

TAKIR

RESTAURANT & BAR



SUSILA BREAKFAST

MAIN SELECTION

EGG ANY STYLE (GF, exclude chicken sausage)
Fried egg, omelets, boiled egg, scrambled egg served with tomato, chicken sausage, mini salad and streaky bacon.

SUN SHINE SALAD (GF)
Mixed lettuce, tomato, cucumber, slice capsicum, boiled egg, crispy bacon, thousand island dressing.

TUNA BRUSCHETTA
Baguette, mayonnaise, lettuce, cube tuna, cooking cream, permesant chesse.

BUTTERMILK PANCAKE
Banana, cheese cheddar, sweetened condensed milk.

EGG FLORENTINE (GF)
Baguette, poached egg, creamy spinach, smoked salmon, hollandaise sauce.

BIHUN GORENG (GF/VE)
Traditional wok fried rice noodle, vegetables, soy sauce, tofu and crackers.

NASI SELA (GF)
Balinese sweetpotato rice, shredded chicken, boiled egg, vegetables urab, and crackers.

HAVANA OAT MEAL
Oat meal, milk, honey, slice strawberry, dates, and slice almond

BUBUH BALI (GF)
Balinese rice porridge with coconut Balinese spice, chicken, rice noddle, egg and peanut.

KUAH OPOR (GF)
Compress rice cake, chicken slice, chayote, in Java curry sauce serve with steam rice and cracker.

VEGAN SELECTION

VEGGIE BREAKFAST (GF/VE)
Sourdough, avocado, tomato, grill zucchini and eggplant, marinara sauce.

VEGAN TIKKA MASALA (VE)
Paratha bread, mix vegetable, tomato sauce, cumin, garam masala, ghee butter.

TOFU SCRAMBLED TOAST (GF/VE)
Sourdough, mash avocado, lettuce, tomato, scramble tofu with curry madras.

GARDEN CORN SALAD (GF/VE)
Mix lettuce (romaine and ice berg lettuce), tomato, onion, corn, basil, slice red radishes, jalapeno, avocado, and serve with vinaigrette dressing.

NASI GORENG VEGETARIAN

Fried rice, cabbage, carrot, pickle, crackers and sambal, with tofu

Choice of fresh juice selection (watermelon, melon, papaya)

Choice of Pastry bakery (brown toast, baguette, sourdough)

Choice of coffee machine or tea selection or hot chocolate

Slice of seasonal tropical fruit platter

Additional Breakfast :

Grilled Chicken | 25^k

Chicken Sausage | 25^k

Streaky Bacon | 25^k

Sauteed Vegetables | 15^k

Slice Avocado | 15^k

Notes:

GF : Gluten Free

VE : Vegan



TATTWA BREAKFAST

MAIN SELECTION

EGG ANY STYLE (GF, exclude chicken sausage)

Fried egg, omelets, boiled egg, scrambled egg served with tomato, chicken sausage, mini salad and streaky bacon.

THE PANAMA (GF)

Sourdough with mayonnaise, lettuce, avocado, scrambled egg, streaky bacon, tomato.

RED CHICKEN CURRY (GF)

Chicken slice, vegetable (onion, capsicums, eggplant) in curry sauce, steamed rice and emping cracker.

FRUTTI MUESLI (VE)

Oat meals, milk, banana, papaya, granola, honey, grated coconut, mint leaf.

NASI GORENG AYAM (GF)

Fried rice, chopped chicken, sunny side up, pickle, crackers, fried peanut, and sambal.

MIE GORENG (GF/VE)

Fried noodle, sauté vegetable, sunny side up, pickle, cracker, fried peanut and sambal.

CHICKEN BBQ SANDWICH (GF)

Baguette, mayonnaise, lettuce, onion caramelize, slice chicken, bbq sauce.

EGG BENEDICT (GF)

Sourdough, poached egg, bacon, hollandaise sauce, black pepper

TARTAR TUNA SANDWICH

Sourdough, mayonnaise, lettuce, grill capsicum, tuna, tartar sauce.

KOPI TIAM

Brown toast, srikaya jam, boiled egg, and tamari sauce grated and mix seeds

VEGAN SELECTION

BROCCOLI VEGAN TOAST (GF/VE)

Sourdough, mash avocado, sauté broccoli and spinach, sweet corn, served with balsamic sauce, grill tomato.

ONION RICE WITH VEGETABLE CURRY (VE)

Onion, rice, vegetable with curry paste, coconut milk.

SMOOTHIE BOWL (GF/VE)

Dragon fruit, papaya, banana, topped with slice tropical fruit, coconut grated and mix seeds.

KITCHARI (VE)

Dal or lentils, basmati rice, vegetable stock, ginger, cumin, tumeric powder, carrot, green been.

Choice of fresh juice selection (watermelon, melon, papaya)

Choice of Pastry bakery (brown toast, baguette, sourdough)

Choice of coffee machine or tea selection or hot chocolate

Slice of seasonal tropical fruit platter

Additional Breakfast :

Grilled Chicken | 25^k

Chicken Sausage | 25^k

Streaky Bacon | 25^k

Sauteed Vegetables | 15^k

Slice Avocado | 15^k

Notes:

GF : Gluten Free

VE : Vegan



VEGAN SIGNATURE

SALADS

- 70^K **ASIAN DREAM** (GF)
Quinoa, spinach, radish, baked sweet potato & carrot with lemon dressing.
- 90^K **HEALTHY BOWL** (GF)
Baba ganoush - (eggplant, chop parsley, paprika powder, lime juice & parsley)
Cauliflower humus - (cauliflower, chick peast, garlic, salad oil, lemon juice, tahini, garam masala) paratha bread.
- 75^K **STEAMED MIX VEGETABLES ROLL** (GF)
Carrot, spinach, bean sprout, long bean & cabbage with asian dressing.
- 75^K **BROCCOLI BEAN SALAD** (GF)
Broccoli, edamame, green bean & baby spinach with cashew honey dressing.
- 78^K **BUDHA BOWL** (GF)
Cauliflower, steamed quinoa, edamame, bean sprout, carrot & coriander with miso tamari dressing.
- 75^K **SWEET AND SPICY FRIED TOFU**
Mix lettuce, fried tofu, cauliflower, grill pineapple serve with sweet and spicy sauce.
- 85^K **ROASTED ORGANIC VEGGIE SALAD** (GF)
Roasted sweet potato, potato, carrot, beetroot, radish, zucchini, eggplant, broccoli serve with chimichurri sauce.

SOUPS

- 60^K **COCONUT GREEN SOUP** (GF)
Celery, spinach, ginger & coconut milk.
- 70^K **SPICY SESAME CARROT SOUP WITH RED LENTILS** (GF)
Red lentil, carrot, tamari & sesame seed oil.
- 68^K **MOROCCO SOUP** (GF)
Vegetable and chick pea stew.

DESSERTS

- 58^K **SMOOTH PUMPKIN PARFAIT** (GF)
Pumpkin pure, cashew nut, cinnamon powder and coconut milk.
- 48^K **MAGNOLIA BANANA PUDING** (GF)
Banana, coconut milk, goji beri and dates.
- 50^K **SWEET POTATO ENERGY BALLS**
Sweet potato, palm sugar, coconut grated and lime caramel sauce

All prices are subject to 21% service & tax

Notes:

- Best Seller 
Spicy 
Gluten Free (GF)
Vegan (VE)



VEGAN SIGNATURE

MAINS

100^K VEGAN TIKKA MASALA

Fried tofu, Mushroom button, Cauliflower blanch, potato serve with tomato yoghurt sauce and Paratha bread.

95^K BALINESE HARMONY OF CURRY (GF)

Mashed potato with tempe curry, grill eggplant and sambal matah.

70^K KITCHARI (GF)

Basmati rice, yellow mungdal, grated ginger, cumin, carrot, green bean and beetroot.

80^K THE COLOMBIA PANAMA (GF)

Sourdough, mash avocado, lettuce ice berg, slice tomato, scramble tofu and egg, saute mushroom with balsamic vinegar reduction.

85^K POTATO GNOCHI WITH NAPOLITANA SAUCE

Pasta form potato, onion, basil, avocado, shallot, coriander leaf, mozzarella chesse, crispy sweet potato, serve with conncase and pesto sauce.

90^K THE ARAUCA BATATAS WAFFLE

Sweet potato waffle , sweet jack fruit, slice tomato, mash avocado, pineapple salsa, saute mushroom, mozzarella cheese, slice jalapeno, serve with BBQ sauce.

88^K DE LA AREPA ZEA MAYS WITH VEGETABLE BORITO


Corn arepa, mash avocado, vegetable borito, tomato sauce, mozzarella cheese, and mix lettuce


88^K ARANCINI MUSHROOM BALL WITH SCRAMBLE TOFU

Rice, saute mushroom, cheese parmesan, saute vegetable, scramble tofu, mozzarella cheese, saute corn, serve with conncase sauce and carrot pure.

All prices are subject to 21% service & tax

Notes:

Best Seller 

Spicy 

Gluten Free (GF)

Vegan (VE)

MAIN COURSES

SIGNATURES

- 90^K **NASI BIRA** 🏰🔥 (GF)
Balinese spices fried rice served with traditional puffed egg, chicken satay, sambal and crackers fried peanut.
- 150^K **PATIN HERB** 🔥 (GF)
Steamed patin (pangas fish) with mix selection of seasoning served with steamed mix vegetables.
- 135^K **DUCK SWING** 🏰 (GF)
Crispy organic duck served with mixed vegetables, sweet orange sauce and sambal matah.
- 130^K **ARKANANTA CHICKEN ROLL** (GF)
Arkananta stuffed chicken roll with nasi bire, jukut urab, telur pindang, sambal matah, sambal ulek.

MAINS

- 85^K **NASI GORENG EMBE** 🏰🔥 (GF)
Traditional fried rice with aromatic shallot, garlic and served with traditional puffed egg, chicken satay, sambal and crackers and fried peanut.
- 88^K **NASI SELA METAMBUS** (GF)
Grilled of sweet potato and rice wrapped in banana leaves served with spiced boiled egg (taluh pindang), shredded chicken, sambal matah and balinese mixed vegetables.
- 70^K **PESAN UYAH IJU** (GF/VE)
Grilled of mixed tofu, beancake and sambal matah wrapped in banana leaves served with nasi sela (mixed of rice and sweet potato).
- 85^K **SATE LILIT (TUNA OR CHICKEN)** (GF)
Ground tuna or chicken mixed with balinese yellow spice served with tipat (rice cake), cracker, mixed balinese style vegetables and sambal matah.
- 80^K **GERANG ASEM** 🔥 (GF)
Stewed organic chicken with Balinese spices served with rice, cracker and sambal.
- 82^K **KUAH PINDANG** 🔥 (GF)
Fried & simmered patin (pangas fish) with savory balinese spices served with rice or tipat (rice cake).
- 215^K **BEEF TENDERLOIN**
With baked potato, grilled vegetables and takir's chef sauce. Grade (rare, medium rare, medium, medium well, well done)

ASIAN SELECTIONS

- 95^K **KUNG PAO CHICKEN** 🏰🔥 (GF)
Spicy, stir-fried chinese dish made with chicken, cashew nuts, vegetables, and chili peppers served with rice.
- 90^K **HAINAN CHICKEN RICE** 🔥 (GF)
Poached chicken and seasoned rice served with ginger chilli sauce.
- 90^K **CHICKEN KATSU** 🏰
Deep fried Japanese style chicken fillet with teriyaki sauce served with rice.
- 90^K **CHICKEN MENTAL** 🔥 (GF)
Marinated chicken fillet with mentai sauce and mozzarella cheese served with rice.
- 95^K **TAMI GORENG SEAFOOD**
Combination crispy noodles with seafood cap cay.
- 90^K **CHICKEN KOLOKE** (GF)
Chinese style sweet & sour chicken served with rice.

All prices are subject to 21% service & tax

Notes:

- Best Seller 🏰
Spicy 🔥
Gluten Free (GF)
Vegan (VE)



SALAD, SOUP & PASTA

SALAD

- 73^K **GREEK GARDEN SALAD** (GF/VE)
Mixed lettuce, tomato, red onion, cucumber, pumpkin crinkle, feta cheese served with vinaigrette dressing.
- 85^K **PANCA DATU** (GF/VE)
Cucumber, pumpkin, shitake mushroom, avocado, beetroot and sliced of smoked salmon served with 3 dressings (pesto, capsicum coulis, Italian dressing).
- 75^K **PRAWN CORIANDER POMELO SALAD**
Grill prawns on coriander pomelo salad served with mixed of thai dressing and coriander leaf.
- 75^K **TUNA TATAKI** (GF)
Seared yellow fin tuna rolled with sesame seeds served with mixed salad, salsa and Yoghurt dressing.
- 78^K **TUNA SAMBAL MATAH** (GF)
Shredded grilled tuna, mixed lettuce, sweet corn, red radish, coriander and sambal matah.
- 78^K **CAESAR SALAD** (GF)
Romain lettuce, iceberg lettuce, bacon, crouton , choice of prawn or chicken with caesar dressing.

SOUP

- 50^K **PUMPKIN, TOMATO** (GF/VE)
- 55^K **ONION, SWEET CORN** (GF/VE)

PASTA

SPAGHETTI, FETTUCINE, PENNE AND LINGUINE 🍝

Sauce Choice:

- 80^K **AGLIO OLIO**
- 80^K **NAPOLITANA** 👑
- 80^K **PESTO**
- 85^K **TUNA SAMBAL MATAH**
- 87^K **CARBONARA**

All prices are subject to 21% service & tax

Notes:

- Best Seller 👑
Spicy 🍷
Gluten Free (GF)
Vegan (VE)



LIGHTS & DESSERTS

LIGHTS

- 82^K **CLUB SANDWICH**
Brown toast, grilled chicken, bacon, egg, lettuce, tomato, cheese, mayonnaise served with chips.
- 70^K **BLT SANDWICH**
Brown toast, bacon, lettuce, tomato, mayonnaise served with chips.
- 72^K **TUNA SANDWICH**
Baguette, grilled tuna, lettuce, tomato, avocado, black chia seeds, sesame seeds served with chips.
- 75^K **BBQ CHICKEN SANDWICH**
Baguette, BBQ chicken, lettuce, tomato served with chips.
- 60^K **BRUSCHETTA (GF)**
Baguette, avocado, tomato, spinach and parmesan cheese.
- 60^K **FISH & CHIP**
Served with coleslaw.
- 55^K **CHICKEN NUGGET**
Served with coleslaw.

DESSERTS

- 48^K **BUBUH SUMSUM**
Rice flour porridge, coconut shredded and milk served with coconut sugar and slices of seasonal fruit.
- 45^K **BUBUH INJIN (GF)**
Sticky black rice porridge served with brown sugar, coconut milk and slices of seasonal fruit.
- 45^K **PISANG GORENG**
Battered ripe banana fried in hot oil, sprinkled with icing sugar served with ice cream and honey sauce.
- 48^K **DADAR GULUNG **
Rolled Balinese crepes filled with sweet grated coconut sprinkled with grated coconut.
- 48^K **PISANG BAKAR (GF)**
Grilled ripe bananas, smeared with honey and butter served with ice cream and honey sauce.
- 43^K **BATUN BEDIL**
Purple sweet potato mixed with corn starch, cooked with palm sugar and coconut milk sauce.
- 45^K **DAUN SUJI CARAMEL**
A mixture of egg, suji leaves, and milk served with caramelized sugar.
- 40^K **PINEAPPLE FRITTER**
Caramelized pineapple with ice cream.

All prices are subject to 21% service & tax

Notes:

- Best Seller 
Spicy 
Gluten Free (GF)
Vegan (VE)

DRINKLIST

ORGANIC IMMUNE & DETOX

- 30^K MORINGA MIRACLE
Moringa leaves, pineapple juice, celery.
- 30^K JAMU TONIC 
Tangerine, honey, lime, turmeric, cinnamon.
- 30^K BLOOD PRESSURE CONTROL
Mango, pear, carrot, apple.
- 30^K THE SKIN TONIC 
Orange, cucumber, carrot, ginger.

HEALTHY JUICES


- 30^K Tangerine/Lime/Pineapple/
Watermelon/Banana/Dragon
Fruit/Mango (Seasonal)/
Mixed Juice

MOCKTAILS

- 45^K SAYAN COOLER
Lime juice, ginger, lemongrass, syrup, sprit.
- 45^K VIRGIN MOJITO 
Mint leaves, lime, sugar, soda water.
- 45^K RED BERRIES
Cranberry, strawberry, lime juice, syrup, sprite
- 45^K ARKANANTA BREEZES
Green apple, cucumber, sour sop juice,
ginger juice.
- 45^K VIRGIN COLADA
Pineapple juice, coconut cream.
- 45^K AFTER GLOW
Pineapple juice, orange juice, grenadine syrup.
- 45^K NEURO BOOST
Pineapple juice, orange juice, caramel syrup, lime juice.
- 45^K SHERRLY TEMPLE
Lime juice, grenadine syrup, sprite.
- 45^K FRUIT PUNCH
Pineapple juice, orange juice, cranberry juice, butterfly syrup.
- 45^K JUNGLE KISS
Cranberry juice, pineapple juice, lime juice, simple syrup, sprite.
- 45^K SHERRLY TEMPLE
Lime juice, grenadine syrup, sprite.
- 45^K FRUIT PUNCH
Pineapple juice, orange juice, cranberry juice, butterfly syrup).
- 45^K JUNGLE KISS
Cranberry juice, pineapple juice, lime juice, simple syrup , sprite).

BALI COCKTAILS

- 75^K ARAK MOJITO 
Arak, lime, mint leaves, sugar, soda water.
- 75^K ARAK ESPRESSO MARTINI
Arak, espresso, vanilla syrup.
- 75^K BALI DANCING 
Arak, brem, tamarind syrup, lime juice,
pineapple juice.
- 75^K THE EXOTIC
Arak, brem, orange juice, apple juice, pineapple
juice, snake fruit juice, lime juice.
- 75^K FROZEN TROPICAL 
Arak, mango, lime juice, pineapple juice, sugar.
- 75^K BLUE BUTTERFLY
Arak, brem, soursop juice, blue butterfly flower.

Notes:
Best Seller 

All prices are subject to 21% service & tax

SMOOTHIES & SHAKES

- 45^K Banana/Strawberry/Pineapple/
Manggo.
- 45^K Vanilla/Chocolate/Strawberry/Mango/
Banana.

KOMBUCHA

- 45^K Turmeric, lime and honey/
Mango, melon, honey/
Orange, ginger, and honey/
Strawberry and honey.

ICE BLENDED

- 35^K GREEN TEA CARAMEL
Green tea powder, fresh milk, caramel syrup.
- 35^K MOCHA FRAPPUCCINO
Chocolate, espresso, fresh milk.
- 35^K NUTELLAFRAPPUCCINO
Nutella, espresso, vanilla syrup, fresh milk.
- 35^K CHOCOLATE MINT
Chocolate, mint syrup, fresh milk.

TEA AND COFFEE

- 25^K Moringa herbal tea/Tropical tea with
seasonal fruit/Mint leaves english tea/
Green tea/Earl grey lemongrass ginger
tea/Peppermint/Chamomile/Ginger
honey.
- 35^K CCF TEA
Cumin, cucumber, cinnamon.
- 25^K Bali Coffee.
- 25^K Eespresso (S/D).
- 35^K Cappuccino.
- 32^K Macchiato.
- 35^K Cafe Latte.
- 35^K Flat White.
- 40^K Affogato.
- 30^K Ice Black Coffee.
- 40^K Ice Cappucino
- 40^K Ice Latte.

SOFT DRINKS

- 25^K Balian Natural 330ML.
- 26^K Balian Sparkling 330ML.
- 35^K Young Coconut
- 23^K Coca Cola/Diet Coke/Sprite/Tonic
Water/Soda Water

BEERS

- 35^K Bintang Pilsener 330ML.
- 65^K Large Bintang Pilsener 620ML.



COCKTAILS & WINE

SIGNATURE COCKTAILS

- 105^K **MATAN NAI**
Vodka, passion fruit, pineapple juice, lychee, lychee water, sweet & sour.
- 105^K **SHAKE ON THE TAKIR**
Vodka, pineapple jc, dragon jc, mango jc, simple syrup, lime jc.
- 105^K **TAMARIND SOUR**
Vodka, tamarin syrup, lime, brownsugar.
- 105^K **GINGER MINT**
Tequila, triple sec, ginger syrup, lime, simple syrup.
- 105^K **SMASHED**
Rum, lychee fruit, lime juice, orange jc, simple syrup..
- 105^K **CUCUMBER FIZZ**
Cucumber, gin, apple jc, lime jc, peppermint syrup.
- 105^K **PITAYA CORDIAL**
Dragon fruit jc, gin, lime jc.
- 105^K **BERGAMOT TEA**
Eargrey infus lemongrass, rum, mint leaf, soda water.

COCKTAILS

- 115^K **MAI TAI**
Dark rum, triple sec, lime juice, simple syrup, orange juice.
- 115^K **COSMOPOLITAN**
Vodka, triple sec, lime jc, cranberry jc.
- 115^K **LONG ISLAND ICE TEA**
Gin, tequila, vodka, white rum, triple sec, simple syrup, lime juice, cola on top.
- 115^K **LYCHEE MARTINI**
Vodka, triple sec, lychee fruit, lychee water, lemon cj, simple syrup, lime fruit.
- 115^K **CUBE LIBRE**
Light rum, lime jc, top with coke.
- 115^K **CLASIC MOJITO**
Rum, lime, sugar, mint leave, soda water.
- 115^K **STRAWBERRY MARGARITA**
Tequila, triple sec, lime juice, fresh strawberry fruits.
- 115^K **TEQUILLA SUNRISE**
Tequilla, orange juice, grenahine syrup.
- 115^K **MARGARITA**
Tequila, triple sec, lime juice.
- 115^K **PINACOLADA**
Light rum, pineapple, lime, coconut liquer & coconut cream.

WINE BOTTLE

- 465^K **HATTEN AGA RED & WHITE**
- 465^K **ISOLA RED & WHITE**

All prices are subject to 21% service & tax