

STARTERS

Our House Toasted English Muffin | 6

Butter and Seasonal Jam

Roti Chanai | 12

Flaky Flatbread with Chickpea Curry

*Roti contains Ghee

Bird's Nest Roti Chanai | 14

Flaky Flatbread, Nested 2 Fried Eggs with Chickpea Curry

*Roti contains Ghee

Tahu Goreng (v)(n)(s) | 17

Hodo Soy Fried Tofu, Grilled Pineapples, Mangoes, Cucumbers, Sprouts, Roasted Peanuts, Sambal Petis Miso

Brentwood Corn Ribs with

Cilantro Cotija Aioli | 15

Sarawak Pepper, Paprika, Coriander, Garlic, Cotija Cheese, Lime Juice

Balinese Black Rice Porridge

with Seasonal Fruits (v)(n) | 12

Toasted Coconut, Seasonal Fruits and Jam

Kaya French Toast | 14

Coconut Whipped Cream, Seasonal Fruits, Coconut Syrup

Sweet Plantains (wf)(v) (n) | 10

Pistachio Sambal

Yucca Fries (wf)(v) | 8

Chives, Sambal Aioli

SANDWICHES

Breakfast Plate (s) | 10

English Muffin, Butter, Soft Fried Egg, Arugula Cucumber Salad, Sambal Kicap Manis

- + Add 2 Beef Bacon | 3
- + Add 1 Chicken Sausage | 3
- + Add 1 Koji Fried Chicken | 3
- + Add Smoked Salmon | 5

Fried Chicken Sandwich (s) | 20

Brioche Bun, Shallot Butter, Cabbage Slaw, Cilantro, Jalapeno, Red Wine Vinaigrette, Fried Chicken, Fries with Sambal Aioli

Deng Deng Sando | 18

Steamed Buns, Fried Beef Slices, Sambal Belado, Cucumber Pea Shoots, Lime

BRUNCH SIDES

- 1 Fried Egg | 3
- 1 House Toasted English Muffin | 4
- 3 Beef Bacon Slices (wf) | 4.50
- 1 Pandan Waffle | 4
- 2 Chicken Sausage Patties | 6
- 2 Koji Fried Chicken (wf) | 6
- Blue Pea Coconut Rice (wf) | 5
- Coconut Grits (wf) | 6

VEGETARIAN/VEGAN

Farmers Market Gado Gado (v)(n)(wf) | 20

Kale, Butternut Squash, Delicata Squash, Garbanzo Beans, Balinese Black Rice Pomegranate Seeds, Peanut Sambal, Sambal Citrus Vinaigrette, Roasted Peanuts, Vegetable Chips
(+ Tofu or Tempeh | 5)

Green Shakshuka (wf) | 17

Braised Seasonal Greens, Poached Egg, Bird's Eye Chillies, Chili Oil, Sourdough Toasts
*wheat free without toasts

POULTRY

Chicken & Waffle | 20

Pandan Liege Waffle, Koji Fried Chicken, Fried Egg, Sambal Kicap Manis

Soto Ayam (n)(s) | 23

Poached Chicken, Potato Perkedel, Rice Noodles, Coriander Turmeric Coconut Broth, Sprouts, Fried Shallots, Cilantro, Sambal Kicap Manis, Ginger Chili Sauce

*Wheat Free Without Sambal Kicap Manis

Nasi Lemak (wf) | 22

Blue Pea Coconut Rice, Koji Fried Chicken, 6-Minute Egg, Fried Anchovies, Spiced Coconut Floss, Roasted Peanuts, Cucumber Salad, Sambal Terasi

BEEF

Chef Nora's Blended Burger | 23

60% Beef 40% Shiitake Mushrooms, White Cheddar, Arugula, Sambal Aioli on Toasted Brioche Bun, French Fries

Indonesian Inspired Beef Chili | 23

Butter Beans, Cumin, Coriander, Cornbread Muffin

SEAFOOD

Seafood Mee Goreng (s) | 25

Egg Noodles, Sesame Oil, Oyster Sauce, Sambal Terasi, Sweet Soy Sauce, Birds Eye Chillies, Scallions, Sesame Seeds, Tiger Prawns, Baby Octopus, Fish Balls

Nasi Goreng Set (s) | 24

Salted Fish Seasoned Fried Rice, Tiger Prawn Satays, Cucumber, Shrimp Crackers, Over Easy Fried Egg, Sambal Terasi

Shrimp and Grits (wf) | 22

Coconut Creamy Corn Grits, Sambal Tiger Shrimp, Grilled Sweet Pepper

PASTRIES FROM OUR BAKERY

Please ask your server about our available pastries at Kopi Bar.

ALLERGENS

(v) - vegan

(n) - contains nuts

(s) - contains soy

(wf) - wheat free

COFFEES & TEAS FROM KOPI BAR

COFFEE

Drip Coffee | 4
Kopi Avocado | 6
Iced Coffee | 4
Coconut Cappuccino | 6.5
Americano | 4
Moringa Latte | 6
Espresso | 4
Golden Latte | 6
Macchiato | 4.5
Kopi (Condensed Milk) | 5
Cappuccino | 5
Latte | 5.5
Mocha | 6.5

TEAS

Teh Halia (Ginger Milk Tea) | 5
Tropic Garden (Botanical) | 5
Genmaicha | 5
Earl Grey | 5

REFRESHERS

Blue Pea Limeade | 5
Blue Pea Arnold Palmer | 5
Jackfruit Slushie | 5.5
Iced Tea | 5
Tropical Iced Tea | 5


SANDAI
NUSANTARA CALIFORNIAN

WEEKEND BRUNCH MENU
FRI-SUN 10AM-3PM

Nora Haron, Executive Chef
SANDAI | KOPI BAR & BAKERY

1522 North Main Street, Walnut Creek, California 94596