



gula

Drinks

Es Cendol *v, gf* 7.5

Popular Indonesian beverage made with coconut milk & palm sugar, poured over crushed ice and topped with cendol (housemade pandan rice jelly)

recommended add ons:

jackfruit +\$1, espresso +\$2, durian +\$3,

Es Kelapa Komplit *v, gf* 8

Coconut water with cocopandan syrup, fresh coconut slices, crystal jelly, and basil seeds

Soda Gembira 7

Translates to "Happy Soda" sparkling and creamy rose drink with rose cream

Es Markisa *v, gf* 6

Iced passionfruit beverage with crystal jelly

Matcha Kelapa 7

Coconut water topped with housemade matcha cream

Lychee Kelapa *v, gf* 8

Lychee flavored coconut water topped with fresh coconut slices, lychee fruit, lychee jelly

Coklat Milo *gf* 5

The nostalgic chocolate-malt Milo milk powder blended with cocoa powder and sweet condensed milk (hot/iced)

Jus Alpukat *gf* 8

An Indonesian cafe classic featuring fresh avocado blended into a velvety smoothie, finished with a generous chocolate drizzle

recommended add on: espresso +\$2

Jus Mangga *v, gf* 7

Refreshing mango smoothie

Jus Durian *gf* 8

Smoothie of durian, the iconic "King of Fruits" known for its sweet, floral, and slightly salty tropical notes

Jus Sirsak *v, gf* 7

Smoothie of soursop, a creamy tropical fruit with a unique naturally sweet-tart flavor profile

Coffee

Medium-roast blend of Indonesian Arabica beans offering rich notes of dark chocolate, warm spices, and a bold, velvety finish

Milk Options: whole, oat, coconut

Housemade Syrup Flavors: Pandan +\$0.75, Jasmine +\$0.75, Lemongrass +\$0.75

Cappuccino 5

Americano 4

Latte 5

Gula Aren Latte 6

Latte sweetened with Indonesian palm sugar (hot/iced)

Pisang Coklat Latte 7

Chocolate latte topped with housemade banana cream (hot/iced)

Kopi Matcha 7

Latte topped with housemade matcha cream (hot/iced)

Tea

Teh Tarik *gf* 5

Traditional creamy pulled black tea with condensed milk (hot/iced)

Lychee Iced Tea *v, gf* 6

Iced lychee-jasmine tea with lychee fruit

Bajigur *v, gf* 6

A non-caFFEinated aromatic hot ginger & lemongrass beverage sweetened with palm sugar & coconut milk

Es Teh Pandan *v, gf* 6

Slightly sweet pandan infused black tea topped with basil seeds

Indonesian Artisan Tea

Cup (16 oz.) \$4 | Pot (24oz) \$8

+ = only available in pot

Fruity

Amyra Lychee
Berrybiscous
Nalesha Peach
+ Papilio Oolong Berry
Susvada Rose Mango

Herbal

Asana Bleu Ginger
Ubud Lemongrass
Gayo Ginger
Pandanussa
+ Pure Spearmint

Classic

+ Banda Neira Chai
+ Black Tea Imperial
+ Classic Earl Grey
+ Jade Oolong
Java Jasmine
+ Toraja Breakfast

Floral

Amala White Rose
+ Chamomile Lavender
Crysantmint

v = vegan
gf = gluten free

Food Allergy Notice - Please be advised that food prepared here may contain these ingredients:
milk, eggs, wheat, soybeans, peanuts, tree nuts, sesame

Shaved Ice Bowls

Es Campur *gf* 9
Rose syrup & condensed milk
toppings: coconut slices, avocado, jackfruit, grass jelly

Es Durian *gf* 11
Palm sugar, coconut milk, & condensed milk
toppings: durian, cendol, red bean, grass jelly

Es Kacang *gf* 9
Palm sugar, coconut milk, & condensed milk
toppings: palm seeds, cendol, red bean, grass jelly

Es Doger *v, gf* 10
Cocopandan syrup, coconut milk
toppings: fermented cassava, fermented black rice, mini tapioca pearls, coconut slices, grass jelly

Es ABC *gf* 9
Cocopandan syrup, palm sugar, & condensed milk,
toppings: corn, red bean, palm seeds, grass jelly

Es Kepal Milo 9
Milo chocolate-malt milk powder, cocoa powder, & condensed milk
toppings: chocolate crisps & meses (Indonesian chocolate sprinkles)

Es Buah *gf* 9
Honeydew syrup & condensed milk
toppings: melon, longan (fruit similar to lychee), pineapple, housemade shredded melon jelly

Mangga Sago *v, gf* 9
Refreshing, chilled dessert soup made with sweet mango puree, creamy coconut milk, and sago.
Topped with fresh mango and nata de coco

add on: sticky rice +\$1

Gula Special - Es Gula Gila 28
Serves 4
Rose & cocopandan syrup, coconut milk, condensed milk
toppings: mixed jellies, coconut slices, jackfruit, milk bread, palm seeds

Snacks

Roti Bakar 8
Grilled bread with creamy melted cheese, chocolate & condensed milk

make it Martabak Manis: add crunchy roasted peanuts and toasted sesame seeds+\$1

make it Pisang: add sweet caramelized plantain +\$2

Pisang Bakar 8
Caramelized grilled plantain with melty cheese, meses (rich Indonesian chocolate sprinkles), & condensed milk

Kaya Toast 7
Warm toasted milk bread with fragrant kaya (coconut jam) & chilled butter
choice of original or pandan

add on: durian +\$3

Durian Sticky Rice *gf* 10
Warm coconut sticky rice topped with housemade creamy durian sauce, durian fruit, & sesame seeds

Pandan French Toast 11
Butter griddled pandan-infused milk bread and filled with our pandan custard. Served with housemade palm sugar syrup, whipped cream, & fresh fruits

Ketan Serundeng *gf* 8
Sticky rice topped with fragrant, savory-spiced grated coconut and ebi (dried shrimp)
vegan option available

Martabak Telor 12
Crispy savory pancake filled with eggs, ground beef seasoned with curry spice blend & green onions. Served with pickled veggies & a side of spiced tamarind sauce

Tahu Gejrot *v, gf* 7
crispy fried tofu puffs served in a sweet & spicy tangy sauce

Tempe Mendoan *v* 7
Golden, lightly fried soybean cake fritters with a crispy coating and a soft, savory rich nutty center (4 pcs)

Traditional Indonesian Specialties

Bubur Campur *v, gf* 9
A comforting East Javanese dessert comprised of black sticky rice, tapioca jelly, sweet potato and taro dumplings, housemade pandan custard, coconut milk, and palm sugar syrup (hot/cold)

Each component is made with care, so every spoonful feels like a little taste of home and generations of tradition.

Kolak *v, gf* 9
Slow cooked plantains, sweet potato, and palm seeds in a rich, creamy coconut milk soup sweetened with palm sugar (hot/cold)

Wedang Ronde *v* 9
Sweet & spicy ginger soup with chewy rice balls stuffed with peanut filling and palm seeds (served hot)