

MUZ KITCHEN

HEALTHY FOOD
VEGETARIAN ~ VEGAN
KITCHEN & CAFE

SWEET BREAKFAST

VEGAN PANCAKES (V)

Vegan Cacao Pancakes with Dragonfruit, Papaya, Pineapple, Homemade Fruit Spread, Homemade Granola, Coconut Flakes, Chia Seeds **60**

FRUIT SALAD BOWL (V)

Papaya, Watermelon, Dragonfruit, Banana, Pineapple, + Coconut Yogurt 15k + Granola 15k **40**

BLUEBERRY OATMEAL (VG)

Oats, Blueberry, Raspberry, Homemade Coconut Milk, Homemade Peanut Butter, Honey, Chia Seeds, Coconut Flakes. **65**

BEET HUMMUS & AVO TOAST (VG)

Sourdough Bread, Scrambled Eggs, Beetroot Hummus, Avocado, Mushrooms sauté, Spring Onion, Sesame Seeds **70**

AVO POACHED EGG TOAST (VG)

Sourdough Bread, Poached egg, Spinach Sauté, Avocado, Hummus, Spring Onion, Sesame Seeds **65**

MUZ OMELETTE (VG)

Omelette filled with Spinach, Tomatoes, Mushrooms served with Kale Pesto, Bok Choi, Sourdough Bread + Feta +10k **65**

*Switch the Eggs with Crispy Tempeh for a Vegan Option

TOAST

EGG PLANT BAGEL (VG)

Grilled Eggplant, Egg, Kale & Avo Pesto, Rocket, Tomatoes **80**

RAINBOW (V)

Sourdough Bread, Grilled Pumpkin, Beetroot Hummus, Avocado, Fresh Spinach, Tomatoes **80**

GARDEN (V)

Sourdough Bread, Grilled Zucchini, Crispy Tempeh, Basil, Cashew Chili Mayo, Rocket **80**

SANDWICHES

EXTRA

Egg **10**
Feta **10**
Avocado **15**
Cashew Mayo **20**
Hummus/Beetroot **20**
Peanut Butter **10**
Sourdough Bread **10**

SMOOTHIE BOWLS

GREEN (V)

Spirulina, Spinach, Pineapple, Banana, Coconut Water. Topped with Homemade Granola, Coconut Flakes, Chia Seeds, Strawberry **70**

PINK (V)

Dragonfruit, Banana, Homemade Coconut Milk, Cashew, Lime, Topped with Homemade Granola, Coconut Flakes, Chia Seeds, Strawberry **70**

TROPICAL (V)

Mango, Pineapple, Banana, Coconut Meat, Homemade Coconut Milk. Topped with Homemade Granola, Coconut Flakes, Chia Seeds, Strawberry **70**

EXTRA

Vegan Protein Scoop **30**

SALAD BOWLS

FALAFEL BUDDHA BOWL (V)
 Falafel, Purple Cabbage, Carrots, Lettuce, Avocado, Spinach, Cherry Tomatoes with Miso Tahini Dressing Sauce **80**

TEMPEH BOWL (V)
 Crispy Tempeh, Beetroot Hummus, Cherry Tomatoes, Roasted Pumpkin, Lettuce with Mustard Vinaigrette **90**

RICE/NOODLES BOWL (VG)
 Rice or Noodles, Mushrooms, Cucumber, Rocket, Beetroot, Edamame, Boiled Egg with Peanut Butter, Tamari Dressing **75**

TOFU BOWL (V)
 Crispy Tofu, Bok Choi, Avocado, Spinach, Lettuce, Walnuts, Cucumber whit Basil Vinaigrette Dressing **75**

AVOCADO SALAD (V)
 Avocado, Cherry Tomatoes, Cucumber, Beetroot, Lettuce, Basil Vinaigrette Dressing, Vegan Parmesan **75**

INDONESIAN

NASI GORENG (VG)
 White Rice, Vegetables Mix, Mushrooms, Shallot, Garlic, Tomato Sauce, Egg on top served with salad **65**

BALI WITH LOVE (V)
 Vegetables and Tofu Soup with Gado Gado (Vegetables with Peanut Sauce and Tempeh), Lawar (Long Beans, Red Beans, Grated Coconut), served with Rice **70**

NASI CAMPUR (V)
 Tempeh Cooked in a Homemade Sambal Sauce, Oyster Mushroom Skewers with Peanut Sauce, served with Rice and Sauté Long Beans and Carrots **80**

BURGERS

ULTIMATE BURGER (V)
 Homemade Purple Bun, Black Bean and Mushrooms Patty, Lettuce, Onion, Tomatoes, Avocado, Homemade Hummus and Homemade Kale & Avo Pesto, served with hand Cutted French Fries or Salad. **90**

MORNING BURGER (V)
 Homemade Purple Bun, Lentil Chickpeas Patty, Guacamole, Cashew Mayo served with Roasted Potatoes or Salad **90**

JACKFRUIT BURGER (V)
 Homemade Purple Bun, Jackfruit Petty, Teriyaki Sauce, Tomatoes, Rocket, Cashew Mayo served with Roasted Potatoes or Salad **85**

EXTRA

Egg your style **10**
 Feta **10**
 Avocado **15**
 Cashew Mayo **20**
 Hummus/Hummus Beetroot **20**
 Babaganoush **15**

Crispy Tofu / Tempeh **10**
 Homemade Crackers **10**
 Sourdough Bread **10**

MAIN	PESTO FUSILLI (V,GF) Fusilli Gluten Free Pasta with Kale & Avocado Pesto, Sundried Tomatoes & Vegan Parmesan (nuts & nutritional yeast)	85	BITES	MISO SOUP (V) Miso Broth with Tofu & Wakame Seaweed	45
	PUMPKIN GNOCCHI (V) Pumpkin Gnocchi with Sauteè Mushrooms & Thyme	75		HUMMUS DIPS (V) Hummus, Beetroot Hummus, Babaganoush served with Homemade Crakers	70
	MISO RAMEN (V) Rice Noodles, Mushrooms, Bok Choi, Tofu, Spring Onion Ginger, Wakame Seaweed Add Egg + 10k	75		FRENCH FRIES / SWEET POTATO FRIES (V)	35
	CREAMY SPAGHETTI (VG) Bell peppers Creamy Sauce served with Feta on top	85		SIDE SALAD (V) Lettuce, Cherry Tomatoes, Beetroot served with Basil Vinaigrette	35
	FALAFEL PLATE (V) Falafel, Babaganoush, Homemade Crackers, Cucumber & Tomatoes Sambal, Lettuce	75		TROPICAL BRUSCHETTA (V) Sourdough Bread, Avocado & Tomatoes, Basil	35
	JACKFRUIT TERIYAKI (V) Roasted Jackfruit with Teriyaki Sauce, Bok Choi, Rice	70		CHOCOLATE MOUSSE (V) Vegan chocolate Mousse topped with Strawberry and Granola	45
TACOS (V,GF) Eggplants, Bell Peppers, Purple Cabbage, Black Beans, Green Chilli, Onion Cilantro, Homemade Vegan Cheese, Corn Chips	75	RAW CARROT CAKE (V) Carrots, Dates & Walnuts Base Topped with Rice Whipped Cream & Cashews	40		
CURRY	VEGETABLES (V) Coconut Creamy Curry with Chickpeas, Carrots, Pumpkin, Potatoes, Spinach Served with Rice or Noodles, Bok Choi	70	DESSERTS	TIRAMISU' (V) SLayers of Vegan Biscuits, Coffee, Chocolate, Almonds, Rice Whipped Cream	40
	GREEN PEAS (V) Coconut Creamy Curry with Green Peas served with Rice or Noodles, Bok Choi	65		BROWNIE (V) Vegan Chocolate Fudge Brownie with Almonds	40
				BANANA BREAD (V) Vegan Sweet Bread made from mashed Bananas.	40
			EXTRA Ice Cream Scoop	18	
			ICE CREAM	ICE CREAM (VG) Vanilla / Hazelnut	18
				ICE CREAM (V) Chocolate	18
				SORBETTO (V) Mango / Raspberry	18
			AFFOGATO (VG) Vanilla Ice Cream, Espresso	45	
@MUZKITCHENBALI @YOGASEARCHERBALI		V=VEGAN VG=VEGETARIAN GF=GLUTEN FREE All prices are subject to 7% service and 10% tax		WIFI: namaste19	

COFFEE	ESPRESSO/LONG BLACK/	25	SMOTHIES	WAKE ME UP	52
	MACCHIATO/PICCOLO LATTE	30		Coffee, Peanut Butter, Banana, Vanilla, Homemade Almond Milk	
	CAPPUCCINO/LATTE	35		DRAGON	52
	FLAT WHITE/MOCHA	35		Dragonfruit, Banana, Lemon Zest, Vanilla, Homemade Almond Milk	
	HOT CHOCOLATE	35		THE YOGI	52
	MACHA/CHAI/TUMERIC LATTE	40		Sunflower & Pumpkin Seeds, Cinnamon, Dates, Banana, Homemade Coconut Milk	
	ICED COFFEE	40		MIDNIGHT CHOCOLATE	70
	BALI COFFEE	20		Blueberries, Coconut, Vanilla, Cacao Powder, Banana, Homemade Almond Milk	
	EXTRA			TROPICAL BERRY	62
	Homemade Coconut Milk	EXTRA		Mango, Strawberry, Banana, Homemade Coconut Milk	
	Homemade Almond Milk	Protein Vegan Scoop	30		
	Ice Cream Scoop				
TEA	ENGLISH BREAKFAST/ DARMA CHAI	40	JUICES	SHANTI	42
	JASMINE/GREEN TEA	45		Pineapple, Spinach, Lime, Apple, Coconut Water	
	CHAMOMILLE/ LEMON /GINGER	35		ANAHATA	33
	ICED OR HOT	Watermelon, Ginger, Lime, Mint			
KOMBUTCHA	PROBIOTIC SODA	45		SAKTI PINEAPPLE	42
	Apple, Cinnamon			Pineapple, Mint, Coconut Water	
HEALTHY STUFF	PROBIOTIC SODA	45		NIYAMA PITTAYA	42
	Rosella, Ginger			Dragon Fruit, Banana, Coconut Water	
	WHEATGRASS SHOT	30		ORANGE MANTRA	42
		Orange, Coconut Water			
	JAMU SHOT	30	MANIPURA	42	
	Tumeric, Ginger, Tamarind, Lime, Honey		Apple, Lime, Ginger		
	FRESH COCONUT	35	BEETPOWER	57	
			Beetroot, Carrot, Orange		
SOFT	COCA COLA/COCA ZERO/ SPRITE/TONIC WATER	15	WINE	ISOLA WHITE	400
	ACARAKI	25		ISOLA RED	420
	Tumeric & Tamarind Sparkled with Soda			ISOLA ROSE'	400
	BALIAN SPARKLING WATER	30			
	330ml				
	DRAFT BEER	30			
	220mL				
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