

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, hollaindaise sauce.

BIHUN GORENG (GF/VE)

Traditional wok fried rice noodle, vegetables, soy sauce, tofu and crackers.

NASI SELA (GF)

Balinnese 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 chiken 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 noddle, 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, hollaindaise 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

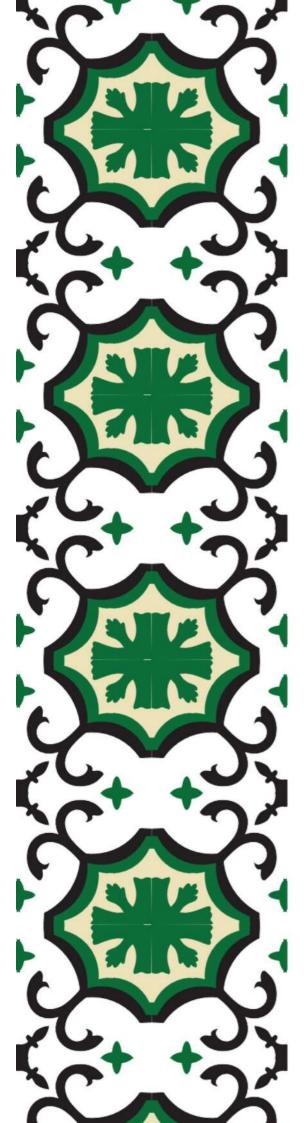
Additional Breakfast:

Grilled Chicken | 25^k Chicken Sausage | 25^k Streaky Bacon | 25^k Sauteed Vegetables | 15^k Slice Avocado | 15^k

Notes:

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VEGAN SIGNATURE

SALADS

70K 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)

 $Cau liflower\ humus\ -\ (cau liflower,\ chick\ peast,\ garlic,\ salad\ oil,\ lemon\ juice,\ tahini,\ garam\ masala)\ paratha$

bread.

75K STEAMED MIX VEGETABLES ROLL (GF)

Carrot, spinach, bean sprout, long bean & cabbage with asian dressing.

75K BROCCOLI BEAN SALAD (GF)

Broccoli, edamame, green bean & baby spinach with cashew honey dressing.

78K BUDHA BOWL (GF)

Cauliflower, steamed quinoa, edamame, bean sprout, carrot & coriander with miso tamari dressing.

75K SWEET AND SPICY FRIED TOFU

Mix lettuce, fried tofu, cauliflower, grill pineapple serve with sweet and spicy sauce.

85K ROASTED ORGANIC VEGGIE SALAD (GF)

Roasted sweet potato, potato, carrot, beetroot, radish, zucchini, eggplant, broccoli serve with chimichurri sauce.

SOUPS

60K COCONUT GREEN SOUP (GF)

Celery, spinach, ginger & coconut milk.

70K 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

58K SMOOTH PUMPKIN PARFAIT (GF)

Pumpkin pure, cashew nut, cinnamon powder and coconut milk.

48K MAGNOLIA BANANA PUDING (GF)

Banana, coconut milk, goji beri and dates.

50K SWEET POTATO ENERGY BALLS

Sweet potato, palm sugar, coconut grated and lime caramel sauce

All prices are subject to 21% service & tax

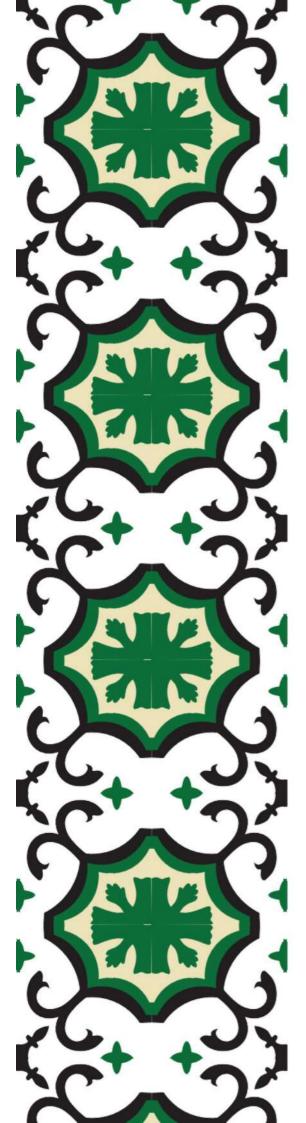
Notes:

Best Seller

Spicy

Glutten Free (GF)

Vegan (V



VEGAN SIGNATURE

MAINS

 100^{κ} 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.

70K KITCHARI (GF)

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

80K 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.

90K THE ARAUCA BATATAS WAFFLE

Sweet potato waffle , sweet jack fruit, slice tomato, mash avoado, 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

88K ARANCINI MUSHROOM BALL WITH SCRAMBLE TOFU

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

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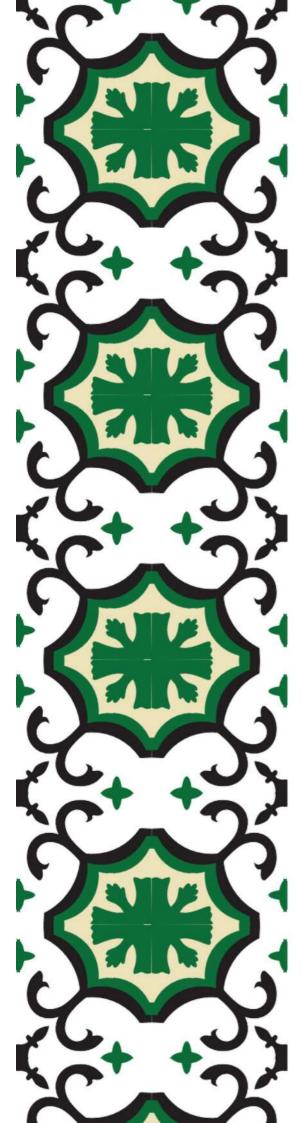
Notes:

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Spicy

Glutten Free (GF)

Vegan (VE)



MAIN COURSES

SIGNATURES

90K NASI BIRA 4/9(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.

135K DUCK SWING 4 (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, telor pindang, sambal matah, sambal ulek.

MAINS

85K NASI GORENG EMBE 44/(GF)

Traditional fried rice with aromatic shallot, garlic and served with traditional puffed egg, chicken satay, sambal and crackers and fried peanut.

88K 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 **梦**(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, welldone)

ASIAN SELECTIONS

95^K KUNG PAO CHICKEN 4 (GF)

Spicy, stir-fried chinese dish made with chicken, cashew nuts, vegetables, and chili peppers served with rice.

90^K HAINAN CHICKEN RICE **J**(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 mental sauce and mozzarella cheese served with rice.

95K TAMI GORENG SEAFOOD

Combination crispy noodles with seafood cap cay.

90K CHICKEN KOLOKE (GF)

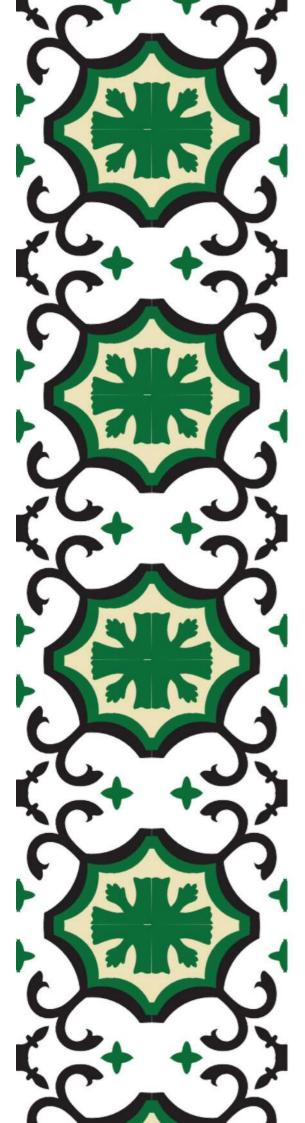
Chinese style sweet & sour chicken served with rice.

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Glutten Free (GF) Vegan (VE)



SALAD, SOUP & PASTA

SALAD

73K GREEK GARDEN SALAD (GF/VE)

Mixed lettuce, tomato, red onion, cucumber, pumpkin crinkle, fetta cheese served with vinaigrette dressing.

85K PANCA DATU (GF/VE)

Cucumber, pumpkin, shitake mushroom, avocado, beetroot and sliced of smoked salmon served with 3 dressings (pesto, capsicum coulis, Italian dressing).

75K PRAWN CORIANDER POMELO SALAD

Grill prawns on coriander pomelo salad served with mixed of thai dressing and coriander leaf.

75K TUNA TATAKI (GF)

Seared yellow fin tuna rolled with sesame seeds served with mixed salad, salsa and Yoghurt dressing.

78K TUNA SAMBAL MATAH (GF)

Shredded grilled tuna, mixed lettuce, sweet corn, red radish, coriander and sambal matah.

78K CAESAR SALAD (GF)

Romain lettuce, iceburg lettuce, bacon, crouton , choice of prawn or chicken with caesar dressing.

SOUP

50K PUMPKIN, TOMATO (GF/VE)

55K ONION, SWEET CORN (GF/VE)

PASTA

SPAGHETTI, FETTUCINE, PENNE AND LINGUINE

Sauce Choice:

80K AGLIO OLIO

80^K NAPOLITANA

80^K PESTO

85K TUNA SAMBAL MATAH

87K CARBONARA

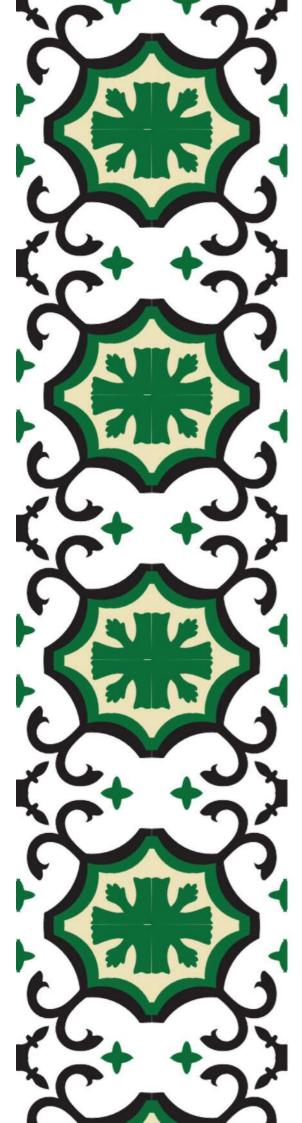
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LIGHTS & DESSERTS

LIGHTS

82K 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.

72K TUNA SANDWICH

Baguette, grilled tuna, lettuce, tomato, avocado, black chia seeds, sesame seeds served with chips.

75K BBQ CHICKEN SANDWICH

Baguette, BBQ chicken, lettuce, tomato served with chips.

60K BRUSCHETTA (GF)

Baguette, avocado, tomato, spinach and parmesan cheese.

60K FISH & CHIP

Served with coleslaw.

55K CHICKEN NUGGET

Served with coleslaw.

DESSERTS

48K BUBUH SUMSUM

Rice flour porridge, coconut shredded and milk served with coconut sugar and slices of seasonal fruit.

45K 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.

48K PISANG BAKAR (GF)

 $\label{lem:continuous} \mbox{Grilled ripe bananas, smeared with honey and butter served with ice cream and honey sauce.}$

43K 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.

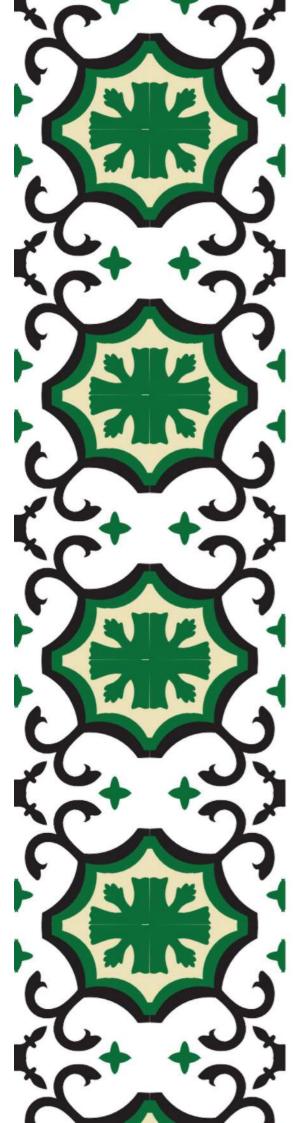
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Glutten Free (GF) Vegan (VE)



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 leafs, 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.

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^κ lce Cappucino

 40^{κ} lce Latte.

SOFT DRINKS

25K Balian Natural 330ML.

26^K Balian Sparkling 330ML.

35^K Young Coconut

23^k Coca Cola/Diet Coke/Sprite/Tonic Water/Soda Water

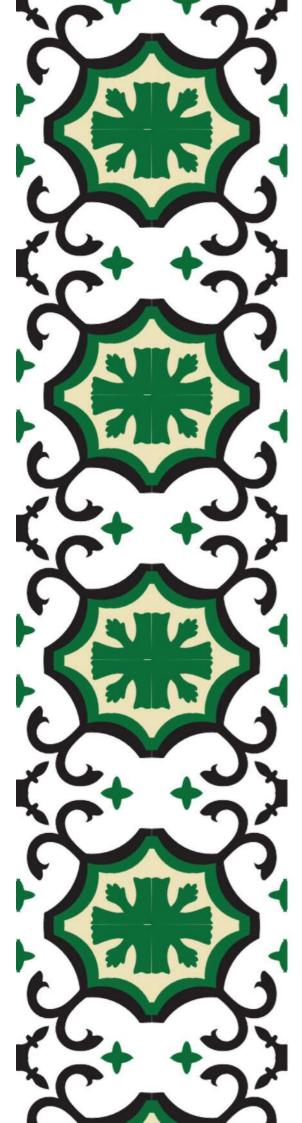
BEERS

35K Bintang Pilsener 330ML.

65K Large Bintang Pilsener 620ML.

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COCKTAILS & WINE

SIGNATURE COCKTAILS

105K MATAN NAL

Vodka, passion fruit, pineapple juice, lychee, lychee water, sweet & sour.

105K SHAKE ON THE TAKIR

Vodka, pineapple jc, dragon jc, mango jc, simple syrup, lime jc.

105K TAMARIND SOUR

Vodka, tamarin syrup, lime, brownsugar.

105K GINGER MINT

Tequila, triple sec, ginger syrup, lime, simple syrup.

105K SMASHED

Rum, lychee fruit, lime juice, orange jc, simple syrup..

105^K CUCUMBER FIZZ

Cucumber, gin, apple jc, lime jc, peppermint syrup.

105K PITAYA CORDIAL

Dragon fruit jc, gin, lime jc.

105K 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.

115K COSMOPOLITAN

Vodka, triple sec, lime jc, cranberry jc.

115K LONG ISLAND ICE TEA

 $\label{thm:condition} \mbox{Gin, tequila, vodka, white rum, triple sec, simple syrup, lime juice, cola on top.}$

115K LYCHEE MARTINI

Vodka, triple sec, lychee fruit ,lychee water, lemon cj ,symple syrup, lime fruit.

115K CUBE LIBRE

Light rum, lime jc, top with coke.

115K CLASIC MOJITO

Rum, lime, sugar, mint leave, soda water.

115K 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.

115K PINACOLADA

Light rum, pineapple, lime, coconut liquer & coconut cream.

WINE BOTTLE

465K HATTEN AGA RED & WHITE

465K ISOLA RED & WHITE

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