



WAKE ME UP

MUSA

vegetarian superfood

MORINGA PANCAKES 70

banana oat pancakes topped with dragon fruit sliced almonds + pink coconut syrup

CINNAMON FRENCH TOAST 65

chia seed, no-egg batter, caramelized banana spirulina 'nice cream', raw cacao sauce

CHIA PUDDING + FRUIT 60

coconut milk soaked chia seeds + coco flakes seasonal fruit & homemade peanut butter

CHICK SCRAMBLE 60

turmeric & paprika spiced chickpea mash with garlicky spinach, tomato on wheat toast + side of sambal

EGG MS. MUFFIN 65

fried egg, caramelized onion, coconut 'bacon', spicy mayo on egg muffin + rosemary baby potatoes

GREEN OMELETTE 70

2 eggs, spinach, spring onion served with a dollop of tzatziki, side salad and rosemary baby potatoes

all our bowls have a **banana** base and are topped with homemade '**rawnola**': oats, coconut, dates & cinnamon

 **VEGAN**
 **GLUTEN FREE**

MUSA BOWLS

RAW CACAO + COCO 65

Mood booster with coco 'meat', coco nectar, topped with grated coconut, banana, roasted peanuts + homemade peanut butter

PAPAYA + LIME 65

Refresher with sorbet style papaya, cooling lime topped with pineapple, banana grated coconut + pumpkin seeds

SPIRULINA + DRAGON FRUIT 65

Energizer with spirulina + coconut milk topped with dragon fruit, almond slice + ground flax seed

BEETROOT + SPINACH 65

Beetroot + spinach blended with mint & coco water topped with papaya, pumpkin seeds + coconut flakes

SMOOTHIES

LAVA DRAGON 45

Activated charcoal, dragon fruit, banana, coco milk

GLOW UP 45

Papaya, carrot, banana, soy milk, mint

POWER GREEN 45

Fresh spinach, moringa, banana, pineapple, coco water + pinch of cinnamon

IMMUNE COLADA 45

Pineapple, turmeric, ginger, banana, coco milk

PB & OATS 45

Homemade peanut butter, banana, dates, soy milk + shot of espresso +10k



ALL DESSERTS ARE VEGAN

NO EGGS
NO BUTTER
NO MILK
NO WHITE SUGAR
only love

SF SUGAR FREE
VEGAN
GLUTEN FREE

DESSERTS

- BROWNIE** ✂ SF 60
Fudgy raw cacao baked with dates and nut butter served with cashew coconut 'nice cream'
- PEANUT BUTTER CHEESECAKE** ✂SF 60
No-bake creamy cashew + coconut 'cheese' homemade PB, coconut nectar in a date and oat crust
- CARAMEL SLICE** ✂ 45
Three layers with coconut base, date 'caramel' middle, topped with sea-salted raw cacao
- BANANA BREAD** 45
made with oats + flax seed then drizzled in raw cacao sauce
- AFFOGATO** ✂SF 55
A shot of organic espresso poured over two scoops of cashew coconut 'nice cream'
- POPSICLES** ✂ 22
*+ Mocha :: raw cacao + espresso + coco milk
+ Tropic :: dragon fruit + coco milk + chia seed + pineapple*

SUPER JUICES

- WATERMELON/MINT/GINGER** 35
- DRAGON FRUIT/MORINGA/MINT/LIME** 35
- CUCUMBER/MINT/ALOE VERA** 35
- ACTIVATED CHARCOAL LIMEAID /PALM SUGAR** 35

SHOTS

- JAMU** turmeric, ginger, lemongrass 22
- LIMEAID** activated charcoal, coco water, lime 22
- ★ BINTANG** 35

- MINT + SPIRULINA BALLS** ✂SF 22
Power balls made with spirulina, cacao, dates, sunflower seeds + fresh mint

DRINKS

- made with organic coffee beans +with soy milk or coco milk 5
- ESPRESSO** 25
- CAPPUCCINO LATTE** 35
- ICED LATTE** 35
- JAMU LATTE** 40
healing tonic from turmeric, ginger cinnamon, soy milk, black pepper
- MAYAN CACAO** 40
raw cacao, tahini, coco nectar, dates cinnamon, pink himalayan salt
- CHAI SPICE LATTE** *caffeine free 40
cinnamon, cloves, cardamom, ginger dates, soy milk ▶warm or Δon ice
- TEA** mint/lemongrass/ginger 25
- YOUNG COCONUT** 25



ALL DAY

- EDAMAME**   **30**
with a touch of sesame oil + Bali sea salt
- EGGPLANT FRIES**  **40**
breaded and pan-fried served
with spicy sambal dip
- STEAMED PUMPKIN**   **60**
CARROT & COCONUT SOUP
thick, creamy, and oil-free topped
with sesame & pumpkin seeds served
with toast or baby potatoes
- CHAKRA SALAD**   **70**
carrot, beetroot, cucumber, cherry tomato,
pineapple, mixed lettuce, sunflower seeds
with a choice of vinaigrette:
balsamic & x virgin olive oil /sesame ginger tahini
+add soaked and cooked **chickpeas +10k**
- SPRING ROLL BOWL**  **70**
vermicelli noodles (gf), edamame, mango,
carrot, red cabbage, cucumber, fresh mint and
cilantro and a creamy peanut sauce
- COCO BLT**  **65**
crispy coconut flake 'bacon', curly
red lettuce, thick tomato slices and spicy
mayo stacked on whole wheat toast
- JACKFRUIT GYRO**  **75**
souvlaki-style pita with roasted garlic tzatziki
tomato, shallot, cucumber + rosemary baby potatoes
- SLOPPY JOE**  **75**
smoky lentils slow cooked with red bell pepper
carrot and onion + spicy mayo, red cabbage on
a mixed wheat bun & rosemary baby potatoes
- SATAY BANH MI**  **75**
vietnamese-style baguette, jackfruit
peanut sauce, cilantro, carrot, spicy mayo
pickled jicama & crushed peanuts
- MUSA BURGER**  **90**
patty from cannellini bean toasted cashew, brown
rice, onion, and homemade BBQ sauce topped with
tomato, lettuce, spicy mayo on mixed wheat bun &
rosemary baby potatoes + salad
- SNACK PLATTER FOR TWO**   **180**
black rice & pumpkin crackers // or pita (not gf)
baked 'gyro' style jackfruit
pan roasted zucchini & eggplant
smoky lentils from our sloppy joe
cucumber wedges
sweet & spicy sambal
beetroot & chickpea patties (4)
roasted garlic & lemon tzatziki dip



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