

smoothie bowls + other fruits

pittaya power ♥ **smoothie bowl *Vg**

dragon fruit, banana, strawberry + chia seeds smoothie bowl topped with fresh banana, strawberry + mango slices. served with our house granola + coconut flakes + a sprinkle of chia + pumpkin seeds / 68k

mellow yellow **smoothie bowl *Vg**

mango, pineapple, banana + turmeric & chia seeds smoothie bowl topped with fresh strawberry, banana + mango slices. served with house granola, coconut flakes, chia + pumpkin seeds / 68k

peanut butter chia **parfait *Vg**

layers of coconut chia parfait with housemade granola & banana, peanut butter + dates smoothie topped with banana slices, dried dates + coconut flakes / 64k

mango tango chia **parfait *Vg**

layers of coconut chia parfait with housemade granola & mango + banana smoothie topped with fresh strawberry + mango slices + coconut flakes / 64k

oatmeal tropical *Vg

warm oatmeal porridge topped with house-made granola, mango + strawberry + a sprinkle of chia + pumpkin seeds. served with coconut milk + coconut nectar / 58k

eggs

hungry breakie bowl ♥

2 eggs anyway you like on a bed of quinoa + sautéed kale and your choice of 3: bacon, grilled tomato, hash-brown, sautéed mushroom or avocado. topped with pumpkin seeds + served with bread / 75k

***Vg** option available with tofu

when eggs meet **haloumi *V**

2 poached eggs served on a hash-brown patty + haloumi cheese, house chimichuri sauce + coriander oil. served with roasted tomatoes + sesame + pumpkin seeds / 68k

ada huevos rancheros ***V**

2 eggs sunny side up on crispy tortillas + black beans + avocado slices and pico de gallo salsa / 65k

***Vg** option available with tofu

let's shakshuka *V

a shakshuka is a one-skillet recipe of eggs + potato baked in tomato-red pepper sauce spiced with cumin, paprika + cayenne pepper. served with toasted bread / 65k

***Gf** bread + / 5k



bread + such

you look smashing ♥ **in red miss Avo**

smashed avocados seasoned with citrus + cilantro on dark rye toast. served with beet hummus dukkha, a crunchy mix of spices, nuts + seeds and topped with alfalfa sprouts with poached eggs / 75k

without eggs / 65k ***Vg**

***contains** pistachio

koloni french toast ***Gf, *V**

golden slices of french toasts topped with fresh strawberry + almond slices + powdered sugar. served with a side of maple syrup / 64k

south of the border **quesadilla *Vg**

Coriander tortillas filled with black beans, avocados, bell peppers + onions sautéed in a cajun spicy mix and served with house pico de gallo salsa / 60k

little bit xtra

1 egg / 10K

2 eggs / 15K

bacon (2) / 15K

hash brown (1) / 15K

avocado slices (3) / 15K

haloumi cheese (2) / 25k

sautéed mushrooms / 15K

sourdough or dark rye toast (2) / 15k

gluten free toasts (2) / 18k

coconut nectar / 10K

No Substitutions Please!

all prices are in IDR

and subjected to a 10% government tax and 5% service charge

small bites + snacks

truffle fries *Vg, Gf

hand cut fries, tossed with parsley oregano, thyme + truffle oil. finished with parmesan / 44k

popcorn shrimp with spicy mayo ♥

tempura shrimp in gochujang, a sweet savory + spicy Korean sauce / 55k

crispy nori shell bites

delicious crispy nori seaweed shells filled with tabbouleh + shrimp + avocado topped with spicy Korean gojuchang mayo / 48k

ceviche *Gf

red snapper diced + marinated with red onions chili + cilantro. topped with cherry tomatoes + roasted corn, served with house made plantain chips / 55k

sesame crusted tofu *Vg tofu

blackened tofu topped with purple+ white cabbage + served with sweet soy ginger dressing / 35k

tempura tofu *V, Vg

tofu cooked in a tempura batter + tossed in a sesame sauce. topped with shredded seaweed + sesame seeds / 40k



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salad bowl game

halloumi + warm lentil salad *V, Gf

grilled halloumi served on a warm bed of lentils + topped with roasted tomatoes, zucchini ribbons, tarragon + garden-fresh greens served with a cumin dressing / 85k

mediterranean falafel bowl *Vg ♥

a bowl of falafels, cherry tomatoes, cucumbers, avocados, grilled red peppers, marinated olives + house made beet hummus + tahini sauce. served on a bed of couscous tabbouleh + fresh greens. topped with sesame + pumpkin seeds. comes with bread / 85k

fiesta in a bowl

a southwestern salad with quinoa, sweet plantains, plantain chips black beans, roasted corn, avocado. served with pico de gallo salsa + chimichuri sauce

with grilled chicken *Gf or with tempeh *Vg / 78k

nourishing buddha *Vg

a plentiful bowl of quinoa, sweet potato, zucchini, cauliflower, red capsicum, purple cabbage + avocado. served with a side of pumpkin mash and marinated tempeh + a sprinkle of pumpkin seeds / 78k

california maki roll bowl *Vg

avocado, cucumber + carrot sushi rolls, tempura tofu, roasted broccoli, edamame beans, fresh sliced cucumber-shredded carrots, + pickled ginger. topped with shredded seaweed + sesame seeds and served with a maple soy dressing and wasabi / 78k

blackened mahi mahi *Gf

cauliflower rice tabbouleh, cherry tomatoes, red cabbage, red onion, avocado + lime, served a choice of: fresh blackened mahi mahi (140gr.) served with cumin dressing / 88k

or *Vg option with sesame crusted tofu and ginger soy dressing / 78k

soup

lentil soup *Vg

kale + pumpkin lentil soup seasoned with garam masala + lemon juice + parsley. served with bread / 55k

*Gf bread available + / 5k

red snapper khao soi curry soup

red snapper in a northern thai coconut milk curry soup spiced with ginger, turmeric, cardamom + garlic. served with house made egg noodles / 75k

sandwiches + the like

chicken sandwich

chicken breast on sourdough bread + sundried tomato pesto, caramelized onions, roasted bell peppers + arugula. served with a side salad + your choice of smashed rosemary potatoes, or french fries / 75k
*Gf bread available + / 5k

roasted vegetable sandwich *Vg

roasted zucchini, eggplant + bell pepper, topped with caramelized onions, served on dark rye bread with sun dried tomato pesto. served with a side salad + your choice of smashed rosemary potatoes or french fries / 65k
*Gf bread available + / 5k

chicken wrap

chicken breast, with basil pesto wrapped with grilled eggplant, zucchini, rucola, cherry tomatoes + a side salad and your choice of smashed rosemary potatoes or french fries / 75k

fish tacos

flour tortillas filled with grilled mahi mahi, red cabbage slaw, avocado, cilantro + lime to drizzle to taste, paired with a side of tostones and house chimichuri sauce / 78k

koloni cheeseburger

juicy beef patty (150gr.) with caramelized onions, pickled cucumbers, + provolone cheese. served on a charcoal bun with with a mayo mustard dressing. served with sweet potato chips / 85k

salmon burger

salmon patty on a charcoal bun + fennel + dill tarragon aioli + roasted tomatoes + rucola. served with french fries / 95k

plates + planks

chicken breast + smashed potatoes *Gf

Savory chicken breast (250gr.), pan-seared with garlic, thyme + butter, served with a house-made chimichurri + a side of smashed potatoes + string beans / 77k

jimbaran snapper + truffle mash *Gf

pan seared red snapper (140gr.) served on a bed of truffle mash potatoes + a southern corn +cherry tomatoes succotash / 100k

salmon with pumpkin mash *Gf

pan seared tasmanian salmon (100 gr.) on a bed of chinese brocolini and a side of roasted pumkin smash with garlic thyme and rosemary. served with a honey mustard sauce / 120k

shrimp pasta

al dente pasta cooked in a shallot, garlic + butter sauce is tossed with grilled shrimps + cherry tomatoes, basil, mint + lemon juice . comes with bread / 98k

color me red pasta *Vg

penne pasta tossed in an incredibly colorful basil + rosemary + almond beetroot pesto. topped with a sprinkle of almonds + parsley . comes with toasted bread / 70k

sides

tostones *Vg, Gf

warm green plantain slices served with our house-made chimichurri / 28k

sweet plantains *Vg, Gf

warm sweet plantain slices / 28k

smashed potatoes *Vg, Gf

crispy bite-sized fried potatoes smashed + topped with sprigs of fresh rosemary / 30k

french fries *Vg, Gf

hand cut fries, tossed with oregano+ thyme / 30k

fire-roasted broccoli *V, Gf

roasted broccoli sprinkled with slivered almonds + grated parmesan / 40k

shrimp skewers

juicy grilled shrimps seasoned with salt + pepper. served with lime / 55k

falafels *V, Vg

4 pieces of house made falafel / 35k

indonesian corner

california campur *Vg

a twist on a traditional balinese dish with quinoa + couscous, sauteed kale, urap + potato balado, corn fritter + marinated tempeh. served with sambal matah + cassava, chips / 78k

beef rendang

spicy, rich Indonesian caramelized beef stew made with beef, spices + coconut milk. served with a choice of mashed potatoes or rice / 92k

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KOLONI

wine menu

california cuisine, marinated in bali. colonizing tastebuds since 2017

wine

reds

	glass	bottle	
moda montepulciano d'abruzzo	80k	390k	(2glasses @140k)
Chateau de Monrecueil Bordeaux	n/a	475k	
Zolla Primitivo Merlot	n/a	495k	
Wolf Blass Bilyara Cabernet	n/a	340k	

whites

	glass	bottle	
woven stone sauvignon blanc	80k	390k	(2glasses @140k)
Fantini Pino Grigio	n/a	380k	
Clarendelle Blanc	n/a	675k	
Wolf blass Eaglehawk Sauvignon Blanc	n/a	360k	



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sweets

opera cake *Gf

layers of chocolate,
& sponge cake,
with almonds / 38k

cheese cake *Gf

-raspberry / 38k

vegan sweets

energy balls *Vg

-salted caramel / 18k

-peanut butter / 18k

-bounty balls / 18k

oatmeal cookie *Vg/ 18k

chocolate chip cookie

***Gf / 18k**

chocolate brownie *Vg / 18k



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coffee

espresso / 23k
long black/ 25k
flat white / 30k
caffe latte / 30K
turmeric latte / 30k
matcha latte / 30k
charcoal latte/ 30k
cappuccino / 30K
ice cappuccino /35k
ice long black / 28K
ice caffe latte / 35K
double shot +/ 5K
soy milk +/ 5K
coconut milk / free
almond milk / 10k

tea

chai tea / 35k ♥
- original
- turmeric golden chai
- beetroot & cacao
- activated charcoal

a pot of your favorite tea / 30k

- winter/butterfly pea lemongrass + mint
- bliss/black tea + mango + orange +marigold
- summer/hibiscus + chamomile + apple
- grace/ white tea + rose + marigold
- matcha/genmaicha+matcha

waters

whole young coconut
from mother earth / 25k

juices

blushing beauty ♥
strawberry, apple + guava / 42k

true blood
beets, apple + carrot / 40k

just beet it
beets, orange, apple, pineapple +
ginger/ 40k

matahari
orange, carrot, apple., cucumber +
ginger / 40k

green card ♥
apple, mint, lime, coriander,
cucumber, celery, spinach +
broccoli / 42k

the turmeric testament ♥
orange, mint, turmeric, honey +
lime / 42k

plain jane
orange, carrot or pineapple / 38k

other drinks

beer
bintang beer / 28k



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smoothies

peanut butter cup ♥
peanut butter, medjool dates,
banana, soy milk + maca
powder / 50k

mother of dragons
dragon fruits, banana, mango,
pineapple, lime + chia seeds
/ 45k

mango lemongrass opera
mango, pineapple, orange +
lemongrass / 45k

pretty in pink
strawberry, banana, oat, chia
seeds +soy milk / 45k

health elixirs

black lemonade ♥
activated charcoal in a glass of
lemonade/ 30k

jamu jamu / 45k
-Turmeric + ginger + lime
+ honey + black pepper

happy kombucha / 55k
probiotic + antioxidant beverage

-watermellon rose
-maqui sangria
-sour ginger