



# WAKE ME UP

**MORINGA PANCAKES**  92  
Banana oat pancakes topped with dragon fruit, sliced almonds + pink coconut syrup.

**CINNAMON FRENCH TOAST**  85  
Chia seed, no-egg batter, caramelised banana, spirulina 'nice cream', raw cacao sauce.

**MATCHA CHIA PUDDING + FRUIT**   75  
Chia seeds soaked with matcha coconut milk + coconut flakes, seasonal fruit & homemade peanut butter

**GREEN OMELETTE**  85  
White egg + spinach with garlic, green onion and coconut milk.  
Served with rosemary baby potatoes + salad.

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

**CHICK SCRAMBLE**  80  
Tumeric & paprika spiced chickpea mash with garlicky spinach, tomato on wheat toast + side of sambal

**EGG SLIDER** 85  
Fried egg, caramelised onion, spicy mayo on bun burger.  
Served with rosemary baby potatoes.

**OAT MEAL** 70  
Oats meal cooked with coconut milk topped with cinnamon, coconut flakes + seasonal fruit



## MUSA BOWLS

**RAW CACAO + MACA** 75  
Mood booster with coco 'meat', coco nectar, topped with grated coconut, banana, roasted peanuts + homemade peanut butter

**PAPAYA + LIME** 75  
Refresher with sorbet style papaya, cooling lime topped with pineapple, banana, grated coconut + pumpkin seeds

**SPIRULINA + DRAGON FRUIT** 75  
Energizer with spirulina + coconut milk topped with dragon fruit, almond slice + ground flax seed

**GOLD BOWL** 75  
Pineapple + banana blended with coconut milk, ginger and tumeric, topped with dragon fruit, pumpkin seeds + coconut flakes

**DRAGON BOWL** 75  
Dragon + banana blended with coconut milk, topped with pineapple, pumpkin seeds + coconut flakes

## SMOOTHIES

**GLOW UP** 50  
Papaya, banana, carrot, soy milk, mint

**POWER GREEN** 50  
Fresh spinach, moringa, banana, pineapple, coco water + pinch of cinnamon

**INMUNE COLADA** 50  
Pineapple, turmeric, ginger, banana, coco milk

**BEETOX** 50  
Beetroot, carrot, strawberry, banana, and ginger

**LAVA BERRY** 50  
Blueberries, active charcoal, banana, and coconut milk

**PB & OATS** 50  
Homemade peanut butter, banana, dates, soy milk + shot of espresso + 10k

The Price include TAX



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# ALL DAY

**EDAMAME**   40  
With a touch of sesame oil + Himalyan pink salt

**STEAMED PUMPKIN**  75

**CARROT & COCONUT SOUP**  
Thick, creamy and oil-free topped with sesame & pumpkin seeds.  
Served with toast or baby potatoes

**CHAKRA SALAD**   85

Carrot, beetroot, cucumber, cherry tomato, pineapple, mixed lettuce, soaked and cooked chickpeas with a choice of vinaigrette: balsamic & x virgin olive oil/ sesame ginger tahini

**SPRING ROLL BOWL**   85

Vermicelli noodles (gf), edamame, mango, carrot, red cabbage, cucumber, fresh mint and cilantro and a creamy peanut sauce

**COCO BLT**  92

Crispy coconut flake 'bacon', curly red lettuce, thick tomato slices and spicy mayo stacked on a whole wheat toast

**JACK FRUIT GYRO**  98

Souvlaki-style pita with roasted garlic tzatziki, tomato, shallot, cucumber.  
Served with rosemary baby potatoes

**SLOOPY JOE**  102

Smoky lentils slow cooked with red bell pepper, carrot and onion + spicy mayo, red cabbage on a mixed wheat bun.  
Serve with rosemary baby potatoes



**MUSA BURGER**  112

Patty from cannellini bean toasted cashew, brown rice, onion and homemade BBQ sauce topped with tomato, lettuce, spicy mayo on mixed wheat bun.  
Serve with rosemary baby potatoes + salad

**SNACK PLATTER FOR TWO**  199

Pita bread  
Baked 'gyro' style jackfruit  
Pan roasted zucchini & eggplant  
Smoky lentils from our sloppy joe  
Cucumber wedges  
Cashew Ricotta  
Beetroot & chickpea patties (4)  
Roasted garlic & lemon tzatziki dip

## DESSERTS

**BROWNIE**   70

Fudgy raw cacao baked with dates and nut butter served with cashew coconut 'nice cream'

**PEANUT BUTTER CHEESE CAKE**   70

No-bake creamy cashew + coconut 'cheese', homemade PB, coconut nectar in a date and oat crust.

**CARAMEL SLICE**  55

Three layers with coconut base, date 'caramel' middle, topped with sea-salted raw cacao

**BANANA BREAD** 55

Made with oats + flax seed, then drizzled in raw cacao sauce

**AFFOGATO**   60

A shot of organic espresso poured over two scoops of cashew coconut 'nice cream'

**POPSLICES** 30

+ Mocha: raw cacao + espresso + coco milk  
+ Tropic: coconut + chia seed + dragon fruit

## ADD ON

BABY POTATOES 25  
MINI SALAD 25  
PITA BREAD 15  
TOAST 10  
TZATZIKI 25  
PEANUT BUTTER 15  
HUMMUS 30

 Vegan

 Gluten Free

 Sugar Free

ALL DESERT ARE VEGAN  
NO EGGS  
NO BUTTER  
NO MILK  
NO WHITE SUGAR

ONLY LOVE 

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## SUPER JUICE

WATERMELON + MINT + GINGER	40
DRAGON FRUIT + MORINGA + MINT	40
CUCUMBER + MINT + GINGER	40
ACTIVATED CHARCOAL + LIMEAID + PALM SUGAR	40

## SHOTS

JAMU Turmeric + ginger + lemongrass	28
LIME AID Activated charcoal + lime + coeo water	28

SCAN ME



FOR SEE THE FOOD

## COFFEE

ESPRESSO	30
CAPPUCINO	40
LATTE	40
ICE LATTE	40
ADD ON Soy milk or Coconut milk	5

Made with organic coffee beans

## DRINKS

JAMU LATTE Healing tonic from turmeric & ginger + cinnamon, soy milk	45
ICE MATCHA With soy milk	45
TEA Mint / Lemongrass / Ginger	30
YOUNG COCONUT	30
SOFT DRINK Cola / Cola zero / Zoda / Sprite / Tonic wate	20
BINTANG ★	40

Looking for something alcoholic?  
Ask us!!

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