



SELAMAT DATANG!

WARM WELCOME FROM GINGER & JAMU

A bit about our menu.

Ginger & Jamu sources more than 90% of its ingredients locally from Bali. We get our supplies from small scale farmers who do not use poisons. This ensures the sustainability of the soil is maintained while also providing us with great nutrient density and flavour! The great thing is that this means our dishes are free of chemical irritants, which, though commonly accepted, are responsible for many unnecessary health issues.

Our dishes are crafted with the specific intent of satisfying both your taste buds and your nutritional needs. We emphasise the use of whole foods, rich in fibre and nutrients, this is what truly fills our stomachs while leaving us feeling light and energised.

We make all of our preparations from scratch by hand with high quality ingredients so we know it's only got the good stuff in it. We added a few notes on the makeup of our preparations in the menu for your interest.

Thanks to you for being here, and for this wonderful place where we are very grateful to be able to share Balis bounty with you!



We value your feedback!
Please whatsapp our owner directly.



+62 813 5334 8230

V Vegan **VEGE** Vegetarian **GF** Gluten Free **WF** Wheat Free
NF Nut Free **DF** Dairy Free **O** Option 🌶️ Little bit Spicy

FOOD

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GAGA GRANOLA

75K

G&J granola layered with coconut or dairy yoghurt, fresh banana split and berries. Served with wild jungle honey and dairy or coconut milk on the side.

DFO / VEGE / WF / VO

NASI GORENG

100K

Brined Chicken with Bali spinach, scallions, and G&J's house sambal base.

Served with melinjo crackers, kecap manis (sweet soy sauce), jamu chilli paste, pickles and fresh lime

DF

AVO NICE DAY

Smashed avocado with tomato, indonesian basil, toge sprouts, lemon, and sesame on your choice of crunchy sourdough.

1 slice 48K | 2 slices 92K

Choose vegan or cow's feta:

1 slice with feta 56K | 2 slices with feta 108K

add egg + 10k

change for GF Pumpkin bread or G&J powerloaf +18K

CONTAINS NUTS AND HONEY IF CHOOSING POWERLOAF

VO / WFO / GFO / VEGE / VO

BREKKY TACOS

85K

Two slightly crispy wheat tortillas filled with fluffy free range scrambled eggs, fresh garden slaw, creamy guacamole, and our house fire salsa, finished with herbs, a squeeze of lime.

VEGE / NF

G&J EGGS BENNY

80K

Free-range poached eggs with sauteed local spinach and crispy grilled sweet potato hash brown, topped with silky homemade hollandaise sauce. Add crispy bacon if you like

Add bacon +20K per slice

NF / VEGE

SHAKSHUKA

100K

Two free-range eggs poached gently in rich tomato-pepper sauce, served bubbling hot in cast iron topped with dukkah and crunchy sourdough toast or GF pumpkin bread on the side.

Add feta for extra creaminess (15g) +12K

NF / VEGE / GFO

BLUEBERRY & BANANA OAT PANCAKE STACK

ALL DAY

95K

A hearty oat pancake stacked with whipped coconut foam, banana, blueberries, spiced coconut sugar syrup, bee pollen, and mint.

VEGE / WF / DFO — Contains bee pollen

FRUIT PLATE

70K

Seasonal fresh fruits

ALL DAY

Our Oat and powerloaf is made with oats, almonds, pumpkin & sunflower seeds, honey, psyllium husk and coconut oil.

CREATE A CRÊPE

ALL DAY

20K Base Crêpe

Start with a golden, house-made crêpe and have your own flavour adventure:

Fruity	
Berry Compote	12K
Fresh Banana	10K
Fresh Mango	25K
Lime Cheek	2K

Drizzly sweet stuff	
Dark Chocolate Sauce	9K
Caramel Sauce	9K
Espresso Syrup	16K
Cinnamon Spiced Coconut Syrup	5K
Pure Jungle Honey	16K

Crunchy stuff	
Toasted Coconut	3K
Granola	5K
Toasted Cashews	12K

Fatty Creamy stuff	
Honey Cinnamon Butter	21K
Ice Cream	9K
Dairy Yoghurt	12K
Coconut Yoghurt	12K
Coconut Foam	6K
Plain Butter	10K
Homemade Peanut Butter	10K

SMOOTHIE BOWLS

ALL DAY

WILLY WONKA

75K

Chocolate, peanut butter, papaya, and banana blended into a luscious smoothie bowl, topped with G&J granola, fresh banana, black chia seed, coconut flakes and chopped dates.

VEGE / WF / NFO / V

PINK PANTHER

85K

Dragonfruit, banana, raspberry, and watermelon blended into a vibrant pink smoothie bowl, topped with G&J granola, black chia seed, fresh banana and blueberries.

VEGE / WF / NFO / V

MANGO TANGO (seasonal)

80K

Mango, banana, and pineapple blended into a tropical smoothie bowl, topped with G&J granola, fresh banana, black chia seed and fresh pineapple.

VEGE / WF / NFO / V

ACAI CUP (seasonal)

95K

Acai, banana, and pineapple blended into a lush smoothie cup, topped with fresh banana and strawberry, coconut flakes, G&J granola, and a drizzle of condensed milk.

Add homemade peanut butter on the side for 10K

VEGE / WF / NFO /

Our Acai is grown in Bali!

7:30-11:30AM

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BOWLS

ISLAND NICOISE 115K

Grilled line-caught tuna, roasted sweet potato, melinjo croutons, jammy egg, blanched long beans, organic salad greens, and kalamata olives, all lightly dressed with our turmeric-lemon vinaigrette.

GF / DF / NF

TROPICAL NOODLES 95K

Rice noodles tossed with crunchy rainbow veggies, fresh herbs, toasted cashews, starfruit, and G&J peanut sauce.

Choose your protein:

· Marinated Tempeh

VO

· Gentle poached Chicken Breast

DF

FALAFEL BOWL 85K

Housemade falafels with organic greens, slaw, hummus, herbed quinoa, pickled red cabbage, and a drizzle of cashew lemon crema.

VEGE / GF / NF / V / DF

VERDE CHICKEN 100K

Organic garden leaves tossed with cucumber ribbons, gently poached chicken breast, juicy beetroot and sweet corn.

Topped with crispy sweet potato crisps, nutty sesame seeds, and a vibrant house-made salsa verde.

GF / DF

GADO GADO 95K

Our riff on the all time indonesian classic, grilled tempeh, seared tofu, roasted sweet potato, jammy egg, blanched greens, fresh cucumber, and pickled red cabbage, all brought together with our signature G&J peanut sauce and crispy melinjo crackers.

VEGE / GF / DF

HELLO DALH-ING 80K

Yellow split peas with ayurvedic spices, grilled cherry tomato, coriander, grilled cauliflower & sweet potato crisp. Served with your choice of: sourdough toast or rice, dairy or coconut yoghurt.

VEGE / GF / DFO / VO

KILLER NACHOS

CLASSIC 100K

Crispy corn chips with melted mozzarella, topped with guacamole, sour cream, pico de gallo, pickled red cabbage, fresh red chilli, and lime wedges.

VEGE / GF / NF

CHILLI SIN CARNE 118K

Crispy corn chips layered with melted mozzarella and housemade Chilli Sin Carne, topped with guacamole, sour cream, pico de gallo, pickled red cabbage, fresh red chilli, and lime wedges.

VEGE / GF / NF

FIRE CHICKEN 125K

Crispy corn chips with melted mozzarella and fire roasted salsa chicken, topped with guacamole, sour cream, pico de gallo, pickled red cabbage, fresh red chilli, and lime wedges.

GF / NF

LIGHT BITES

HUMMUS & TOAST 60K

Creamy homemade hummus served with garlicky sourdough toast, fresh tomato salsa and olive oil.

V / NF / GFO

INDO FISHCAKES 55K

Golden sweet potato and local snapper cakes, served with, crisp baby romaine and lime cilantro crema.

NF / GF / DFO

TEMPEH ROLLS 45K

Marinated tempeh and crunchy veggie sticks wrapped in cucumber sheets with G & J satay sauce.

VEGE / V

CHIP DIP HOORAY 45K

Corn chips, smoky refried beans and creamy guacamole.

GF / DF / VEGE / V

TUNA CEVICHE 85K

Fresh line caught Tuna cured in zesty lime juice, shallots, and coriander. A little red chili and G&J Jamu Hot Sauce.

GF / NF

Our hot sauce contains pumpkin, sunflower and sesame seeds, jamu, chillis, herbs, spices and olive oil.

PLATE

JAMU GOLDEN CURRY

A bright, fragrant, creamy golden curry infused with jamu spices and lemongrass, served with roasted sweet potatoes, fresh corn, blanched beans and rice.

Your choice of:

· Organic GMO free tofu 80K

· Poached chicken 95K

· Grilled snapper 135K

GF / DF / VO / NF

PRAWN LINGUINE 120K

Linguine served over silky zucchini cream, topped with grilled Bali prawns, fresh chilli, parsley, and a splash of lemon.

NF

CHICKEN SATAY BURGER 100K

Housemade coconut-chicken thigh patty brushed with G&J satay sauce, topped with fresh Asian slaw, pickles, and lime cilantro crema, served on a toasted burger bun. Add a side of crispy hand-cut potato or sweet potato fries +25K

NF

GREEK PLATE

Fresh Mediterranean flavors served with Greek salad, hand cut fries, and a dollop of housemade lime cilantro crema.

Choose your protein:

· Grilled Chicken Skewers — brined & flame-grilled (GF) 100K

· Crispy Falafel — house made with herbs & chickpeas (VEGE) 88K

· Grilled Snapper — line-caught (GF) 135K

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TACO TIME

Two fresh tacos per serve.
Choose homemade soft wheat tortillas or go gluten-free with crisp cabbage leaves.

TUNA & PAPAYA SALSA

Flash-seared sashimi-grade tuna with papaya salsa, chipotle mayo, crisp cabbage, baby romaine, and fresh coriander, wrapped in a warm tortilla — or in a crisp cabbage leaf for a gluten-free twist.
DF / NF / GFO

100K

HALLOUMI & GRILLED PINEAPPLE

Golden grilled halloumi and sweet pineapple, crisp baby romaine, red cabbage, fresh rucola, and salsa verde wrapped in a warm tortilla, finished with a squeeze of fresh lime.
VEGE / NF / GFO

92K

ISLAND HEAT CHICKEN

Tender chicken breast mixed with fire-roasted salsa, chipotle mayo, fresh guacamole, baby romaine, crunchy carrot, cucumber, toge sprouts, coriander, and a squeeze of lime.
DF / NF / GFO

82K

SHITAKE TEMPEH PEANUT

Garlic-soy juicy shiitake mushrooms, grilled tempeh, timun acar (pickled cucumber), fresh baby romaine, crunchy red cabbage, light satay drizzle, crispy shallots, fresh coriander, and a squeeze of lime.
V / VEGE

75K

PRAWN TACO

Two soft wheat tortillas filled with flash-grilled prawns, baby romaine, mango salsa, guacamole, and fresh coriander.
NF / DF / GFO

92K

SOURDOUGH TOASTIES

Artisanal wheat flour tortillas, made fresh every day.

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FALAFEL & HALLOUMI

112K

Open toast with Golden falafels and fried halloumi stacked on crunchy sourdough with creamy hummus, fresh tomato, cashew lime crema and chopped chilli. Served with a crisp romaine and coriander salad.
VEGE

BACON ME HAPPY

ALL DAY

135K

Double toast sandwich with Crispy bacon, creamy smashed avocado, juicy local tomato, and peppery rocket, stacked on toasted sourdough with a touch of mayo and a squeeze of fresh lime.
Add grilled halloumi for 20K
NF

PEANUT BUTTER BERRY

ALL DAY

50K

Toasted sourdough topped with our house-made peanut butter and a tangy berry compote made from local mulberries and blueberries. Sweet, salty, and satisfying — a classic combo with a wholesome twist.
V DF No refined sugar



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SIDES

- | | |
|---|-----|
| Rice
Fluffy local rice, simply steamed.
VE GF NF | 20K |
| Hand cut Potato Fries
Crispy hand-cut potato fries, our house classic.
VE GF NF | 40K |
| Sweet Potato Fries
Golden, lightly salted sweet potato fries.
VE GF NF 🌶️ | 30K |
| Organic Green Leaves
A crisp handful of seasonal organic greens from Bali Jiwa, lightly dressed and full of life.
VE GF NF | 25K |
| Greek Salad
Cucumber, tomato, red onion, Kalamata olives, oregano and herbed vinaigrette with cow's or vegan feta.
V GF NF | 50K |

KIDS

ALL DAY

- | | |
|---|-----|
| Chicken Satay & Rice
Tender brined chicken with G&J peanut sauce served over warm fluffy rice.
DF | 50K |
| Chicken & Cheese Pasta
Soft pasta tossed with juicy chicken, melted cheese, and housemade tomato sauce.
NF | 45K |
| Cheese & Banana Toastie
Golden grilled sourdough filled with melted cheese and banana.
NF / VEGE | 40K |
| Little G&J Fried Rice
Light island-style fried rice tossed with juicy pineapple and grilled chicken
DF / NF / GF | 35K |
| Mini Banana Pancake
Fluffy oat pancake with fresh banana and honey butter.
VEGE / WF / DFO | 45K |

SWEETS

Our brownie is made with cassava flour, gluten free

- | | |
|--|-----|
| G&J Brownie
With salted caramel sauce, roasted peanuts & ice cream
VEGE / NFO / GF | 60K |
| Pisang Goreng
Crispy fried bananas with a scoop of vanilla ice cream. Choose plain, cinnamon sugar, chocolate sauce or caramel sauce.
VEGE | 60K |
| Sweet Ginger Bean pudding
Or "Bubur kacang Hijau" as it's called here in Indonesia. It's a Hug in a bowl. Slow-cooked mung beans with palm sugar, fresh ginger, pandan, served warm with a drizzle of cold coconut milk. | 30K |

See also crepes in the front of the menu

ENERGY BALLS

- | | |
|--|-----|
| Cacao and Coconut Ball
Cashew nuts, coconut, cacao podwer, coconut syrup, date, tahini, vanilla powder, sea salt. | 30K |
| Choc Peanut Ball
Cashew nuts, cacao podwer, coconut syrup, date, tahini, vanilla powder, sea salt | 30K |
| Bounty Ball
Coconut, cacao podwer, coconut syrup, date, tahini, vanilla powder, sea salt, cacao butter, coconut oil. | 30K |

V / VEGE / NFO / GF

RAW VEGAN SWEETS

- | | |
|---|-----|
| Raw Biscoff
Lotus biscoff biscuits, coconut oil, cashews, coconut nectar, dates, tahini, sea salt, raw cacao butter
V | 55K |
| Raw Caramel Biscoff
Lotus biscoff biscuits, coconut oil, peanut butter, cashews, coconut nectar, vegan dark chocolate
V vegan caramel indulgence | 55K |
| Cookies and Cream Cupcake
Cashews, oreo cookies, cacao butter, tahini, coconut nectar, coconut, dates, vanilla powder, and sea salt.
V | 60K |
| Mars Cupcake
Cashews, dates, tahini, coconut, coconut oil, cacao, cacao butter, coconut syrup
V, GF | 60K |
| Snickers Cheesecake
Cashews, coconut, dates, tahini, peanut butter, coconut nectar, cacao, cacao butter, mesquite, vanilla powder, and sea salt
V / GF | 65K |

Check out our front cabinet too !

PLANT BASE ICE POP 65K

Made in Bali from wholesome ingredients.
No dairy. No refined sugar, vegan,
100% natural and gluten free.
Come look at our freezer for options!

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DRINKS

SMOOTHIES

GREEN GARDEN

Banana, dark leafy greens, fresh lime, chasews and sweet dates.

45K

BANANA ESPRESSO

Banana, espresso, homemade coconut milk, coconut sugar and chocolate syrup.

45K

ICED GREEN MATCHA LATTE

Matcha powder blended with fresh coconut milk, coconut sugar and vanilla.

45K

SURF REPLENISH

Banana, house-made peanut butter, sweet dates, and fresh coconut milk.

45K

CITRUS & SEA

GOOD KARMA SMOOTHIE

Seaweed cubes blended with pineapple, banana, fresh lime, and coconut water.

75K

BLISSED OUT BANANA BERRY

Banana, blueberries, and frozen mulberries blended with fresh milk, plain yoghurt, sweet dates, and a splash of lime.

60K

SUNSHINE BOOGIE

Frozen mango, dragon fruit, fresh lime juice, and house cashew milk

45K

CHOKKY SHAKE

Banana, cacao, house cashew milk, maca, and homemade peanut butter, blended with ice, spiced coconut syrup, and finished with a drizzle of chocolate syrup.

45K

CHOKKY MILK

Fresh milk, cacao powder, vanilla, coconut sugar, and a touch of sweetened condensed milk, blended with ice and finished with a sprinkle of Bali sea salt.

45K

FRESH JUICE

Freshly made with a juicer, pure and refreshing

WA WA WATERMELON

Watermelon, Ginger, Mint & Lime

35K

OG OJ

Pure Fresh Squeezed Oj

40K

TAN TRICK

Carrot, Apple, Lime, Turmeric, Ginger

60K

IMMUNE BOOSTER

OJ, Carrot, Turmeric, Lime & Honey

60K

BLOOD BLASTER

Beetroot, Apple, Carrot

60K

ANTI-INFLAM

Cucumber, Spinach, Apple, Celery, Ginger & Lemon

50K

LEMONGRASS REFRESHER

Apple, Celery, Lemongrass, Ginger

50K

HYDRATION

COCONUT WATER

WHOLE

35K

FRESH WATER

1 Litre of filtered water with lemon, mint and ice.

20K

HOMEMADE GATORADE

pure jungle honey, lemon and high mineral salt. Fantastic for hydration.

35K

PREMIUM JAMU

Traditional Indonesian healing tonic

Ginger & Jamu Shot

Short strong medicinal dose of Jamu and ginger juice

35K

Jamu Glass 150ml

40K

Jamu Bottle 250ml

60K

BIG BOTTLE BY PRE-ORDER

1 litre 140k : bottle refund 40K

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COFFEE

Our coffee is from Belantih Coffee Farm, a sustainable gem committed to eco-friendly practices and agrochemical-free farming, located in Kintamani, Bali. Expertly roasted, handpicked, 100% organic Indonesian arabica blend.

HOT

Espresso // Macchiato	25K
Double espresso	30K
Piccolo	35K
Long Black	35K
Latte	40K
Cappuccino	40K
Mocha	45K
Flat White (double shot)	45K
Xtra shot + 12K	

ICED

Long Black	35K
Cappuccino // Latte	45K
Flat White (double shot)	50K
Mocha	45K
Xtra shot + 12K	

SPECIALITY COFFEES

G&J Cold Brew

STRAIGHT on ice	30K
ORANGE & CINNAMON	35K
COCONUT & LIME	30K
HONEY & GINGER	35K

G&J Frappe

Oat Mylk, house cold brew & coconut sugar blended into a very satisfying coffee slushie experience.

55K

Shaken Espresso

Espresso, Oat Mylk, Coconut Sugar shaken with Ice.

50K

HOT TONICS

Coconut Matcha Latte 45K

Matcha powder whisked with fresh coconut milk, coconut sugar and vanilla.

Spiced Hot Chocolate 45K

Rich cacao blended with milk, vanilla, cinnamon, and a touch of sea salt with cinnamon syrup for a cozy, spiced finish

Hot Green Matcha Latte 45K

Matcha Powder, Vanilla, Steamed Milk. No sugar added.

Chai Latte 45K

Spices, fresh milk and little touch of cinamon powder

All served with cows milk used unless otherwise specified

HOT TEAS

FRESH HOT WATER INFUSIONS 30K

Fresh Ginger, Fresh Lemon, Fresh Mint, Honey or any Combo of those

TEA 25K

All our teas are sourced and blended in Indonesia and served in nontoxic tea bags.

Sencha Green
Minty Breeze
Earl Grey
Organic balinese Oolong
Jasmine
Green with Moroccan mint
Chamomile

Plant based Mylks

Homemade Cashew Milk +	0K
Homemade Coconut Milk +	0K
Almond +	9K
Oat Mylk +	9K
Soy +	5K

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SPARKLERS

Kombucha Spritza 60K

Highly recommended!
Extremely refreshing and great for your gut too!
You can choose:
Dragon fruit and sweet basil
Pineapple and butterfly pea flower
Rosella and holy basil
Ginger and beetroot

Fresh Ginger Lemonade 45K

Ginger Syrup, Fresh lemon Juice
and soda water.

Rosella Dragon Fizz 55K

Rosella & ginger syrup, dragonfruit
juice and tonic.

Lemongrass, Lime, & Mint Fizz 35K

Lemongrass syrup, fresh lime juice,
mint and soda water.

Coca cola / Coke Zero /
Sprite / Soda + Lime 25K

WINE & BEER

RED

SABABAY Indonesia

Black Velvet Red 90K / 365K
Reserve Red 385K

LA REVOLUTION Chile

Red Blend
Cabernet Sauvignon 110K/450K

WHITE

SABABAY Indonesia

White Velvet 90K / 365K

LA REVOLUTION Chile

Sauvignon Blanc
Chardonnay 110K/450K

BALI BEER

Singaraja 55K

Named after balis former
capital singaraja is a crisp
clean pilsner with grainy malts,
grassy hops and light sweetness.
ABV 4.8%.

El Diablo IPA 90K

Bali Hai
500 ml
With vibrant citrus and fruity aroma hops
ABV: 4.9%

San Miguel Pale Pilsen 70K

Pale, golden lager with a rich, full-bodied flavor.
ABV 5%.

San Miguel light Pale Pilsen 70K

San Miguel Light lager has an exceptionally
smooth and crisp taste.
It is less filling and light on the stomach.
ABV 5%.

COCKTAILS

BERRY CHILL 100K

Three Peaks Gin with citrus flavors, strawberry,
and ginger syrup

CASA MARGARITA 110K

Jose Cuervo Special Tequila , triple sec, cinnamon syrup,
lime and orange juice

ROSELLA SLING 120K

Three Peaks Gin, Aperol, rosella syrup,
lemon, topped with lemonade

G&J MOJITO 95K

Captain Morgan Spiced Rum , jamu, ginger syrup,
lime, mint and tonic water

LOST ISLANDS 110K

Smirnoff Vodka, Triple Sec, dragon fruit,
pineapple, lime juice, ginger syrup

COLLINA 110K

Three Peaks Gin, lemon juice, raspberry, lemongrass
ginger syrup, tonic water

GIN TONIC 110K

Three Peaks Gin, tonic water, fresh cucumber slices,
and lime

BALI MULE 120K

100% locally sourced ingredients from Bali.
Three Peaks Gin, ginger beer, ginger syrup,
soda water, lime, fresh mint and slice of cucumber

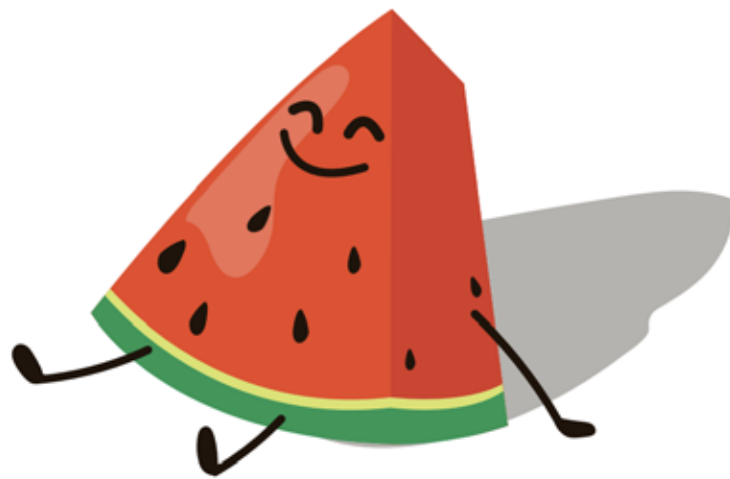
COCO LOCO 120K

Captain Morgan Spiced Rum, herbed coconut water,
coconut cream, pineapple juice, cononut liqueur
and red wine

Birthday today?


Let us know,
we've got a little surprise for you!


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follow us on:

 gingerandjamu

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 www.gingerandjamu.com

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2017



2025



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