

Muz Kitchen

All day Breakfast

FRUIT PLATTER (V) – 42K

Watermelon, Dragon fruit, Pineapple, Papaya,
Banana.

DRAGONFRUIT SMOOTHIE BOWL (V, SF) – 67K

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

TROPICAL SMOOTHIE BOWL (V, GF, SF) – 67K

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

GREEN SMOOTHIE BOWL (V, SF) – 67K

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

PEANUT BUTTER & FRUIT SPREAD (V) – 55K

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

BLUEBERRY OATMEAL (VG, SF) – 62K

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) – 67K

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) – 62K

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.

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Eggs

AVO & EGGS (VG) – 62K

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

OMELETTE (VG) – 67K

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

PURGATORY EGGS (VG) – 62K

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

EXTRA PROTEIN LOAD (VG) – 35K

4 Scrambled white eggs.

Snacks

TROPICAL BRUSCHETTA (V) – 55K

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

AVOCADO SALAD (V, GF) – 67K

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

JAPANESE GAZPACHO (V) – 55K

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

FRENCH FRIES or

SWEET POTATOES FRENCH FRIES (V) – 37K

SIDE SALAD (V) – 37K

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

Main

NASI GORENG (VG) – 65K

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

BALI WITH LOVE (V, GF) – 65K

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) – 65K

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

SATE (V) – 60K

Oyster Mushrooms skewers with peanut sauce served with Rice.

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GARDEN SANDWICH (V) – 67K

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

ULTIMATE BURGER (V) – 77K

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) – 70K

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

TACOS (V) – 77K

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) – 65K

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

SPAGHETTI AGLIO OLIO (V) – 65K

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

LENTIL BOLOGNESE (V - GF) – 72K

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

RED PESTO PASTA (V - GF) – 72K

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

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PURPLE GNOCCHI (VG or V) – 67K

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

Dessert

CHOCOLATE MOUSSE (V) – 37.

TIRAMISU IN A GLASS (V) – 42K

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

BANANA CAKE (V) – 42K

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

APPLE PIE (V) – 47K

Vegan Double Crusted Pastry filled with diced Apple.

ICE CREAM – 18 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 – 42K
ANAHATA – Watermelon, Lime, Mint, Ginger – 33K
SAKTI PINEAPPLE – Pineapple, Mint, Coconut water – 42K
NIYAMA PITTAYA – Dragon fruit, Banana, Coconut water – 42K
ORANGE MANTRA – Orange, Coconut water – 42K
MANIPURA – Apple, Lime, Ginger – 42K
BEETPOWER – Beetroot, Carrot, Orange, – 57K

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Smoothies (V, Gf, Sf)

WAKE ME UP – Coffee, Peanut butter, Banana, Vanilla, *Homemade Almond milk* – 52K
DRAGON – Dragon fruit, Banana, Lemon zest, Vanilla, *Homemade Almond milk* – 52K
THE YOGI – Banana, Sunflower & Pumpkin seeds, Cinnamon, Dates, *Homemade Coconut milk* – 52K
MIDNIGHT CHOCOLATE – Blueberries, Coconut, Vanilla, Cacao powder, Banana, *Homemade Almond milk* – 70K
TROPICAL BERRY – Mango, Strawberry, Banana, *Homemade Coconut milk* - 62K

Soft Drinks

COCA COLA // **COCA ZERO** // **SPRITE** // **TONIC WATER** – 15K
ACARAKI – 25K
BALIAN SPARKLING WATER 330 ml – 30K
DRAFT BEER 220 ml – 30K