

"The only thing better than Clear's breathtaking casual chic decor is its exquisite menu of deliciously fresh fruit smoothies. Sit with friends, laugh, eat, drink and watch Bali time stand still."

-Michael Franti
singer/song writer/musician





“Eat the food
you wish to be”
- Clear Cafe

LET'S CONNECT!



+62 8786 2197 585



Clear Cafe Ubud



Clear Cafe Ubud



www.clearcafebali.com

V = Vegetarian

Ve = Vegan

VO = Vegan Option

👍 = Clear's Favorite

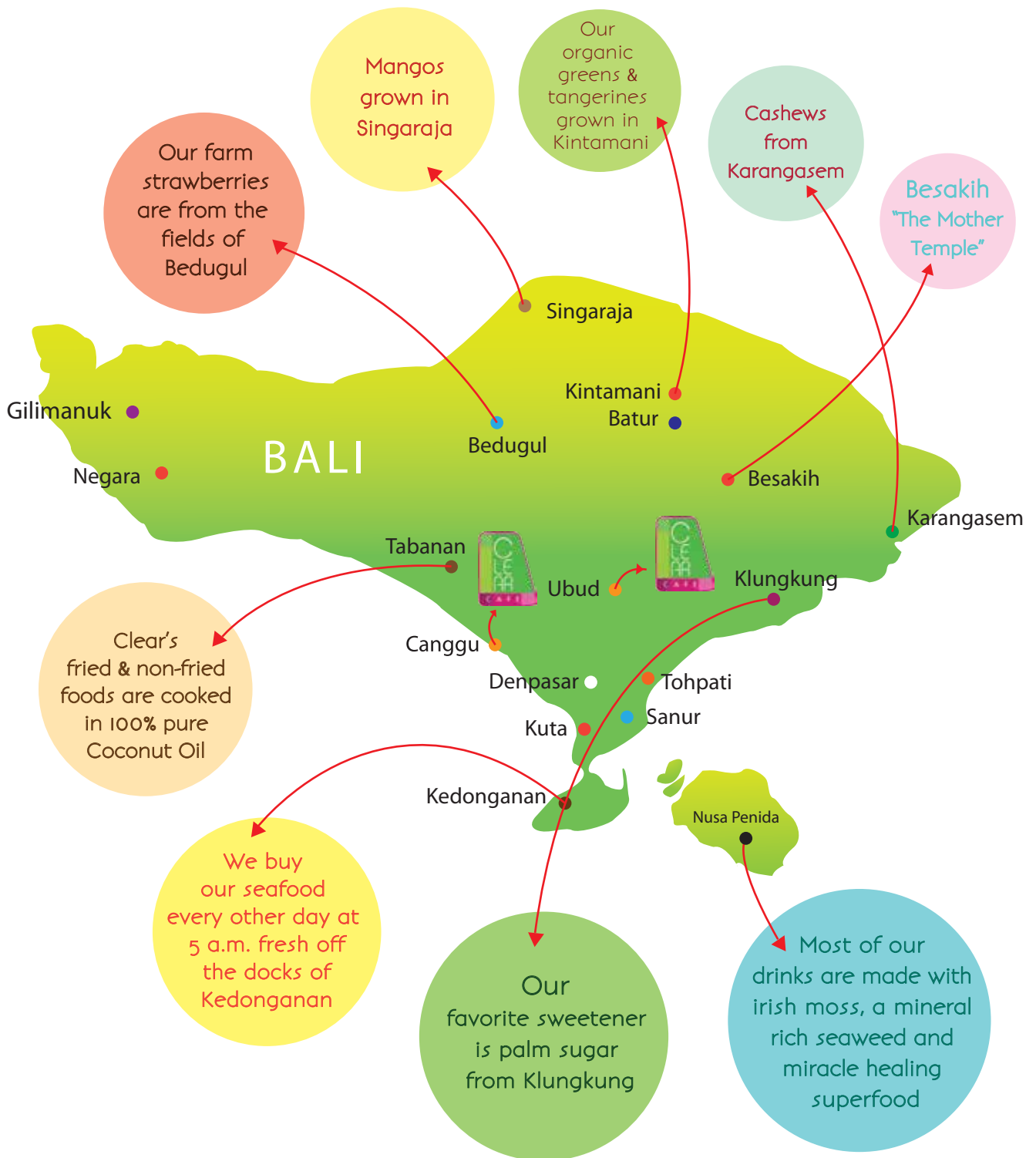
Nf = Nut Free

🌶️ = Spicy

**OPEN HOURS
8 AM - 11 PM**

**LAST ORDER
10 PM**

WELCOME



LIQUIDS



HYDRATION STATION

Infused Water 5

Reverse osmosis water infused with natural essence

Mint Exhilarating & refreshing

Lavender Soothing & relaxing

Cucumber Cooling & enzyme charged

Coconut water 20

Equil Natural 25

Equil Sparkling 30

ICE TEA

Sunny bunny

Local herbs infused with the sun's energy for a refreshing & cooling drink 30 **Nf**

Eastern breeze

Green tea rich in anti-oxidants a natural caffeine charge 30 **Nf**

Bali berry 🍷

A smooth blend of fresh berries from Bali's fields 35 **Nf**

Traditional Thai iced tea 🍷

Made with cashew or dairy milk 30

HOT SPECIALITIES

CHAI TEA 🍷

The best homemade chai on the planet (we think so hehe) 30

HOT CHOCOLATE

Rich & creamy 35

HOT LAVA 🍷

Raw cacao, cashew mylk & chili 35

Choice of fresh dairy milk, coconut or nut mylk

LATTES

Our lattes are life changing good!

CLASSICO 30

CHOCOLATE 35 🍷

MINT 35

MATCHA 35

COCONUT 35

CINNAMON 30

Choice of fresh dairy milk, coconut or nut mylk

HOT TEA 30

ROYAL GREEN
JASMINE QUEEN
GINGER (FRESH)
EARL GRAY BUDDAH
BLACK NIGHT
ROSELLA
MIDNIGHT MINT
CHAMOMILE

CAFFEE

ESPRESSO 25
MACCHIATO 25
CAPPUCCINO 30

MILK SHAKES 40 **Nf**

Homemade rich creamy vanilla ice cream & pure Bali honey

White strawberry wild Bali strawberries

Chocolate town rich thick chocolate

Green tree dream a creamy green tea dream

Bali banana freshly picked local Bali bananas

Mocha lightly roasted Bali coffee

MYLK SHAKES 50

Made with locally harvested cashew nut milk & homemade coconut ice cream. a vegan mylk shake!

Chocolate a classic, rich & creamy

Coconut smooth & creamy

Strawberry sweet local Bali strawberries, high in vitamin C & minerals

TONICS & ELIXIRS

Lemon drop

Fresh lemon, ginger, irish moss & honey, an amazing natural tonic that stimulates the senses 35 **Nf**

Jamu 🍷

An ancient medicinal Bali's ayurvedic healer with tamarind, fresh ginger, yellow and white turmeric 30 **Nf**

Glittery gold

Tangerine, sea salt, aloe & honey, offering tension release & relaxation 35 **Nf**

Electro berry

Fresh strawberry, mulberry, lemon, irish moss & ginger, loaded with electrolytes 40 **Nf**

Super nova

Lemonade charged with sea salt & cayenne pepper, surprising to the senses 30 **Nf**

Orchid (Seasonal)

Fresh mango, tangerine, lemon & spice, helps to stabilize the bodies PH levels 35 **Nf**

Diamond detox 🍷

Local Bali aloe, fresh mint, ginger, apple, turmeric, honey & sea salt 35 **Nf**

Twilight tonic

Turmeric, honey, lemon & sea salt, a natural liver detoxifier 30 **Nf**

All bills add 10% Government tax & 10% Service

FROSTY DRINKS

Icy blended drinks

Tropical twister

Tangerine, pineapple, passion fruit, beetroot, all working to boost the immune system 40 **Nf**

Frappacino

An iced blended rich and creamy cappuccino with mylk 35

Passion Punch

A refreshing drink made with passion fruit, tangerine, mint, charged water and lime 40

Island butterfly

Peanut butter, fresh bananas, mylk, honey, irish moss 35

Sacred spice

Mylk, freshly ground turmeric & cinnamon, full of amazing healing properties 35

Goji ade

Coconut water, lemon, goji berries & honey 45 **Nf**

Strawberry dream

Fresh strawberries, mylk, irish moss & honey 45

Orange julius

Fresh tangerine juice, mylk, irish moss & honey, great source of vitamin C 35

Strawberry Lemonade

Blended fresh strawberries and lime with charged water 35

Chocolate butterfly

Peanut butter, chocolate, mylk, irish moss & honey 35

Green hornet cooler

Raw cacao, coconut, cashew mylk, spirulina & mint 40

Chai iced dream

Our homemade chai, cashew mylk, with a hint of nutmeg 35

Chocolate matrix

Cacao, mint, mylk & spirulina 45

Lucky lemon

Lemon, ginger & honey with charged water, soothing for the liver 35 **Nf**

Semangka

Watermelon, pineapple & honey, raises vitamin C & carotenoid levels 35 **Nf**

KOMBUCHA

Wine bottle 750 ml 65

Small bottle 350 ml 35

"Champagne of the Gods"

This fermented tea provides a metabolic kick start, boosts the immune system, balances PH and beautifies the body

POWER DRINKS 35

Drinks for the body not for the taste

Moringa

Nature's "miracle smoothie" #1 Immune boost ever, 17 essentials vitamins and minerals
7x the vitamin C of oranges
4x the calcium of milk

Noni (seasonal)

Nature's #1 anti-oxidant & anti-aging fruit on the planet!
(choke it down, it's worth it)

Jiaogulan

"Southern ginseng"
nature's #1 anti-depressant
massive energy boost

Get ready to **BLAST OFF!**

BLENDED DRINKS

Chaka maca

Chocolate, maca, mylk & honey, naturally increases the body's energy level 45

Colada cooler

Pineapple, banana & tangerine 35 **Nf**

One love

Passion fruit, mylk & honey, super high in plant sterols 40

Energizer

Maca, mylk & ginger, an amazing twist to naturally stimulate the body's fertility 40

Crazy coconut

Fresh coconut water, coconut meat, honey and super nutrient spirulina 40 **Nf**

Mango twilight (seasonal)

Fresh mango, mylk, irish moss & honey to beautify the skin 40

Coconut kiss

Crystal clear coconut juice, coconut meat & honey 35 **Nf**

JUICY JUICES

Green clean

Green papaya, turmeric, ginger, spinach, apple & lime 40 **Nf**

Papua paya

Fresh papaya & lime. Loaded with enzymes and vitamin C, excellent for the skin 30 **Nf**

Edgy veggie

Fresh cabbage, aloe & celery, for guaranteed increased stomach strength 40 **Nf**

Mangga mile (seasonal)

Made with fresh Bali mango, excellent for expecting mothers & their babies 35 **Nf**

Green giant

Local greens, celery, lemon & cucumber loaded with minerals & vitamins 40 **Nf**

Cool rain

100% watermelon juice with a hint of sea salt, nature's electrolyte recharge 30 **Nf**

Tamarind twist

Fresh tropical tamarind increases energy & balance 30 **Nf**

Orange orbit

Freshly squeezed Bali tangerine, high levels of vitamin C 30 **Nf**



LOCALS' CHOICE

— BREAKFAST —

Tiger Omellete

Tiger shrimp, sauteed mushroom, tomatoes and chives.
Served with ranchero sauce 65

Avo Toast

Homemade fresh toast topped with guacamole and salsa 45

— SALAD —

Mexican Fiesta Salad

A zesty combination of deliciously seasoned jackfruit, fresh bell peppers, black beans, avo, salsa, guacamole corn chutney & cashew cheese accompanied by our tasty nondairy dressing 70

✿ With Shrimps 85

— LUNCH & DINNER —

Seafood Spaghetti

Marinated tuna and shrimp in a rich Clear's homemade tomato sauce, topped with parmesan cheese 80

Tuna Barbeque

Marinated grilled tuna with homemade barbeque sauce on a bed of sautéed vegetable 85

✿ Served with french fries ✿

Tuna Sandwich

Marinated grilled tuna with avocado, lettuce, tomato & cucumber pickle 75

✿ Served with french fries ✿

Seafood Pizza

Marinated tiger shrimp, tuna, pineapple, mushroom, basil & mozzarella with homemade tomato sauce 85

Margherita Pizza

Pineapple, tomato, basil and mozzarella with homemade tomato sauce 70

All bills add 10% Government tax & 10% Service



BREAKFAST

Tropical Fruit Campur

A healthy array of Bali's fresh seasonal mixed fruits
(Fruit varies based on season) 45 **ve** **Nf**

Rockstar Oats

Irish oatmeal, coconut cream, with fresh bananas and strawberries 40 **ve** **Nf**

Made's Muesli

Mixed oats & grains over yogurt with fresh fruit, shredded coconut and a hint of honey 50 **v**

RAW Sprouted Granola/Greenola

Raw sprouted nuts & seeds served with fresh fruits and raw cashew milk 55 **vo**

Peanut Butter & Jelly

Homemade peanut butter and jelly on fresh baked bread 45 **v**

EGG DELUX

* 2 Eggs Any Style

With roasted potatoes or toast 40 **Nf**

* Energy Omelette

EGG WHITE omelette, sautéed spinach, mushroom & tomato; served a la carte 45 **Nf**

* OM Omelette

Feta, sautéed spinach, grilled veggies, sun-dried tomatoes, served with tomato ranchero sauce 65 **Nf**

* California Omelette

Sliced avocado, fresh tomatoes and melted cheddar cheese 55 **Nf**

* with a choice of toast or potatoes

Huevos Rancheros

Homemade corn tortillas, refried beans, melted cheddar cheese, sunny side eggs with a spicy ranchero sauce served with fresh salsa & guacamole (hot sauce and sour cream on request) 60 **Nf**

Breakfast Burrito

Scrambled eggs, black beans, cheddar cheese & grilled veggies in a whole wheat tortilla served with ranchero sauce, salsa & homemade guacamole (sour cream on request) 75 **Nf**

Breakfast Sandwich

Scramble or fried egg with crispy tempe, melted cheese, tomato and sliced avocado on toasted bread 55 **Nf**

PANCAKES

Old Fashioned Buttermilk **Nf**

Plain 40

Blueberry 50

Strawberry 45

Banana chocolate chip 50 

Buckwheat Pancakes **Nf**

Gluten Free

Plain 50

Blueberry 55

Strawberry 55

Banana chocolate chip 55 

Served with homemade palm sugar syrup, mulberry sauce, or homemade jam

Add vanilla or coconut **ice cream** for 15 a scoop

So good

SMOOTHIE BOWL 55

All topped with homemade granola, peanut butter and coconut flakes

C Boost (Seasonal)

Mango, pineapple, tangerine, banana, coconut meat, passion fruit & coco mylk.

Protein Monkey

Banana, peanut butter, dates, maca, raw cacao powder & coco mylk.

Dragon Flight (Seasonal)

Dragon fruit, jackfruit, pineapple, banana & coco mylk.

Creamy Caramel Mocha

Espresso shot, dates, banana, raw cacao, coco mylk & sea salt.

SIDES

Toast with butter and homemade jam 20

Homemade peanut butter 10

Sliced avocado (seasonal) 20

Roasted potatoes 25

LUNCH & DINNER

Starting at 11 am

Miso

Homemade organic miso with seaweed, tofu, scallions & shiitake mushrooms
40 **ve** **Nf**

Red Pepper Corn Chowder

So Tasty, even better than mamma made
45 **Nf**

SOUPS

Tom Yum Goong

Shrimp, fresh tuna, mushroom, red curry, chili, cherry tomato, lemongrass & lime 60 **Nf**

Indian Lentil

Gently spiced curried lentils with a hint of coconut cream 50 **ve** **Nf**

SANDWICH / WRAPS

Made on homemade baguette or add 15k for whole wheat chapati. Choice of fries, onion rings, sweet potato fries or salad

Cajun Fish Filet

Market fresh blackened snapper with grilled pineapple and tomato with our special spicy mayo (A must try!) 90 **Nf**

Love Burger

Our homemade veggie burger with melted cheddar, grilled onion, tomato, avocado, arugula with sunny island sauce, served on sesame burger bun or **vegan** with chapati 75

BBQ Jack

Cashew cheese, BBQ Jackfruit, grilled onion with avocado coleslaw and a lime mustard 65 **v**

TLT

Grilled tempe, black bean humus, avocado, julienne carrot, lettuce, tomato with our signature sauce in whole wheat wrap (a vegan blt) 65 **ve**

Moon Melt

A delicious open faced tuna melt with melted cheddar cheese, grilled onion, avocado, sliced tomato & side arugula 70 **Nf**

Falafel Pita

Falafel, clear zucchini humus, tabouli, sauerkraut, diced tomato & cucumber with tzatziki inside a warm pita 75 **vo**

Tuna Filet Burger

Fresh seared tuna filet with melted cheddar, grilled onions, sliced tomato, avocado and arugula with tartar sauce on a sesame burger bun 85 **Nf**

SMALL PLATE

Majestic Mushrooms

Stuffed with feta, parmesan, sun-dried tomato, garlic & herbs on a bed of wild greens 70 **v** **Nf**

Prana Tiger

Grilled marinated shrimp on cucumber boats in a rich pineapple dipping sauce 70 **Nf**

Nachos

Corn chips, refried black beans, melted cheddar cheese, fresh salsa and guacamole (sour cream on request) 80 **v** **Nf**

Jackfruit Nachos

Medium 75 / Large 90

Organic tortilla chips, spiced pulled jackfruit, cashew sriracha sour cream, black beans, pico de gallo, salsa, guacamole, coriander, and choice of

cashew cheese or cheddar cheese **vo**

Summer Rolls

(Tofu or Shrimp) red & green peppers, mango & cucumber wrapped in rice paper with a tamarind dipping sauce 45/70 **vo** **Nf**

Trinity Hummus Plate

Homemade black bean, roasted beetroot & zucchini tahini with warm pita bread & raw flax crackers 55 **ve**

SALADS

Ubud Thai

Local young papaya, peanut, tomatoes in a perfectly spiced in an authentic Thai dressing 60

Greek

Organic greens, cucumber, feta, tomato, onion and kalamata olives with a classic vinaigrette 65 **Nf**

Clear

Organic greens with feta, nori, sliced cherry tomatoes, spirulina, cucumber in a lemon olive oil dressing with flaxseed crackers 65 **Nf**

Caesar

Organic fresh romaine, cherry tomato with shredded parmesan & homemade crutons in a classic caesar dressing 70

Grand Puri

Wild greens, feta cheese, sliced apple and caramelized cashews featuring Clears signature dressing 65

Open Sesame Salad

Falafel, avocado, mung bean sprouts, peppers, carrot, cucumber, red onion, mix greens, red rice, Thai cashew nuts and mix seed in sesame dressing, served with seed cracker 80 **Ve**

All bills add 10% Government tax & 10% Service



WORLD FLAVORS



INDONESIA

Nasi Campur

A traditional Indonesian dish served around steamed rice with Basil soup and homemade sambal

Vegan - tofu & tempe sate with peanut dipping sauce, fried tempe/tofu with sweet & sour sauce, potato cake, and our Bali curry soup 65



Or

Seafood - tuna sate with peanut dipping sauce, fried tuna & shrimp with sweet & sour sauce, potato cake and our Bali curry soup 75

Nasi Goreng

Tofu or tuna fried rice, vegetables, fried egg, candied cashews with homemade sambal 60/70 **VO**

THAILAND

Pad Thai

Shrimp, rice noodles, roasted peanut, egg & vegetables stir fried in an authentic Thai spicy tamarind sauce 85

Vegan with tofu 70



Royal Red Fish Curry

Fresh tuna, mixed vegetables, red rice and mango chutney in a creamy coconut curry 80 **Nf**

Snow Tofu

Coconut crusted tofu with sauteed vegetable & garlic mashed potatoes in a tamarind sauce 70 **V Nf**







MIDDLE EAST

Mesopotamia

Falafel, tabouli, cucumber salad & tzatziki with saffron rice and a warm homemade pita 75 **VO**

Dragon Bowl

Served with grilled vegetables, steam spinach, sliced avocado, bean sprouts & organic red rice with mango chutney **Nf**

-  Shrimp 100
-  Snapper 95
-  Tuna 90
-  Vegan (tofu or tempe) 80

MEXICO

Served with salsa & guacamole (hot sauce and sour cream on request)

BURRITOS

Grilled Veggie Burrito

Grilled veggies, rice, refried black beans, cheddar cheese & rancheros in a clear signature tortilla 80 or **vegan** 75

Chili-lime Tiger Burrito

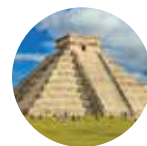
Shrimp with grilled veggies, cheddar cheese, rice, black beans & our signature rancheros sauce 95

TACOS

Black Bean, avocado, cabbage, pico de gallo, cheese and sunny island sauce or **vegan** 65

Tempe, black bean, pico de gallo, avocado & cabbage with sunny island sauce 60 **ve** 

Blackened Fish, melted cheese, pico de gallo, avocado & cabbage with sunny island sauce & lime 80



GRILLED QUESADILLAS

Marinated Grilled shrimp, cherry tomato & cheddar cheese 90 

Feta & sun-dried tomato, cheddar cheese with homemade basil pesto 80 

Classic Mexican, cheddar cheese with guacamole and salsa 60 **Nf**

V = Vegetarian **Ve = Vegan** **VO = Vegan Option**  = Clear's Favorite

Nf = Nut Free  = Spicy

SUSHI (8 pcs)

Shrimp Tempura Rolls

with fresh avocado and cucumber, topped with sriracha sauce, served with wasabi and pickled ginger 85 Nf

Spicy Tuna Rolls

with fresh avocado & cucumber, topped with sriracha sauce, served with wasabi and pickled ginger 65 Nf

Veggie Rolls

with avocado, cucumber, carrot & red pepper, served with wasabi and pickled ginger 55 ve Nf

Sushi Roll In A Bowl

Avocado, edamame, cucumber, carrot, onion, nori, sesame seeds, pickled ginger, wasabi soy dressing, Bali red rice and mixed greens

 Sesame Tuna 90

 Sesame Tempe 70

INDIA

Golden Temple Curry

An array of seasonal vegetables, simmered in a fresh chilies coconut cream curry served with saffron rice and mango chutney 65 ve Nf

Hint of India

North Indian Spinach potato curry, and channa masala, cucumber raita, red rice, warm chapati & sweet mango chutney 65 vo Nf

PASTA

Pimp Pasta

Marinated shrimp over linguine in a spicy chili tomato sauce topped with parmesan and fresh basil 95 Nf

Pesto Fettuccine

Clear's homemade pesto, cold pressed olive oil, garlic & parmesan cheese topped with fresh basil 80 v

Jamur Fettuccine Alfredo

Fresh mushroom & sundried tomatoes in a rich garlic cashew cream, topped with fresh basil & parmesan cheese 80 vo

SEAFOOD

Sunshine Tuna

Sear blackened pepper tuna steak in a sweet tamarind sauce with wasabi mashed potatoes and a side of mixed greens 95 Nf

Ikan Asli

Fresh coconut crusted snapper over saffron rice with delicious sesame green beans in a pineapple coconut cream sauce 85 Nf

Fish & Chips

Deeply fried Bali snapper with homemade tartar sauce and fries 70 Nf

RAW & MACRO

PIZZA

Putu

Homemade pesto, cashew cheese, fresh spinach, vine ripe cherry tomato topped with kalamata olives 65

Made

Homemade sundried tomato marinara, cashew cheese, spinach, marinated seasonal vegetables, avocado, cherry tomato, topped with fresh herbs 65

Komang

Homemade cashew cheese, coconut jerky, spinach with fresh pineapple and kalamata olives 65

SOUPS

Served with homemade pumpkin crackers

Kool Gazpacho

Vine ripened tomatoes, fresh cucumber and red pepper blended with herbs and cold pressed olive oil 50 Nf

Bali Flower Curry

A creamy avocado, cherry tomato, coconut soup blended with curry spices & lime 50

SALADS

Served with homemade pumpkin crackers

Buddha

Green papaya, organic greens, avocado, carrot & sliced apples with sesame ginger vinaigrette topped with pumpkin seed 60 Nf

Super Salad

Organic mixed salad, cucumber, tomato, jicama, avocado, Thai cashews & curried pumpkin seeds: cashew lemon dill, orange miso or sesame ginger 70

Clear Kale

Fresh picked kale, jicama, cherry tomatoes, ginger, Thai cashews and spiced pumpkin seeds topped with nutrient rich spirulina. Served with lemon & olive oil dressing or choice of a cashew lemon dill or miso-orange 60

Rabbit Paradise 🍑

Organic greens, sprouts, carrots, beets, daikon, avocado, cucumber, pumpkin seed with a lemon dill or orange miso served with pumpkin crackers 60 vo

SMALL PLATE

Humus

A smooth zucchini tahini hummus served with flax crisps & raw veggies 50

Suki Sushi 🍑

Sprouted sunflower seed pate, red peppers, fresh daikon & basil, rolled in cucumber then served with a side of mood elevating macca wasabi sauce 50 Nf

Bamboo Rolls

Our homemade coconut wrap stuffed with coconut jerky, green papaya, julienned red peppers, avocado, carrot & zucchini served with an almond dipping sauce & pumpkin crackers 75

MAIN COURSE

Amigo Burrito

Refried beans (sunflower seed), guacamole, cashew cream cheese and a red pepper salsa wrapped in a coconut basil tomato tortilla with side pumpkin crackers 70

Love Lasagna 🍑

Creamy ricotta cashew cheese, marinated vegetables, sundried tomato marinara and fresh herbs layered between supple zucchini and fresh basil 70

Clear Linguine

Our homemade zucchini linguine with the choice of creamy cashew alfredo or red primavera sauce 60

MACRO-BIOTIC

Served with homemade pumpkin crackers

Vegan Kitchari

A gentle mixture of split yellow mung beans, basmati rice, pumpkin, broccoli, green-beans and carrots cooked with ginger, turmeric, coriander & anise which eases the digestive system & comfort the body 50 Nf



COOL KIDS

KIDS MEAL

served with fries or salad

Tiger Fish Sticks 55 NF

Go-Go Grilled Cheese 45 NF

Super Hero Quesadilla 40 NF

Snoopy's Mac n' Cheese 45 NF

Captain Hooks Tuna Burger 50 NF

KIDS MYLK 40

Made with locally harvested cashew
nut milk & homemade coconut ice cream.
a vegan mylk shake!

Chocolate

Coconut

Strawberry

Banana monkey

KIDS MILK SHAKES 35

all made with rich creamy
vanilla ice cream & pure Bali honey

Strawberry train

Chocolate town

Vanilla gorilla

Bali banana



SIDES

Tofu	15	Eggs	20
Tempe	15	Tuna	35
Salsa	12	Shrimp	40
Yogurt	20	Snapper	40
Tzatziki	8	Falafel	25
Tabasco	8	Chapati	15
Dressing	15	Edamame	20
Olive Oil	10	Pita Bread	10
Parmesan	25	Garlic Bread	15
Corn Chips	20	French Fries	30
Goat Cheese	30	Onion Rings	35
Guacamole	15	Green Salad	30
Sour Cream	15	Cashew Milk	15
Peanut Butter	10	Feta Cheese	20
Sautéed Greens	25	Mango Chutney	15
Cheddar Cheese	15	Grilled Veggies	35
Sauteed Mushrooms	25	Roasted Potatoes	25
Garlic Mashed Potatoes	25	Steamed Veggies	30
Avocado Slices (Seasonal)	20	Brown or Red Rice	10
Raw, Red or Black Hummus	20	Sweet Potato Fries	25
RAW Pumpkin or Flaxseed Crackers	25	Brown Rice with Saffron	20
		Wasabi Mashed Potatoes	25

All bills add 10% Government tax & 10% Service



DESSERTS



BALI BANANA CAKE

Locally grown Bali Bananas
a Classic 35 NF



CHOCOLATE PLATINUM

a rich thick creamy
chocolate cake 40



ICE CREAM

Vanilla or Vegan
Coconut ice cream with
sliced Bali strawberries 35 NF



BROWNIE A-LA-MODE 🍷

A rich Vegan brownie cake
made from raw cacao powder,
organic palm sugar, cashew milk and
walnuts topped with choice of
Clear's homemade vegan coconut
ice cream or vanilla ice cream 40



TROPICAL FRUIT CAMPUR

A healthy array of Bali's fresh
mixed seasonal fruits
(Fruit varies based on season) 45 ve NF



MUDSLIDE RAW PIE
cashew chocolate cream &
cacao inside a chocolatey
coconut crust 50



PASSION CHEESE CAKE
Homemade cashew cheese
with passion fruit topped
with fruit compote on
an almond date crust 50




RAW CHOCOLATE PIE 🍷
3 layers of delicious RAW ice
cream: chocolate & irish
moss with a hint of Bali
coffee on a honey nut
cashew crust 50



KEY LIME SUMBLIME RAW PIE
A cool tangy cream pie with a
touch of spirulina on a cashew
coconut crust 40



BLUEBERRY CHEESE CAKE
A vegan blueberry cashew cheese
on chocolate cashew crust
topped with blueberry
compote 50



"I truly don't know what's more enticing, the food or the design, if you're in Bali, Clear Cafe is a must see."

- Linda Garland
Top 100 influential Designers
- Architecture Digest

"Clear cafe blew my mind and touched my heart with delicious cuisine created as art. Each day of my stay began and ended at Clear. I highly recommend the good vibe and cheer we felt here."

- David Wolfe
author of Eating for Beauty
& Superfoods Naked Chocolate

CLEAR'S SPECIAL

— DRINK —

Blood Flow

Beetroot, coconut water, pineapple, ginger & lime. An Excellent natural iron level booster! 45

Green Lemonade

Cucumber, apple, pineapple & ginger, helps fight inflammation! 45

— SALAD —

Mexican Fiesta Salad

A zesty combination of deliciously seasoned jackfruit, fresh bell peppers, black beans, avo, salsa, guacamole corn chutney & cashew cheese accompanied by our tasty nondairy dressing 70

🌿 With Shrimps 85

All bills add 10% Tax & 10% Service