Jukut

A VEGAN KITCHEN BY TITI BATU





Tili Baly
UBUD CLUB



68K

68K GFO

78K

68K

68K

58K

GFO

58K

68K

GFO

GFO









# **ALL DAY BREAKFAST**

BANANA BERRIES PANCAKES OR WAFFLE

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

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** 

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

PEANUT BUTTER OVERNIGHT OATS

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

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 I LARGE 68K Comforting and healing porridge-like meal of basmati rice, lentil dhal, onion, garlic, turmeric, garam masala, topped with sauteed 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

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

NAAN CURRY SPINACH TOFU BREAKY

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

**BREAKFAST TACO** 

2PCS 65K | 3PCS 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

Gluten-free hashbrown base topped with mashed avocado,

sautéed greens, plant-based eggless benedict, chives, and vegan hollandaise sauce.





# **SOUPS & NOODLES**

#### BUTTERNUT SQUASH SOUP

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

#### IMMUNE BOOSTING SOUP

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

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

#### TOM KHA GOONG-LESS

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**

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

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

Yellow rice bowl with Beefless® rendang, sprouts, eggplant,

### **ELMEXICANO**

veggies, vegan soy chicken, tomatoes, mixed lettuce, jicama, jalapeño, avocado, pickled red onions, and candied pecan nuts

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

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

# 68K

#### 68K

# 70K

# 78K

GFO

78K

78K

### GFO



tempeh, tofu satay, spring roll, veggie fried noodles, tomato sambal, coconut sambal, completed with local crackers

Brown rice bowl topped with corn, refried beans, sauteed Mexican

## **BIG KAHUNA**

scallion, avocado, and pickled cucumber

#### **FALAFEL OASIS**



88K GFO

88K

88K

GF

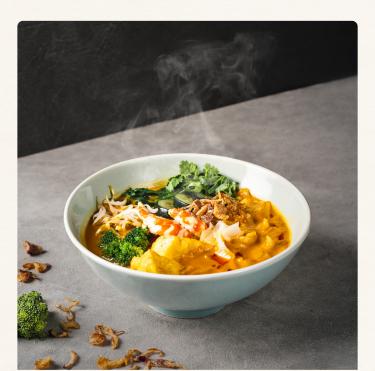


# **NYC JOLLOF**

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

## **ELJEFE**

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





88K

88K

6F : Gluten Free 6FD : Gluten Free Option

"Also check our vegan options from our main Titi Batu restaurant kitchen!"

Prices are Indonesian Rupiah (IDR) & subject to 16% tax and service Titi Batu Ubud Club • Jl. Cempaka, Banjar Kumbuh, Desa Mas, Ubud • +628118317755 • IG @titi batu



# **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.

## SUSHI SIX

38K

58K

58K

58K

65K

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.

#### **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.

#### 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.

#### 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.

#### 58K 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.

#### **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.

68K

68K

68K

68K

68K

75K











#### 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**

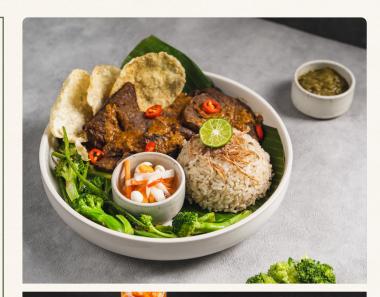
88K

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 sauteed 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.

# 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

### 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.







58K

75K

# PASTA E PIZZA

PASTA AL POMODORO	68K
Pasta in tomato sauce, basil crisp, vegan parmesan, served with garlic bread.	
MARGHERITA PIZZA	68K
Tomato sauce, plant-based mozzarella, basil.	

#### PLENTY VEGGIES PIZZA 68K

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

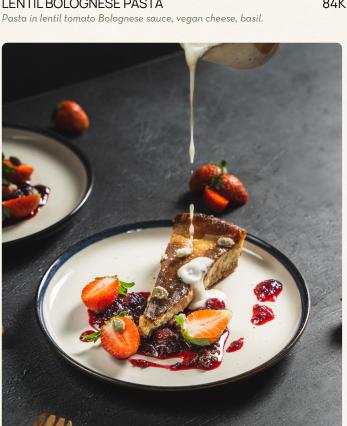
#### 75K DELHI SHROOMY CARBONARA

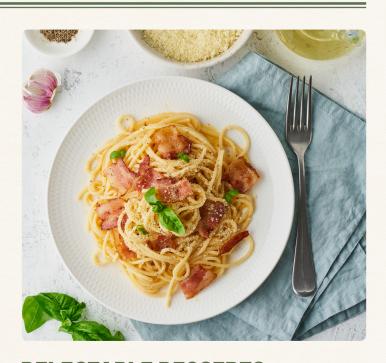
Pasta with mixed mushrooms, plant based bacon, onions, garlic, curry powder, coconut cream, paprika powder, and vegan cheese.

#### 78K 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.

#### 84K LENTIL BOLOGNESE PASTA





# **DELECTABLE DESSERTS**

SUMMER SORBET

**NAUGHTY CHEESECAKE** 

dragonfruit coulis, topped with fresh berries.

Soy-based cheesecake with biscoff crust, coconut cream,

58K
58K
65K
68K
69K

