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CAFE

INSPIRED BY BALI'S GOLDEN SUNSETS AND CALIFORNIA'S LAID-BACK CULTURE, **ULA** WAS CREATED TO BRING A SLOWER WAY OF LIVING TO THE TABLE.

CHEF MAGS MAKES EVERYTHING FROM SCRATCH. USING REAL, CLEAN INGREDIENTS–PREPARED WITHOUT COMPROMISE AND SERVED WITH LOVE –NEVER RUSHED.

THIS IS THE PLACE WHERE SLOW LUNCHES TURN INTO LONG CONVERSATIONS, AND LONG CONVERSATIONS TURN INTO THE HAPPIEST OF HOURS. TIME LINGERS. STRANGERS BECOME FRIENDS. MEALS FEEL LIKE MEMORIES IN THE MAKING.

LIVE SLOW. SAVOR DEEPLY

CLEAN INGREDIENTS

Avo + Coco + Olive Oil
Golden Ghee (Clarified Butter)
Free Range Omega 3 Eggs
House Made Yogurt
Slowly Fermented Pizza Dough
w/Italian High Protein Flour
Pasta + Bread + Pastries
ALL MADE FROM SCRATCH

ALLERGY. PHOTO. TRANSLATION

LIVE SLOW

DAY 8-3PM

EGGS

FETA FRIED EGGS slow roasted tomato, avocado, zaatar-chili crunch, pita **95**

SKILLET EGGS tomato, pepper, pumpkin, garbanzo, falafel, yogurt bread **105**

BENNY ula style poached eggs, brown butter bernaise, spinach, canadian bacon, english muffin ,roast potato **120**

BALIFORNIA BURRITO farm eggs, beef rendang, avocado, black beans, house salsa, sour cream, & sambal matah **140**

BURRATA OMMELETTE carmelized onion, mushroom, grana, sourdough **160**

TORTANG TALONG "EGGPLANT OMMELETTE" jatiluweh rice, banana ketchup, chive **100**

EGG BRIOCHE SAMMY cheesy egg, smash sausage, chipotle-strawberry jam **95**

EGG WHITE FRITATTA spinach, house greek yogurt, adjika ,avocado, quinoa **95**

ULA BREAKY 2 free-range eggs, roasted potato, slow tomato, avocado,sourdough. **bacon or sausage** **120**

MARIA'S SURF BREAKFAST smoked salmon, sweet potato, lebneh, adjika, avocado, lettuce **185**

HEALTHY RICE hard boiled egg, sweet potato, cucumber, tomato, avocado, spinach, edamame, miso-tahini **100**

SPICY TOFU SCRAMBLE spinach, edamame, sweet potato, gochujang sauce **95**

SOURDOUGH TOASTIES

SMASHED AVO sprout herb salad, poppy, sunflower, sesame, edamame, cherry tomato **90**

SMOKED SALMON BAGEL everything spice, dill, cream cheese, caper, hb egg, avocado, cucumber **160**

GRIDDLE

BRIOCHE FRENCH TOAST caramelized banana, cinnamon, dark-rum infused arenga-palm syrup, vanilla whipped cream **105**

PUMPKIN PIE FRENCH TOAST hazelnut ice cream, pie crumbs ,vanilla whipped cream, dulce de leche **110**

COCO PROTEIN PANCAKE (GF) local mulberry-palm syrup, whipped lemon mascarpone, toasted coconut **120**

FOLDED CREPES sour cream, house-made jam, nutella, fresh berries, banana **85**

SIRANIKI sour cream, carmelized condensed milk, house jam **120**

BOWLS

WHEY PROTEIN (24G) + 35

BLUE SKY BOWL blue spirulina, banana, coconut, virgin coconut oil, mango **80**
TOPPING: mango, dragon fruit, banana, pineapple, coconut granola, chia ,banana

DRAGON FRUIT SMOOTHIE papaya, berry, yogurt, coconut flake, chia crisp **75**
TOPPING: mango, dragon fruit, banana, pineapple, coconut granola, chia, banana

BANANA SMOOTHIE sprouted peanut butter, cacao, oat milk, dates **80**
TOPPING: mango, dragon fruit, banana, pineapple, coconut granola, chia banana

HOUSE MADE YOGURT banana granola, coconut flake, almond, flax, chia, **80**

COCONUT YOGURT CHIA PARFAIT oat, granola, strawberry, banana **80**

SHAVED ICE FRUIT BOWL local fruits, housemade yogurt, passion fruit syrup **80**

LOCAL FRUIT PLATTER shaved coconut, chia-lime honey **80**

SIDES

1 CAGE FREE EGG (POACHED, SCRAMBLED, SUNNY) **16**
SMOKED SALMON **90** GRILLED TASMANIAN SALMON **175**
BACON **42** SMASHED BREAKFAST SAUSAGE **40**
SMOKEY CANADIAN STYLE BACON **35** STEAK KABOB **90** AVOCADO **35**
TOASTED BAGEL **20** GLUTEN FREE BREAD **20**

PRICES EXCLUDE 10% TAX AND 7% SERVICE CHARGE

SAVOR DEEPLY

ALL-DAY

SNACKS

HOUSE MADE BREAD salted butter, radish,sea salt 40

SMASHED CUCUMBER wakame, scallion, kimchi,chili-sesame oil 65

BABA GANOUSH eggplant , cucumber, radish, tomato, yogurt bread 80

SEA SALT FRIES triple cooked in coco oil 55 **w/ truffle, parmesan** 65

SWEET POTATO WEDGES kmeli suneli, house yogurt, spicy adjika 75

MOROCCAN LENTIL SOUP house lebneh, green chermoula, pita 85

BANG BANG CHICKEN crispy umami-togarashi salt, jalepeno aoli 80

CRISPY PANKO PRAWNS umami-togarashi salt, jalepeno aoli 90

DUCK CONFIT ROLL guava hoisin, sesame, scallion, ginger, cabbage 105

SALADS

KALE CAESAR cauliflower, raisin, pumpkin seed, grana padana 95

GREEK romaine, olive, cucumber, pepper, tomato, red onion, dill, garbanzo 95

WATERMELON & POMELO feta, kalamata olive, balsamic, arugula, evoo 95

HOUSE GREENS romaine, grana padana, shallots, radish, dill, lemon 90

ADD ON

GRILLED SALMON **175** STEAK KABOB **90** WILD SHRIMP **85**
CHICKEN **40** FALAFEL **25** TEMPEH **18**
FREE RANGE EGG **16**

SAMMIES+

ULA BURGER caramelized onion, american cheese, bread & butter pickles, special sauce, fries 145
double patty 165

BIG WAVE BURGER house-cured bacon, avocado, sirachi-aoli, crispy shallot, fries 165
double patty 185

PHO FRENCH DIP beef tenderloin, hoisin, sirachi aoli,herbs, pho broth 175

SWIM CLUB grilled chicken, bacon, tomato, arugula, jalepeno-aoli, avocado, fries 145

FALAFEL WRAP roasted eggplant, cucumber, tahini-lebneh, cabbage slaw, slow tomato, lebanese pickles, woodfired pita 110

JATILUWIH RICE BOWLS

HEALTHY hard boiled eggs, sweet potato, cucumber, tomato, avocado, spinach, edamame, broccoli, miso-tahini 100

GOCHUJANG garbanzo bean, cucumber, tomato, kimchi, mushroom, broccoli, charred corn 95

CHICKEN TERIYAKI cabbage, ferns, scallion, sunny egg, cucumber, sweet basil, edamame 140

TUNA POKE ginger-lime, cucumber, edamame, carrot, seaweed, mango, avocado, cashew 155

ADD ON

GRILLED SALMON **175** STEAK KABOB **90** WILD SHRIMP **85**
CHICKEN **40** FREE RANGE EGG **16**
SUB QUINOA **20** FALAFEL **25** TEMPEH **18**

LIVE SLOW

11-9PM

MAIN

CHICKEN MILANESE cooked in golden ghee, arugula, caper aoli, cherry tomato, parmesan 165

SUMAC SALMON roasted pumkin, moroccan lentil, lebneh, chive 285

MISO PEPPER AUSTRALIAN STRIP STEAK 200G sesame long beans, sweet potato, gochujang sauce 310

PIZZA

MADE WITH SLOWLY FERMENTED
HIGH PROTIEN ITALIAN FLOUR , WOOD-FIRED
ROMANO STYLE(THIN AND CRISPY) OR CLASSIC NEAPOLITAN(SOFT & PILLOWY)

PEPPE & FRIENDS imported pepperoni, house italian sausage, black olive, mozzarella, tomato sauce 165

6 HOUR BOLOGNESE ricotta, mozzarella, onion, grana 165

MARGHERITA tomato sauce, basil, fior de latte, evoo 120

BURRATA GIARDINIERA, sweet basil, tomato sauce, evoo 170

TRUFFLE BIANCO black truffle ricotta, sage, telegio, grana, mozzarella, mushroom 165

PINEAPPLE canadian bacon, mozzarella, pickled jalepeno, tomato sauce 135

DIAVOLO imported pepperoni, grana, jalepeno, mozzarella, tomato sauce 140

FOUR CHEESE teleggio, grana, mozzarella, provolone, tomato sauce 145

ROMANA ROSSA tomato sauce, slow tomato, roasted garlic, oregano, evoo 95

ADD ON

ITALIAN SAUSAGE **35** BACON **40** JALAPEÑO **20** EXTRA CHEESE **20**
PINEAPPLE **15** MUSHROOM **15** OLIVES **15** ANCHOVIES **15**

PASTA

FREE RANGE GOLDED EGG PAPPARDELLE , IMPORTED SPAGHETTI OR RIGATONI
(GLUTEN FREE SPAGHETTI AVAILABLE)

POMODORO san marzano tomato, basil, evoo, garlic, parmesan 95

VODKA doppio tomato, vodka, chili flake, grana, basil, burrata, evoo 125

PORCINI creamy mushroom, white wine, garlic, rosemary, grana 150

LEMONY SHRIMP caper, red chili, lemon, parmesan, butter, white wine 155

BOLOGNESE slowly simmered beef, san marzano tomato, parmesan 160

PORK TORTELLINI choice of sauce tomato, porcini, vodka, 160

SWEETS

BURNT BASQUE CHEESECAKE vanilla bean, creme fraiche, guava jam 85

STRACCIATELLA TIRAMISÙ belgian chocolate, mascarpone, lady fingers 75

CHOCOLATE MOUSSE dolce de leche, whipped cream 70

SCOOP OF GELATO vanilla / mango / hazelnut/ chocolate 30/45

SAVOR DEEPLY

PRICES EXCLUDE 10% TAX AND 7% SERVICE CHARGE

DRINKS

ULA FAVORITES

SIGNATURE MATCHA 60
SALTED FOAM TOP MATCHA 65

STRAWBERRY / MANGO MATCHA LATTE 65
ICED MATCHA BLENDED, HOMEMADE FRESH STRAWBERRY / MANGO, SALTED FOAM TOP MATCHA

COCO CLOUD 60
DRAGON FRUIT, MATCHA, UBE OR ESPRESSO FOAM TOP WITH COCONUT WATER

BEST MATE 55
TASTE LIKE HONEY NUT CHEERIOS IN A CUP!
ESPRESSO, OAT MILK, CINNAMON, AND VANILLA

GOLD COASTER 55
TURMERIC, GINGER, CARDAMOM BLEND, HOMEMADE VANILLA SYRUP WITH CHOICE OF **ESPRESSO OR MATCHA**

BUMBLE BEE 55
FRESH SQUEEZE ORANGE JUICE WITH ESPRESSO

HEALTHY JUICE BLENDS

PURPLE HAZE · ANTIOXIDANTS + ANTI-INFLAMMATORY 60
BEETROOT, APPLE, DRAGON FRUIT, GINGER

GOLDEN HOUR · VITAMINS + SKIN SUPPORT 60
PASSION FRUIT, PINEAPPLE, SALT, COCONUT WATER

BALI SUNRISE · IMMUNITY SUPPORT 60
KINTAMANI ORANGE, TURMERIC, GINGER, COCONUT WATER

DETOX GREEN · HIGH IN NUTRIENTS + VITAMINS 60
MORINGA, GREEN APPLE, LEMON, PINEAPPLE, CUCUMBER, COCONUT WATER

FRESH JUICE (NO SUGAR ADDED)

WATERMELON 45
PINEAPPLE 55
ORANGE JUICE 55
MANGO JUICE 55
FRESH COCONUT 35

FRESH SMOOTHIES

WHEY PROTEIN (24G) ***+35***

OAT BERRY GLOW 65
STRAWBERRY, BANANA, OAT, COCONUT WATER

ISLAND BREEZE 65
PAPAYA, PINEAPPLE, ALMOND MILK

TROPICAL GREEN 65
SPINACH, GREEN APPLE, AVOCADO, BANANA, OAT, COCONUT WATER

PEANUT BUTTER CACAO BLISS 65
PEANUT BUTTER, DATES, BANANA, OAT MILK

BEER

BINTANG CLASSIC/ RADLER/ CRYSTAL 40/45/45
KURA KURA BEER ALE/ LAGER 75/65
SINGARAJA 35

SANTAI SELTZER

PASSION FRUIT GUAVA, APPLE GINGER AÇAÍ, LEMON-LIME AND LYCHEE ROSE 60

COFFEE

OAT , ALMOND, SOY MILK +10 ICED +5 DECAF +10

Espresso (Single) 33
Espresso (Double) 42
ESPRESSO TONIC 55
Americano 40
Cappuccino 45
Latte 45
Flat White 45
Mochaccino 55
Macchiato 35
Picollo 38
Cold Brew 45
Organic Ube Latte 60
Premium Dark Chocolate with Passion Fruit Marshmellow 65
Iced Frappe 65
Coco, Pumpkin, Matcha, Toffee Mocha, Chocolate, Ube

TEA

Dried 35
English Breakfast
Chamomile
Green Tea
Jasmine

Fresh 35
Iced Green Tea with Mint & Lime
Mint & Butterfly Pea
Ginger, Lemongrass & Rosella
Moringa & Vanilla

HOMEMADE + NATURAL SYRUPS 15
Caramel, Vanilla Bean, Honey, Arenga Palm (LOW SUGAR + NATURAL)

MINERAL WATER 380ML 30
SPARKLING WATER 380ML 30
SPARKLING BALI RAIN WATER 500ML 45

MILK 250ML 30
SODA 25
COKE ZERO , COCA COLA, SPRITE, TONIC WATER, SODA WATER, LEMONADE

FEVER TREE TONIC 65
ORIGINAL, LIME, GRAPEFRUIT

BALI RAIN SOURBUCHA 60
DIGESTIVE WELLNESS, PEACH, LYCHEE

IMMUNITY SHOT KOMBUCHA VINEGAR 45

MOCKTAILS

VIOLET ELIXIR 85
FEVER TREE ORIGINAL, BUTTERFLY PEA TEA, HOMEMADE STRAWBERRY SYRUP

CUCUMBER SPRITZ 75
FEVER TREE ORIGINAL, LIME JUICE, CUCUMBER, MINT LEAVES

ORANGE SPICE LADY 90
ORANGE JUICE, GRENADINE, LIME, SODA WATER

SPARKLING STRAWBERRY LEMONADE 65
LEMONGRASS SODA, GUAVA, STRAWBERRY, LEMON

COME AS YOU ARE

PRICES EXCLUDE 10% TAX AND 7% SERVICE CHARGE

LEAVE SUN-KISSED

WINE MENU

REDWINE

Pinot Noir, Monsieur Plumage, Languedoc – France 2022	950/200GL
Cabernet Sauvignon, La Mascota, Mendoza – Argentina 2019	750
Cabernet Sauvignon, Two Islands Reserve, South Australia 2020	900
Cabernet Sauvignon, B&G Reserve Varietal, Bordeaux – France 2023	950
Shiraz, William Randell, Barossa – Australia 2019	1.600
Merlot – Cabernet Sauvignon, B&G Roi Chevalier, Saint Emillion – France 2022	1.200
Merlot, Bogle, California – USA 2022	950
Grenache Noir – Syrah – Cabernet Franc, A D'Aussieres, Languedoc – France 2021	950
Grenache Noir, Tal Terroir Senses Fronteres, Priorat – Spain 2022	1.400

WHITE WINE

Chardonnay, Monsieur Plumage, Languedoc – France 2023	950/180GL
Pinot Grigio, JJ McWillia's, South Eastern Australia – Australia 2222	950/180GL
Sauvignon Blanc, Chateau Ste. Michelle, Washington State – USA 2023	950
Semillon – Sauvignon Blanc, L'Ame de Pape Clement, Bordeaux – France 2023	1.500
Riesling, Thorn – Clarke Sandpiper, Barossa – Australia 2022	950

ROSE

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Pinot Noir, Monsieur Plumage, Languedoc – France 2222	950/180GL
Syrah Blend, Chateau Ste. Michelle, Washington State – USA 2023	950
Malbec, Bodega Norton Rosado, Mendoza – Argentina 2022	950

SPARKLING

Glera, Fantinel Prosecco Extra Dry, Friuli, Italy NV	860
Ugni Blanc – Colombard – Chenin Blanc, Louis Perdrier Brut Excellence, Burgundy – France NV	480
Ugni Blanc – Chardonnay, Veuve du Vernay Ice White, Burgundy – France NV	680



MAY YOU NEVER BE TOO BUSY TO STOP AND BREATH UNDER A COCONUT TREE

COCKTAIL MENU

Seasonal · House infusions · Local spirits ·

LOCALS ONLY(araktails)

BALI SUNSET 110
tequila, arak, kintamani orange juice, guava, strawberry

MANGKU PRAYER (aka BALI'S LAST WORD) 125
green jamu , herbal arak infusion, maraschino, lime

PANDAN MOJITO 110
pandan infused arak, mint, palm sugar, lemongrass soda, lime

MT. AGUNG PICANTE 110
chili arak, lime, agave, smoked salt

BLOODY BUMBU MARY 120
bumbu spiced tomato juice, chili arak, worchestshire,
celery leaf, smoked salt

HOUSE COCKTAILS

SLOW MULE 135
house fermented ginger beer, vodka, lime juice

ULARITA 135
jalapeño-infused tequila, watermelon, basil, lime, chili salt

BANANA PEEL OLD FASHIONED 130
banana-peel infused whiskey, palm sugar, cocoa bitters, dried banana

PASSION FRUIT AMARETTO SOUR 135
yellow passion fruit, bourbon, amaretto, cherry

COCONUT PIE "DAIQUIRI" 135
coconut washed white rum, lime, vanilla bean float, biscoff

STRAWBERRY HIBISCUS SMASH 125
gin, hibiscus, lemon juice, strawberry syrup, lemongrass soda

UBE-COLADA 145
rum, ube, coconut cream, pineapple juice

COLD COCONUT AND COCONUT WASHED DARK RUM 110

COFFEE CREME BRULE COLD BREW 150
amaro coffee, cold brew, rum, creme brulee

ESPRESSO AMARO-TINI 140
amaro coffee, vodka, ula espresso, orange bitters, vanilla syrup

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CAFE