



BLOOM CHRONICLES



THE CAFÉ NEWS – EST. 2021



GETTING TO KNOW OUR HEAD BARISTA

Sam is the second barista to take the helm at Café Bloom since we opened in 2021. With years of experience behind the coffee bar and training as a cook, this tattoo-free barista of Flores ancestry crafts a mean cappuccino. His grilled cheese sandwiches are next-level delicious. When it comes to upselling, he's the king, especially when we roll out seasonal treats. With a serious love for coffee, Sam is the kind of guy who makes your day a little better, one cup at a time.

DIGITAL DETOX WEDNESDAYS

- ✓ Since July 2024, Café Bloom has been trying to create a digital-free dining experience—less screen time, more good food and real conversations.
- ✓ Conversations with strangers, playing games, sketching and reading books are strongly encouraged once a week, just on Wednesdays!
- ✓ This means no laptops, no ipads, no handphones, and definitely no video-taping or taking pictures.

A LITTLE DINING ETIQUETTE

We love that you love coming here! To keep things comfy for everyone, we kindly ask solo diners to be mindful of those who may need more space. If you're dining alone, consider sharing or making room for larger parties. Our counters are perfect for a little me-time!

NEWEST ADDITION

Gluten-free Orange Cake	○	Mar 2025
Earl Grey Latte	○	Mar 2025
Pumpkin Scones	○	Nov 2024
Golden Latte	○	Jun 2024
Sea-salt Latte	○	Mar 2024

DRINKS

	HOT	COLD
Espresso (single / double)	20K / 25K	-
Espresso Macchiato	28K	-
Americano / Long Black	28K	30K
Piccolo (single) / Cortado (double)	32K	-
Flat White (double)	35K	38K
Cappuccino	35K	38K
Cafe Latte	35K	38K
V6/Manual Brew – Bloom Blend	40K	-
V6/Manual Brew – Single Origin	45K	-
Mocaccino	38K	40K
Sea-salt Latte	38K	40K
Pumpkin-spiced Latte	38K	40K
Iced Bloom Coffee (w/ syrup)	38K	
~Decaf Surcharge	+5K	+5K
Ciocolatta (hot chocolate)	35K	38K
Matcha Latte (pure / semi-sweet)	38K	40K
Red Velvet Latte	38K	40K
Golden (Turmeric) Latte	38K	40K
Early Grey Latte	38K	40K
Lemonade / Lemon Squash	-	35K
Blue Crush Lemon Squash	-	35K
Housemade Ginger Ale	-	35K
In-house Still / Sparkling Water	-	10K / 20K

COFFEE

NON-COFFEE

extra flavoured syrup +5K | dairy substitution: oat / almond / coconut milk +10K

BEST SELLERS 2024

Cappucino	10/10	Grilled Cheese Sourdough	9/10
Sea-salt Latte	8/10	Pumpkin-spiced Latte	7/10



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CAFFEINATED

TEAS

SERVED IN A TEAPOT

35K PER SERVING

DETOX BLEND

green tea, moringa, mint, ginger, lemon peel

EARL GREY BLEND*

ceylon black tea, bergamot rind and oil

MORNING TEA BLEND

green tea, marigold, rose

VANILLA CHAI BLEND

black tea, vanilla, coconut, cinnamon, cardamom, pandan

SINGLE-LEAF TEAS

english breakfast tea / mint / green tea

AYURVEDA BLEND

lemongrass, cardamom, pandan, rose

BRAIN BOOSTER BLEND

gotu kola, marigold, moringa, mint

CALMING BLUE BLEND

lemongrass, ginger, pandan, butterfly pea

ENERGIZING BLEND

ginger, cinnamon, clove, orange peel

HEALING BLEND

lemongrass, calendula, globe, rose

RELAXING BLEND

lemongrass, globe, pandan, rose, cardamom

ROSELLA CHAI BLEND

dried rosella, pandan, ayurvedic spice, cinnamon

VITALITY BLEND

mint, gotu kola, lemongrass

SINGLE-LEAF TEAS

lemongrass tea / mint tea / chamomile*

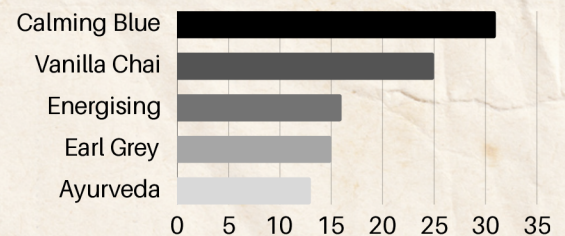
* imported tea

CAFFEINE-FREE

SIP & TAKE BLOOM HOME!

We always strive to offer something unique — something that sparks conversation or invites a second glance. That includes our customized crockery. Our mugs, cups, plates, and bowls are all handcrafted right here in Bali! Thanks to a friend's recommendation, we teamed up with Pak Made's talented ceramicists in Dalung to bring these beauties to life. And because they're handmade, no two are ever exactly alike! Want to take one home? Or perhaps you've fallen for our wooden Bloom-logo coasterboards? Some of our Bloom merchandise is up for grabs (while stocks last). Just ask one of our baristas!

TOP FIVE BLENDS 2024



TEAS WITH LOVE FROM UBUD

Tea lovers, we've got you covered! Café Bloom proudly serves Made Tea (read: 'Mah-Deh'), crafted in Ubud with rich Indonesian tea leaves and Balinese herbs and flowers. It's not just delicious — it also supports local farmers and a fair economy. And if you find yourself in Ubud, be sure to visit Ibu Made Roni's tea haven for a tour of her herb garden and to savour a brunch tea-pairing experience!

Made Tea blends are available for purchase in 50gr / 100gr packs

RECOMMENDED BREW-TIME & SERVING

- ✓ TEA BLEND / SINGLE-LEAF TEA: a scoop of loose tea served in a teapot and hot-brewed for 5–7 minutes
- ✓ EARL GREY / ENGLISH BREAKFAST / VANILLA CHAI BLEND: a scoop of loose tea served in a teapot and hot-brewed for 3–5 minutes + side of cold/warm milk (take out tea-strainer after brewing time to minimise bitterness)

Prices are in Indonesian Rupiah (IDR), inclusive of taxes and subject to change without prior notice | Surcharge applies for all beverage takeaways



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HOW CAFÉ BLOOM ARRIVED

When one of our favorite cafés nearby relocated amid the pandemic, we found ourselves missing that daily coffee ritual. So,

The Bali Florist took a leap of faith, transforming its original tiny section (where we first started in 2017) into a little coffee shop of our own. With the grand help of Pak Edy from the former Green Mood Café, Bloom came to life—led by our very first barista, the ever-talented and witty Adi. Every step was an experiment, every customer a joy to serve, and every cup poured with heart. And just like that, from those quiet days of uncertainty, Café Bloom opened in Sep 2021—now thriving alongside neighbouring BloomWerk.



BITES & DELIGHTS

PASTRIES

Canelé	25K
Fudgy Chocolate Brownie / Gluten-free	25K / 25K
Croissant + Butter / + Jam	25K / 30K
Pain au Chocolat	25K
Scones + jam + butter	25K
Cinnamon Roll / + Cream Cheese Topping	30K / 40K
Kaya Toast / + Two Boiled Eggs	30K / 45K
Gluten-free Almond Slice	35K
Gluten-free Orange Cake	35K
Vegan Lemon Slice	40K
Hazukie Chocolate Chip Cookie	45K

SAVOURIES

Chia Pudding + Granola + Seasonal Fruits	35K
Overnight Oats + Granola + Seasonal Fruits	45K
Two Boiled Eggs / + Sourdough	15K / 25K
Bagel + Butter / Cream Cheese / Smoked Salmon or Beef	28K / 35K / 58K
Rustic Grilled Cheese Sourdough + Tomato Relish	45K
Tomato Mozzarella Salad with Olive Oil + Balsamico	45K

GLUTEN-FREE TO REMEMBER

While most of our pastries come from amazing home-baker friends in Sanur, our owner just can't sit still — always tweaking recipes to create new, seasonal treats! One of this year's surprise bestsellers? The Gluten-Free Orange Cake — a light, semi-sweet, and made with a combo of almond meal and cassava flour. Whether you're gluten-intolerant or just love a good slice of cake, grab one before they sell out... you might just be tangy surprised!



SUDOKU-ME

	2	3	
		1	
	3		1

2			
1	4	3	2

1			3
3	4		1
4			2

	4		1
			2
4	2		



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We understand that everyone—whether at home or in cafés—has their own take on drink preparation and recipes. At Bloom, we've taken the time to research what resonates best with our customers and the broader Bali community. While we don't claim to be espresso mixology experts, we'd love to share how we craft our drinks—or simply help you learn why a Pumpkin-Spiced Latte is called a 'Pumpkin-Spiced Latte' and the difference between a Long Black and an Americano. Something new and old!

OUR DRINKS EXPLAINED

ESPRESSO (UNO)	single shot of espresso (approx. 19ml)
ESPRESSO (DOPPIO)	double shot of espresso (approx. 38 ml)
ESPRESSO MACCHIATO	single shot of espresso + foamed milk stained on top
AMERICANO	double shot of espresso diluted with hot water
LONG BLACK	hot water with a double shot of espresso on top
PICCOLO	single shot of espresso + steamed & foamed milk served in small cup
CORTADO	double shot of espresso + steamed & foamed milk served in small cup
CAPPUCCINO	single/double shot of espresso + steamed & foamed milk
FLAT WHITE	double shot of espresso + steamed milk & thin foamed milk
CAFÉ LATTE	single/double shot of espresso + steamed & foamed milk
MOCACCINO	single shot of espresso + chocolate paste + steamed & foamed milk
PUMPKIN-SPICED LATTE	single shot of espresso + pumpkin spice + steamed & foamed milk
SEA-SALT LATTE	single shot of espresso + sea salt in steamed & foamed milk
CIOCOLATTA	milk & dark chocolate paste + steamed & foamed milk
*MATCHA LATTE	matcha paste + steamed & foamed milk
*RED VELVET LATTE	beetroot-based red velvet paste + steamed & foamed milk
*GOLDEN LATTE	turmeric (curcuma) paste + honey + steamed & foamed milk
ICED BLOOM COFFEE	single/double shot of espresso + cold milk + flavoured syrup
THE BIG BARISTA	upgrade any of the above into our largest mug for that extra kick

*make it DIRTY by adding a single shot of espresso to it

THERE IS NO PUMPKIN IN A PUMPKIN-SPICED LATTE

Indeed! While we've read some outrageous versions do contain pumpkin purée, that's not the case at Bloom. The ever-popular Pumpkin-Spiced Latte simply means a classic café latte infused with a spice mix traditionally used in a pumpkin pie recipe. Despite its name, pumpkin spice doesn't actually contain pumpkin—it's a blend of warming spices like cinnamon, nutmeg, ginger, cloves, and sometimes allspice. It gives the café latte a subtle spiced warmth without overpowering the espresso's rich flavor.

