

7:30am - 10:30am

BREAKFAST MENU

Choose one of the options available:

1 Egg Shakshuka

A small skillet of poached eggs in tomato sauce, garnished with parmesan cheese, fresh basil and olive oil. Served with toasted sourdough.

2 Smoked Salmon & Egg Toast

Toasted sourdough topped with cream cheese, smoked salmon & poached eggs. Garnished with pickled red onions, capers, lemon and smoked paprika powder, chopped parsley, served with a side of thinly sliced avocado.

3 Avocado On Toast

Seasoned mashed avocado on toasted sourdough slices topped with one of the following options:

- Poached eggs (soft/medium or hard poached)
- Pan seared halloumi cheese
- Sautéed mushrooms & pickled red onions (VG)

With a side of sautéed cherry tomatoes, topped with fried capers, a dash of smoked paprika powder & chopped parsley.

4 Eggs Any Style

Choice of cooked eggs:

- Two egg omelette w/ red pepper, mushroom, onion, carrot & cheese.
- Three eggs scrambled (contains crème fraîche)
- Two eggs pan fried.
- Two eggs poached.

Served with a side of sautéed cherry tomatoes & a dash of smoked paprika powder and chopped parsley. Served with toasted sourdough with a side of salted butter.

5 Terra Pancake

Banana / pineapple or mixed pancake topped with pan caramelized banana, cinnamon & dried coconut. Served with two of the following:

- Hazelnut Chocolate Spread
- Honey
- Almond Butter
- Coconut Syrup (VG)

Vegan option available (contains soy milk)

6 Yoghurt Bowls (2 options)

[Coconut yogurt available]

Apple & Cinnamon:

Yoghurt topped with caramelized apples, cinnamon, granola & a drizzle of almond butter.

Tropical Fruit:

Yoghurt with pineapple, papaya, banana slices, dried coconut & granola.

7 Apple Overnight Oats

Whole oats & chia seeds soaked overnight in oat milk, cinnamon & ginger. Layered and topped with caramelized apples, (GF) crunchy cashew and dried papaya granola, normal or coconut yoghurt and almond butter.

8 Smoothie Bowl

Frozen dragon fruit, bananas, strawberries blended and topped with fresh fruit slices, roasted sliced almonds & (GF) crunchy cashew and dried papaya granola.

All mains include the combinations below:

Natural juice

or

Sliced fresh fruit
of the day

Balinese Drip/Espresso

Based Coffee

or

Tea Selection

MENU

Appetizers & Sides

Classic Hummus 50K

A rich blend of sesame tahini, ground cumin and boiled chickpeas topped with a tomato cucumber salsa & garnished with a sprinkle of smoked paprika powder.

Red Pepper Hummus 60K

A sweet and smoky dip of roasted peppers, boiled chickpeas, ground cumin, lemon juice & olive oil. Topped with caramelized red bell peppers.

Falafel Bites & Tahini Mint Dip 60K

Homemade chickpea, parsley & cumin falafel served with our tahini mint dip.

Hand Cut Potato Fries 35K

Grilled Asparagus 40K

Desserts

Artisan Portuguese Custard Tart 40K

A crispy and creamy authentic Portuguese "Pastél de Nata".

Lime Mouse 50K

Chocolate Mouse 55K

Chocolate & Almond Brownie (GF) 60K

Topped with vanilla ice cream & caramel drizzle.

Main Dishes

Gazpacho 60K

The classic Spanish cold tomato soup made with fresh tomatoes, olive oil, vinegar, garlic, onion and cucumber. Garnished with bread croutons and cucumber salsa.

Nasi/Mie Goreng with Sate Ayam 70K

The national dish of egg fried rice/noodles with chicken, vegetables and chicken skewers. Topped with a sunny side up egg and fried shallots.

Vegan Nasi/Mie Goreng with Sate Tempeh 65K

A vegan version of the national rice/noodle dish made with local greens, corn, carrots, peas and fried shallots. Served with soybean skewers.

Mediterranean Sandwich 80K

Toasted sourdough or gluten free bread, spread with a spoonful of our chickpea hummus and pesto sauce, topped with a mix of sautéed eggplants, red bell peppers and caramelized onions.

Summer Quinoa Salad 110K

Romaine lettuce, quinoa, caramelized pineapple, cherry tomatoes & cranberry raisins topped with beetroot hummus, pan seared halloumi and a refreshing mint, tahini & olive oil dressing.

Sweet Potato Gnocchi & Homemade Pesto 110K

Pan seared handmade sweet potato gnocchi in our own cashew & basil based pesto sauce.

Tuna Steak 120K

Tuna belly season in a black pepper & garlic mix pan seared to your liking served with sweet potato mash and pan grilled asparagus. Garnished with chopped parsley and slice of lemon to squeeze.

BAR

CLASSICS

Gin & Tonic 110
Mojito 120
Classic Margarita 125
Mimosa 105
Classic Lime Daiquiri 130
Frozen Strawberry Daiquiri 135
Frozen Mango Daiquiri 135
Piña Colada 130
Mango Colada 135
Classic Vodka Martini 130
Classic Gin Martini 125
Espresso Martini 130
Negroni 150
Aperol Spritz 140
Caipiroska 110
Baileys Coffee 110
Long Island Iced Tea 130

SIGNATURES

Whiskey Sour 130
Earl Grey Martini 140
Rosemary Vodka Soda 120

MOCKTAILS

Virgin Island Mojito 100
Basil Cucumber Cooler 105
Yuzu Lavender Spritz 100
Virgin Piña Colada 98
Mango Green Tea Fizz 98

WINE

Red - Sababay 140 | Glass 450 | Bottle
White - Sababay 140 | Glass 450 | Bottle
Rosé - Sababay 180 | Glass 578 | Bottle
Sparkling White - Sababay 180 | Glass 578 | Bottle

BEER

Bintang 50
Bintang Radler 50
San Miguel 60
San Miguel Light 55
Pilsner (Island Brewing) 75
Kölsch (Black Sands Brewery) 95

COFFEE

Espresso 35 | 45
Americano 50
Piccolo Latte 45
Flat White 55
Latte 60
Cappuccino 65

OTHER BEVERAGES

Still / Sparkling Water 30 | 35
Seasonal Fruit Juice 45
Mixed Fruit Juice 50
Fresh Young Coconut 50
Brew Me - Tea Selection 45
Somersby - Apple Cider 95

Coca Cola 40
Coca Cola Zero 40
Sprite 40
Soda Water 35
Matcha Latte 65
Chocolate Latte 55
Moccha Latte 65

Open until 10:30pm

All prices are
listed in 000 IDR

Terra

COTTAGES

BALI