

# Muz Kitchen

## All day Breakfast

### FRUIT PLATTER (V) – 40K

Watermelon, Dragon fruit, Pineapple, Papaya,  
Banana.

### DRAGONFRUIT SMOOTHIE BOWL (V, SF) – 65K

Dragon fruit, Banana, *Homemade Coconut milk*,  
Cashew, Lime, Pineapple, Orange, *Homemade  
Granola*, Coconut flakes on top.

### TROPICAL SMOOTHIE BOWL (V, GF, SF) – 65K

Mango, Pineapple, Banana, Coconut meat,  
*Homemade Coconut milk*, Blueberry, Mint leaf,  
Coconut flakes on top.

### GREEN SMOOTHIE BOWL (V, SF) – 65K

Banana, Spinach, Pineapple, Coconut water,  
*Homemade Granola*, Coconut flakes on top.

### PEANUT BUTTER & FRUIT SPREAD (V) – 50K

*Homemade Peanut butter* and fruit spread  
served with *Homemade Sweet potato bread*.

### BLUEBERRY OATMEAL (VG, SF) – 60K

Oats, Blueberry, Raspberry, *Homemade  
Coconut milk*, *Homemade Peanuts butter*,  
honey, Coconut flakes.

### VEGAN PANCAKES (V, GF, SF) – 75K

Buckwheat flour, Coconut flour, Flax seeds,  
*Homemade Coconut milk*, Coconut oil served  
with Banana, Walnuts and *Homemade  
Strawberry Cardamom Cashew sauce &  
Homemade mix fruit spread*.

### SINNER'S PANCAKES (VG) – 65K

3 Layer regular Pancake (Buttermilk, Flour, Egg)  
served with *Homemade Chocolate Sauce*  
*or*  
*Homemade Blueberry Sauce* +10K

### TEMPEH BENEDICT (V) – 75K

Smokey Tempeh, sautéed Spinach, Eggplants,  
Asparagus, *Homemade cashew chili mayo*  
served on top of *Homemade muffin bun*.

### PROTEIN-PACKED AVOCADO (V) – 60K

Mashed Avocado & White navy beans, sesame  
seeds on *Homemade Sweet potato bread*  
*served with salad*.

### MORNING BURGER (V) – 75K

*Homemade purple bun*, Lentil Chickpeas patty,  
Basil guacamole, Cashew chili mayo served  
with roasted Potatoes *or* Salad.

**V= VEGAN    VG=VEGETARIAN    GF=GLUTEN FREE**

*All prices are subject to 7% service and 10% tax*

## Eggs

### **AVO & EGGS (VG) – 60K**

Scrambled Eggs and smashed Avocado on *Homemade muffin bun*, served with roasted Potatoes, grill Tomatoes

### **OMELETTE (VG) – 60K**

Tomatoes, Spinach, Mozzarella, served with roasted Potatoes, sautéed Mushrooms served with *Homemade Sweet Potato bread*.

### **PURGATORY EGGS (VG) – 60K**

Soft-cooked eggs simmered in a *Homemade tomato sauce* flavored with onion, garlic, herbs served with *Homemade Sweet Potato bread*.

### **EXTRA PROTEIN LOAD (VG) – 30K**

4 Scrambled white eggs.

## Snacks

### **BEETROOT CAVIAR (V) – 50K**

Beetroot, Carrot, Onion, Garlic dip served with *Homemade Sweet potato bread*.

### **TROPICAL BRUSCHETTA (V) – 50K**

*Homemade Sweet potato bread*, Avocado, Tomatoes diced, Cashew, Olive oil.

### **AVOCADO SALAD (V, GF) – 65 K**

Mix lettuce, Cherry tomatoes, Beetroot, Cucumber, Avocado, *Homemade French Dressing* and *Homemade Vegan Parmesan*.

### **JAPANESE GAZPACHO (V) – 50 K**

Cold soup made with Watermelon, Red Pepper, Cucumber, Cherry tomatoes, Garlic.

### **FRENCH FRIES or SWEET POTATOES FRENCH FRIES (V) – 35 K**

### **SIDE SALAD (V) – 35 K**

Mix lettuce, Cherry tomatoes, Beetroot, *F. Dressing*

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## Main

### **NASI GORENG (VG) – 60K**

White rice, mix vegetables, Mushrooms, Shallot, Garlic, Tomato sauce and Egg on top.

### **BALI WITH LOVE (V, GF) – 60K**

Vegetable Curry with Tofu, Gado gado (Vegetable with Peanut sauce and Tempeh), Lawar (long Bean, red Bean, grated coconut) with Rice.

### **TEMPEH BALADO (V, GF) – 60K**

Tempeh cooked in a *Homemade Sambal Sauce* (Fresh Tomato, Garlic, Onion, Chilli sauce) served with Rice.

### **SATE (V) – 55K**

Oyster Mushrooms skewers with peanut sauce served with Rice.

**GARDEN SANDWICH (V) – 65K**

*Homemade Pumpkin bread*, roasted Eggplant and Zucchini, *Homemade Cashew chili mayo* served with Sweet potato French fries **or** Salad.

**ULTIMATE BURGER (V) – 75K**

*Homemade purple bun*, black Bean and Mushrooms patty, Lettuce, Onion, Tomatoes, Avocado, Hummus and *Homemade Sun-Dried Tomato Pesto* served with hand cut French fries **or** Salad.

**MEDITERRANEAN PITA (VG) – 65K**

Mix Pepper, Tomatoes, Onion, Mozzarella wrapped in *Homemade Pita Bread* served with Salad.

**TACOS (V) – 75K**

Onion, Eggplants, mix Peppers, black Beans, Cilantro, red Cabbage, Green Chilli, *Homemade Vegan Cheese*, served with *Homemade Mexican Tomatoes salsa* and Corn chips.

**VEGAN CHILLI w BEANS (V) – 80K**

Moderately spiced Tomato stew loaded with Red & Black Beans, Yellow & Red Pepper, Zucchini, Onion and Cilantro served with Avocado, *Homemade Pita bread*.

**BHARAZI VEGAN CURRY (V) – 60K**

Coconut creamy Sauce with Green Peas infused with the flavors of Onions, Garlic, Ginger, Turmeric and Cilantro.

**SPAGHETTI AGLIO OLIO (V) – 60K**

Spaghetti pasta, Garlic, Hot chili pepper, *Homemade Vegan Parmesan*.

**LENTIL BOLOGNESE (V - GF) – 70K**

Cassava Fusilli pasta with Lentil Tomato sauce, Onion, Garlic, Parsley and *Homemade Vegan Parmesan*.

**RED PESTO PASTA (V - GF) – 70K**

Cassava Fusilli pasta with *Homemade Sun-dried Tomato Pesto Sauce* and *Homemade Vegan Parmesan*.

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**PURPLE GNOCCHI (VG or V) – 65K**

*Homemade Sweet potato gnocchi* served with *Homemade Tomato Sauce*, Mushrooms, Spinach and Mozzarella **or** *Homemade Vegan Parmesan*.

## *Dessert*

**CHOCOLATE MOUSSE (V) – 35.**

**TIRAMISU IN A GLASS (V) – 40K**

Layer of Vegan Biscuit, Coffee, Chocolate, Almond and Vegan Cream.

**BANANA CAKE (V) – 40K**

Vegan Moist and Sweet baked cake with banana, Walnuts and Cinnamon.

**APPLE PIE (V) – 45 K**

Vegan Double Crusted Pastry filled with diced Apple.

**ICE CREAM – 15 K scoop**

Vanilla, Hazelnut (VG), Mango, Raspberry (V)

## Coffee

**ESPRESSO** // LONG BLACK – 25K

MACCHIATO // **PICCOLO LATTE** – 30K

**CAPPUCCINO** // LATTE – 35K

FLAT WHITE // **MOCHA** – 35K

**HOT CHOCOLATE** // MILK CHAI TEA – 35K

ICED COFFEE – 40K

**BALI COFFE** – 20K

*Mug - +20K*

*With Homemade Coconut milk + 10K // Mug +20K*

*With Homemade Almond milk + 10K // Mug +20K*

## Tea

**ENGLISH BREAKFAST** // DARMA CHAI – 40K

JASMINE // **SENCHA DEWATA** – 45K

**CHAMOMILE** – 35K

## Healthy Drinks

**WHEATGRASS SHOT** – 30K

*Homemade JAMU SHOT* – 30K

**FRESH COCONUT** – 35K

PROBIOTIC SODA Rosella Ginger – 45K

**PROBIOTIC SODA Apple Cinnamon** – 45K

## Juices

**SHANTI** – Pineapple, Spinach, Lime, Apple, Coconut water – 40K

**ANAHATA** – Watermelon, Lime, Mint, Ginger – 30K

**SAKTI PINEAPPLE** – Pineapple, Mint, Coconut water – 40K

**NIYAMA PITTAYA** – Dragon fruit, Banana, Coconut water – 40K

**ORANGE MANTRA** – Orange, Coconut water – 40K

**MANIPURA** – Apple, Lime, Ginger – 40K

**BEETPOWER** – Beetroot, Carrot, Orange, – 55K

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## Smoothies (V, Gf, Sf)

**WAKE ME UP** – Coffee, Peanut butter, Banana, Vanilla, *Homemade Almond milk* – 50K

**DRAGON** – Dragon fruit, Banana, Lemon zest, Vanilla, *Homemade Almond milk* – 50K

**THE YOGI** – Banana, Sunflower & Pumpkin seeds, Cinnamon, Dates, *Homemade Coconut milk* – 50K

**MIDNIGHT CHOCOLATE** – Blueberries, Coconut, Vanilla, Cacao powder, Banana, *Homemade Almond milk* – 70K

**TROPICAL BERRY** – Mango, Strawberry, Banana, *Homemade Coconut milk* - 60K

## Soft Drinks

**COCA COLA** // COCA ZERO // **SPRITE** // TONIC WATER – 15K

ACARAKI – 25K

**BALIAN SPARKLING WATER** 330 ml – 30K

DRAFT BEER 220 ml – 30K