

Jukut

A VEGAN KITCHEN BY TITI BATU



Titi Batu
UBUD CLUB



ALL DAY BREAKFAST

SWEET

BANANA BERRIES PANCAKES OR WAFFLE

68K

GFO

Choice of banana pancakes or wheat Belgian waffle, with banana orange sauce, berries sauce, topped with fresh mints, non-dairy yoghurt, and mixed seeds.

COCONUT CHIA PUDDING

68K

GFO

Overnight coconut chia pudding, served with mango sorbet, coconut chips, granola, fresh fruits, and goji berries, creating a harmonious blend of flavors and textures in every spoonful.

CHIA ACAI PARFAIT

78K

GFO

Indulgent açai and chia seed parfait, with crunchy granola, fresh fruits and nutritious goji berry.

PEANUT BUTTER OVERNIGHT OATS

68K

Peanut butter overnight oats with fresh apples, topped with banana, kiwi, mango, and a touch of fresh carrot cake. Finished with crunchy pecans and wholesome granola.

STRAWBERRY MANGO SMOOTHIE BOWL

68K

GFO

Made with your preferred fruit base of Strawberry or Mango, blended with banana, silken tofu, coconut milk, oats, nectar, and topped with granola, chia seeds, and vibrant goji berries.



SAVORY

KITCHARI

SMALL 48K | LARGE 68K

GFO

Comforting and healing porridge-like meal of basmati rice, lentil dhal, onion, garlic, turmeric, garam masala, topped with sautéed vegetables, cumin chili oil, coconut yoghurt, and fried onion slices. Served with a side of flavorful sambal matah and flatbread.

JERK-SPICED TOFU SCRAMBLE ON WAFFLE

58K

GFO

Yeast wheat waffle with jerk-spiced tofu scramble, fried plantain, avocado, with hot tomato sauce.

NAAN CURRY SPINACH TOFU BREAKY

58K

Curried tofu scramble, sautéed spinach and onions, broccoli, avocado, spiced potatoes. Served with naan, salad leaves, and turmeric coconut yoghurt.

BREAKFAST TACO

2 PCS 65K | 3 PCS 85K

Tortilla packed with scrambled tofu, black beans, vegan bacon, spinach, avocado, salsa roja, with hashbrown, pickles, chives, coriander, and jalapeño.

EGGLESS BENEDICT ON HASHBROWN

68K

GF

Gluten-free hashbrown base topped with mashed avocado, sautéed greens, plant-based eggless benedict, chives, and vegan hollandaise sauce.

GF : Gluten Free GFO : Gluten Free Option

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SOUPS & NOODLES

BUTTERNUT SQUASH SOUP

68K

GFO

Wholesome soup of roasted butternut, potatoes, carrots, and onion, with coconut cream, chermoula, and canai bread on the side.

IMMUNE BOOSTING SOUP

68K

GF

Nourishing blend of kale, moringa, broccoli, mushroom, coconut oil, garlic ginger, turmeric, galangal, onion, coriander, and coconut milk. Served with a side of gluten-free bread.

SHANGHAI WONTON SOUP

70K

Dumplings noodles soup in flavorful seaweed veggie broth, with broccoli, Chinese cabbage, tofu, and scallion oil.

TOM KHA GOONG-LESS

78K

GFO

Konjac-prawn and calamari, tofu, mushroom, shallots, flat rice noodles, in fragrant red Thai curry coconut broth, garnished with coriander, lemon basil, water cress, coconut flakes, and chili oil.

NJONJA LAKSA

78K

GFO

A vegan twist on a classic Peranakan dish of flat rice noodles in laksa curry broth, with tofu, konjac prawns, sprouts, broccoli, zucchini, pakchoy, and charred Thai eggplant. Topped with scallion, coriander leaves, crunchy shallots.

CHASHU RAMEN

78K

GFO

Rich and creamy vegan paitan broth with vegan ramen noodle, plant-based chashu, silken tofu, pakchoy, asparagus, broccoli, scallion, chili oil, nori, and kaki-mochi crumbs.

BOWLS

LOCO LOCALE

88K

Yellow rice bowl with Beefless® rendang, sprouts, eggplant, tempeh, tofu satay, spring roll, veggie fried noodles, tomato sambal, coconut sambal, completed with local crackers

EL MEXICANO

88K

GFO

Brown rice bowl topped with corn, refried beans, sauteed Mexican veggies, vegan soy chicken, tomatoes, mixed lettuce, jicama, jalapeño, avocado, pickled red onions, and candied pecan nuts

BIG KAHUNA

88K

Sushi rice bowl with Mochiko chic'n, charred pineapple, sweet miso, k-aioli, macaroni salad, kaki-mochi topping, sesame seeds, scallion, avocado, and pickled cucumber

FALAFEL OASIS

88K

GF

Quinoa tabouli salad with falafel, avocado, cucumber, tomato, sweet potato chips, hummus, nuts and seeds, with a side of rocket salad, and tahini lemon dressing



NYC JOLLOF

88K

Basmati yellow rice, soy chic'n curry, plantain, sautéed spinach, with fresh salad, flat bread, red sauce, white sauce, tossed almond

EL JEFE

88K

Cauliflower lentil taco filling with Beefless® chimicurri, quinoa salad, tomato, avocado, assorted lettuce leaves, plantain, pepitas, white sauce, and hot sauce

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SMALL PLATES & SALADS

EDAMAME

Light and satisfying edamame tossed in zesty togarashi and salt blend.

CHAPATI VEGGIE WRAP

Chapati wrap with curry spread, curried potatoes, local vegetables, cumin. Served with a refreshing pineapple raita and hot sauce.

FIVE-SPICE SPRING ROLLS

Cabbage, onions, carrots, sprouts, jicama, scallion, seasoned with soy and hoisin sauce, rolled into spring roll wrappers, served with hot sauce for that extra kick.

VEGAN GYOZA

Simply delicious mushroom and eggplant gyoza, served with soy chili dip.

BAO 'SHROOM SLIDERS

Two savory bao buns filled with crispy mushrooms, pickles, and Asian herbs, drizzled with hoisin mayo.

JUKUT FRESH SALAD

Mixed lettuce, peppery rockets, hearty black beans, tomatoes, cajun-spiced potatoes, sweet corn, and earthy beets. Topped with crispy garlic croutons, served with a tangy balsamic vinaigrette and creamy vegan miso mayo dressing.

38K

GF

58K

58K

58K

58K

65K

GF

SUSHI SIX

2 sushi pieces each of spicy ahi toona avo roll, eggplant oonagi roll, crunchy konjac-prawn roll, served with red radish and carrot salad, soy sauce and pickled ginger.

68K

BEAN Y NACHOS

Corn tortilla under avocado, salsa, black beans, Mexican veggie mix with Cajun soy chicken, chickpeas, and sour cream, served with ube crackers, pickles, and red radish slices.

68K

CRISPY KICKIN' CAULIBROCCOLI

Tempura-battered florets of cauliflower and broccoli in a blend of tantalizing sweet and spicy sauce, on a cauliflower purée base, with sesame seeds, pickles, and radish.

68K

GF

1000 LAYERS POTATO

Crispy layers of potatoes on a roasted cauliflower and beans truffle base, with creamy Beefless® and paprika topping, gochujang, vegan caviar, sour cream, chives, and toasted almond slices.

68K

THE CAESAR SALAD

Romaine lettuce, seaweed, roasted cherry tomatoes, jicama, crispy chickpeas, baby potatoes, and vegan bacon, dressed in vegan caesar dressing and vegan parmesan, served with croutons.

68K

GF

HOKEY POKE SALAD

Watermelon-beet toona marinated in sukiyaki sauce, with avocado, scallion, cucumber, kelp, seaweed tobiko, yum yum sauce, kaki mochi, and nori, on a bed of brown rice.

75K

GF



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MADE WITH SHIITAKE MUSHROOM BASED BEEFLESS® BY GREEN REBEL. OF NATURAL, NON-GMO INGREDIENTS WITHOUT ADDITIONAL MSG & PRESERVATIVES

BEEFLESS® TERIYAKI FRIED RICE 81K

Flavor fusion fried rice with chili garlic mix, teriyaki soy Beefless®, sautéed vegetables, sprouts, and cashew.

BEEFLESS® BANH MI 88K

Soft baguette filled with lettuce, grilled hoisin Beefless®, cucumber, vegan mayo, hoisin, pickled vegetables, mints, coriander, basil, chili, sesame seeds, with a side of fries.

BEEFLESS® RENDANG AND RICE 95K

A vegan twist on Indonesian classic rendang dish but Beefless®, homemade rendang gravy, melinjo crackers, acar, served with steamed brown rice and sautéed green beans.



BIGGER MEALS

PLATES

PENANG CHAR KUEY TEOW 68K

Malaysian-style fried flat rice noodles with konjac prawns, tofu, sprouts, in aromatic garlic, chives, chili paste, soy, peanut sauce, topped with crunchy peanuts.

TEMPEH & CAULIFLOWER COCONUT TANDOORI 75K

Tempeh and cauliflower in garam masala mix, onion, garlic ginger paste, chili, and coconut. Served with rice, canai bread, coconut yoghurt and red onion pickles.

CHIC'N CASHEW 88K

Konjac chic'n stir fry with cashews, soy beans, bell pepper, broccoli, onion, and scallion. Served with steamed brown rice, pickles, and salad.

SANDWICHES

BAD BOY BURRITO 88K

Tortilla loaded with lettuce, black bean, brown rice, Mexi potatoes, purple cabbage, avocado, sweet chili sauce, corn, vegan cheese, jalapeño, hot sauce, salsa, served with salad and chips.

FAUX-LY CHEESE STEAK SANDWICH 88K

Soft baguette filled with Beefless® steak, vegan cheese, cooked onion, vegan butter, garlic chips, served with Caesar salad and fries.

HOUSE BURGER 98K

Homemade vegan patty on burger bun with avocado, kale-slaw, vegan cheese, yum-yum sauce, gravy, jalapeno, served with a side of homemade fries.



SIDES

WHITE RICE	15K
BALINESE YELLOW RICE	15K
BROWN RICE	20K
CARRIBEAN SAUTEED SPINACH	20K
SAUTEED GREEN BEANS & SPROUTS	25K
CAULIFLOWER RICE	25K
CRISPY TEMPEH OR TOFU	25K
SESAME BROCCOLI & CARROTS	30K

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PASTA E PIZZA

PASTA AL POMODORO

Pasta in tomato sauce, basil crisp, vegan parmesan, served with garlic bread.

68K

MARGHERITA PIZZA

Tomato sauce, plant-based mozzarella, basil.

68K

PLENTY VEGGIES PIZZA

Tomato sauce, paprika, rockets, mushroom, broccoli, potatoes, onion, oregano, plant-based mozzarella.

68K

DELHI SHROOMY CARBONARA

Pasta with mixed mushrooms, plant based bacon, onions, garlic, curry powder, coconut cream, paprika powder, and vegan cheese.

75K

NACHO MAN PIZZA

A nacho twist on pizza with tortilla, cauliflower, avocado, bell peppers, chives, Beefless® taco filling, refried bean, enchilada sauce, potato truffle suace, vegan cheese, salsa.

78K

LENTIL BOLOGNESE PASTA

Pasta in lentil tomato Bolognese sauce, vegan cheese, basil.

84K



DELECTABLE DESSERTS

SUMMER SORBET

2 scoops of Açai / Mango / Mixed Berries sorbet, served with granola, edible cookie dough, sauce, and fruits.

58K

VEGAN CHOCOLATE TRUFFLE

4 pieces of soft chocolate ganache with assorted toppings (almond, peanut, pistachio, sesame).

58K

GF

WAFFLE OR PANCAKES

Belgian waffle topped with cinnamon sugar, berries, candied pumpkin seeds, served with vanilla ice cream.

58K

GFO

APPLE BERRIES CRUMBLE

Crumble pie with apple and mixed berries filling, brown sugar crumble, served with vegan ice cream.

65K

VEGAN CARROT CAKE

A fresh twist on carrot cake with fresh carrots, almond, raisin, vanilla, cinnamon, coconut nectar, served with coconut ice cream.

68K

SWEET POTATO BROWNIE

Delectable sweet potato brownie with almond, cocoa chips, flaxseed, miso caramel, mandarin sauce, berries, served with vegan ice cream.

69K

GF

NAUGHTY CHEESECAKE

Soy-based cheesecake with biscoff crust, coconut cream, dragonfruit coulis, topped with fresh berries.

75K

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Beverage

FRESH JUICE

WATERMELON / PINEAPPLE	38K
ORANGE / APPLE / MANGO / STRAWBERRY	48K
MIXED JUICE	50K
PASSION PORTION	55K
<i>Passionfruit, pineapple, ginger</i>	
AVOCADO	55K
<i>Blended with oat / almond milk</i>	

FRESH PRESSED JUICE

ALL GREEN	58K
<i>Celery, apple, pear, parsley, lime</i>	
SUPER CLEANSING	55K
<i>Kale, cucumber, apple, lime</i>	
SECRET LOVER	55K
<i>Beetroot, carrot, apple, ginger</i>	
COOLING GREENS	55K
<i>Cucumber, celery, green apple</i>	
GREEN GODDESS	58K
<i>Kale, cucumber, parsley, lime</i>	
MORNING DETOX	55K
<i>Apple, lemon, ginger, cucumber spinach</i>	
SUNSHINE	55K
<i>Pineapple, lime, turmeric, ginger, palm nectar</i>	
HEART BEAT	58K
<i>Carrot, orange, apple, beetroot, kale</i>	
COLOR CLEANSER	58K
<i>Carrot, cucumber, spinach, kale, lemon</i>	
ANTI INFLAMMATORY	58K
<i>Spinach, apple, pear, lemon, celery, spirulina powder</i>	

SHOTS

LIME / TURMERIC / GINGER	25K
WHEATGRASS	35K

FRESH SQUASH

LIME SQUASH	35K
<i>Lime juice topped with soda water</i>	
LYCHEE SQUASH	38K
<i>Lychee fruit topped with soda water</i>	
ORANGE SQUASH	35K
<i>Orange juice topped with soda water</i>	
STRAWBERRY SQUASH	48K
<i>Fresh strawberries coconut jelly, sprite</i>	
BERRY SQUASH	48K
<i>Mixed berries topped with sprite</i>	
TROPICAL SQUASH	48K
<i>Pineapple juice, lime juice topped with soda water</i>	
BUTTERFLY SQUASH	40K
<i>Kaffir lime, lemon juice, lychee fruit, dragon fruit, topped with soda water</i>	
LEMON BASIL SQUASH	40K
<i>Basil, lemon, palm nectar, topped with soda water</i>	
ANGEL DELIGHT	40K
<i>Strawberry, lemon slice, mint, palm nectar, chia seeds, topped with sprite</i>	
COCONUT	
WHOLE COCONUT	35K
BOTTLED WATER	
MINERAL WATER 330ML	25K
MINERAL WATER 750ML	40K
SPARKLING MINERAL WATER 330ML	35K
HIGH PROTEIN SHAKE	
ADD MILK:	
COCONUT MILK / SOY MILK	+20K
OAT MILK / ALMOND MILK	+30K
CHOOSE SHAKE BASE:	
VEGAN VANILLA PROTEIN	78K
VEGAN CHOCOLATE PROTEIN	78K
ADD ANY SMOOTHIE TO YOUR SHAKE:	
VEGAN	110K

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COFFEES

(Decaf Options Available)

ADD MILK:

OAT MILK / ALMOND MILK +10K

	HOT ICED
ESPRESSO	25K -
MACCHIATO	30K -
PICCOLO	35K -
DOUBLE ESPRESSO	30K -
LONG BLACK OR AMERICANO	35K 38K
CAPPUCCINO	45K 48K
LATTE	45K 48K
FLAT WHITE	45K 48K
CHOCOLATE	48K 52K



TEAS

TEA BAGS:

PEPPERMINT / ENGLISH BREAKFAST / EARL GREY / 35K
GREEN TEA SENCHA / CHAMOMILE / JASMINE

LOOSE TEA:

ROSELLA CHAI TEA 38K

Dried rosella, pandan, ginger, cinnamon, lemongrass

BRAIN BOOSTER TEA 38K

Gotu kola, marigold, moringa, mint

VANILLA CHAI TEA 38K

Broken black tea, vanilla, coconut flakes, cinnamon, cardamom, pandan

RELAXING CALMING TEA 38K

Lemongrass, cardamom, ginger, pandan, rose globose

MORNING TEA 38K

Green tea, marigold, rose

BUTTERFLY PEA FLOWER TEA 35K

OTHER TEA:

ICED TEA 25K

GINGER TEA 30K

ICED LEMON TEA 35K

ICED LYCHEE TEA 38K



SIGNATURE CUPS

ADD MILK:

OAT MILK / ALMOND MILK +10K

HOT | ICED

MOCHACCIONO 45K | 50K

Chocolate powder, espresso, soy / coconut milk

GINGER LATTE 45K | -

Ginger powder, soy / coconut milk

GREEN TEA LATTE 50K | 55K

Pure green tea powder, soy / coconut milk

ICED PEANUT BUTTER COFFEE 55K

Espresso, peanut butter, grated peanuts, coconut milk

ICED SWEET CINNAMON LATTE 58K

Espresso, vanilla, brown sugar, cinnamon powder, almond milk

ICED BROWN SUGAR PEANUT BUTTER LATTE 55K

Espresso, peanut butter, brown sugar, soy milk

SOFT DRINK

COKE / COKE ZERO / SPRITE / TONIC / SODA 25K

ALL DAY SMOOTHIES

BERRY UP 70K

Strawberry, blackberry, almond milk, flaxseed, oats

RAW COCOA 73K

Banana, cacao powder, granola, oats, oatmilk

HEALTHY LIFESTYLE 70K

Strawberry, mango, pineapple, coconut water

COCO COFFEE SMOOTHIE 73K

Banana, cacao powder, coffee, dates, coconut milk

BLACK PEARL SMOOTHIE 73K

Blueberry, coconut yogurt, english spinach, avocado, almond milk, dates

SUPER KALE 70K

Kale, banana, dates, granola, almond milk

CACAO CEREMONY 73K

Cacao powder, coconut milk, banana, dates, coconut butter, flaxseed, cacao nibs

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Beverage

COOL & REFRESHING

PEANUT DOG 45K

Passion fruit, almond syrup, passion syrup, pineapple juice

DOLPHIN SQUAD 45K

Watermelon fruit, lychee syrup, coconut milk, lime juice

PEACH SLUSHY 45K

Peach fruit, pineapple, orange juice, pineapple juice

MAGIC PURPLE 45K

Lemon, strawberry syrup, topped with butterfly pea flower tea

TITI BATU SUNRISE 45K

Pineapple juice, orange juice, lemon juice, grenadine syrup

COCKATIL

TEQUILA SUNRISE 95K

Tequila, orange, grenadine syrup

MARGARITA 95K

Tequila, triple sec, lime, simple syrup

GIN FIZZ 95K

Gin, lemon juice, basil leaves, topped with tonic water

BLUE LAGOON 95K

Vodka, blue curaçao, topped with lemonade

OLD FASHIONED COCKTAIL 95K

Whiskey, angostura bitters, simple syrup, orange peel

ESPRESSO MARTINI 95K

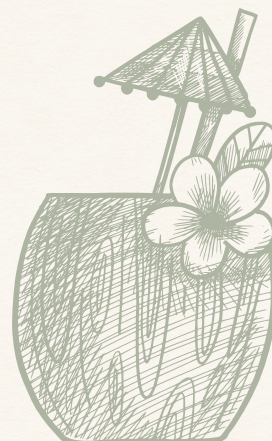
Vodka, espresso, coffee liqueur, hazelnut liqueur

MARS BERRIES 95K

Whiskey, lemon juice, rosemary, blackberries, simple syrup, topped with tonic water

SPIRITS SHOTS (45ML)

JACK DANIEL'S / ABSOLUTE VODKA / TEQUILA / BACARDI / GORDON DRY GIN 85K



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