

*Jukut*

A VEGAN KITCHEN BY TITI BATU



*Titi Batu*  
UBUD CLUB





## ALL DAY BREAKFAST

### SWEET

#### BANANA BERRIES PANCAKES OR WAFFLE

68K

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

GFO

#### COCONUT CHIA PUDDING

68K

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.

GFO

#### CHIA ACAI PARFAIT

78K

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

GFO

#### 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

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.

GFO



### SAVORY

#### KITCHARI

SMALL 48K | LARGE 68K

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.

GFO

#### JERK-SPICED TOFU SCRAMBLE ON WAFFLE

58K

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

GFO

#### 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

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

GF

GF : Gluten Free GFO : Gluten Free Option

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

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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-aoli, 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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