



# Coffee & Beverages

## Coffee, 35K

*We foam all our iced coffees, so that you can have them like in Greece.*

Frappe (iced)

Vanilla ice cream +10K

Espresso (iced/hot)

Cappuccino (iced/hot)

Iced Salted Coffee

Mochaccino (iced/hot)

Latte (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, 45K

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*

**The Milk Smoothie**

*Banana, pineapple, spinach, milk, chia seeds*

## 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

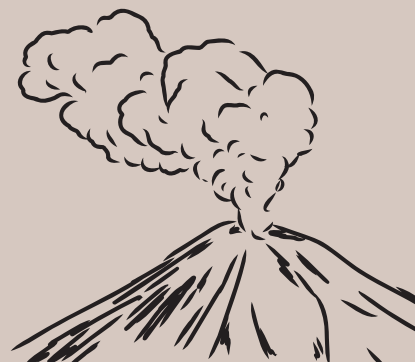
**Wake Up!**

Grab a brush and put a lil' make up!

Ginger, turmeric, orange, and black pepper

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





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# 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

### Apple Johnnie, 130K

Johnnie Walker, apple juice, cinnamon

### Captain's Coconut, 90K

Captain Morgan shot in a young coconut

## Cocktails, 90K

### Basil Breeze

Vodka, fresh basil, cucumber, lime, soda water

### Gin and Jam

Gin, lime, homemade strawberry jam

### Aperol Margarita

Aperol, tequila, lime

### Espresso Martini

Vodka, cold-brewed coffee, coffee liqueur

### Strawberry Daiquiri

White rum, strawberries

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## Spritz Time!

### Aperol Spritz, 130K

Aperol, prosecco, soda water

### Mimosa, 90K

Prosecco, homemade orange juice

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## Beers

Prost, 40K

Heineken, 45K

Bintang Crystal, 45K

Bintang Radler, 45K

Kura Kura Lager, 70K

Kura Kura Island Ale, 90K

## Santai Seltzer, 70K

Lemon and Lime

Passionfruit and Guava

Apple, Ginger and Acai

## Digestifs, 50K

Limoncello

Mastiha Liqueur

Vanilla Liqueur

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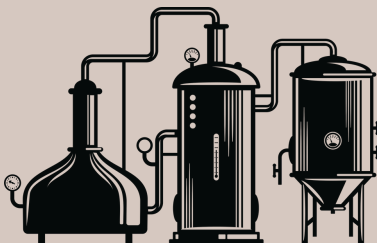
## Regular Spirits and Chasers

(Whiskey-cola, Gin-tonic, Rum-cola, etc)

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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

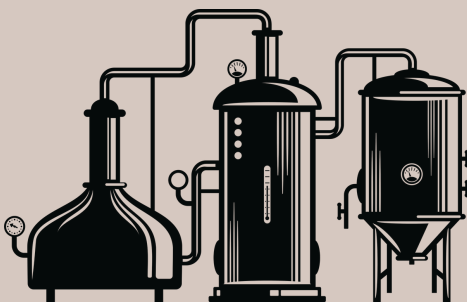
1100K

## Regular Spirits

60K

60K

750K



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# Wine List

## White Wine

**Leo Buring, Riesling, Eden Valley - Australia, 755K, 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, South 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.

**Protos, Verdejo, Rueda - Spain, 575K**

Zesty citrus and herbal notes. Best with seafood and vegetarian dishes.

**La La Land, Pinot Gris, Murray Darling - Australia, 440K**

Juicy pear and floral notes. Pairs with fresh salads, soft cheeses.

**Babich Classic, Sauvignon Blanc, Marlborough - New Zealand, 740K, 4.1**

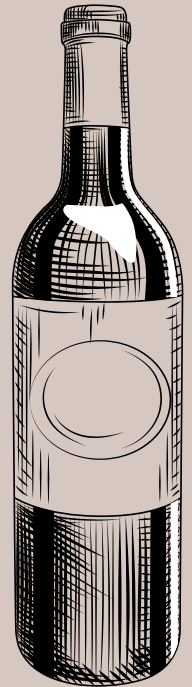
Herbaceous notes and intensity. Best with goat cheese and seafood.

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

Light body, grapefruit freshness. Pairs beautifully 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.

**Cape Discovery Brut Cuvée, Bali - Indonesia, 295K / 65K**

Crisp and refreshing with citrus and fruit aromas. Pairs with grilled prawns and Cretan dakos bruschetta.

*\* Best consumed with a bit of Sprite*



# Wine List

## Rosé Wine

**L'Escarelle Diffusion, Les Deux Angles, Grenache-Syrah, Provence - France, 830K, 4.0**  
Refreshing, fruity. Pairs well with grilled prawns and grilled squid.

**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.

## Red Wine

**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, 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 La Costa, Syrah, Colchagua Valley - Chile, 735K, 4.0**  
Peppery, bold profile. Complements beef's rich flavours.

**Casa Silva, Gran Teroir de los Andes, Cabernet Sauvignon, Colchagua Valley - Chile, 735K 4.0**  
Structured tannins match beef's intensity and complement the bold, earthy flavors of game.

**Mi Terruno Mayacaba, Malbec, Mendoza - Argentina, 1.090K, 4.2**  
Juicy fruitiness of blackberry, cocoa, and plum. Pairs with beef and lamb dishes.

**Protos Joven, Roble, Ribera del Duero - Spain, 555K**  
Juicy red fruit and subtle oak. Pairs with grilled red meat.

**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.



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# Brunch Beverages and Cocktails

## Coffee, 35K

Frappe (iced)

- Vanilla ice cream +10K

Espresso (iced/hot)

Cappuccino (iced/hot)

Iced Salted Coffee

Mochaccino (iced/hot)

Latte (iced/hot)

Americano (hot/iced)

Long black (hot)

Decaffeinate (iced/hot)

- Add oat milk for +15K

## 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

### The Milk Smoothie

Banana, pineapple, spinach, milk, chia seeds

## Soft Drinks

San Pelegrino 700ML, 65K

Fresh Coconut, 35K

Coke, 30K

Coke Zero, 30K

Sprite, 30K

Soda Water, 30K

Tonic Water, 30K

## Brunch Cocktails

### Painkiller, 60K

white rum, coconut cream, orange and pineapple juice

### Kahlua Frozen Espresso, 130K

Kahlua, vodka, espresso

### Espresso Martini, 80K

Vodka, cold-brewed coffee, coffee liqueur

### Bloody Mary, 80K

Vodka, tomato juice, tabasco

### Hugo al Coco, 75K

Limoncello and lime, coconut cream

### Mimosa, 90K

Prosecco, orange juice



## Brunch Bubbles

Two Islands, Prosecco, 340K

Cape Discovery Brut Cuvée and Sprite,  
295K / 65K



## Iced/Hot Infusions

Homemade Passion Fruit (iced only), 45K

Lemon Grass, 35K

Green Tea, 35K

Rosella (Hibiscus), 35K

Javanese Tea, 35K

## Greek Yogurt Smoothies, 45K

Strawberry

Vanilla

Chocolate

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# All you can drink!

## Brunch Cocktails

**160K ++**

### **Hugo al Coco**

*Limoncello and lime, coconut cream*

### **Painkiller**

*white rum, coconut cream, orange and pineapple juice*

### **Captain's Coconut**

*Captain Morgan shot in a young coconut*

### **Basil Breeze**

*Vodka, fresh basil, cucumber, lime, soda water*

### **Strawberry Daiquiri**

*White rum, strawberries*

**270K ++**

### **Bloody Mary**

*Vodka, tomato juice, tabasco*

### **Aperol Margarita**

*Aperol, tequila Jose Cuervo, lemon*

**380K ++**

### **Mimosa**

*Prosecco, orange juice*

### **Aperol Spritz**

*Aperol, sparkling wine, soda water*



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