




Issue 04, 2016

SHARE YOUR GRAZING EXPERIENCE!

 Graze Bali

 grazebali

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 Graze Bali

 www.grazebali.com

**OPEN
DAILY**
7 AM-10 PM

SOMETHING FOR EVERYONE

Great food and good vibes are synonymous at Graze. This popular Sanur street side café is already renowned for an all-day breakfast selection like you've never been offered before.

Maybe it's the fresh ingredients and super food we put together? Or maybe it's that everything is better prepared than elsewhere, as so much passion goes in to the preparation and presentation of what we serve. Regardless... You will sense it in every bite!



From amazing all-day breakfast selections, to tasty snacks and sandwiches and light servings for lunch, to the more extensive array of great salads and a new line up of sizzling hot stone presentations of fish, chicken, lamb and beef... and all the side dishes imaginable.



Enjoy the best coffee the island has to offer, paired with freshly baked pastries, cakes and delicious desserts.

All of which are available for take away.



A wide variety of cakes, sweets and delightful treats.

INDEX

Graze offers a selection of gluten free, vegan and vegetarian items.

Please refer to below symbols within our menu.

- Gluten Free 
- Vegetarian 
- Vegan 

LOCAL ROAST

PT. LMK has spent a lot of time sourcing some of the best beans Indonesia has to offer. They then, with careful roasting and blending, create blends of premium coffee suited to different purposes for your enjoyment. All their beans are sourced direct from the farmers and carefully hand sorted to deliver the finest product to their customers. Sourcing direct from the farmer enables them to give feedback and control the quality more carefully.

Merah Putih - They sourced premium Grade 1 Arabica beans from Sumatera and Java to create a blend specifically to showcase the

best Indonesia has to offer. With lovely honey overtones and a clean acidity that refreshes the palate, this coffee is beautiful as both an espresso and in milk based coffee drinks.

Java Joe - there was a demand for a truly great brew or moka pot coffee in the Indonesian market created from Indonesian beans. So they sourced Arabica from Java and Robusta from Sumatera to create a blend with a lovely smooth soft character, rich full flavour and clean finish. Great for starting the day or giving a kick start later.



COFFEE

Espresso	20
Macchiato	30
Cappuccino	30
Café Latte	30
Flavored Café Latte	40
(hazelnut, vanilla, almond)	
Flat White	30
Long Black	30
Mochaccino	30
Irish Coffee	70
Irish whiskey, espresso and cream	
Italian Coffee	80
Amaretto liqueur, espresso and whipped cream	

ICED COFFEE

Cappuccino	40
double espresso, fresh milk and topped with foam	
Affogato	40
vanilla ice cream topped with shot of espresso	
Long Black	40
double espresso and simple syrup	
Flavored Café Latte	45
(hazelnut, vanilla, almond) double espresso and cold milk	
Dolce Frappa Bar	45
espresso, caramel syrup, vanilla ice cream and whipped cream	

TEAS

Earl Grey	24
English Breakfast	24
Pure Green	24
Peppermint	24
Jasmine	24
Oolong	24
Chamomile	24
INFUSED TEA	
Lemon	24
Ginger and Honey	24
ICED TEA	
Regular	28
Green Tea	28

INFUSED ICED TEA

Lemongrass	30
Cinnamon	30
Ginger and Honey	30
Lemon	30
Lychee	30
Mango and Strawberry	30

CHOCOLATE

Hot	30
Iced	30



Daily baked fresh bread. Place your order now.

ALL DAY BREAKFAST



Scandinavian



Sweet Belgian



Mexican

British 90
Scrambled Eggs, Bacon, Pork Sausage, Mushrooms
 and grilled tomato with toast of your choice, freshly brewed tea or coffee, and juice of your choice

Scandinavian 115
Poached Eggs, Smoked Salmon and Rocket Leaves
 on potato cake, avocado and tomato salsa with herbed feta, sourdough toast, freshly brewed tea or coffee and juice of your choice


Japanese  115
Grilled Market Fresh Mackerel
 sesame omelette roll, pickles, steamed rice, miso broth with tofu, wafu salad, freshly brewed sencha green tea or coffee and juice of your choice

Indonesian 70
Nasi Goreng
 with vegetables and chicken topped with a fried egg, bowl of chicken broth, prawn crackers, sambals, freshly brewed tea or coffee and juice of your choice

Sweet Belgian  80
Cinnamon Scented Waffles
 with rhubarb raspberry compote, dark chocolate, creamy coconut, organic clove honey, seasonal fruit plate, freshly brewed tea or coffee and juice of your choice

Italian  90
Smoked Scarmoza Cheese and Zucchini Waffles
 with balsamic roast tomatoes, rucola, spring onion cream, seasonal fruit plate, freshly brewed tea or coffee and juice of your choice

European 90
Our Eggs Benedict of Poached Eggs on Muffin
 ham (can be substituted with smoked marlin) and rocket with hollandaise, freshly brewed tea or coffee and juice of your choice

Mexican  80
Spicy Jalapeno and Corn Fritter
 guacamole, rocket, fried egg, and jocoque seco, freshly brewed tea or coffee and juice of your choice

Canadian 75
Whole Grain Pancakes
 with crispy bacon, blueberry confit and maple butter, freshly brewed tea or coffee and juice of your choice



Japanese

SIDE DISHES

Passion fruit yoghurt	15	Two slices of toast	20
Strawberry yoghurt	15	Croissant duo	20
Sauteed mixed mushrooms	20	Danish pastry duo	25
Avocado and tomato salsa	20	Bacon	20
Herbed potatoes	15	Pork, beef or chicken sausages	20
Grilled tomato	15	Two eggs boiled, fried or scrambled	25
Pancakes with maple syrup (2 pieces)	20	Baked beans	20
Fresh seasonal fruits	20		



Gluten free



Vegan



Vegetarian

ALL DAY DINING

Available from 12 noon until 10 PM

SANDWICHES

- NEW** **Bebek Betutu on Baguette** 60
roasted duck in Balinese seasonings with bongkot sambal matah
- NEW** **House Smoked Salmon Club** 82
on rye with horseradish mayo
- NEW** **Tender Steak Sandwich** 95
caramelized onion jam, rocket, aioli, roasted tomato
- Italian Style Roast Pork Baguette** 65
with gremolata aioli and green leaves
- The 'Rueben-ish' Sandwich** 90
on rye, pastrami with Swiss cheese, sauerkraut, Russian dressing
- Salami Panini** 90
warm salami panini with roast vegetables, mozzarella, and black olive tapenade
- Gluten free bread available upon request.*



House Smoked Salmon



Crostini



Graze Angus Burger



Graze Caesar Salad

GRAZE 2016 FAVOURITES




SMALL PLATES

- Lumpia Sayur**  30
vegetable spring rolls with dipping sauce
- Crostini Duo** 60
• wild mushrooms, truffle and parmesan (2 pieces) 
• olive tapenade, tomato, basil, red onions, lemon (2 pieces) 
- Flash Fried Squids**  60
with house smoked paprika aioli, parsley & olive salad

MAINS

- Graze Angus Burger** 95
with cheese, beetroot, avocado and tomato served with fries
- Spaghetti Bolognese** 85
with baby tomatoes and shaved parmesan
- Garlic Prawn & Chili Linguine** 105
tossed with lemon and rocket salad
- Crispy Beer Battered Fish & Chips** 80
served with home made tartare sauce and lemon

LOCAL FARE

- Soto Ayam** 45
turmeric scented chicken and glass noodle pot
- Sop Buntut**  75
traditional Java oxtail and nutmeg broth
- Graze Nasi Goreng**  65
stir fried jasmine rice, scented with sambal and soya, pickles and a fried egg
Add prawn & chicken 35
- Mie Goreng**  65
Indonesian egg noodles
Add on prawn & chicken 35

All prices are in thousand rupiah and subject to 15.5% service charge and government tax

ALL DAY DINING

Available from 12 noon until 10 PM



Green Tea Noodle Salad

SALADS

- House Smoked Salmon** 96
with boiled egg, green beans, warm Dijon potato and shallot salad
- Graze Caesar Salad** 54
classic with all the trimmings
- Warm Roasted Apple and Pumpkin Salad** 75
with feta cheese, rocket salad, walnut and apple cider honey dressing
- Green Tea Noodle Salad**  75
with braised shitas, shredded veggies, broccoli and zesty soya dressing

SIDES DISHES

- Lettuce & herb salad 20
- Bucket of fries or wedges 20
- Bowl of garlic smashed pumpkin..20
- Corn on a cob 20
- Seasonal steamed or sautéed vegetables 25
- Bowl of steamed rice 10
- Bowl of vegetables fried rice 15

HOT STONE FAVOURITES



Jumbo Prawns

- Tikka Spiced Chicken Kebabs** 105
- Deep Sea Tuna Steak** 123
with ginger lime coriander
- Norwegian Fresh Salmon Fillet** 125
with coconut kaffir beurre blanc sauce
- Angus Sirloin Steak** 140
in Maya special marinade
- Jumbo Prawns** 162
with garlic and lemon
- New Zealand Lamb Chop** 165
marinated with smoked chilli with mint pesto sauce



Angus Sirloin Steak

ADD ON

- Polenta crusted calamari 30
- Seared tuna 28
- Grilled prawns 27
- House smoked salmon 35
- Roast chicken 25



Gluten free



Vegan



Vegetarian

DRINKS & COCKTAILS



Local Jamu



Maya Passion



Watermelon Crush

HEALTHY DRINKS

Watermelon Crush	35
watermelon juice, ginger, kaffir lime, kemangi leaves, ginger ale	
Maya Passion	35
dragon fruit, passion fruit, beetroot, ginger, honey, soda water	
Local Jamu	35
turmeric, tamarind, fresh orange juice, lime juice, honey, soda water	
Sanur Mint Kiss	30
choice of freshly squeezed juice, lime juice, mint leaves	
Basil Cooler	30
basil leaf, lemongrass, lime juice and simple syrup	

CLASSIC COCKTAILS

Mojito	80
light rum, mint, lime juice and simple syrup	
Daiquiri	80
light rum, triple sec, lime juice and choice of classic style, banana, pineapple, strawberry or mango	
Margarita	85
tequila, triple sec, lime juice, simple syrup and choice of strawberry, mango or tri berry (strawberry, raspberry, blueberry)	

BEER

Bintang	330 ml	60
Heineken	330 ml	110
Corona	355 ml	115

WATER

San Pellegrino	500 ml	70
Aqua Panna	500 ml	70
San Pellegrino	750 ml	95
Aqua Panna	750 ml	95
Equil Natural	700 ml	60
Equil Sparkling	700 ml	60

SOFT DRINKS

Coca Cola	330 ml	25
Diet Coke	330 ml	25
Fanta	330 ml	25
Sprite	330 ml	25
Schweppes Ginger Ale	330 ml	25
Schweppes Soda Water	330 ml	25
Schweppes Tonic Water	330 ml	25
Chilled Juice	20	
orange, mango, lime, pineapple and guava		
Freshly Squeezed Local Juice	25	
orange, pineapple, watermelon, papaya, banana and mixed fruit juice		
Freshly Squeezed Imported Orange Juice	85	

SPIRITS & LIQUEURS

VODKA		
Absolut Blue	40 ml	55
RUM		
Bacardi Light Superior	40 ml	55
GIN		
Gordon's Dry Gin	40 ml	60
TEQUILA		
Sauza Gold	40 ml	65
SCOTCH WHISKY		
Famous Grouse	40 ml	65
IRISH WHISKY		
John Jameson	40 ml	80
LIQUEURS		
Kahlua	40 ml	70
Bailey's Irish Cream	40 ml	75
Cointreau	40 ml	85
Vaccari Sambucca	40 ml	90

WINE BY THE GLASS

Red	94
Hatten, Two Islands, Cabernet~Merlot	
Hatten, Two Islands, Shiraz	
White	94
Hatten, Two Islands, Chardonnay	
Hatten, Two Islands, Pinot Grigio	

An extensive wine option is available, please ask our waiter for the beverage list.