



Coffee & Beverages

Coffee, 35K

Frappe (*iced*)

- Vanilla ice cream +10K

Espresso (*iced/hot*)

Cappuccino (*iced/hot*)

Iced Salted Coffee

Latte (*iced/hot*)

Mochaccino (*iced/hot*)

Americano (*hot/iced*)

Long black (*hot*)

Decaffeinated (*iced/hot*)

Add oat milk for +15K

Iced/Hot Infusions

Homemade Passion Fruit (*iced only*), 45K

Lemon Grass, 35K

Green Tea, 35K

Rosella (Hibiscus), 35K

Javanese Tea, 35K

Greek Yogurt Smoothies, 55K

Strawberry

Vanilla

Chocolate

Fantastic Juices, 45K

Aloe Markisa

Aloe vera, passion fruit, coconut water

Brazilian Breeze

lime, coconut milk, syrup

Elamu Freshkadura

Dragon fruit, pineapple, soda water

Watermelon Feta

Watermelon, feta mousse

Iced Mango Milk (seasonal)

Mango, milk

Not Boring Orange Juice

Freshly squeezed orange

Soft Drinks

San Pelegrino 700ML, 65K

Fresh Coconut, 35K

Coke, 30K

Coke Zero, 30K

Sprite, 30K

Soda Water, 30K

Tonic Water, 30K

Booster Shot 10K

Wake Up!

Grab a brush and put a lil' make up!

Ginger, turmeric, orange, and black pepper

@elamulombok

All prices are subject to a 5% service charge and a 10.5% government tax



elamu



Cocktails and Beers

Premium Cocktails

Negroni, 140K

Bombay Sapphire, Martini Rosso, and Campari

Aperol Margarita, 130K

Aperol, tequila Jose Cuervo, lemon

Kahlua Frozen Espresso, 130K

Kahlua, Absolute vodka, espresso

Captain's Coconut, 90K

Captain Morgan shot in a young coconut

Cocktails, 90K

Basil Breeze

Vodka, fresh basil, cucumber, lime, soda water

Aperol Margarita

Aperol, tequila, lime

Espresso Martini

Vodka, cold-brewed coffee, coffee liqueur

Strawberry Daiquiri

White rum, strawberries

Spritz Time!

Aperol Spritz, 130K

Aperol, prosecco, soda water

Mimosa, 90K

Prosecco, homemade orange juice

Beers

Prost, 40K

Heineken, 45K

Bintang Crystal, 45K

Bintang Radler, 45K

Kura Kura Lager, 70K

Kura Kura Island Ale, 90K

Digestifs, 50K

Limoncello



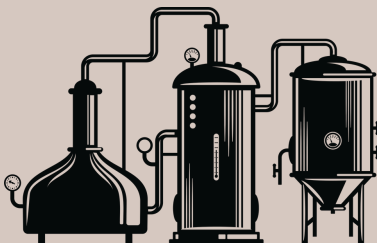
Mastiha Liqueur

Vanilla Liqueur

Regular Spirits and Chasers

(Gin-tonic, Rum-cola, etc)

80K



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Spirits

Premium Alcohol



Whiskey and Bourbon

Chivas Regal, 12yo

125K

155K

1850K

Jim Beam White Bourbon

90K

130K

1230K

Johnnie Walker Red

80K

120K

1260K

Vodka

Finlandia Vodka

90K

130K

1220K

Grey Goose

110K

140K

1860K

Absolute Vodka

80K

120K

1130K

Gin

Bombay Sapphire

80K

120K

1100K

Rhum

Captain Morgan, Spiced

70K

100K

990K

Bacardi

70K

100K

850K

Aperitif

Martini Rosso

95K

1050K

Campari Bitter

130K

1850K

Tequila

Jose Cuervo

80K

120K

1400K

Baileys

80K

120K

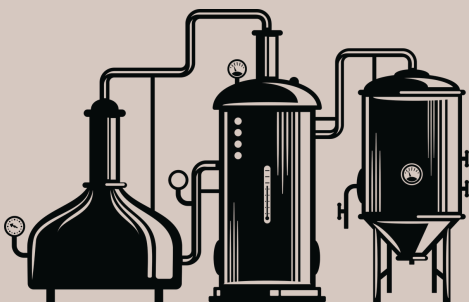
1100K

Regular Spirits

60K

60K

750K



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Wine List

White Wine

Leo Buring, Riesling, Eden Valley - Australia, 955K, 4.1

Crispy and citrus notes. Pairs well with chicken, light dishes, and appetisers.

Domaine Tariquet, Chardonnay, Côtes de Gascogne - France, 555K

Light body and freshness. Best with chicken and grilled fish.

Wolf Blass, Chardonnay, Australia, 485K

Smooth texture and mellow fruit notes. Pairs with chicken, grilled fish.

Mount Rozier - The Beekeeper, Chenin Blanc, Stellenbosch - South Africa, 510K

Slight sweetness and crisp acidity. Great with seafood.

Rongopai, Sauvignon Blanc, Marlborough - New Zealand, 690K, 4.2

Light body, grapefruit freshness. Pairs with vegetarian dishes and the goat cheese salad.

Two Islands, Sauvignon Blanc, Australian grapes vinified in Bali, 400K | 85K (glass)

Tropical and citrusy. Pairs with anchovies ceviche and vegetarian dishes.

Sparkling Wine

Two Islands, Prosecco, Australian grapes vinified in Bali - Indonesia, 410K, 4.0

Light and crisp with fruity notes. Pairs with Greek salad and seafood.

Wolf Blass Bilyara Sparkling Brut, Riverland - Australia, 410K / 75K

A fresh, fruit-driven sparkling wine from Australia, showing citrus, apple and melon notes with a soft, creamy finish and crisp acidity.

Rosé Wine

L'Escarelle Diffusion, Les Deux Chateau, Grenache-Syrah, Provence - France, 655K, 3.8

Light rosé with subtle fruitiness. Excellent with chicken souvlaki, and vegetarian dishes.

Mount Rozier, the Frog Chorus, Grenache, Stellenbosch - South Africa, 510K

Medium body fruity notes. Best with fish and light dishes including Cretan dakos bruschetta.





Wine List

Red Wine

Casa Silva, Altura, blend, Colchagua Valley - Chile, 1.490K, 4.5

A blend of Carménère, Cabernet Sauvignon, and Petit Verdot. Full body with dark chocolate and oak notes. Pairs excellently with beef dishes.

Casa Silva, Gran Teroir de Los Andes, Carménère, Colchagua Valley - Chile, 735K, 4.0

Herbal, peppery notes. Best with lamb Kleftiko and beef dishes.

Casa Silva, Gran Teroir de La Costa, Syrah, Colchagua Valley - Chile, 735K, 4.0

Peppery, bold profile. Complements beef's rich flavours.

Mi Terruno Mayacaba, Malbec, Mendoza - Argentina, 1.090K, 4.2

Juicy fruitiness of blackberry, cocoa, and plum. Pairs with beef and lamb dishes.

Wolf Blass, Shiraz, Barossa Valley - South Australia, 455K,

Ripe berry and spice notes. Best with Moussaka and Beefteki.

Two Islands, Shiraz, Australian grapes vinified in Bali - Indonesia, 400K | 85K (glass)

Warm spice and soft tannins. Pairs with Moussaka, Beefteki and Greek meatballs.



Tavern-style Wine

Brusco Dry Red, Hatten Aga - Bali

Dry, hearty, a bit tannic, traditional, the kind of red that stands up to grilled meat and rich food.



Glass, 150ml, 65K

Small Carafe, 190ml, 80K

Medium Carafe, 440ml, 180K

Large Carafe, 920ml, 315K