JAVA TURNS 25!



Java has always been more than just a café — it's about the people, the arts, and the community we've built together.

TO CELEBRATE 25 INCREDIBLE YEARS, WE'RE HOSTING 25 SPECIAL HAPPENINGS THROUGHOUT 2025!

Expect brunches with special guests, live music, video art, community gatherings, and meaningful art experiences—plus exciting promotions and fundraising to support future arts programming.



Vertigo Dress, 2012, Anida Yoeu Ali
Photo by: Chean Long

JAVA'S FOOD STORY











At Java Creative Cafe, the culinary journey of owners Dana Langlois and La Sros unfolds through a menu that celebrates a blend of American comfort food and bold Cambodian flavors.

Their menu highlights fresh, local ingredients and tells a story of passion, sustainability, and creativity – from reimagined classics to dishes inspired by local markets.

FOLLOW US ON SOCIAL MEDIA

to find out about the next promotions, seasonal menus and art happenings!

FACEBOOK INSTAGRAM TELEGRAM


“JAVA” IS
ANOTHER
WORD FOR
COFFEE.

SLOW COFFEE

HOUSE COFFEE: POUR OVER

Our house coffee is a slowly brewed pour-over coffee made with our signature house blend. The pour over process brings out lighter notes that are floral and fruity. Served with fresh or sweet milk on the side.

2.75 | 11,000 Riel

SIPHON BREWED

A fresh cup of coffee brewed in a siphon pot that makes an aromatic and full-bodied coffee that is light in texture. As a slow-brew it can take up to 5 minutes. Served with fresh or sweet milk on the side.

2.75 | 11,000

OUR JAVA COFFEE BLEND IS SOURCED FROM FAIR TRADE ORGANIC FARMS FROM THE REGION. THEN ROASTED FRESH DAILY SO YOU CAN GET THE BEST CUP OF JAVA.

HOT COFFEE

JAVA BLEND ESPRESSO
Single: 1.50 | 6,000 Riel
Double: 2.25 | 9,000 Riel

CAFFE AMERICANO
Java espresso topped with hot water, served with fresh or condensed milk on the side
Single: 2.00 | 8,000 Riel
Double: 3.00 | 12,000 Riel

PICCOLO
Java espresso with steamed milk in a small cup
Single: 2.00 | 8,000 Riel
Double: 3.00 | 12,000 Riel

CAPPUCCINO
Java espresso with steamed milk in a medium cup
Single: 2.75 | 11,000 Riel
Double: 3.75 | 15,000 Riel

CAFÉ AU LAIT
Java espresso and hot milk in a large cup
3.00 | 12,000 Riel

CAFFÈ LATTE
Java espresso with steamed milk in a large cup
Single: 3.00 | 12,000 Riel
Double: 4.00 | 16,000 Riel

+ EXTRA SHOT OF ESPRESSO
+.75 | +3,000

ICED COFFEE

COLD BREW
Full city-roasted Arabica Beans from The Raintree Foundation in Chiang Mai, Thailand, offering a fruity profile, full flavor with light acidity.
3.00 | 12,000

ICED AMERICANO
Java espresso topped with extra water, served on ice with fresh or condensed milk on the side
2.00 | 8,000 Riel

ICED CAFFÈ LATTE
Single shot of Java espresso with steamed milk, served on ice with sugar on the side
3.00 | 12,000

SIGNATURE ICED COFFEES

Inspired by Cambodia's love for sweet iced coffees, we've crafted our own unique twist on local specialties. Refreshing and indulgent, these drinks can be customized to your taste—choose your preferred sugar level.

BIG, STRONG AND SWEET
PHNOM PENH
Double shot of Java espresso, with fresh and condensed milk served on ice and topped with a coconut popsicle
4.00 | 16,000 Riel

STRONG, SMOOTH AND SWEET
SIEM REAP
Whipped coffee and sugar syrup with fresh milk, served on ice
2.50 | 10,000

BITTER AND SWEET
PURSAT
Layers of orange juice and Java espresso, served on ice with sugar syrup on the side
3.00 | 12,000

SALTY AND SWEET
KAMPOT
Java espresso, fresh milk, condensed milk and sea salt, topped with steamed milk and served on ice
2.50 | 10,000 Riel

RICH, DARK AND SWEET
MONDULKIRI
Java espresso, fresh milk, Wat Chocolate powder, chocolate syrup, topped with steamed milk and served on ice
3.50 | 14,000



HOT TEA

MINT TEA
Fresh mint, cinnamon and star anise
Origin: Cambodia
2.00 | 8,000 Riel

JASMINE GREEN TEA
Origin: China
2.50 | 10,000 Riel

ASSAM BLACK TEA
Origin: India
2.50 | 10,000 Riel

MATCHA LATTE
Hot matcha tea topped with steamed milk
Origin: Japan
2.75 | 11,000 Riel

ICED TEA

ICED MATCHA LATTE
Freshly brewed matcha tea with condensed milk
3.00 | 12,000 Riel

ICED LIME MINT TEA
Assam black tea served on ice with fresh lime juice, limes, fresh mint and sugar syrup on the side
2.00 | 8,000 Riel



NEW!!!

ALL OUR SYRUPS ARE HOMEMADE FROM FRESH INGREDIENTS.

HIBISCUS GINGER ICED TEA

Hibiscus tea, assam black tea, fresh ginger, lime juice and ginger syrup served on ice

2.75 | 11,000 Riel

PASSIONFRUIT ICED TEA

Assam black tea, passionfruit syrup, lime juice served on ice and topped with fresh passionfruit

2.75 | 11,000 Riel

SOFT DRINKS

LIME JUICE
2.00 | 8,000 Riel

LIME SODA
2.25 | 9,000 Riel

PASSIONFRUIT MILK
2.50 | 10,000 Riel

CHOCOLATE MILK
2.50| 10,000 Riel

SODA
(CANS 33CL)
Coke, Coke Zero, Soda
1.50 | 6,000 Riel

NEW!!! CRAFT SODA

COFFEE SODA
2.75 | 11,000 Riel

PASSIONFRUIT SODA
2.25 | 9,000 Riel

HIBISCUS ORANGE GINGER SODA
2.75 | 11,000 Riel

FRESH JUICE

**ALL NATURAL,
NO ADDED
SUGAR**

At Java we make everything with fresh ingredients so there can be variations in color and sometimes taste depending on the season.

ORANGE JUICE
(when in season)
3.50 | 14,000 Riel

APPLE JUICE
3.50 | 14,000 Riel

WATERMELON AND LIME JUICE
2.50 | 10,000 Riel

PASSIONFRUIT AND PINEAPPLE JUICE
3.25 | 13,000 Riel

CARROT GINGER AND APPLE JUICE
3.50 | 14,000 Riel

MIX YOUR OWN
Choose up to 3 fruits: Lime, Orange, Apple, Passionfruit, Pineapple, Carrot, Watermelon or Ginger (Please note that lime, passionfruit and ginger must be mixed with at least 1 other fruit)
3.50 | 14,000 Riel

SMOOTHIES

NEW!!!

JACKFRUIT AND BANANA
Jackfruit, banana, coconut milk, yogurt and palm sugar syrup
3.25 | 13,000 Riel

AVOCADO AND COCONUT
(when in season)
Avocado, coconut milk, yogurt and palm sugar syrup
3.50 | 14,000 Riel

PURPLE DRAGON
Purple dragonfruit, hibiscus tea, pineapple, yogurt and palm sugar syrup
3.50 | 14,000 Riel

GOLDEN MILK
Fresh turmeric and ginger, cashews, cinnamon, coconut milk, yogurt and palm sugar syrup and a hint of sea salt
3.25 | 13,000 Riel

VITAMIN C BOOST
Pineapple, passionfruit, lime juice, orange juice, yogurt and palm sugar syrup
3.25 | 13,000 Riel

MIXED FRUITS
Seasonal fruits, homemade yogurt and palm sugar syrup
3.00 | 12,000 Riel



WINE

WHITE WINE: TERRET-VERMENTINO

M. Chapoutier (France), tasting notes: fruity and easy drinking, with hints of soft spices

Glass: 4.00 | 16,000 Riel
Bottle: 19.50 | 78,000 Riel

RED WINE GRENACHE-SYRAH

M. Chapoutier (France), tasting notes: fruits and spices, medium bodied and easy drinking

Glass: 4.00 | 16,000 Riel
Bottle: 19.50 | 78,000 Riel

FOOD
MENU

ROOTED IN FLAVOR, INSPIRED BY PLACE — EVERY DISH IS PROUDLY MADE IN CAMBODIA.



VEGETARIAN OPTION:

REPLACE BACON OR SMOKED HAM WITH FRESH FRUIT FOR ANY OF OUR BREAKFAST DISHES

SIGNATURE BREAKFAST

SMOKED HAM AND MUSHROOM OMELET

Smoked ham omelet with Emmental cheese, straw mushrooms, topped with rocket lettuce, and served with a thick slice of toast

5.50 | 22,000 Riel

LEMONGRASS SALMON

Omelet with pan-fried salmon, celery, cherry tomatoes and lemongrass, served with steamed rice

6.25 | 25,000 Riel

EGGS FLORENTINE

Two poached eggs over sautéed spinach, a toasted bagel, topped with hollandaise sauce and served with an herb salad and apple cider vinegar dressing

5.50 | 22,000 Riel

BREAKFAST BAGEL

Toasted bagel with butter, omelet, cheddar cheese, smoked ham and rocket lettuce, with an herb salad and apple cider vinegar dressing

5.50 | 22,000 Riel

CRANBERRY GRANOLA

A crunchy homemade granola with oats, dried cranberries, coconut and almonds, served with fresh fruit, homemade yogurt and palm sugar syrup

4.50 | 18,000

ALL DAY BREAK FAST

ALL DAY BREAKFAST WITH A CAMBODIAN SOUL
– WHERE COMFORT MEETS THE FLAVORS OF HOME.

SEASONAL FRUITS AND YOGURT

Homemade yogurt and fresh fruit served with palm sugar syrup

3.50 | 14,000 Riel

PASSIONFRUIT-PINEAPPLE YOGURT

Homemade yogurt with passionfruit-pineapple jam and fresh passionfruit

2.25 | 9,000

THICK TOAST WITH BUTTER & PASSIONFRUIT-PINEAPPLE JAM

2.25 | 9,000

CLASSIC FRENCH TOAST

Served with butter and palm sugar syrup

3.75 | 15,000 Riel

NEW YORK BAGEL

Served with cream cheese and fresh fruit

3.75 | 15,000 Riel

TWO EGGS, TOAST AND BACON

Choose: scrambled, over-easy, over-hard or poached

3.75 | 15,000 Riel


BREAD &
PASTRIES
MADE FRESH
EVERY DAY
AT OUR
BAKERY
SECOND-DAY BREAD IS 50%

BAKERY

CHECK THE BAKERY DISPLAY FOR REGULAR SPECIALS

COOKIES

Choose: Chocolate Chip, White Chocolate & Walnut, Chocolate Fudge

1.25 | 5,000

MUFFINS

(LOW SUGAR)

Choose: Banana Muffin with Peanut Butter Topping, Pandan-Coconut Muffin with Lime Glaze, Red Velvet Muffin with Cream Cheese Crumb

1.25 | 5,000

CINNAMON ROLLS

Choose: Classic or Coconut

1.75 | 7,000

SCONES

(SERVED WITH BUTTER)

Choose: Pumpkin-Cranberry, Lemon Cream, Apple Pie with Salted Caramel, Double Chocolate

2.00 | 8,000

PASSIONFRUIT CAKE

1.75 | 7,000

FUDGE BROWNIE

2.50 | 10,000

BREAD LOAF

COUNTRY WHITE

Classic white bread that is soft and light, great for toast and sandwiches

1.85 | 7,400 Riel

ALPINE

Wheat and oat flour with mixed seeds (pumpkin seeds, sunflower seeds, watermelon seeds, black and white sesame seeds), adding crunch and nutrition

1.95 | 7,800 Riel

RYE

A blend of rye and wheat flours that produces a dense and richly flavored bread

2.00 | 8,000 Riel

WHOLEMEAL

A hearty mix of wholemeal and white flour that adds flavor and nutrition

1.85 | 7,400 Riel

MULTIGRAIN RUSTIC (LARGE)

A mix of wheat, oat and rye flour that produces a complex flavor

3.00 | 12,000 Riel

SALAD BOWLS

PUMPKIN LENTIL AND ASPARAGUS
Mixed greens, baby spinach, grilled asparagus, eggplant, pumpkin, lentils, crispy tagliatelle, cherry tomato and beetroot salsa with apple cider vinaigrette
5.25 | 21,000

CHICKEN CAESAR
Mixed greens, grilled chicken, crispy rice noodles, snap peas, bacon, croutons and parmesan cheese with tequila-lime Caesar dressing
5.75 | 23,000

LIME CHICKEN
Grilled chicken with lime and fresh herbs, mixed greens, crispy rice noodles, carrots, red peppers, purple cabbage, pomelo and dried shrimp with Koh Kong sweet and spicy dressing
5.75 | 23,000

GRILLED BEEF
Slices of roast beef, balsamic-grilled zucchini, shallots, mixed greens, cherry tomatoes, cucumbers, carrots, and bell peppers with creamy peppercorn dressing
6.00 | 24,000

NIÇOISE
Tuna, boiled eggs, green beans, cherry tomatoes, sweet potatoes, shallots, anchovies, caper-peppercorn sauce with creamy peppercorn dressing
5.75 | 23,000

SOUP

MOROCCAN CHICKPEA AND SPINACH SOUP

A spicy tomato-based soup with chickpeas and fresh spinach seasoned with chili, cinnamon, cumin and paprika

3.75 | 15,000 Riel

CARROT-PUMPKIN SOUP

A creamy blend of carrots and pumpkin, topped with cream

3.50 | 14,000 Riel



BURGERS

All burgers served on a homemade brioche bun with mayonnaise, with sweet potato chips and pickles.
The beef burgers are cooked well-done, if you prefer it cooked less please let the server know.

Add creamy mushroom sauce +.75 | 3,000 Riel
Add crispy bacon +.75 | 3,000 Riel
Add a fried egg +.75 | 3,000 Riel

CLASSIC CHEESEBURGER

Minced beef patty with fresh herbs, topped with cheddar cheese, iceberg lettuce and tomato, served on a brioche bun

7.75 | 31,000 Riel

BACON CHEESEBURGER

Minced beef patty with fresh herbs, topped with crispy bacon, cheddar cheese, iceberg lettuce and tomato, served on a brioche bun

8.00 | 32,000 Riel

MUSHROOM CHEESEBURGER

Minced beef patty with fresh herbs, topped with sautéed mushrooms in cream sauce, Emmental cheese, iceberg lettuce and tomato, served on a brioche bun

8.50 | 34,000

CHICKEN CORIANDER BURGER WITH HONEY-MUSTARD BACON

Minced chicken patty with fresh coriander, topped with Emmental cheese, baby spinach and honey-mustard bacon, iceberg lettuce and tomato, served on a brioche bun

7.00 | 28,000

SIGNATURE SANDWICHES

Served with sweet potato chips and pickles

GRILLED CHICKEN AND HIBISCUS-TAMARIND SAUCE

Grilled chicken breast marinated in a sweet and sour hibiscus-tamarind sauce spiced up with chili flakes, served on wholemeal bread with lettuce, tomato and Emmental cheese

6.25 | 25,000 Riel

MUSHROOM GRILLED CHEESE

Emmental and herb cream cheese, straw mushrooms and spinach on white bread, pan fried with butter

5.50 | 22,000 Riel

TUNA MELT

Tuna with mayonnaise, herbs, onions and pickles topped with cheddar cheese, and toasted on rye bread

5.75 | 23,000 Riel

GRILLED CHICKEN AND BRIE

Grilled chicken breast topped with brie cheese and balsamic-berry sauce, with lettuce, tomato, mayonnaise and mustard on Alpine Bread

6.00 | 24,000 Riel

Our sandwiches are made with Java fresh bread. If you want to change the type of bread, please choose: Country White, Wholemeal, Alpine or Rye.

Sometimes we run out, so we may use the pre-sliced bread, which is thinner than hand-sliced.

GRILLS

SALMON WITH LIME-HERB SAUCE

With roasted garlic mashed potatoes, buttered vegetables and pepper-lime sauce

10.00 | 40,000 Riel

ROASTED CHICKEN THIGH WITH HIBISCUS-TAMARIND SAUCE

With roasted garlic mashed potatoes, buttered vegetables and pepper-lime sauce

6.25 | 25,000

BEEF TENDERLOIN WITH RED WINE PEPPERCORN SAUCE

With roasted garlic mashed potatoes, buttered vegetables and pepper-lime sauce

Choose how you would like your beef cooked: rare, medium-rare, medium, medium-well, well done

9.50 | 38,000 Riel

BEEF TENDERLOIN WITH MUSHROOM AND BRIE SAUCE

With roasted garlic mashed potatoes, buttered vegetables and pepper-lime sauce

Choose how you would like your beef cooked: rare, medium-rare, medium, medium-well, well done

9.50 | 38,000 Riel

LOK LAK

Sliced beef in BBQ sauce, with grilled tomatoes and onions and topped with a fried egg, served with steamed rice

7.50 | 30,000 Riel

HOME MADE PASTA

MARINARA

Our homemade tomato sauce stewed for hours with oregano and Thai basil for a local twist and topped with parmesan cheese

6.00 | 24,000 Riel

CHICKEN AND ASPARAGUS PESTO

Grilled chicken and asparagus with homemade pesto cream sauce and topped with toasted almonds and parmesan cheese

(Make it vegetarian, we'll replace the chicken with extra asparagus)

6.50 | 26,000 Riel

BOLOGNAISE

Ground beef, zucchini and cherry tomatoes in our homemade tomato sauce topped with parmesan cheese

(Make it vegetarian, we'll replace the beef with extra zucchini and cherry tomatoes)

7.50 | 30,000 Riel

MUSHROOM CARBONARA

Creamy mushroom sauce with bacon, parmesan and egg yolk topped with parmesan cheese

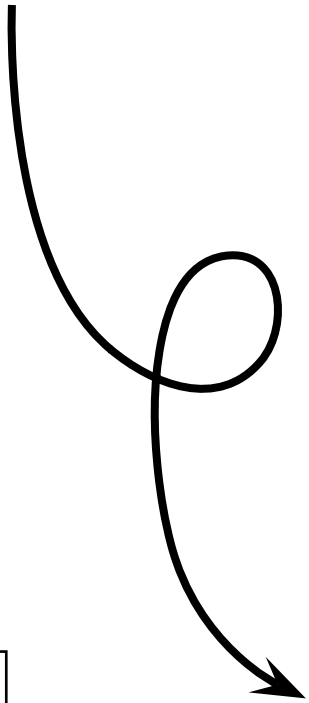
(Make it ovo-vegetarian, we'll replace the bacon with extra mushrooms)

6.50 | 26,000 Riel

PROUDLY MADE IN CAMBODIA — AND HERE TO MAKE YOUR MOMENTS SPECIAL.

From sharing meals to celebrating milestones, Java offers more than just great coffee and food:

- *Thoughtful catering made with fresh, local ingredients*
- *A cozy private meeting room for gatherings or quiet work sessions*
- *Handmade cakes for birthdays, weddings, and all life's sweet moment*



Keep up with our events and promotions on @javacreativecafe

FACEBOOK INSTAGRAM TELEGRAM

For more information, reach out to Ms. La Sros,
our General Manager and Co-Owner.

She'd love to help you plan something meaningful.
012 575 243