

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. **65**

FRUIT SALAD BOWL (V)

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

BLUEBERRY OATMEAL (VG)

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

SMOOTHIE BOWLS

CHOCO PEANUT BUTTER (V)

Banana, Almond Milk, Cacao, Homemade Peanut butter, Topped with Homemade Granola, Coconut Flakes, Chia Seeds, Strawberry. **70**

PINK (V)

Dragonfruit, Banana, Homemade Coconut Milk, Cashew, 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**

TOAST

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. **70**

MUZ OMELETTE (VG)

Omelette filled with Spinach, Tomatoes, Mushrooms served with Kale Pesto, Bok Choi, Sourdough Bread. **70**
+ Feta **15k**

*Switch the Eggs with Crispy Tempeh for a Vegan Option

SANDWICHES

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 - SPICY)

Sourdough Bread, Grilled Zucchini, Crispy Tempeh, Basil, Spicy Chilli Mango sauce, Rocket. **80**

EXTRA

Egg **10**

Feta **15**

Avocado **15**

Cashew Mayo **25**

Hummus/Beetroot **25**

Peanut Butter **10**

Sourdough Bread **15**

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. **70**

BALI WITH LOVE (V)
 Vegetables and Tofu Soup with Gado Gado (Vegetables with Peanut Sauce and Tempeh), Lawar (Long Beans, Black 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 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**

RACY BURGER (V - SPICY)
 Homemade Bun, Lentil Chickpeas Patty, Guacamole, Spicy Chilli Mango sauce served with Roasted Potatoes or Salad. **90**

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

EXTRA

Egg your style **10**
 Feta **15**
 Avocado **15**
 Cashew Mayo **25**
 Hummus/Hummus Beetroot **25**
 Babaganoush **20**

Crispy Tofu / Tempeh **15**
 Homemade Crackers **10**
 Sourdough Bread **15**

MAIN	<p>PESTO FUSILLI (V,GF) Fusilli Gluten Free Pasta with Kale & Avocado Pesto, Sundried Tomatoes & Vegan Parmesan. (nuts & nutritional yeast) 85</p>	BITES	<p>MISO SOUP (V) Miso Broth with Tofu & Wakame Seaweed. 45</p>	
	<p>PUMPKIN GNOCCHI (V) Pumpkin Gnocchi with Sauteè Mushrooms & Thyme. 75</p>		<p>HUMMUS DIPS (V) Hummus, Beetroot Hummus, Babaganoush served with Homemade Crakers. 70</p>	
	<p>MISO RAMEN (V) Rice Noodles, Mushrooms, Bok Choi, Tofu, Spring Onion Miso broth, Wakame Seaweed. + Egg 10k 75</p>		<p>FRENCH FRIES / SWEET POTATO FRIES (V) 35</p>	
	<p>CREAMY SPAGHETTI (VG) Bell peppers Creamy Sauce servedd with Feta on top. 85</p>		<p>SIDE SALAD (V) Lettuce, Cherry Tomatoes, Beetroot served with Basil Vinaigrette. 35</p>	
	<p>FALAFEL PLATE (V) Falafel, Babaganoush, Homemade Crackers, Cucumber & Tomatoes Sambal, Lettuce. 75</p>		<p>TROPICAL BRUSCHETTA (V) 35 Sourdough Bread, Avocado & Tomatoes, Basil.</p>	
	<p>JACKFRUIT TERIYAKI (V) Roasted Jackfruit with Teriyaki Sauce, Bok Choi, Rice. 70</p>		DESSERTS	<p>STRAWBERRY CRUMBLE BAR(V) Vegan buttery oat crumble with gooey jammy Strawberry layer. 40</p>
	<p>TACOS (V,GF) Eggplants, Bell Peppers, Purple Cabbage, Black Beans, Green Chilli, Onion Cilantro, Homemade Vegan Cheese. 75</p>			<p>RAW CARROT CAKE (V) Carrots, Dates & Walnuts Base Topped with Coconut Whipped Cream & Cashews. 40</p>
	<p>VEGETABLES CURRY (V) Coconut Creamy Curry with Chickpeas, Carrots, Pumpkin, Potatoes, Spinach and Bok Choi Served with Rice or Noodles. 70</p>			<p>TIRAMISU' (V) Layers of Vegan Biscuits, Coffee, Chocolate, Almonds, Coconut Whipped Cream. 40</p>
				<p>BROWNIE (V) Vegan Chocolate Fudge Brownie with Almonds. 40</p>
				<p>BANANA BREAD (V) Vegan Sweet Bread made from mashed Bananas. 40</p>
	<p>AFFOGATO (VG) Vanilla Ice Cream, Espresso 45</p>			
	<p>EXTRA Ice Cream Scoop 20</p>			
	ICE CREAM	<p>ICE CREAM (VG) Vanilla / Hazelnut 20</p>		
		<p>ICE CREAM (V) Chocolate 20</p>		
		<p>SORBETTO (V) Mango / Raspberry 20</p>		
<p>@MUZKITCHENBALI @YOGASEARCHERBALI</p>		<p>V=VEGAN VG=VEGETARIAN GF=GLUTEN FREE All prices are subject to 7% service and 10% tax</p>		
		<p>WIFI: namaste19</p>		

COFFEE	ESPRESSO/LONG BLACK/	25	SMOTHIES	WAKE ME UP	55
	MACCHIATO/PICCOLO LATTE	30		Coffee, Peanut Butter, Banana, Vanilla, Homemade Almond Milk	
	CAPPUCCINO/LATTE	35		DRAGON	55
	FLAT WHITE/MOCHA	35		Dragonfruit, Banana, Lemon Zest, Vanilla, Homemade Almond Milk	
	HOT CHOCOLATE	35		THE YOGI	55
	MACHA/CHAI/TUMERIC LATTE	40		Sunflower & Pumpkin Seeds, Cinnamon, Dates, Banana, Homemade Coconut Milk	
	BALI COFFEE	20		MIDNIGHT CHOCOLATE	70
		ICED OR HOT		Blueberries, Vanilla, Cacao Powder, Banana, Homemade Almond Milk	
	EXTRA			TROPICAL BERRY	65
	Homemade Coconut Milk	10		Mango, Strawberry, Banana, Homemade Coconut Milk	
Homemade Almond Milk	10	EXTRA			
Ice Cream Scoop	20	Protein Vegan Scoop	30		
TEA	ENGLISH BREAKFAST/DARMA CHAI	40	JUICES	SHANTI	45
	JASMINE/GREEN TEA/CHAMOMILLE	45		Pineapple, Spinach, Lime, Apple, Coconut Water	
	LEMON/GINGER	40		ANAHATA	40
	ICED OR HOT	Watermelon, Ginger, Lime, Mint			
KOMBUTCHA	SOURBUCHA (<i>Strong fermented taste</i>) Digestive wellness, Summer berries, Root ginger beer.	55		SAKTI PINEAPPLE	45
	GOOD LIFE (<i>Mild fermented taste</i>) Pink apple, Very berry, Lime ginger, Pineapple basil.	50		Pineapple, Mint, Coconut Water	
HEALTHY STUFF	WHEATGRASS SHOT	30		NIYAMA PITTAYA	45
	JAMU SHOT Turmeric, Ginger, Tamarind, Lime, Honey	30		Dragon Fruit, Banana, Coconut Water	
	FRESH COCONUT	35		ORANGE MANTRA	50
SOFT	COCA COLA/COCA ZERO/SPRITE/TONIC WATER	15		MANIPURA	60
	ACARAKI Turmeric & Tamarind Sparkled with Soda	25	Apple, Lime, Ginger, Coconut Water		
	BALIAN SPARKLING WATER 330ml	30	BEETPOWER	70	
	DRAFT BEER 220mL	30	Beetroot, Carrot, Orange, Coconut Water		
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