaki tempeh (S,G), cashew cream cheese, cucumber
pickle and avocado, a top with papaya slice with
wasabi sauce & teriyaki sauce, served with miso soup
(S) pickled ginger and soy sauce(S,G)
› 85k

Reuben Sandwich (C)

Rye sourdough bread (G), avocado, pesto, 1000 island
mayo, eggplant-steak, tomato, sauerkraut,
served with sweet potato chips
(option: Gluten-free bread (C))
› 90k

Teriyaki Tempeh Burger

Bun & tempeh (C) rest (R)

Spirulina sourdough bun (G), teriyaki tempeh (S) (G),
wasabi drizzle, cashew mayo, pickled cucumber, lettuce,
tomato, served with sweet potato chips
(option: Gluten-free bun (C))
› 85k

Bite Me Bread (C) rest (R)

Sourdough bread (G) sandwich with cream nut-cheese,
pesto, lettuce, avocado and tomato
(option: Gluten-free bread (C))
› 75k

Bite Me Deluxe add papaya salmon › 85k

Pad Thai (All Raw)

(Served Cold)

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
› 85k

Pirate Tonic Khichdi Deluxe (C)

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)

Soft-centered vegan burrata made with cashew nuts
and coconuts, rucola, tomato, avocado, pesto,
balsamic reduction, served with sourdough bread (G)
› 95k
(option: Gluten-free bread (C))

Raw Pizza Special (All Raw)

Raw seeded crust with marinara sauce,
marinated mushrooms & spinach, olives,
cashew cheese, pesto & raw-mesan,
served with garden salad & today's dressing
› 85k

Raw Pasta a la Vita (All Raw)

Tomato marinara ZUCHINNI-pasta mixed
with wilted spinach & mushroom,
topped with pesto,
served with raw-mezzan on the side › 85k

Additional toppings:

Vegan buratta (C) +30k, Papaya salmon (R) +10k,
Coconut bacon (R) +12k, Avocado +15

TASTING PLATTERS

Cheese Spread Platters (R)

(bread is C, the rest is R)

Soft, spreadable creamy tree-nut cheese with
snake fruit mustard comfort (C), pesto, onion
pickles, activated hazelnuts, served with
gluten-free flatbreads (C)
› 79k

Chips and Nacho Dip (C)

Gluten-Free & oven baked rice and tapioca
chips, nut-free "cheddar" (S)
› 45k

SOUPS

Reishi Miso Soup (C)

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 sourdough croutons (G) on the
side
- served warm or chilled -
› 55k

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 -
› 79k

Extra Goodies

Quinoa	(C) › 25k
BrownRice	(C) › 18k
Sourdough Bread 100gr	(G) › 28k
GF Baked Bread 2 Slices	(GF) › 28k
GF Raw Bread 3 Slices	(GF) › 35k
Curry "Butter"	(R) › 12k
Fresh Spirulina	(R) › 25k
3 Aged Nut Cheese Slices	(1/8 X Whole) (R) › 35k
Extra Avocado	(seasonal) › 15k
"Gravlax" 1 slice	(R) › 38k
Side Salad	(R) S › 20k / L › 45k

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)

All-time favorite macaroni (G), corn & cheese in vegan version, raw mesan, basil › 55k
(Replace with gluten-free macaroni +5K)

DESSERTS

All your nuts & seeds are ACTIVATED!
All Raw, Vegan, Gluten-free & Soy-free!

Please ask what is available today to the staff!

Please place order if you are OK that, more than 5 minutes bike drive distance, ur cakes may meld during delivery

Life is a Blessing cake (C) › 55k

Date Peanut butter cookie (C) › 29k

Caramel Hazelnut cookie (C) › 29k

Chocolate Chip Cookie (C) › 29k

Banana Bread whole (GF) (C) › 89k/Slice 23k

Monster Cookies (GF) (C) › 32k

Love Nest (GF) (C) › 29k

Breakfast Bar (G) (C) › 29k

Bliss Ball :

Hanuman Ball – Choco Maca

Ananda Ball - Charcoal & Raw chocolate (R) › 23k

More option is available, Please check with our team :)
(0822 40485154)

AGED - NUT - CHEESE

Plain/Classic › 95 k | **Dill & Figs** › 105k
Olive & Dry Tomato › 115k | **Brie** › 115k | **Smokey** › 115k

SEMI-HARD TREE-NUT CHEESE

Black Pepper & Ash › 108k | **Truffle & Chaga** › 110 k

SAUERKRAUT

Green Spirulina (R) › 115k | **Balinese (R)** › 39K
Indian (R) › 39K | **NINJA Kimchi (R)** › 39K

TINCTURE

Chaga Reishi Extract
Chaga Lion's mane Extract
295k/30ml

WHAT ELSE DO WE OFFER

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

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

KIDS, SMALL PLATES & DESSERTS



Jl. Sukma No. 2, Ubud, Bali | Open : 8AM-11PM / last order 9 PM
Minimum order: 100,000 IDR | Delivery fee within Ubud : 10,000 IDR
All prices do not include 10% government tax and 5 % service tax
Price descriptions 1K: 1.000 IDR



Big Boy Breaky



Breakfast Burrito



Croque Monsieur



Omelette



Smoothie Bowl



Peak Performance Bowl
(MONDAY)



Laksa Bowl
(TUESDAY)



Mac & Cheese
(WEDNESDAY)



Banana Flower
"Fish" Taco (C)
(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

MENU PICTURE

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

