







A place indeed where you can nourish your body, mind and soul, and learn through a new culinary experience. Our team will also source local and seasonal ingredients

mostly are plant based and gluten free.

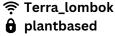
Former teacher at the Japanese Macrobiotic School, our Chef Mamiko has worked in famous establishments such as Chez Panisse (California) with world reknowned chef and pioneer of the "Slow Food Movement", Alice Waters, Sayuri Healing Food (Ubud) & Purple Valley Yoga Retreat (Goa).

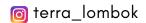
OUR MENU PRINCIPLES

- 1 All our food is plant based and mostly gluten free
- 2 20% of our vegetables come from our own organic garden
- 3 We use homemade coconut milk
- 4 We do "activate" our seeds & nuts as well as our rice, which increase their nutrient value
- 5 We use home made fermentation seasoning (miso, coconut yogurt, shio-koji) to enhance flavors. No MSG added in our food





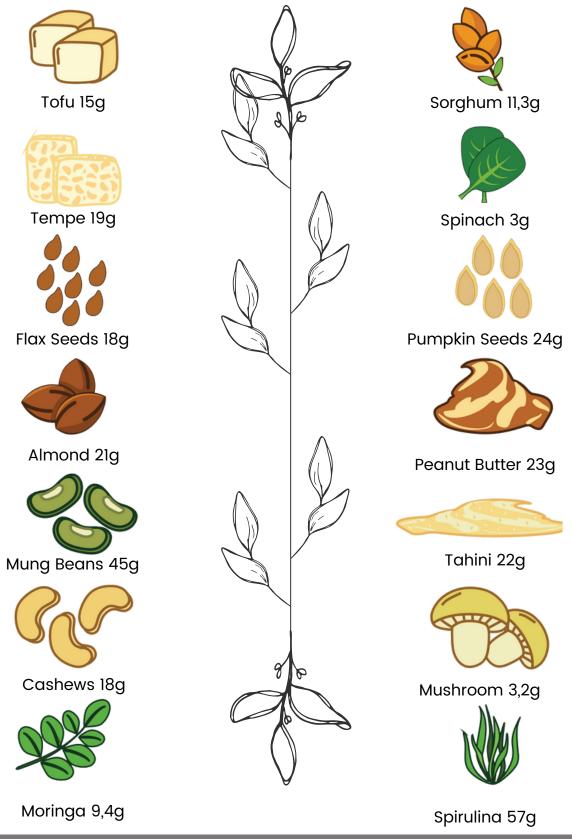








WHAT AMOUNT OF PROTEINS IN PLANT BASED FOOD



DRINKS





ICED MATCHA FRAPPE	60K
ICED LATTE FRAPPE	60K
MATCHA LATTE	40K
REISHI MASALA CHAI	40K
GOLDEN LATTE	40K
SHIRAJIT HOT CHOCOLATE	40K
FRESH COCONUT WATERI	25K
INFUSED WATER/MINT, LIME	10 K

TEA CEREMONY

FREE REFILL HOT WATER

ORGANIC TEA
FROM D'WAN MOUNTAIN IN BALI 40K
-ORGANIC BLACK TEA

-ORGANIC OOLONG TEA

-ORGANIC GREEN TEA

CRAFT BEER

KURA KURA (ISLAND ALE) 330ML 65K KURA KURA (LAGER) 330ML 65K

66

Reishi

The most potent medical mushrooms.

Strengthens immune system, vitality,
antioxidant and anti-aging.

Reishi brings us equanimity and deep
insight for the long run.

ORGANIC COFFEE

COLD BREW COFFEE	45K
CAPPUCCINO	35K
LATTE	35K
LONG BLACK/AMERICANO	25K
ESPRESSO	25K

EXTRA SHOT	15 K
ALMOND MILK	10 K
OATMILK	15K

66

Shirajit

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

77



DRINKS

Consider seasonality & availability of local produce

COLD PRESSED JUICES 45K

(cold pressed means slow pressed, be patient for your order)

CLEAN JUICE

Cucumber, spinach, celery, pineapple, mint, lime

HEART BEET JUICE

Beetroot, pineapple, ginger, carrot, lime

YELLOW SUBMARINE

Carrot, pineapple, turmeric, ginger, black pepper, lime





SMOOTHIE DRINKS 40K

PAPAYA DETOX

Papaya, banana, turmeric, coconut milk, ginger, lime

MANGO FIZZ

Mango, frozen bananas, fresh coconut water

SUPER CHOCO

Banana, fresh coconut milk, raw cacao, cinnamon, papaya, lime

MORINGA GREEN

Moringa, banana, coconut milk, papaya, lime, ginger

PINK DRAGON

Dragon fruit, banana, soursop, basil seeds, coconut water

HEALING ELIXIRS

PROBIOTICS COCONUT KEFIR 20K

Mint, pineapple

20K **KOMBUCHA**

Ginger cinnamon, hibiscus rosemary or turmeric lemongrass

RAW JAMU SHOT 20K

Turmeric root, ginger root, orange, carrot, black pepper

DETOX BLACK LEMONADE

40K 🎉 Coconut probiotics kefir, aloevera ,basil seeds, raw wild honey, activated bamboo

charcoal,local lime

COCOBIOTIC MOCKTAIL 40K

Coconut probiotics kefir, pineapple, garden stevia leaf, sweet mint

OVERSEAS LOMBOK GINGER BEER 45K

Artisanal ginger soda made by fermentation process







TERRA SALADS 65K

CHOOSE FROM GF BREAD OR RAW CRACKERS OR ACTIVATED RED RICE

1 - PROBIOTIC

BEAN SPROUT, SAUERKRAUT, CARDAMON BEETROOT, ROASTED SWEET POTATO, RAW COCONUT BBQ CHIPS & ORGANIC GREEN LEAVES
Served with KOMBUCHA BASIL DRESSING



2 - PROTEIN

ROASTED TEMPE, SAUERKRAUT, TAHINI SPINACH, ROASTED ROSEMARY PUMPKIN, DUKKHA & ORGANIC GREEN LEAVES Served with BEET ORANGE DRESSING



3 - METABOOST

SORGHUM, KIMCHI, TAHINI SPINACH, SAMBAL MATAH, RAW INDIAN COCONUT CHIPS
& ORGANIC GREEN LEAVES
Served with TAHINI DRESSING



EXTRA GLUTEN FREE BREAD (2)

+15K





All Day Breakfast

BOWLS

Start from 8 am

COCO GOOD MOOD

60K

Raw cacao & banana based smoothie with toppings raw granolas, peanut butter and fruits

GREEN FOREST

60K

Moringa leaf, spirulina powder, garden spinach & papaya based smoothie with toppings raw granolas and fruits

MANGO MACHINE

60K

Banana & mango based smoothie with toppings raw granolas and fruits

FRUITS SALAD

60K

Seasonal fruits &Topping: raw granola and basil seed porridge, choose coconut milk or coconut yogurt. Extra ice cream +20K

EXTRA SUPERFOOD

+15K

SWEET

GLUTEN FREE SOURDOUGH PANCAKE

75K

3 pancake served with scoop of ice cream and seasonal fruits. choose chocolate sauce or raw wild honey.

EXTRA PANCAKE

+10K

EXTRA RAW HONEY

+15K 🎉

EXTRA COCONUT YOGURT

+15K

Consider seasonality & availability of local produce





All Day Breakfast

Start from 8 am

TOFU OMELET 70K

Moringa, mushrooms, fresh herbs, organic leaves, sweet potato & GF bread or crackers. Side organic salad.

AVOCADO HUMUS ON TOAST 70K

avocado humus with gluten-free bread, sautéed spinach and mushrooms, sauerkraut

SMOKED SALMON TARTINE 60K

Raw papaya salmon, rosemary cream, sauerkraut, herbs, GF bread or raw crackers. Side organic salad.

AYURVEDIC HEALING KITCHARI 50K

Ayurvedic Indian styled porridge with red rice, beans, spices and mixed veggies

MISO SOUP 50K

Home made miso paste, tofu, mushroom, seaweed & seasonal veggies.



A La Carte

Start from 11am

RAW

RAW BLACK PIZZA

100K

Activated charcoal zucchini dehydrated base, rosemary sauce, marinated spinach with garlic, tomato, garden pesto. Topped with vegan parmigiano.

THREE VEGAN CHEESE TASTER

50K

Fermented cashew cheese with raw clackers, dried fruits

EXTRA GLUTEN FREE BREAD (2)
EXTRA ACTIVATED RICE

+15K

+15K



Subject to 10% government tax & 5% service charge

Terra Plant Based Food A La Carte

Start from 11am

GREEN FALAFEL PLATE

80K

Green falafel, avocado humus, baba ganoush, sorghum tabbouleh, cashew wasabi mayonnaise, sauerkraut, duhkha, gluten free bread

TERIYAKI TEMPEH BURGER

70K

GF sourdough bun, teriyaki tempeh, sauerkraut, cashew wasabi mayonnaise, veggies served with raw coconut BBQ chips *This menu contain soy sauce

JACKFRUIT BURGER

70K

GF sourdough buns, jackfruit patty, tahini butter, sauerkraut, raw tomato ketchup, cashew wasabi mayonnaise, avocado, veggies served with raw coconut BBQ chips

GREEN CREAMY HERB NOODLE

65K

Rice noodle, fresh garden herbs (Thai basil, chive, thyme, oregano) pumpkin seeds, cashew nuts

TAHINI MISO NOODLE

65K

Home made miso,tahini, chili oil soup with rice noodle.Nori sea weeds, sprout beans, mushroom| extra kimchi +10K

THAI GREEN CURRY

65K

Tempe, veggies, mushrooms in home made curry paste. Served with activated rice. Choose mild or spicy.

SOUTH INDIAN PLATE/IDLI

65K

Idli /Indian steam rice and beans bread served with Today's chutney, Today's sambahar(South Indian curry soup)

TEMPEH KIMCHI SUSHI

65K

Roasted tempe, kimchi, activated black rice, veggies. Topped with wasabi mayonnaise. Side organic salad.

SALMON PAPAYA SUSHI

65K

Raw papaya salmon, sauerkraut, activated rice, veggies, marinated tofu. Topped with wasabi mayo. Side organic salad.

BBQ JACKFRUIT PAPAYA WRAP ROLL

65K

Jackfruit pulled meat, fresh veggies, sauted mushroom & spinach, raw papaya wrap & raw tomato ketchup, raw coconut chips

Subject to 10% government tax & 5% service charge





Desserts HOME MADE ICE CREAM



ICE CREAM/COCONUT OR MATCHA

1 scoop 25K 2 scoop 40K

NICE CREAM BOWL 40K

(peanut, cacao & seasonal fruits)

Nice cream is an alternative to ice-cream, fruit-based a good treat. No added sugar and oil. Ultimately the healthiest dessert ever.

Consider seasonality & availability of local produce



RAW PASTRIES 45K

BANANA BANOFFIE PIE

Dates, banana, pumpkin seeds, coconut, vanilla, cashew

SNIKERS

Cashew, raw cacao, peanut, dates, lime, sun flower seeds

TIRAMISU

Raw cacao, coconut, banana, Irish moss, dates, espresso

CARROT CAKE

Dates, carrot, cashew, raisins, walnut, cinnamon, lime

CHEESE CAKE

Cashews, coconut yogurt, dates, sunflower seeds, pumpkin seeds, seasonal fruits



ENAGY BALL 25K

OJAS BALLL

Ashwaganda, raw cacao, orange, almond, pumpkin seeds, dates

IMMUNE BALL

Reishi, chinnamon, ginger, lime, coconut, almond, pumpkin seed, dates



SHOP

BAKERY

GLUTEN FREE SOURDOUGH BREAD

Loaf 400g 55k (order one day ahead)

GLUTEN FREE COOKIES 20K

Soft cashew nuts cookie
Peanut butter cookie
Coconut cookie

BANANA BREAD

Loaf 400g 40k

BOTTLED DRINKS

COCONUT PROBIOTICS KEFIR

1 Liter 80K / Refill 55K

300ml 35K

KOMBUCHA (FLAVORED)

1 Liter 75K / Refill 40K

300ml 30k

HOME MADE COCONUT MILK

1 Liter 60K / Refill 40K

300ml 35k

HOME MADE ALMOND MILK

1 Liter 100K / Refill 70K (order one day ahead)

300ml 40K

COLD PRESSED (JAMU/JUICE)

1 Liter 150K / Refill 120K

300ml 55K

ICED MASALA CHAI LATTE

1 Liter 95K / 300ml 45K

SNACKS

RAW GRANOLAS

Pack 150g 45k

RAW CRACKERS

10 pcs 35k

RAW COCONUT CHIPS

BBQ or INDIAN CRUNCH Pack 150g 35k

OTHERS

HOME MADE TAHINI

Bottle 200g 50k / Refill 40k

HOME MADE PEANUT BUTTER

Bottle 200g 45k / Refill 35k

COCONUT PROBIOTICS YOGHURT

Bottle 330ml 35k / Refill 25k (order one day ahead)

ISLAND VIBES KIMCHI

Bottle 250g 50k / Refill 40k

ANTIOXIDANT SAUERKRAUT

Bottle 250g 50k / Refill 40k

AGED VEGAN CHEESE

Blue cheese, Olive & Dried tomato, Rasin & Dill L 85K | M 50K

BABAGANOUSH

200g | 50k

(order one day ahead)

AVOCADO HUMUS

200g | 50k

(order one day ahead)

Subject to 10% government tax & 5% service charge