


Y E M A



KITCHEN

M E N U



*"At Yema Kitchen, our name is derived from the Moroccan word for 'mum',
as a tribute to our grandmother who inspired many of our recipes.
Our goal is to create a warm and welcoming atmosphere
that makes you feel at home while enjoying the flavors of our heritage."*



ALL DAY BREAKFAST

UNTIL 5PM

- (V) BREAKFAST AVOCADO FOCCACIA** 80
Rosemary Focaccia | Guacamole | Sliced Avocado
Fresh Herbs | Pumpkin Seeds
Add: Eggs Your Way 15
- (V) HUMMUS & EGGS FLATBREAD** 75
Hummus | Beetroot | Poached Eggs | Green & Red Spinach
- (V) EGG BEN ROSTI** 70
Potato Rosti | Poached Eggs | Hollandaise | Spinach
Add: Crispy Bacon 30
Add: Smoked Salmon 30
- (V) FRIED CUMIN EGGS** 60
Fried Eggs | Cumin Seed | Olive Oil | Flat Bread
- (V) SHAKSHUKA** 90
Eggs | Tomato | Paprika | Cumin | Fresh Coriander
- (VG) POCKET FULL OF PASSION GRANOLA** 85
Granola | Passion Fruit | Mango | Banana | Coconut Water
- (VG) PEANUT BUTTERCUP GRANOLA** 85
Granola | Banana | Peanut Butter | Date
Cacao Nib | Almond Milk | Almond Butter
- (V) ORANGE BLOSSOM FRENCH TOAST** 85
French Toast | Toasted Brioche
Orange Blossom Coulis | Dates

(V) Vegetarian

(GF) Gluten free

(VG) Vegan

Please inform us if you have any dietary restrictions

PRICES IN '000 RP / SUBJECT TO 11% TAX & 6% SERVICE CHARGE



TO START

- (V)** **ROSEMARY & OREGANO FOCACCIA** 55
Fresh Wood Fired Tomato Focaccia
Rosemary & Garlic Olive Oil
- (V)** **CHEESE BRIOUATS** 75
"Moroccan Filo Pastry"
Filo Pastry | Feta | Paprika | Cumin | Fresh Coriander
- (V)** **TURKISH GOZLEME** 75
Filo Pastry | Sautéed Spinach | Feta | Pine Nut
- (VG)** **YEMA'S FALAFEL** 90
Chickpea Falafel | Hummus
- YEMA SHARING BOARD** 120
Olive Tapenade | Hummus | Baba Ganoush | Turkish Flat Bread
Rosemary & Oregano Focaccia
- (V)** **TOMATO & BURRATA** 150
Whole Burrata | Tomato Confit
Cherry Tomato | Fresh Basil | Beef Tomato

SALAD

- (V)** **LEBANESE TABOULEH** 95
Cucumber | Tomato | Flat Parsley | Coriander
Red Onion | Lemon Dressing | Couscous
- (V)** **MEDITERRANEAN SALAD** 105
Eggplant | Zucchini | Paprika | Feta | Rucola | Almond | Olive Oil Dressing
- (VG)** **BULGUR SALAD** 95
Bulgur | Lemon Confit | Sun-dried Tomato | Kalamata Olive | Fresh Coriander
- PASTA CAESAR** 110
Grilled Chicken | Pasta | Parmesan | Crouton | Soft Egg | Anchovy Dressing
- (V)** **PAN-SEARED TUNA** 105
Grilled Mustard Pan-Seared Tuna
Long Green Beans | Red-Onion Pickle | Baby Potatoes
- (GF)** **YEMA BOWL** 105
Arabian Rice | Kefta | Cucumber | Cherry Tomato | Tomato
Red Onion | Arugula | Feta Cheese | Tzatziki Sauce | Capsicum
Kalamata Olive | Red Wine Vinegar | Lemon

VEGAN

- (VG)** **YELLOW TOFU CURRY** 100
Tofu Wonton | Ginger | Sesame | Yellow Curry
- (GF)(VG)** **JALAPENO BROCCOLI SOUP** 70
Broccoli | Mushroom | Jalapeno
- (VG)** **CAPRESE SALAD** 120
Vegan Goat Cheese | Cherry Tomato | Beef Tomato | Fresh Basil

GARDEN

- (V)** **ROASTED EGGPLANT** 80
Eggplant | Stracciatella | Parmesan Crumble
Tomato Confit | Rosemary-Infused Cream | Fresh Basil
- (V)** **ROASTED VEGETABLES** 80
Fennel | Baby Carrot | Long Green Bean
Baby Zucchini | Baby Potato | Beetroot | Lemon
- (GF)** **OVEN-BAKED RATATOUILLE** 85
Eggplant | Zucchini | Paprika | Tomato
Feta | Fresh Rosemary
- (GF)** **HARISSA CAULIFLOWER** 80
Roasted Cauliflower | Hummus
Harissa-Spiced Chickpea | Fresh Coriander

PIZZA & PASTA

- (V)** **TURKISH CHEESE PIDÉ** 95
Wood-Fired Turkish Pizza
Homemade Dough | Three-Cheese
- TURKISH GROUND BEEF PIDÉ** 95
Wood-Fired Turkish Pizza | Homemade Dough Minced Cumin Beef | Feta Cheese
Cherry Tomatoes | Tomato & Garlic Sauce | Bell pepper | Red onions | Coriander
- (V)** **YEMA SPAGHETTI** 95
Spaghetti | Tomato Confit | Cherry Tomato
Spinach | Ricotta | Kalamata Olive | Fresh Basil

WRAP & BURGER

- (V)** **FALAFEL WRAP** 90
Falafel | Flat Bread | Roasted Zucchini | Tomato Confit | Red Onion
Mint & Coriander | Twice-Cooked Fries | Lime & Rosemary Yogurt
- CHICKEN SHAWARMA WRAP** 95
Char-Grilled Marinated Chicken Skewer | Flat Bread | Hummus Fried
Aubergines | Moroccan Yoghurt | Twice-Cooked Fries
- KEFTA WRAP** 95
Beef Kefta | Flatbread | Fried Aubergine | Red Onions
Fresh Coriander | Moroccan Yoghurt Sauce | Twice-Cooked Fries
- (V)** **THE YEMA BURGER** 115
Falafel | Focaccia | Rucola | Kalamata Olive
Zucchini | Eggplant | Paprika | Feta Cheese | Twice-Cooked Fries
- MEDITERRANEAN BEEF BURGER** 110
Grilled Spiced Beef Patty | Focaccia
Feta Cheese | Tomato | Cucumber | Salad | Twice-Cooked Fries

Vegetarian **(V)**

Gluten free **(GF)**

Vegan **(VG)**

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MEAT

- GF** **ARABIAN MANDI RICE** 140
Marinated Barbecue Chicken | Cardamom Seed
Basmati Fried Rice | Cinnamon-Cumin Dressing
- ROSEMARY CHICKEN** 140
Barbecue Grilled Half Chicken | Lime & Rosemary
Infused Yogurt Dressing | Roasted Baby Potato
- CHICKEN SHAWARMA** 140
Char-Grilled Marinated Chicken Shawarma Skewer | Moroccan Chumichurri Yogurt
Sauce | Red Onion Fresh Coriander | Twice-Cooked Fries
** Add : Harissa - Make it Spicy +5k*
- BARBECUE BEEF KEFTA** 140
Beef Kefta | Lemon Confit | Kalamata Olive | Bulgur Salad | Fresh Coriander
- GRAN'MA CHICKEN TAJINE** 145
Chicken | Lemon Preserve | Kalamata Olive | Moroccan Spice | Homemade Fries
- LAMB TAJINE** 280
450g Australian Lamb Shank | Moroccan Spice | Prune | Baby Potato
- GF** **WOOD FIRED RIB EYE** 250
BEARNAISE
250g Australian Rib Eye | Béarnaise Sauce | Twice-Cooked Fries

COUSCOUS

- V** **7-VEGETABLE MOROCCAN COUSCOUS** 130
7-Vegetable Moroccan Couscous
- COUSCOUS "MERGUEZ"** 170
"Merguez" Spicy Moroccan Lamb Sausages
7-Vegetable Moroccan Couscous
- COUSCOUS ROYAL** 210
"Merguez" Spicy Moroccan Lamb Sausages
Barbecued Chicken | 7-hour Lamb Mechoui | 7-Vegetable Couscous
- COUSCOUS MECHOU** 295
7-Hour 450g Lamb Shank Mechoui
7-Vegetable Moroccan Couscous

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FISH

GF **PAN-FRIED SNAPPER FILET**
"Chermoula" Chimichurri | Batata Harra

140

SNAPPER TAJINE
Snapper | Moroccan Spice | Tomato | Kalamata Olive | Lemon Confit
Potato | Fresh Coriander

140

GF **CHARRED OCTOPUS**
Octopus | Batata Harra | Burnt Baby Carrot
Garlic | Harissa Oil | Toum | Fresh Rosemary | Burnt Lemon

160

SIDES

GF **VC** **TOMATO SALAD**
Fresh Tomatoes | Tomato Confit | Fresh Basil | Onion
Garlic | Olive Oil Vinaigrette

45

V **ROASTED VEGETABLES**
Fennel | Beetroot | Baby Carrot | Thin Green Beans | Baby Zucchini
Olive Oil | White Wine

55

GF **V** **BURNT BABY CARROT**
Baby Carrot | Homemade Hummus | Coriander

45

GF **V** **BROCCOLI PUREE**
Roasted Broccoli | Broccoli Purée | Almond Chili Flakes

70

V **MASH POTATOES**
Potatoes | Butter | Heavy Cream

55

V **ZA'ATAR BABY POTATOES**
Homemade Za'atar | Baby Potatoes | Za'atar Yoghurt Sauce

50

V **"BATATA HARRA"**
LEBANESE SPICY BABY POTATOES
Baby Potatoes | Crushed Red Pepper Flakes Smoky Paprika
Turmeric | Lemon Olive Oil | Fresh Coriander

45

VC **TWICE-COOKED FRIES**
Potatoes | Love & Patience

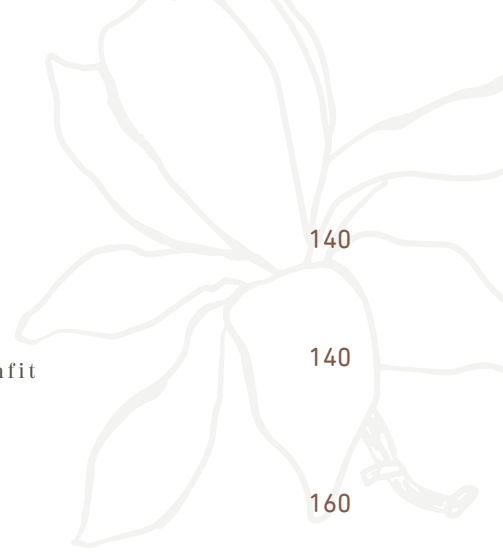
40

V **ARABIAN RICE**
Basmati | Coriander seed | Cumin seed | Cardamom Pod | Cinnamon

45

GF **VC** **NASI PUTIH**
White Rice

15



Y E M A



KITCHEN

SHISHAS

200

LADY KILLER

Fragrant melon | Juicy sweet manggo
A slight shade of forest berries and soft mint

MI AMOR

Tropical shisha mix of juicy pineapple
creamy banana | refreshing mint

TONY'S DESTINY

Fresh tobacco with cactus and lime flavour

BLUE ICE

Fruity fresh blueberry tobacco

LOVE 66

Tropical mix of passion fruit, honeydew melon,
watermelon, and mint

Adalya Tobacco

PRICES IN '000 RP / SUBJECT TO 11% TAX & 6% SERVICE CHARGE

THE MANAGEMENT WILL CHARGE IDR 2.000.000 FOR ANY DAMAGED SHISHA EQUIPMENT.

1
9
2
9
3

Speakeasy

CIGARS

ESPERITU GORDITO

240

ESPERITU ROBUSTO

200

ESPERITU TORPEDO

240

MALBORO LIGHT

45

MALBORO RED

45

MALBORO ICE BRUST

45

FORTE YELLOW

45

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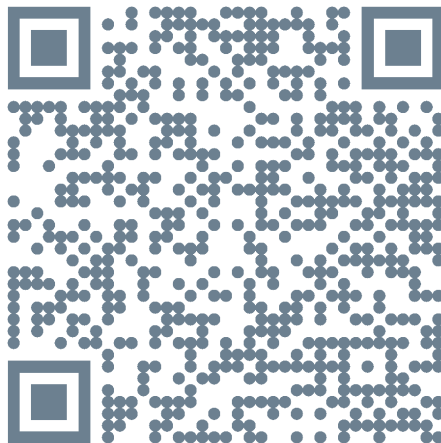
1923 SPEAKEASY

THURSDAY TO SATURDAY

From 6pm to 11pm

YEMA HIDDEN BAR

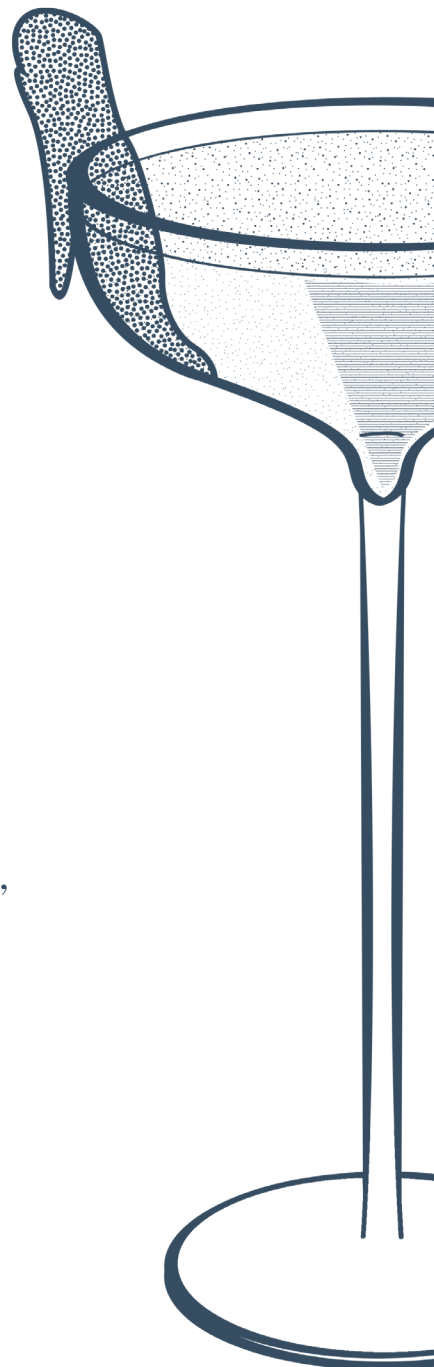
MENU



Come discover our hidden bar and
enjoy our expertly crafted cocktails,
made by our master mixologist.

Will you find me?

 yema.bali



1
9
2
3

Speakeasy

COCKTAIL BAR



Y E M A

