

PRANA MENU



Our restaurant features plant-based and vegetarian delights that will feed your soul and make your tastebuds come alive with exciting new fresh flavors! We feel food can be delicious without compromising its nutritional value. Please Enjoy!!

BREAKFAST
8AM - 11AM

LUNCH - DINNER - GRAZING PLATTERS
12PM - 8PM

Prices are subject to Government TAX 10% + 5% service charge.



Uluwatu Sunset Hills



BREAKFAST



Uluwatu Breakfast

Sourdough toast, Eggs your way, Baked beans, Mushroom, Baked tomato, Avo salad, served with Vegan sour cream and Spices oil



Surfer Brekkie

Sunny side up, Sautéed Tomatos & Potatos, lettuce, Avo, and Spinach oil



Eggs Benedict

English muffin toast, Spinach, Asparagus, Poached eggs, Hollandaise sauce, Avo puree, Spinach oil



Shakshuka

Potato, Mushroom, Bell pepper, Tomato sauce, Eggs, Cilantro, spices oil, served with toast without the eggs. (The shakshuka can be made vegan)

BREAKFAST



Prana Burrito

Scrambled tofu/ *Scrambled egg, Bbq chickpeas, Corn paprika fajitas, Lettuce, Pico de gallo, Guacamole, served with Pico de gallo, Vegan sour cream & spices oil on the side



Mashed Avo Toast

Sourdough toast, Mashed avo, Sautéed mushroom & tomato cherry, Dried tomato, Cilantro, Vegan feta/ *feta



Savory Zucchini Pancakes

Zucchini pancake, Vegan sour cream, Tzatziki, Crispy lumpia skin, Spices oil



Tortilla De Patata / Pan Tomate

Spanish potato omelette with toasted bread and tomato sauce

 *vegan**

200K

BREAKFAST



Paradise Fruit Platter

Tropical mixed fresh fruits



Dragon Smoothie Bowl

Dragon fruit, Berries, Banana, Mango, Granola, Fresh berries, Toasted coconut, and chia



Warm Oats & Quinoa Porridge

Oats, Quinoa, Raspberry chia pudding, Toasted almond, Caramelized banana, Nut crumble, Strawberry, Toasted coconut, Berries milk, and coconut nectar



Overnight Vanilla Chia Pudding & Oats

Overnight chia oat, Chia pudding, Grated apple jam, Nuts crumble, Toasted slice, Dragon fruit, and Waffer stick

BREAKFAST



Caramelized Banana Pancake & Passion Fruits drizzle

American pancakes, Caramelized banana, Nuts crumble, Coconut yogurt , Raspberry chia pudding, Waffer stick, Chocolate soil, and fruits skewer



Smores French Toast

French toast, Marshmallow, Chocolate chips, Cacao, Homemade vegan coconut ice cream with the Cone, Dark Chocolate sauce, and Chocolate soil



Tropical Island Parfait

Greekyogurt, Homemade granola, Fruits, Cinnamon, Chia, and Honey

SMOOTHIES



Green Alkaline Smoothie

Spinach, Mango, Coconut water, Banana, Toasted coconut, Passion Fruit drizzle Vegan Protein +50k



Coffee Banana Energy

Espresso, Banana, Almond milk, Coconut meat, Date, Toasted coconut, Cacao nibs *Vegan Protein +50k




Cacao Fudge Milkshake

Chocolate, Dates, Cashew, Cacao, Almond milk, Toasted coconut, Chocolate sauce Vegan Protein +50k



Mango Lassi

Mango, Almond milk, Lemon, Toasted coconut, Raspberry chia drizzle Vegan Protein +50k

-  Plant-based
- We only use Coconut Oil and Olive Oil for cooking

 *vegan**

150K



APPETIZERS



Bruschetta

Toasted Sourdough Bread, Fresh Basil
Tomato Salsa, and Tempeh Bolognese



Veggie Kabobs, Grilled Veggies, Tempeh and Tofu with House Made Peanut Sauce

Skewers Style with Steamed Tempeh, Tofu,
Grilled Zucchini, Bell pepper, and Peanut Sauce



Arancini

Pumpkin & Mushroom Stuffing Arancini,
and Arrabiata Sauce



Watermelon Tartare served with a basket of fresh Focaccia bread

Watermelon tartare (slow-cooked watermelon,
sundried tomatoes, shallots, and soy sauce). Crispy,
freshly baked focaccia (served with olive oil and
balsamic vinegar).

150K

SOUPS + SALADS



Tomato Soup and Freshly Baked Focaccia

House made tomato soup, served with freshly baked focaccia and a side salad



Pumpkin Ginger Soup with Freshly Baked Focaccia

Pumpkin ginger soup, coconut milk drizzle, and garlic butter served with freshly baked focaccia



Citrus Ruccula Salad

Sunkist orange, pomelo, avo, pome and mix salad with nuts & zuma citrus dressing



Classic Greek Salad

Cucumber, tomato, feta cheese, kalamata olive, dill, basil with virgin olive oil dressing



Bumi Bowl

Quinoa pome herbs, fresh green salad and roasted veggies, tempe teriyaki served with creamy tahini ponzu dressing

 *vegan**

150K

PASTA



Penne with Mushroom Alfredo

Penne Pasta, Homemade Vegan Mushroom Sauce (made from cashew cream), Grilled Asparagus, Crispy freshly baked focaccia



Spaghetti a la Bolognese with House Made Tempeh Bolognese Sauce

Homemade Tempeh Bolognese Sauce, Spaghetti Pasta, Fresh Basil, Crispy freshly baked focaccia



Rigatoni with Baked Feta and Roasted Cherry Tomatoes, Basil

Pasta Rigatoni, Baked Feta Cheese, Roasted Cherry Tomatoes, Fresh Basil, Herbs, Crispy freshly baked focaccia



Penne pesto pasta

Penne with cashew-based pesto, Kalamata olives, basil, and black pepper, Crispy freshly baked focaccia



Crispy, freshly baked focaccia - 50K

Crispy freshly baked focaccia (served with olive oil and balsamic vinegar).

200K

PIZZA



Mushroom Pizza

Cashew creambase, marinated oyster mushrooms, garlic, wild rocket, truffle oil, and lemon zest. Optional mozzarella base available for an additional 30k.



Eggplant Parmigiana Pizza

Tomato base, roasted eggplant, mozzarella, Parmigiano, walnuts, and honey.



Quattro Formaggi Pizza

Mozzarella, cheddar, bluecheese, Parmigiano, olives, rosemary



Mexican Pizza

Tomatobase, black beans, mozzarella, marinated corn, pickled shallots, Tabasco, and cilantro.



Garden Pizza

Pestobase, marinated zucchini, cherry tomatoes, mozzarella, Parmigiano, and olives.

All pizzas can be made vegan upon request, with cashew cream and nutritional yeast as substitutes for Parmigiano.

200K



PIZZA



Capricciosa Pizza

Tomatobase, marinated mushrooms, artichokes, mozzarella, capers, olives, and basil.



Egg Lover Pizza

Tomato base, roasted eggplant, mozzarella, baked egg, and spring onion.



Sweet Harmony

White base with cashew cream, mozzarella, blue cheese, apple jam, and walnuts.



Hawaiian Pizza

Red base, pineapple, marinated mushrooms, fried tempeh, spring onion, and chili.

All pizzas can be made vegan upon request, with cashew cream and nutritional yeast as substitutes for Parmigiano.



SUNSET PLATTERS



600K

Babaganoush, hummus , Tzaziki, vegan cream cheese, oliva, roasted baby potatoes, falafel, crudites, sourdough bread, crackers, fresh fruits, toasted nuts, cheese .

(The platter can be made with Vegan cheese as well.)