



by De Moksha

A SOCIAL IMPACT RESTAURANT TO EMPOWER DEAF AND QUEER COMMUNITY

A private initiative established in Dec 3rd, 2022, the international day of people with disabilities.

Inklusiv Warung is a restaurant that caters to all taste buds and identities - including you! Our kitchen is run by a team of talented chefs, including members of the deaf and queer community, who are dedicated to serving up delicious and innovative dishes that will tantalize your senses.

It's more than just a restaurant; it's a community hub where people of all genders, sexualities, and abilities can come together to share food, stories and love for each other. We can't wait to see you to be part of our family!



inklusiwarung



WHO WE ARE

GUNN WIBISONO & HANS DE WAAL

Gunn's dedication to the food & beverage (F&B) industry began at the tender age of 13 when he took on the responsibility of managing his family's business. Despite his passion for the F&B business, his background in social psychology has allowed him to develop a deep understanding of the challenges faced by marginalized communities, including the Deaf and Queer communities in Indonesia. He has since become a champion for diversity and inclusivity, utilizing his platform to raise awareness and encourage positive change in Indonesia.

Hans's professional experience in the financial industry has given him a unique perspective on the value of empowering individuals with disabilities. He recognized the need for meaningful employment opportunities for this community and spearheaded an initiative to hire disabled individuals for the Call Center department. Through his efforts, he has made a significant impact in promoting inclusivity in the workplace and improving the lives of those with disabilities.

Gunn and Hans are leading a powerful movement that is redefining the way we approach entrepreneurship. Their innovative approach to business, which they refer to as "sociopreneurship", is dedicated to empowering marginalized communities and creating a more equitable society.

I WAYAN ANA YUSNITA

Mr. Wayan is a seasoned hospitality professional with over 18 years of experience in the industry. He commenced his career at Imperial Hotel (now The Royal Beach Seminyak Bali) in 2003, and later worked at Bali Mandira Beach Resort & Spa for two years. He subsequently worked on cruises, gaining exposure to diverse cultures and international standards of service. Mr. Wayan served as Head Butler at DEA Villas Canggu for 1.5 years and was Restaurant Supervisor at MIURA Pintxos Bar & Grill for 2.5 years before joining De Moksha Hospitality Group, where he is now a valued member of the team. He is deeply committed to providing outstanding service and making a positive impact on the company.

CRISTOPHORUS BUDIDHARMA

Cristo is a passionate and pragmatic Deaf advocate for the Deaf community in Indonesia. He pursued a Bachelor's degree in the United States to demonstrate that Deaf individuals are capable of achieving anything, except hearing. Cristo works tirelessly to break the cycle of discrimination and language deprivation that many Indonesian Deaf children experience, while also engaging with the hearing community. He is recognized for his resilience, adaptability, and honesty, and he utilizes social media platforms such as Instagram to educate others on Deaf culture, language, audism, and discrimination. Cristo aspires to obtain a PhD degree and establish a preparatory program for Deaf students aspiring to attend college, highlighting his strong commitment to fostering greater inclusivity and opportunities for the Deaf community in Indonesia.

KOMANG SUARCANA

Komang's culinary journey spans more than 20 years, during which he has honed his skills at prestigious establishments in Bali such as Hard Rock Café, Sarong, and Hu'u Bar. He later broadened his expertise as Chef de Cuisine on the Mein Schiff cruise ship, catering to celebrity cruises. Upon returning to Bali, he became an executive chef at Kinuwa Bar before joining Spice, where he worked under the guidance of Chris Salans, a top Michelin-rated chef in Bali. Currently, Komang serves as the executive chef for all restaurants under the De Moksha Hospitality Group, overseeing Swarga Rasa Ristorante, Inklusiv Warung, LowCal Cheastery & Bar, and Shary Shary Bali.

GEDE ADE PUTRA WIRAWAN

Gede is currently working as a Human Resources Personalia at De Moksha Hospitality Group and is a prominent Deaf activist and mentor for sign language interpreters in Bali. His advocacy work has earned him international recognition, such as being a delegate to the United Nations General Assembly in New York and a recipient of the Youth Awards from the Mayor of Denpasar. He has also achieved prestigious titles in international Deaf pageant competitions, including top 5 Mister Deaf International 2012 in Ankara, Turkey. Ade's significant contributions to promoting sign language accessibility and advocating for the rights of the Deaf community have made a remarkable impact on De Moksha Hospitality Group's journey towards inclusivity.

WHAT WE DO

Gunn Wibisono and Hans de Waal's shared passion for empowering marginalized communities has led them to create a groundbreaking sociopreneurship business under De Moksha Hospitality Group. They are committed to promoting diversity and inclusivity in the workplace while empowering minority groups. Their efforts have gained recognition from Mr. Sandiaga Uno, Indonesia's Minister of Tourism and Creative Economy, who visited their business in early 2023.

Their dedication to this cause is evident in their hiring practices, as they employ approximately 20% Deaf employees in all areas of their business. This is a significant percentage, which is more than 20 times larger than what the Indonesian Disability Act recommends for private companies. This demonstrates their belief that everyone deserves an equal opportunity to succeed and advance.

If you share the values of diversity, inclusivity, and empowerment for marginalized communities, then you are encouraged to visit the establishments under De Moksha Hospitality Group, such as De Moksha Eco Friendly Boutique Resort, Swarga Rasa Ristorante, Inklusiv Warung, LowCal Cheastery & Bar, and Shary Shary Bali. By supporting their business, you not only get to enjoy delicious food and drinks but also contribute to a meaningful cause that uplifts the lives of others. Spread the word to your loved ones, and let's create a more inclusive and equitable society together.

Thank you for supporting us to empower Deaf minorities!



Review us on Google

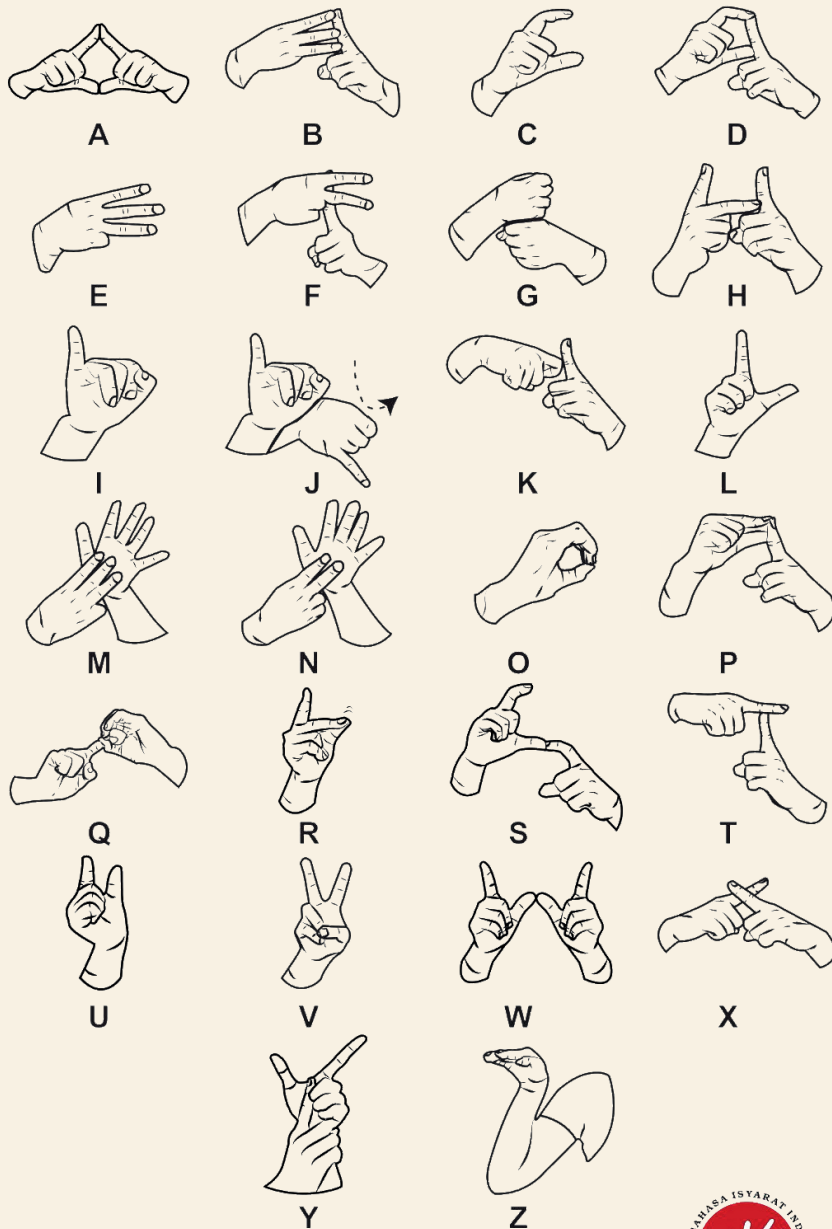


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LET'S LEARN INDONESIAN SIGN LANGUAGE!

Inklusiv Warung by De Moksha



BALI
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SOCIAL
IMPACT
EVENTS

SOCIAL IMPACT EVENTS

Stick A5 poster here
14,8 x 21 cm

SOCIAL
IMPACT
EVENTS

SPECIAL!
SPECIAL!
SPECIAL!

SPECIAL OF THE MONTH

Stick A5 poster here
14,8 x 21 cm

SPECIAL!
SPECIAL!
SPECIAL!



AROUND THE WORLD BREAKFAST

SWISS BIRCHER MUESLI  	69
Overnight oats with fruit, yoghurt, raisin, cinnamon, honey, nuts and seeds; with your choice of mango, strawberry or dragonfruit puree	
AUSTRALIAN GRANOLA YOGURT  	69
Homemade oven baked banana granola	
GREEK MIX BERRY PANCAKES	65
Pancake with mix berry compote	
BALINESE SMOOTHIE BOWLS    	69
Choices: Dragon bowl, mango tango, nutty gritty, berry merry, golden glow, green dream	
INDONESIAN NASI GORENG  <i>by request</i>	75
Fried rice served with satay, acar, home made sambal, and a sunny-side up egg	
TUNISIAN SHAKSHUKA   <i>by request</i>	80
Eggs poached in a warmly spiced saucy tomato, onion and red pepper ragout, sourdough toast	
ENGLISH BREAKFAST	85
Bacon, sausages, smoked ham, red beans, sourdough toast with choice of eggs: omelette, sunny-side up, scrambled.	
AMERICAN EGG BENEDICT	89
Poached eggs served on a bed of english muffins, cured salmon and avocado, topped with signature thickened hollandaise	
TURKISH MENEMEN	80
Eggs scrambled into in puree of tomatoes, peppers, pepperoni and classic Turkish spices, sourdough toast	
DANISH SMORREBROD	105
3 slices of toasted Danish rye bread, cured salmon, cottage cheese, lemon peper, egg, shrimp, mayo, chicken salad, asparagus, crispy bacon, sausage with choice of eggs: omelette, sunny-side up, scrambled.	

EXTRAS/ SIDE DISHES

EGGS ANY STYLE	25
Soft/ hard boiled, poached, scrambled, sunny side up, turn over, omelette	
BREADS	35
Sourdough, Danish Rye, Croissant	
SAUTEED SPINACH	30
HASH BROWN	35
BACON 3 PCS	45
SMOKED SALMON	45
SAUSAGE (CHICKEN/ PORK) 3 PCS	45

 Favorite
  Chef's Recommendation
  Vegan
  Vegetarian
  Gluten Free
  Contains Nuts

All prices are in thousands rupiah and subject to tax and service fee

SHARE YOUR FOOD

Appetizers

CHICKEN SPRING ROLL ♥	59
Deep fried dough roll filled with shredded vegetables and chicken. Sweet and spicy dip	
FRENCH FRIES	59
SWEET POTATO FRIES	55
GRILLED CAULIFLOWER V VV GF	69
Cauliflower grilled with home-made spices, served with dip	
CALAMARI	89
Deep fried breaded squid rings served with an aioli dip	
CHICKEN WINGS GF	95
Deep fried chicken wing, sweet and spicy dip	
NACHOS	89
Corn tortilla, red bean, tomato salsa, jalapeno, mozzarella cheese, guacamole, sour cream on top with coriander	79
Chicken	
Vegetarian V VV GF	
QUESADILLAS	
Mozzarella cheese, onion, belpeper, spinach, tomato, jalapeno, coriander, with guacamole and sour cream and salsa dip	89
Chicken	75
Vegetarian V	
TACOS	
Onion, redcabage, jalapeno, tomato salsa, coriander, belpeper, with guacamole and sor cream	
Pulled Pork	99
Chicken	85
Vegetarian V	69
CRACKLING PORK BELLY GF	115
Oven baked skin-on porkbelly cubes. Mustard dip	

FOR THE SWEET TOOTH

Desserts

DADAR GULUNG V	59
Pandan pancakes, grated coconut, palm sugar, pandan cream. Comes with vanilla ice cream	
LEMONGRASS CREME BRULEE V GF	59
Rich lemongrass flavored custard, covered under a crust of caramelized sugar	
CHOCOLATE MELT V	69
Oven baked chocolate pudding with a heart of deliciously melting gooey chocolate. Comes with vanilla ice cream	
APPLE BLUEBERRY CRUMBLE V	69
Home made oat crumble, apple and blueberry compote, accompanied by cinnamon infused labneh	





FROM THE GARDEN

Salads

KAREDOK ♥ V VV GF by request	59
Sundanese vegetarian and peanut sauce (aromatic ginger)	
URAP BALI VV GF by request	59
Traditional balinese vegan with green morning glory, bean sprout, and long bean, spiced with sauteed grated coconuts	
CAESAR SALAD	75
Romaine lettuce, boiled egg, crispy bacon, parmesan and crouton with caesar dressing	
BROWN RICE AVOCADO ♥ VV GF	75
Cucumber, sprouts, onion on a bed of lollo bionda lettuce drizzled with red wine vinegar	
ROASTED PUMPKIN V VV GF by request	69
Pumpkin, arugula, lollo bionda lettuce, roasted cashew nuts, feta cheese and balsamic dressing	
BEETROOT SALAD ★ VV GF by request	69
Beetroot, baby spinach, roasted cashew nuts, feta cheese and lemon fennel dressing	

(NOT) A SIMPLE SANDWICH

Sandwiches

TRIPLE DECKER	95
Toast with lettuce, tomato, cucumber, bacon, fried egg and mayo, served with french fries	
VEGETARIAN FOCACCIA V VV by request	90
Grilled eggplant, grilled capsicum, lettuce, basil, feta cheese, veggie mayo on focaccia, served with french fries	
GRILLED TUNA FOCACCIA ♥	110
Grilled tuna with lettuce, pickled capsicum, pickled cucumber with tartar sauce on focaccia, served with french fries	
BEEF & CHEESE BURGER ★	125
Ground beef burger patty with bacon, fried egg, lettuce, tomato, caramelized onion, cheese and mayo. Served with french fries	

FOR THE KIDS

Kids Menu

SPAGHETTI BOLOGNESE	
Spagetti, classic Italian beef ragu	
Kids portion	75
Normal portion	115
FISH AND CHIPS	
Deep fried battered fish and fries	
Kids portion	115
Normal portion	125
BANGERS AND MASH	
Hand-made pork sausage, mashed potatoes	
Kids portion	99
Normal portion	140

EUROPEAN COMFORT FOOD

European

VEGETABLE CHICKEN SOUP GF

89

Adapted from Dutch groente soup, it has become the common soup in Indonesian households. Comes with brown or white rice

CHICKEN FETTUCCINE ALFREDO

99

Classic creamy cheese sauce, spinach, chicken cube, and croutons

CREAMY FETTUCCINE CARBONARA ★

110

Porchetta ham, eggs and cheese make a simple, yet perfect pasta sauce

SPAGHETTI MARINARA ♥

120

Classic italian marinara with shrimp, squid, green mussel, and croutons

CHICKEN BALLOTINE ♥ GF

140

Searched roulade of chicken, feta cheese, spinach, bell pepper, served with pesto sauce, mashed potatoes and rucola salad

BRAISED RABBIT IN CUBAN CURRY BUTTER GF

145

Served with Glazed Carrot and Mashed Potato. Inspired by The Last of Us, HBO series, Bill & Frank's dinner

SEARED TUNA GF

150

Searched tuna with crusted black pepper, brown rice, young papaya salad

PAN FRIED MAHI-MAHI GF

150

Mahi-mahi fish marinated with spices. Served with french fries and salad

BAKED SNAPPER GF

170

Snapper, basil and lemon sauce, mashed potatoes, rucola salad

SIRLOIN STEAK GF

270

Australian grass-fed beef, grilled to your liking, mashed potatoes or french fries

AUSTRALIAN RIB EYE STEAK GF

300

Premium grass-fed rib eye, grilled to your liking, mashed potatoes or french fries

STICKY SMOKED PORK RIBS GF

Extra smokey pork ribs with Balinese barbeque herbs. Mashed potatoes or rice and Balinese urap

250g

175

600g

225

1100g

405





GO LOCAL

Indonesian Comfort Food

NASI CAMPUR BABI GENYOL GF 99
Babi Genyol is a traditional balinese pork dish, cooked in Balinese basa genep spices. Served with Balinese urap, long beans, fried peanuts, minced meat skewers, and eggs in chili sauce.

NASI CAMPUR AYAM SUWIR GF 99
Shredded chicken, served with Balinese urap, long beans, fried peanuts, minced meat skewers, and eggs in chili sauce.

NASI CAMPUR DAGING RENDANG GF 115
Rendang is a traditional Indonesian method of cooking protein in spices for a long time, originated from West Sumatera. This beef rendang is served with Balinese urap, long beans, fried peanuts, minced meat skewers, and eggs in chili sauce.

NASI CAMPUR VEGETARIAN V VV GF *by request* 80
Served with Balinese urap, long beans, fried peanuts, tempe fritter, tofu omelette, and eggs in chili sauce.

MADURANESE SATE AYAM GF 89
Grilled chicken skewers with peanut sauce, served with rice and sayur urap

MIE GORENG KECOMBRANG
Indonesian fried noodle with kecombrang (ginger flower).
Pork/ seafood 99
Chicken 89
Vegetarian V VV *by request* 69

INDONESIAN SOP BUNTUT GF 110
Oxtail, herbs, carrots, cinamon, ginger, celery. Comes with brown or white rice

NASI GORENG KECOMBRANG
Indonesian fried rice with kecombrang (ginger flower).
Pork/ seafood 99
Chicken 89
Vegetarian V VV *by request* 69

BALINESE SATE BABI GF 99
Sweet and savoury grilled pork skewers, served with rice and sayur urap

BALINESE SOP IKAN GF 89
Fish cooked in Balinese spices, served with rice and crackers

BALINESE IKAN SAMBAL MATAH ♥ 170
Breaded white fish with sambal matah; a traditional Balinese sambal made of coconut oil, shallot, and red ginger torch. Served with papaya salad and french fries

BABI GULING PORK BELLY GF 170
Spit roasted roulade of pork with balinese spice mix. Mashed potatoes or rice and Balinese urap

BALINESE BEBEK BETUTU GF 170
Peking duck, smoked with Balinese spice mix. Served with brown rice, Balinese urap

BALINESE BEBEK GARING ★ GF
Peking duck, marinated and cooked with herbs, then fried golden brown. Served with brown rice, Balinese urap
Half portion 170
Full portion 310

All prices are in thousands rupiah and subject to tax and service fee

COFFEE & TEA

TWG TEA

The finest luxury tea brand in the world, was established in Singapore

MINT TEA	35
EARL GREY	35
CHAMOMILE	35
ENGLISH BREAKFAST	35
VANILLA BOURBON	35

ICED TEA

CLASSIC ICE TEA	35
MANGO PEACH ICE TEA	45
Mango, peach, lime juice, syrup	
RASPBERRY ICE TEA	45
Raspberry, lime juice, syrup	
WATERMELON ICE TEA	45
Watermelon, lime juice, syrup, mint leaf	
LYCHEE ICE TEA	45
Lychee fruit, lime juice, syrup, mint leaf	

COFFEE

Medium roast mix blend Arabica, Peruvian & Torajan

LONG BLACK	35
CAPPUCCINO	40
LATTE	40
ESPRESSO	35
DOUBLE ESPRESSO	45
MATCHA LATTE	40

THE ICED ONES

OREO FRAPPUCINO	65
Espresso, fresh milk, vanilla ice cream, oreo, syrup, top with whipped cream	
AVOCADO ICED COFFEE	65
Espresso, avocado, fresh milk, coconut cream, caramel syrup, vanilla ice cream, top with whipped cream,	
ICED LONG BLACK	35
Espresso, syrup	
CARAMEL ICED COFFEE	65
Espresso, fresh milk, caramel sauce, top with whipped cream	
ICED CAPPUCCINO	45
Espresso, fresh milk	
ICED LATTE	45
Espresso, fresh milk	

SMOOTHIES & SHAKES

GREEN BLASTER English spinach, banana, apple, avocado, yoghurt, soy milk	65
TRIPLE BERRIES Raspberry, blueberry, strawberry, yoghurt,, soy milk	65
CHOCONANA Banana, chocolate, yoghurt, coconut milk, soy milk	65
BANANANGGO Banana, mango, yoghurt, orange juice, soy milk	65
NUTELLA & COOKIES Nutella, yoghurt, biscuit, coconut milk, soy milk	65

COLD PRESSED JUICE

BRIGHTEN YOUR DAY Carrot, pineapple, apple, turmeric	59
BEET YOUR DAY Beetroot, apple, cucumber, pineapple	59
MOMENT OF CLARITY Spinach, cucumber, pineapple, apple	59
ENERGIZER Ginger, carrot, pineapple, apple	59
BOOSTER Apple, strawberry, pineapple, beetroot	59
FRESH GREEN Spinach, apple, pineapple, cucumber	59

THE CLASSICS

ORANGE JUICE	50
WATERMELON JUICE	50
PINEAPPLE JUICE	50
LEMON JUICE	50
MANGO JUICE	50

COCKTAILS

HOUSE SPECIAL

PINK LADY Gin, egg white, bubble gum syrup, cranberry juice, lime juice, rosemary	110
BLUE MARGARITA Tequila, triple sec, blue curacao, lime juice	100
KECOMBRANG MOJITO Infused rum, kecombrang flower, lime juice, simple syrup, mint leaf, topped with soda water	100
ROSE & MARY Infused gin, apple juice, lime juice, rosemary, cantaloupe syrup	110
FOAMY VIOLET Gin, dragon fruit syrup, lime juice, egg white	100
ROCKSTAR MARTINI Vodka, passion syrup, orange juice, cranberry	110
CHI-CHI FROZEN Vodka, blue curacao, lime juice, coconut milk, simple syrup, vanilla ice cream	110
INKLUSIVITY Light rum, dark rum, pineapple juice, orange juice, coconut milk, lime juice, almond syrup	120
METAMORPHOSIS Vodka, melon liqueur, lime juice, infused gin, topped with soda water	110

THE CLASSICS

COSMOPOLITAN Vodka, triple sec, lime juice, cranberry	99
MARGARITA Tequila, triple sec, lime juice, simple syrup	99
PINA COLADA Light Rum, pineapple, coconut liqueur, coconut milk, lime juice, syrup	99
MOJITO Light Rum, lime juice, simple syrup, mint leaf, top with soda water	99
LYCHEE MARTINI Vodka, lychee liqueur, lime juice, lychee fruit, syrup	110
LONG ISLAND Vodka, rum, gin, tequila, triple sec, lime juice, topped with Coke	110
ESPRESSO MARTINI Vodka, cream de cacao brown, espresso, simple syrup	110
OLD FASHIONED Bourbon whisky, cherry syrup, orange bitter, home made brown syrup	130
NEGRONI Gin, aperol, sweet vermouth, orange bitter	130

SPIRIT

CAMPARI	80
JAGERMEISTER	80
BAILEY'S IRISH CREAM	80
JOSE CUERVO TEQUILA	80
MYER'S DARK RUM	85
BACARDI'S LIGHT RUM	80
ABSOLUTE VODKA	80
GREYGOOSE VODKA	100
JOHNNY WALKER RED LABEL	80
JACK DANIEL'S	90
CHIVAS REGAL 12 Y/O	100
GLENFIDDISH 12 Y/O	120
HENDRICKS GIN	115
TANGUERAY GIN	110
BOMBAY SAPPHIRE GIN	85
GORDON DRY GIN	80

WINE

RED WINE by the bottle

FINCA LA MORAS Malbec, 2022, Argentina	450
CONO SUR BICICLETA Merlot, 2017, Chile	470
DOUGLASS GREEN Cabernet Sauvignon, 2019, South Africa	500

WHITE WINE by the bottle

BANROCK Chardonnay, Australia	470
CONO SUR BICICLETA Sauvignon Blanc, 2019, Chile	470
TALL HORSE Chenin Blanc, 2019, South Africa	470
TALL HORSE Moscato, 2019, South Africa	470

ROSE by the bottle

TALL HORSE Pinotage Rose, 2019, South Africa	470
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HOUSE WINE by glass

RED	65
WHITE	65

BEER

BEER BINTANG	50
BEER CRYSTAL	50
BEER SINGARAJA	45
ISLAND BREWING PILSNER	55
ISLAND BREWING SUMMER ALE	65
ISLAND BREWING SMALL HAZY	80

SODA & OTHERS

COCA-COLA	35
ZERO COKE	35
SODA WATER	35
SPRITE	35
TONIC WATER	35
EQUIL NATURAL MINERAL WATER	50
EQUIL SPARKLING WATER	50
FRESH COCONUT	50