



SHUNYATA VILLAS

"The secret on the cliff"

FOOD AND DRINK MENU

Service Team Phone

+62 813 53 46 53 41

All our prices are in 1000 Rupiah and inclusive of tax and service charge.



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SOUPS

GREEN PAPAYA SOUP (vegan) <i>fried ginger, chickpea, papadam</i>	IDR 75k
CARROT GINGER SOUP (vegan) <i>coconut milk, bread crouton</i>	IDR 75k
LEMON COCONUT SOUP (vegan) <i>long bean, fried tofu</i>	IDR 75k
VEGETABLE RICE SOUP (vegan) <i>lemongrass</i>	IDR 75k
MEDITERANEAN SOUP (vegan opt. -10%) <i>roasted vegetables, feta, olives</i>	IDR 80k
TOM YUM SOUP (vegan opt. -20%) <i>prawns or mushroom</i>	IDR 90k

SECRETS FROM THE VILLAGE

MORINGA POTATO SOUP (vegan) <i>chili flakes</i>	IDR 80k
SAYUR LODEH SOUP (vegan) <i>radish, green herbs</i>	IDR 80k

SALAD

RAINBOW SALAD (vegan) <i>Mandarin dressing</i>	IDR 90k
RED BEET AVOCADO TOWER (vegan) <i>Sweet potato fries</i>	IDR 95k
QUINOA LIME SALAD (vegan) <i>grilled vegetables, avocado</i>	IDR 95k
WATERMELON FETA SALAD <i>mint, olives</i>	IDR 100k
SWEET TEMPE SALAD (vegan) <i>carrot, cucumber, orange</i>	IDR 100k
CRISPY ORGANIC CHICKEN STRIPS <i>carrot, cucumber, orange</i>	IDR 120k
GREEK SALAD <i>feta, olive</i>	IDR 120k

STILL HUNGRY ?

Enjoy our 3 course dinner	IDR 495k
The vegetarian or vegan variant	IDR 450k
Enjoy our 3 course lunch	IDR 295k
Add full board to your stay:	
fish and meat	IDR 780k
vegetarian and vegan	IDR 730k

At Shunyata Villas Bali we use only natural & healthy ingredients to create authentic and fresh flavors.

We will never compromise on the quality of our ingredients! That's why we use organic products from our own gardens, neighboring farmers, fishermen and local markets whenever we can.

Our chefs combine local and seasonal ingredients, integrate traditional and modern cooking styles, put love and passion into every single dish to ensure you have a delightful culinary experience.

Do you miss anything on our menu or do you have any special dietary requirements? Please let us know.

****Tax and service is included . Flavor enhancers and additives are not.****

SNACKS

(SPICY) ROASTED CASHEWS <i>chili, salt</i>	IDR 65k
MARINATED OLIVES <i>green, black</i>	IDR 65k
POPCORN <i>caramelized or salty</i>	IDR 60k
HOMEMADE POTATO CRISPS <i>cashew herb dip</i>	IDR 65k
HANDCUT SWEET POTATO CRISPS <i>cashew herb dip</i>	IDR 65k
HANDCUT FRENCH FRIES <i>tomato sauce</i>	IDR 95k
HOMEMADE SPRING ROLLS (vegan) <i>balsamico, soy sauce</i>	IDR 105k

ANTIPASTI PLATTER

IDR 150 K

*green and black olives
sundried tomatoes
feta, edam, mozzarella
parmesan, green pesto
artichokes, cashew herb dip
homemade sourdough bread*



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DELIGHTS FROM THE SEA

thanks to our local fishermen, we can offer you fresh catches from waters in front of Shunyata Villas Bali

FISH & CHIPS IDR 150k

fish of the day, fried in beer-batter,
homemade chips, mayonnaise, small salad

PEPPER TUNA STEAK IDR 190k

panfried tuna steak, sesame, garlic butter,
parsley potato, small salad

GRILLED CATCH OF THE DAY IDR 190k

bedded in herbs, sambal matah,
mashed potatoes, small salad

MAIN DISHES

a selection of local and international highlights

BALI NASI or MIE GORENG (vegan opt.) IDR 110k

served with organic fried egg
+ add seafood or organic chicken for IDR 60k

BALINESE CURRY (vegan opt.) IDR 125k

fresh vegetables, lime rice
+ add seafood or organic chicken for IDR 60k

PASTA AL PESTO IDR 135k

basil, parmesan
+ add shrimps for IDR 60k

PASTA AL ARRABIATA (vegan opt.) IDR 135k

basil, parmesan
+ add shrimps for IDR 60k

CREAMY MUSHROOM PASTA IDR 135k

basil, parmesan

TOFU SATE LILIT (vegan) IDR 125k

rice, wok vegetables, peanut sauce,
sambal matah

TUNA SATE LILIT IDR 150k

rice, wok vegetables, tomato sauce,
sambal matah

BEEF SATAY 125g IDR 195k

French fries, tomato salad

AUSTRALIAN BEEF STEAK 250g IDR 275k

pepper sauce, garlic butter, small salad

SIDES

WHITE RICE IDR 45k

SPICY-, YELLOW-, LIME RICE IDR 50k

WOK VEGETABLES IDR 60k

HOMEMADE POTATO CRISPS IDR 60k

HANDCUT POTATO FRIES IDR 60k

HANDCUT SWEET POTATO FRIES IDR 60k

HOMEMADE SWEET POTATO CRISPS IDR 60k

SWEET TREATS

homemade delights from Bali and around the world

SHUNYATA CANTUCCINI IDR 60k

with cashew nuts

SHUNYATA CHOCOLATE BALL IDR 80k

made from balinese chocolate beans, fresh fruits

SAUTEED BANANA (vegan) IDR 70k

in grinded coconut

MANGO CREAM (vegan) IDR 75k

with cantuccini

MOLTEN CHOCOLATE CAKE IDR 100k

with a spoon of ice cream

HOMEMADE ICE CREAM IDR 80k

chocolate, coconut, vanilla, mango (seasonal)

FRIED BANANA IDR 70k

in palm sugar sauce

FRIED APPLE IDR 80k

in pal sugar sauce, cinnamon

PANCAKES IDR 80k

banana, roasted cashews or palm sugar, cinnamon

TRY OUR HOMEMADE DIGESTIVES

LIMONCELLO (4 cl) IDR 65k

BITTERS (4 cl) IDR 65k

COFFEE & TEA

coffee from java & tea from all over the world

ESPRESSO IDR 45k

+ add an extra shot for IDR 20k

ESPRESSO MACCHIATO IDR 45k

+ add an extra shot for IDR 20k

CAPPUCCINO IDR 60k

+ add an extra shot for IDR 20k

LATTE MACCHIATO IDR 60k

with cantuccini

BALI COFFEE IDR 50k/65k

cup / pot

ICED CAPPUCCINO IDR 70k

ice cubes, milk foam and a spoon of vanilla ice cream

FRESH HERBAL INFUSION IDR 65k

mint, ginger, lemongrass, lime

SELECTED HERBAL TEA IDR 65k

green, black, detox

CHAI LATTE IDR 70k

Please choose between the following milk options:

cashew milk, coconut milk, cow milk



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HEALTHY JUICES

mixed with nutritious ingredients from mother nature

YOUNG KING COCONUT **IDR 50k**

TROPICAL FRUIT JUICE **IDR 65k**

*mandarin, pineapple, watermelon, papaya,
dragon fruit, mango (seasonal)*

THE GREEN JUNGLE **IDR 65k**

moringa, avocado, mango, banana

THE RED SNAPPER **IDR 65k**

carrot, ginger, olive oil, honey

DRAGON DREAM **IDR 65k**

dragon fruit, orange, ginger

IMMUNE BOOSTER **IDR 70k**

carrot, turmeric, mandarin, lime, ginger, olive oil

ABC DETOX **IDR 70k**

apple, beetroot, carrot, ginger, lime

PURPLE HAZE **IDR 70k**

dragon fruit, banana, pineapple

BALI CHOCOLATE DELIGHT **IDR 70k**

raw chocolate beans, banana, coconut milk, honey

IMMUNE BOOSTER & TONICS

traditional recipes to strengthen your immune system

JAMU SHOT **IDR 50k**

tamarind, ginger, turmeric, coconut milk, palm sugar

IMMUNE BOOSTER SHOT **IDR 50k**

apple vinegar, lime, turmeric, pepper, honey

GINGER CHIA TONIC **IDR 65k**

ginger, turmeric, lime, chia, tonic water

LIQUORS & SPIRITS

traditional recipes to enhance your wellbeing

LIMONCELLO (4cl.) **IDR 65k**

homemade from Balinese lime, premium rice spirit, honey

SHUNYATA BITTERS (4cl.) **IDR 65k**

*homemade from cinnamon, star anis, chili, clove,
black and pink pepper, cardamom, premium rice spirit*

PREMIUM RICE SPIRIT **IDR 60k**

SALTY DELIGHTS

(Spicy) Roasted Cashews **IDR 65k**

Homemade Potato Crisps **IDR 65k**

Popcorn **IDR 60k**

REFRESHING SUMMER DRINKS

made with homemade sirups

SPARKLING LIME **IDR 65k**

lime, soda

ROSEMARY FIZZ **IDR 65k**

homemade rosemary sirup, lime, soda

MINT FIZZ **IDR 65k**

homemade mint sirup, lime, soda

GINGER BEER **IDR 65k**

homemade lime & ginger sirup, soda

ICE TEA - MANDARIN **IDR 60k**

black tea, mandarin, sugar

ICE TEA - GREEN LIME **IDR 60k**

green tea, lime, sugar

SOFT DRINKS

SPARKLING WATER **IDR 45k**

TONIC WATER **IDR 45k**

COCA COLA **IDR 45k**

COCA COLA ZERO **IDR 45k**

LOCAL BEER

PROST PILSENER **IDR 60k**

SIGNATURE COCKTAILS

international classics mixed with 4cl of Bali's premium rice spirit

THE BALI HIGH **IDR 145k**

rice spirit, coconut milk, dragon fruit, lime

SHUNYATA MULE **IDR 145k**

rice spirit, homemade ginger beer, lime

ARAK-ITO **IDR 145k**

rice spirit, mint sirup, mint leaves

PINA DE BALI **IDR 145k**

rice spirit, coconut milk, pineapple, palm sugar

MANDARIN DREAM **IDR 145k**

rice spirit, mandarin juice, rosemary sirup

GINGERELLO **IDR 145k**

homemade limoncello, homemade ginger beer

ARAK HONEY **IDR 145k**

rice spirit, lime, honey

Marinated Olives **IDR 65k**

Homemade Spring Rolls **IDR 100k**



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WINE SELECTION

an award winning range of wines produced on the island of the gods

HATTEN BY THE GLASS

<i>red, white, rose 11,5% alcohol</i>	125ml	IDR 95k
	250ml	IDR 170k
	500ml	IDR 320k
	1000ml	IDR 600k

WHITE

SWEET ALEXANDRIA by HATTEN **IDR 550k**

late harvest muscat St Valier and Chenin Blanc a pure floral, tropical garden delight with subtle sweetness and refreshing acidity.

aroma: mandarin, white flower, green apple, mango, honey

food pairing: aperitif, asian cuisine, spicy food

11% alcohol, 0,7 l

TWO ISLAND Sauvignon Blanc **IDR 600k**

An approachable and intensely aromatic white that can be enjoyed as an aperitif or paired with food.

aroma: Highly intense with aromas of gooseberry, freshly cut grass, lantana and green apple.

food pairing: For all occasions, tapas, spaghetti aglio e olio
12.5% alcohol, 0,7 l

SPARKLING WINE

TUNJUNG SPARKLING by HATTEN **IDR 600k**

Less ripe muscat St Valier, colombard and probolinggo a bright and light-bodied red with intense berries aromas and velvety tannins

aroma: lemon zest, guava, fresh cut apple, toast, pastry, white

food pairing: aperitif and universal food match

11,5% alcohol, 0,7 l

Bali is well-known for its culture, tropical scenery and hospitality. But it might be one of the last places you would expect vineyards and wine-production. Especially in the last few years several wineries have successfully grown several varieties of grapes and produced remarkable wines. We want to support this development, thus you find only wines from Balinese wineries on our menu.

RED

• SHIRAZ by TWO ISLAND **IDR 600k**

shiraz a full-bodied red that captures the essence of the Barossa with its deep ruby color, bold palate, and robust oak characters

aroma: cherry, red plum, raspberry & black pepper enhanced by the mocha and vanillin aromas

food pairing: meat, spicy dishes & roasted vegetables

13,5% alcohol, 0,7 l

TWO ISLAND RESERVE Shiraz **IDR 850k**

A big, bold, and voluptuous red with ripe berry and spice aromas, our TWO Islands Shiraz embodies both the warm, dry climate of the Barossa Valley and the brown loam-clay soils of our vineyard.

aroma: Varietal aromas of spicy and ripe fruit.

food pairing: a broad range of meat, spicy dishes & red roasted veggies.

13,5% alcohol, 0,7 l

DESSERT WINE

PINO DE BALI **IDR 650k**

A sweet, luscious and silky fortified wine aged in French oak for 5+ years under a solera system. A complex and well-balanced full-bodied wine with mature honey and nut characters.

aroma: Full body, Sweet wine, medium tannin

food pairing: Dessert, Cheese, Dried fruit

18% alcohol, 0,375 l