

big bites

taste the world

Chicken Provençal 62

Pan fried chicken breast in Mediterranean sauce served with French fries

Thai Chicken Lemon Basil and Mint 55

Served with rice and fried egg

Vegan Laksa 55

A Malaysian-inspired dish with mushroom balls, tofu and tender rice noodles, in a rich vegan coconut curry broth

Chicken Laksa 80

A Malaysian-inspired dish with chicken, egg, fish balls, tofu and tender egg noodles, in a rich coconut curry broth

Tenderloin Steak 200

200 gr Meltique Tenderloin (imported meat) served with sauteed pokcoy, potato chips, roasted tomato cherries and chimichurri

Tom Yum 65

Thai soup with prawn, chicken, mushroom, chili, lemongrass, and coriander. Served with rice

Mexican Ovenbaked Nachos 45

Crispy tortilla chips layered with melted cheese and flavorful toppings, served with sour cream and salsa

Vietnamese Bun Cha 65

Grilled beef patties over rice vermicelli, adorned with fresh herbs and a zesty nuoc cham dipping sauce, creating a harmonious burst of flavors in every bite

Indian Veggie Curry 50

Seasonal vegetables gently simmered in a rich and flavorful sauce, infused with a blend of Indian spices served with rice, pickles, chutney, raita and papadum

Creamy Beef Mushroom 72

Served with green peas, spring onion, mashed potato and salad

Tasmanian Salmon 200

180 gr Tasmanian salmon served with string beans, caramelized potato and chimichurri

Rib Eye 180

200gr Meltique Rib Eye (imported meat) with sauteed pokcoy, roasted tomato cherries, potato chips and salsa verde

burger-pita-wrap

Beef Burger 75

Beef patty burger on artisan bun. Served with tomato, salad, and french fries

Veggie Burger 60

Chickpea patty on artisan bun. Served with tomato, salad, and potato wedges

Chicken Shoarma 67

Marinated boneless chicken in pita bread with garlic yoghurt sauce

Lamb Shoarma 95

Pan seared marinated boneless lamb in pita bread and tzaziki

Curried Chicken Pita 42

Pita bread with curried chicken and fresh salad

Falafel Pita 45

Pita bread with falafel, lettuce, tomatoes, spinach, and garlic yoghurt sauce

Grilled Mushroom Wrap 40

Vegetables, grilled mushrooms rolled in homemade tortilla. Served with spicy mayo.

Grilled Chicken Wrap 52

Vegetables, grilled chicken rolled in homemade tortilla served with spicy mayo.

indonesian

Sop Buntut 80

A traditional Indonesian dish with tender oxtail simmered in a flavourful broth infused with a blend of spices and herbs, served with rice, emping, acar and sambal

Vegan Nasi / Mie Goreng 36

Fried rice / noodles with vegetables, acar and kerupuk

Nasi / Mie Goreng Ayam 42

Fried rice / noodles with vegetables, chicken, fried egg, acar and kerupuk

Vegan Nasi Campur ViaVia 45

Rice with crispy tempeh, spicy eggplants, banana blossom satay, marigold leaves salad, herby shredded coconut, acar and balinese sambal matah

Nasi Campur ViaVia 57

Rice with crispy tempeh, spicy eggplants, shredded beef / chicken, marigold leaves salad with herby shredded coconut, acar and balinese sambal matah

Cap Cay Ayam 38

Assorted mix of vegetables, fresh mushrooms, chicken, rice and kerupuk

Vegan Cap Cay 32

Assorted mix of vegetables, fresh mushrooms, rice and kerupuk

Oseng Tempe Tahu Kacang Panjang 40

Stir-fried tempeh, tofu and long beans, served with rice and kerupuk

healthy salads and bowls

ViaVia Salad 35

Fresh vegetables topped with tempeh and peanuts, served with vinaigrette

Caesar Salad 65

Crisp romaine lettuce, tossed in Caesar dressing with tomato, chicken or smoked beef, black olives, parmesan flakes and spiced croutons

Greek Salad 65

A medley of crisp Japanese cucumbers, tomatoes, tangy feta cheese, olives, and red onions, drizzled with a Mediterranean vinaigrette and sprinkled with oregano

pasta

Ravioli Pumpkin 65

Homemade ravioli with pumpkin, creamy cheese sauce, and roasted pumpkin seed on top

Pasta Carbonara 72

Pasta with smoked beef or chicken toasted in cream, egg and parmesan

Poke Bowl 55

A tasty bowl of edamame beans, Japanese cucumber, mixed lettuce, grilled fish, avocado (seasonal), carrot and gomashio served over a bed of Japanese rice. Served with spicy aioli

Vegan Poke Bowl 45

A tasty bowl of edamame beans, Japanese cucumber, mixed lettuce, grilled tofu, avocado (seasonal), carrot and gomashio served over a bed of Japanese rice. Served with spicy aioli

Spaghetti ViaVia 57

Pasta with Bolognese sauce à la ViaVia, flavoured with a mixture of spices, topped with grated parmesan cheese

Vegetarian Spaghetti ViaVia 40

Pasta with a vegetarian tomato based sauce and crumbled tempeh, flavoured with a mixture of spices, topped with grated Parmesan cheese

vegan or non-vegan Indonesian Rijsttafel

A complete set of various dishes from Indonesia including a welcome drink
Order one day beforehand
min 2 pax

vegan 300
non-vegan 370

monday - sayur lodeh 30

tuesday - terong balado 28

wednesday - ayam kemangi 45

thursday - soto Betawi 60

friday - nasi pecel 30

saturday - kariangka muda 30

sunday - let us surprise you

breakfast

Choice of Eggs 38

Scrambled/ Poached/ Fried/ Omelette

With wilted spinach, grilled tomatoes and toasted sourdough

Choice of Eggs 55

Scrambled/ Poached/ Fried/ Omelette

With smoked beef, grilled tomatoes and toasted sourdough

Shakshuka 55

A savory Middle Eastern dish of poached eggs in a tomato-based sauce with paprika, shallots, and avocado with a blend of aromatic herbs and spices served with toasted sourdough bread

French Toast 32

Served with chopped banana, strawberry and honey/ coconut nectar

Smoothie Bowl 40

A thick tropical fruit smoothie with cashew nuts, topped with banana and nutritious roasted seeds

small bites

French Fries 30

Sosis Solo 30

A traditional Javanese spring roll with savory minced chicken wrapped in pastry

Mendoan 20

Slices of fried marinated tempeh, served with sambal kecap

Garlic Bread 20

Toasted bread topped with garlic and butter / vegan butter

Fresh Springroll 30

fresh veggies and grilled tofu wrapped in ricepaper

Mixed Beerboard 30

Tempe, tahu and cassava with sambal kecap

desserts

Dame Blanche 30

3 scoops of ice cream topped with chocolate sauce

Pisang Goreng 30

Served with cinnamon sugar.

Cinnamon & Banana Crepes 35

Served with coconut nectar

Koyabu 25

Grated coconut, sticky rice flour and brown sugar, wrapped in banana leaves

3 fruit popsicles 30

served on a bed of ice

Look at the blackboard for delicacies from our artisan bakery

drinks

Coffee

Small Espresso 25

Long Black 25

Cappuccino 35

Café Latte 35

Affogato 35

Vanilla ice cream with a shot of espresso

Double Shot +10

Kindly ask for the oat mylk option +5

Tea

Hot / Iced Tea 8

Lime / Ginger Tea /

Lemongrass Tea 16

Ginger Lime Honey Tea 20

Chocolate Drinks

Hot / Iced Chocolate 40

Kindly ask for the oat mylk option +5

Soft Drinks

Coca cola - Soda water 11

Lime Squash 27

Pitcher of mineral water 1/2 liter 4

Pitcher of mineral water 1 liter 7

Infused water 1/2 liter 15

Infused water 1 liter 25

Beer

Bintang / Anker S - L 37 - 50

Bintang Radler S 37

Prost Pilsener S 37

Singaraja S 37

Konig Ludwig S 50

Kombucha

Fermented probiotik drink

Kawista 28

Strawberry 28

Pineapple 28

Juices - Smoothies

Pure Orange 35

Strawberry 30

Vitamin Rush 35

Orange, grape, strawberry, banana

Summer Paradise 30

Mango, pineapple, passionfruit, coconut mylk

Cheeky Monkey 30

Frozen banana, almond, peanut butter, dates

Mean Green (slow-pressed) 28

Green veggie, celery, coriander leaves, apple, pineapple, lime, kyuri

Heart Beet (slow-pressed) 28

Apple, carrot, beet root, ginger, lime

C Booster (slow-pressed) 28

Carrot, Lime, ginger, honey

Milkshakes

Vanilla 30

Chocolate 30

Banana 35

Strawberry 40

Local Drinks

Es Kelapa muda Jeruk 25

young coconut water

Wedang Keraton 25

A traditional Javanese drink made from sappan wood bark, cinnamon, pandan leaves, lemongrass and ginger

Jamu

Kunyit Asam 25

Turmeric, tamarind, and coconut sugar combine to refresh the body and mind, support digestion, and boost stamina

Beras Kencur (Served Cold) 25

A blend of a ginger-like root(kencur), tamarind, lime, and coconut sugar, relieves body tension, clears the throat, tackles cold and cough, and boosts blood circulation

Wedang Pokak 25

Ginger, lemongrass, pandan leaves, cinnamon, lime, cloves, and cardamom work symbiotically to boost the immune system and provide relief from cold and cough symptoms

mixed with 1 shot espresso +10

Temulawak 25

Curcuma, tamarind, long pepper, cardamom, cloves, cumin, dill, fenugreek, and fennel collectively improve digestion, stimulate appetite, reduce inflammation, and may lower cancer risk

Kindly ask for our

Wine List

