



## About Yabbiékayu Restaurant

Yabbiékayu Restaurant was created to provide our guests with a healthy, unique and memorable dining experience based on wholefoods principles, using local ingredients prepared with care and attention to detail. Wherever possible ingredients are sourced from our own organic edible landscape gardens and rice fields, or from other local, sustainable and organic suppliers. Our menu includes a combination of local and regional Indonesian specialities along with Western favourites, each selected to excite both international and local tastes.

All meals at Yabbiékayu are prepared using our own authentic recipes utilising generous quantities of Indonesia's abundant and diverse herbs and spices, ***without MSG, artificial colours, flavours or preservatives.***

To ensure your safety and comfort filtered drinking quality water is used at all stages of preparation and pure spring water for all ice and drinks. For your health we use NO trans-fats and palm oil based products, only adding sugar to drinks at your request, or if specifically in the menu.

**Vegetarian, Vegan and Gluten free** options are available as well as super spicy, or chilli free, dishes. If you have any special requests or dietary considerations please do not hesitate to let us know.

**Open Daily**

**07.30 AM – 10.30 PM**

**Last Order 09.00 PM**

If you like what we cook as much as us, feel free to sign up for a cooking class. Includes your choice of meal and a trip to local markets and our gardens to select ingredients.

**Enjoy your meal**



## **Yabbiékayu Breakfast Package**

**85K**

Any International or Indonesian main breakfast, your choice of either seasonal fresh fruit side platter or fresh seasonal juice and your choice of hot beverages.

Feel free to order an extra such as more toast, eggs, or see the extras ala carte menu at back of the breakfast menu.

## **International Breakfast Mains**

**45K**

### **Eggs on Toast any way you like them**

Fresh eggs on toast cooked the way you like them, boiled, fried, scrambled, hard medium or soft, served on two slices of either handmade wholemeal or sourdough bread

### **Toast and home-made seasonal Jam**

4 slices of mixed wholemeal, sourdough bread served with a range of homemade fresh fruit compote style jams, using minimal added sugar and fruits from our garden as available.

#### **Flavours include:**

Red Dragon Fruit and Rose petal

Honey Mango and Vanilla Pod (seasonal)

Passionfruit and Papaya

Lime and Pandanas

*(peanut butter, vegemite or honey also available by request)*



## **Homemade Tropical Muesli**

Our tropical muesli is made from toasted coconut and oats, with our unique combination of homemade dehydrated tropical fruits, nuts and seeds. Served with fresh milk (or coconut milk for vegans).

*Try Yabbiyekayu Homemade Yoghurt Compote or Yoghurt Plain 35k per jar*

## **Yabbiyekayu Pikelet**

Paleo breakfast of champions! Egg banana and cashew flour are used to make these tasty grain free morsels, which are then served with natural honey and peanut butter or your choice from our yummy homemade fruit compote low sugar jams.

## **Yabbiyekayu Omelette**

A fresh two egg omelette, with your choice of tomato, onion, garlic, cheese, served on two slices of wholemeal or sourdough bread.

## **Large fruit salad bowl with yoghurt and honey**

A mixed bowl of at least six fresh seasonal tropical fruits serve with Yabbiyekayu's homemade pot-set yoghurt with fruit compote or plain.



## **Indonesian Breakfast Mains**

**45K**

### **Traditional Javanese Nasi Goreng**

Our healthy version of traditional Javanese fried rice is prepared with organic red rice from our own rice fields, fresh seasonal vegetables, herbs and spices. Served with a sunny side up egg on top or you can replace the egg with grilled tempe for vegan.

*Let us know if you prefer chili free, mild, medium or very spicy.*

### **Traditional Javanese Mie Goreng**

Javanese traditional fried noodles using local organic egg noodles, cooked with lots of fresh seasonal vegetables, herbs and spices. Served with egg, spring onion and fried shallot on top.

*Let us know if you prefer chili free, mild, medium or very spicy.*

### **Sum-Sum (Javanese sweet rice porridge)**

A traditional gluten free Javanese dish made from rice flour cooked with coconut milk and the delicate flavour of Pandan leaves. Served with a sweet syrup derived from the sap of the Aren palm cooked slowly with maze (the skin of nutmeg).

### **Mung bean Porridge**

Mung bean cooked with coconut milk, pandanas leaf and a dash of ginger and vanilla pods. This porridge comes with black glutinous rice, coconut milk and aren palm sauce on the side so you can mix them as per you like.

### **Black Rice Porridge**

Black glutinous rice cooked with light coconut milk until it's tender, served with dates sprinkled on top. This porridge comes with coconut milk, aren palm sauce on the side.



## **Dave's Big Breakfast**

**165K**

Two eggs anyway you wish, grilled tempe, grilled tomatoes, baked beans, grilled mushroom and spinach (as available).

Served with three slices of whole meal or sourdough bread, homemade jams, seasonal fruit, a jar of home-made pot set yoghurt, and your choice of fresh fruit juice and a hot drink.

**Delivery to your bungalow is included in the price. This breakfast package can't be shared with two people.**

We want you to roll over contentedly so if there is something else you need to reach a state of contentment don't hesitate to ask!



## **Breakfast Extras and Ala Carte**

Homemade pot-set Yoghurt, with fruit compote (or plain)	<b>35k</b>
Toast and Jam (2 slices of toast)	<b>25k</b>
Extra Egg and toast cooked the way you like it (1 egg, 1 toast)	<b>25k</b>
Side platter of seasonal tropical fruit	<b>25k</b>
Fresh juice of the day	<b>25k</b>
Fresh milk for your tea/coffee or muesli	<b>15k</b>

## **Side dishes**

Grilled Tempe (5 slices)	<b>35k</b>
Baked Beans	<b>20k</b>
Grilled Tomatoes (2 tomatoes slices into two pieces)	<b>15k</b>
Grilled Homegrown Mushrooms (as available)	<b>15k</b>
Wilted spinach (as available)	<b>15k</b>

## **Extras**

Honey, Peanut butter, Vegemite or a range other spreads	<b>15k</b>
Homemade Sambal, Beetroot Relish, or Homade Tomato Sauce	<b>15k</b>



## Small Bites/Snacks

**Fresh Veggies with Various Dips** **45K**

Sliced vegetables and flat bread, serve with various dips : organic babaganoush, yoghurt dill, and tomato salsa.

**Ketan Serundeng** **35k**

Sticky rice steamed with coconut milk and pandanas, served with savory shredded coconut sprinkled and toasted cashew nuts crumbles.

**Air Fried Sweet Potato** **45k**

Sweet potato air fried with layer of tapioca flour to give extra crunch and mixed seasoning.

**Grilled Tempe** **35k**

5 slices of grilled tempe, serve with chopped chili, red shallot and garlic on soy sauce



## Lunch & Dinner

### Salads

	<i>Entrée</i>	<i>Main</i>
<b>Yaelie's Grilled Chicken, Feta, Mint and Watermelon Salad</b>	<b>50k</b>	<b>65k</b>
<p>A refreshing combination of juicy watermelon, lettuce, fresh mint and thin sliced Spanish onions with sliced grilled marinated chicken, olives, feta cheese with olive oil and lime shallot dressing. Served with toasted pita.</p>		
<b>Yabbiékayu Seasonal Garden Salad</b>	<b>45k</b>	<b>55k</b>
<p>Made from a mixture of fresh vegetables including seasonal greens from the Yabbiékayu edible landscape. Depending on the season, Yabbiékayu salad may includes Javanese ginseng leaves, spinach, rucola, tomatoes, yam bean, mexican cherries, mulberries, grilled homegrown mushroom and eggplants, tossed with homegrown sprouts and served with balsamic dressing served with toasted sourdough on the side.</p>		
<b>Cashew Salad with Honey Mustard Sauce</b>	<b>45k</b>	<b>60k</b>
<p>Lettuce, cashew nut, pineapple, capsicum, tomato, carrot, bengkuang (yam bean) and honey mustard dressing served with toasted sourdough.</p>		
<b>Mediterranean Salad</b>	<b>45k</b>	<b>60k</b>
<p>Salad with lettuce, grilled marinated eggplant, tomato, black olives, homemade sundried tomato, feta cheese and yoghurt garlic dressing, served with toasted sourdough.</p>		
<b>Grilled Chicken Salad</b>	<b>50k</b>	<b>65k</b>
<p>Fresh garden salad with grilled chicken marinated in southern European herbs, served with balsamic dressing and a side of toast. Includes a mix of leaves from our garden along with lettuce, capsicum, tomato and bengkuang (yam bean).</p>		





## Soups

### Entrée

*without rice*

### Main

*with rice*

### Non Vegetarian

#### Dark Beef Rawon Soup

**45k**

**65k**

This rich and hearty soup originates from East Java and is made with a dark paste derived from the Kluwak nut which gives a rich bouillabaisse flavour. The soup is made from a base of ground garlic, shallot, ginger, candlenut, turmeric, red chili and salt which is then sautéed in oil until aromatic before the meat is then added and cooked slowly. The soup is garnished with green onion, fried shallot, bean sprouts and served grilled tempe on the side.

#### Traditional Javanese chicken and vegetable soup

**35k**

**50k**

Traditional Javanese family comfort food. A clear broth chicken soup freshly made with a range of season vegetables including carrot, string bean, potato, with chopped spring onion.

### Vegetarian and Vegan

*without bread*

*with bread*

#### Cream of Beetroot and Coconut soup

**40k**

**50k**

This mildly spiced soup is made from roasted beetroots, blended with coconut cream and a mild curry paste. It is served with a mint and coriander yogurt garnish.

#### Cream of Broccoli soup

**40k**

**50k**

A simple low fat creamy broccoli soup cooked with veggie stock.

### Extras to add with your soup

Grilled Tempe (5 Slices)	<b>35k</b>
Sprinkle Parmesan Cheese	<b>25k</b>
Pita Bread/Sourdough Bread	<b>15k</b>
Red Rice	<b>10k</b>



## Satay

Your choice of marinated chicken, beef or mushroom and tempe satay served with a traditional peanut satay sauce, and soya sauce with chopped chilli on the side.

Main serves are served with a side of organic red rice.

	<i>Entrée</i>	<i>Main</i>
	<b>3 sticks</b>	<b>6 sticks</b>
Beef	<b>45k</b>	<b>75k</b>
Chicken	<b>35k</b>	<b>50k</b>
Tempe & Mushroom	<b>30k</b>	<b>45k</b>
<b>Mixed Main (9 sticks)</b>		<b>85k</b>



## Sandwiches

All Yabbiékayu sandwiches are available on your choice of wholemeal, sourdough, or pita with homemade sambal & tomato sauce

**Grilled Chicken and Vegetable Sandwich** **55k**

Grilled marinated chicken, with salad

**Marinated Grilled Vegetables Sandwich** **45k**

Mixed grilled marinated vegetables (eggplant, mushroom, capsicum, tomato) with sun dried tomato and salad

**Egg Lettuce Tomato Sandwich** **45k**

Sunny side up or Omellete as you like on a bed of lettuce and tomatoes sandwich

**Extra Egg for your sandwich** **15k**

## Burgers

### Yabbiékayu Homemade Gourmet Burgers

Your choice of marinated chicken, highest quality beef or tempe patty on a Turkish roll, with salad and homemade grilled vegetables served with homemade beetroot relish, tomato and chilli sauces on the side.

Beef **95k**

Chicken **65k**

Tempe **55k**

### Sandwich and Burger Extras

Grilled Chicken **35k**

Fried Egg **15k**

Melted cheese **20k**

Extra Small Salad on side or Grilled Marinated Vegetables **15k**



## Vegetarian Mains

**Grilled Marinated Vegetable Spaghetti Al Olio (Vegan Option Available) 65k**

A mix of our own grilled vegetables, spiced with garlic and chilli then flavoured with fresh herbs, black olive and parmesan cheese.

**Opor Tempe, Tofu, and Egg (Vegan Option Available) 60k**

Traditional Javanese mild coconut curry. A very mild curry that originates from the Yogyakarta region and is the Javanese equivalent of Thai Green Curry (without coriander and green chilli.) Traditionally served with red rice and a side of sambal for those who like it spicy.

**Pepes Tahu (Vegetarian Sundanese Style) 60k**

Tofu mixed with mushrooms seasoned with: Pepper, salam leaf, lime leaf, lemongrass and kemangi leaf. Steamed and grilled in banana leaves. Served with red rice and stir fried vegetables.

**Mushroom Tongseng (vegan, peppery spicy) 60K**

Tongseng is a special dish from central Java which is a fusion between satay and Javanese curry (or commonly called gulai). This dish is cooked with red shallot, garlic, pepper, lime leaves, chilli, sweet soy sauce, and served with fresh cabbage, tomato and red rice.

**Jackfruit Curry with Egg (Vegan option available) 55k**

Jack fruit curry is one of the few special curries traditionally from Java. Jackfruit flesh and cassava leaves cooked in coconut milk, seasoned with red shallot, garlic, turmeric, ginger, cinnamon, and cloves. Served with rice and grilled tempe.

**Spicy Vegetable Curry (Vegan) 55k**

Traditional Javanese vegetable curry with cauliflower, carrot, string beans, eggplant in spicy curry. The spiciness came from Javanese traditional fresh seasoning (red shallot, garlic, chili, lemongrass, galangal and lime leaf). Served with rice and grilled tempe.

**Gado Gado****45k**

Classic Indonesian steamed vegetable salad serve with peanut sauce on the side. The vegetables are mostly come from our garden, including spinach, beans, fresh tomatoes, carrot and potato. Served with boiled egg and grilled tempe.



## Non Vegetarian Mains

### **Grilled Chicken Marinated in Southern European Herbs** **85k**

Skewered marinated char grilled chicken thighs accompanied with buttered boiled potatoes with parsley, and your choice of sautéed French beans with mixed mushrooms or side garden salad.

### **Beef Rendang (Padang Style)** **85k**

Classic traditional caramelised beef curry from Padang in West Sumatra, made with a rich curry paste of lemongrass, chili, turmeric leaf, gingers and spices. Served with stir fried vegetables and red rice.

### **Ayam Rica Bakar (VERY Spicy)** **75k**

A spicy traditional grilled chicken dish from central Sulawesi which uses a blend of two kinds of chilli, shallots, garlic and ginger minced with lime leaf, lemongrass and lime juice -to slow marinate the chicken for 24 hrs before grilling and added with lots of fresh Kemangi leaves (Javanese basil). Served with stir fried vegetables, and red rice.

### **Opor Ayam** **65k**

Traditional Javanese mild but rich coconut curry. This very mild coconut curry originates in the Central Java Yogyakarta region and is the Javanese equivalent to Thai green curry (but without the coriander and green chilli.) Served with stir fried vegetable and a side of Sambal for those who like it spicy.

### **Eastern Indonesian Chicken Curry** **75k**

A traditional curry from the outer spice islands of the Maluku, distinguished by it's use of Pala, the mild outer coating of the nutmeg nut. The use of these spices is unusual in other parts of Indonesia due to their high value during the spice trading days



**Yabbiekayu Tongseng (Peppery spicy)**

**75k**

Tongseng is a special dish that is believed to originate from Solo and Boyolali in Central Java. This dish merges satay and Javanese curry (or gulai). The goat meat is cooked with red shallots, garlic, lots of pepper, lime leaves, chili, sweet soy sauce with cabbage and tomato. We serve Tongseng with red rice and stir fried string beans.

**Javanese Traditional Chicken Soup**

**50k**

Traditional Javanese family comfort food. A clear broth chicken soup freshly made with a range of season vegetables including carrot, string bean, potato, with chopped spring onion. Served with your choice or toast or red rice.



## Dessert

**Pure fruit mixed ice-cream** **45k**

Yabbiékayu's delicious homemade fruit ice cream is made by whipping pure frozen fruits to a creamy consistency. Each portion includes a seasonal mixture of banana, mango, strawberry and passionfruit or mulberry from our garden. Check with our staff what fruits are in season

**Sum-Sum Traditional Javanese Sweet Rice Porridge** **40k**

A traditional gluten free Javanese dish made from rice flour cooked with coconut milk and the delicate flavour of Pandan leaves. Served with a sweet syrup derived from the sap of the Aren palm

**Tropical fruit Bowl with homemade pot-set yoghurt** **45k**

A bowl of seasonal mixed tropical fruits a great way to clean your palate at the end of a meal, served with Yabbiékayu's homemade pot-set bio-culture yoghurt

**Monggo Chocolate Mousse** **40K**

Monggo is a Javanese word means greetings but also the name of Yogyakarta's most famous chocolate company.

Yabbiékayu's Monggo chocolate mousse comes in a choice of two flavours, please choose from:

- White Chocolate Passionfruit
- Dark Chocolate Espresso

**Glazed Banana with Coconut Cream** **45K**

Fresh banana from our garden, sliced and pan fried in shimmering in honey and aren sugar, serve with whipped coconut cream and garnished with frozen fruit and fresh mint.





## Coffee Selection

Yabbiékayu coffees are made using filtered water, fresh non UHT milk and freshly ground high quality Javanese Arabica beans.

<b>Cappuccino</b>	<b>35k</b>
<b>Latte</b>	<b>35k</b>
<b>Flat white</b>	<b>35k</b>
<b>Espresso</b>	<b>30k</b>
<b>Piccolo</b>	<b>35k</b>
<b>Long Black</b>	<b>30k</b>
<b>Plunger</b>	<b>30k</b>
<b>Mocha</b>	<b>35k</b>
<b>Iced Latte</b>	<b>35k</b>
<b>Iced long black</b>	<b>30k</b>
<b>Iced Mocha</b>	<b>35k</b>
<b>Iced Cappuccino</b>	<b>35k</b>
<b>Kopi Tubruk (traditional Indonesian coffee)</b>	<b>30k</b>

Traditional Javanese coffee, made from Javanese beans that are dark roasted and finely ground then mixed with hot water in a glass, stirred occasionally till the grounds absorb water and slowly sink to the bottom. Javanese coffee is traditionally drunk very sweet to offset the dark roast. Served with rock sugar on the side

<b>Kopi Susu (Kopi tubruk with sweetened condensed milk)</b>	<b>35k</b>
--	------------

A glass of Kopi Tubruk served with sweet condense milk on the side.

The beans we use for Kopi Tubruk and Kopi Susu are from a community on the slopes of Merapi that plant, pick and roast their own beans. This community live every day facing the risk of volcano eruption. Planting, roasting and selling Merapi coffee is one of their program to empower themselves in maintaining ongoing disaster preparedness program. Please ask our staff if you like to support this community on their ongoing community program by purchasing some coffee bean to take home.

**Ask for coconut milk instead of fresh milk for Vegan and Vegetarian option**



## Tea Selection

<b>Black tea</b>	<b>35k</b>
<b>Javanese jasmine scented tea (served black)</b>	<b>35k</b>
<b>Chamomile tea</b>	<b>35k</b>
<b>Rosella tea</b>	<b>35k</b>
<b>Yabbiékayu Lemongrass and Ginger tea</b>	<b>35k</b>
<b>Lime tea</b>	<b>35k</b>

**All of the above teas are available either hot or iced**

### **Javanese Royal Tea** **35k**

A traditional drink from the area of Imogiri in Jogjakarta made from a mix of selected herbs and spices chosen for both their taste and medicinal benefits. This includes a mixture of different types of ginger, clove, and cinnamon along the special bark of the secang tree that gives the tea it's unique red colour.

Royal tea is served in a traditional clay pot with local rock sugar on the side.

Try adding a squirt of lime juice to see it magically change colours

### **Ginger, Lime and Honey** **35k**

Fresh crushed ginger infused with fresh lime and served with honey on side



## Fresh Juice

Choose from one of ours or make your own mix from our ingredients!

**Red Zinger** 35k

*Beetroot carrot with a dash of ginger and lime*

**Orange Blush** 40k

*Carrot, Apple, Beetroot, Orange, a daily vitamin tablet*

**Energising Smoothie** 40k

*Date, Pineapple, Almond, Banana*

**Papaya and Lime** 35k

*Classic fresh juice blend of Papaya and Lime juice*

**Watermelon & Mint** 35k

*A refreshing blend of watermelon, mint and ice*

## Other Drinks

**Organic Passion Fruit Squash** 35k

**Organic Lime Squash** 35k

**Young Green Coconut** 25k