

BITES

CRISPY SWEET POTATO WEDGES 50

BOWL OF CRISPY SWEET POTATO WEDGES SERVED WITH VEGAN AIOLI V

FRESH GARDEN ROLLS 40

CUCUMBER, TEMPE, CARROT, RED CABBAGE GARDEN ROLLS SERVED WITH AN ALMOND BUTTER DIPPING SAUCE V GF

CRISPY MUSHROOMS 42

CRUMBED BUTTON MUSHROOMS SERVED WITH VEGAN TARTAR V

EDAMAME 30

EDAMAME WITH A VEGAN WASABI MAYO V GF

BROCCOLI & CAULIFLOWER CHEESE BALLS 42

BROCCOLI, CAULIFLOWER & PARMESAN GF

SMASHED SPUDS 35

CRUNCHY SMASHED FRIED POTATOES WITH ROSEMARY, SALT & GARLIC AIOLI V GF

VEGAN PARMESAN GARLIC BREAD 30

SOURDOUGH GARLIC SOURDOUGH WITH VEGAN PARMESAN CHEESE V

FRIES 30

BOWL OF FRENCH FRIES SERVED WITH VEGAN AIOLI & HOMEMADE KETCHUP

TO SHARE

RICE ROLL UPS (TO SHARE) 75

FRESH RICE PAPER ROLLS WITH TEMPE & FRIED CRUNCHY WONTON PARCELS WITH RICE VERMICELLI & SEASONAL VEGETABLES, SERVED WITH A RAW SLAW, ALMOND BUTTER DIPPING SAUCE & ASIAN DRESSING

MEDITERRANEAN PLATE (TO SHARE) 95

MEDLEY OF OLIVES, SEMI DRIED TOMATOES AND MARINATED PEPPERS, BABAGANOUSH, HUMMUS AND MARINATED VEGAN FETA, FRESH TOMATO, CUCUMBER SERVED WITH WHOLEMEAL PITA BREAD V

MAINS

BEES KNEES NACHOS 85

TRI COLOURED TORTILLA CHIPS WITH CHILLI CON VEG, MELTED CHEESE, GUACAMOLE, SOUR CREAM, RED CABBAGE, FRESH RADISH, CORIANDER AND JALAPENOS SERVED WITH OUR PUNCHY CHILLI SAUCE ON THE SIDE V

VEGAN NACHOS 85

TRI COLOURED TORTILLA CHIPS WITH CHILLI CON VEG, MELTED VEGAN CHEESE, GUACAMOLE, VEGAN SOUR CREAM, RED CABBAGE, FRESH RADISH, CORIANDER & JALAPENOS SERVED WITH OUR PUNCHY CHILLI SAUCE ON THE SIDE V

PILLOW TALK 85

SAUTEED SWEET POTATO GNOCCHI WITH ORGANIC KALE, DRIZZLED WITH A VEGAN CREAMY CITRUS SAUCE, JAVA ALMOND FETA & LEMON INFUSED OLIVE OIL V GF

JACK STACK 85

MARINATED PULLED JACKFRUIT WITH A ROOT VEG HASH, GREEN BEANS & A VEGAN FETA SAUCE, SERVED WITH A BEETROOT & APPLE RELISH ON THE SIDE V GF

THERES MORE.....

ALL PRICES ARE IN ' THOUSANDS OF IDR'
ALL PRICES ARE EXCLUSIVE OF GOVERNMENT
10% TAX AND 5% SERVICE CHARGE

MAINS CONTINUED.....

NAKED FALAFEL 78

CRISPY FALAFEL PATTIES WITH SMOOTH HUMMUS, RED CABBAGE SLAW, BUCKWHEAT AND SEASONAL CITRUS TABBOULEH, MIXED SALAD LEAVES, HARISSA TAHINI AND WHOLEMEAL PITA V GF

SHADY LASAGNA 85

VEGAN PASTA LAYERED WITH GRILLED EGGPLANT, ZUCCHINI, SPINACH, TOMATO NAPOLI, BECHAMEL, CASHEW CHEESE, SERVED WITH A GREEN LEAFY SALAD V

THE CRIMPED NOODLE 80

EGG NOODLE STIRFRY WITH FRESH VEGETABLES IN A TAMARI TAMARIND & LEMONGRASS SAUCE WITH POACHED EGG, KAFIR LIME, CUCUMBER NOODLES, CRISPY TEMPE, FRESH HERBS, FRIED SHALLOTS & CRISPY GINGER

BURGERS

VEGAN CHEESEBURGER 90

MUSHROOM, BLACK BEAN PATTY, VEGAN CHEDDAR CHEESE, SHREDDED LETTUCE, FRESH TOMATO, PICKLES, VEGAN AIOLI, HOMEMADE TOMATO KETCHUP ON A TOASTED WHOLE-WHEAT BUN WITH YOUR CHOICE OF FRIES OR SMASHED SPUDS V

SHACK ATTACK BURGER 85

QUINOA, BEETROOT, FLAXSEED & FETA BURGER WITH GREEN PEA & EDAMAME HUMMUS, CARAMELIZED ONIONS, ROASTED PEPPERS, ROCKET, CARROT & CUCUMBER SERVED WITH SMASHED SPUDS & A VEGAN PARSLEY MAYO

HALOUMI BURGER 85

HALOUMI, SAUTEED MUSHROOMS, FRIED EGG, ONION JAM, WATERCRESS, OUR SPECIAL EGG MAYO ON A WHOLEMEAL BUN SERVED WITH FRIES

TEMPE BURGER 75

MARINATED TEMPE, GRILLED PUMPKIN, RED ONION, LETTUCE, & A HOMEMADE BARBEQUE SAUCE ON A WHOLEMEAL BUN SERVED WITH FRIES V

BBQ BURGER 80

BBQ PULLED JACKFRUIT, GRILLED EGGPLANT, MUSHROOMS, ONION, MARINATED PEPPERS, SPINACH LEAVES, VEGAN CHEESE, WITH CHOICE OF SMASHED SPUDS OR FRIES V

JACK BURGER 80

JACKFRUIT BURGER COATED IN HERBS & SPICES, VEGAN MAYONNAISE, CRISPY LETTUCE, TOMATO, PICKLES & MUSTARD ON A TOASTED WHOLE-WHEAT BUN WITH FRIES OR SMASHED SPUDS V

SALAD SIDES

BEDUGUL MIXED GREENS WITH A LIGHT ORANGE

MUSTARD VINAIGRETTE 28

MORE DINNER

BOWLS

NORI BOWL 85

SNOWPEAS, EDAMAME, SAUTEED SHITAKE MUSHROOMS, CRISPY TOFU STICKS, JAPANESE FRIED RICE, FRESH GREENS, CUCUMBER, WAKAME, PICKLED GINGER, SPRING ONION, VEGE NORI ROLLS, TAMARI SEED MIX & MISO DRESSING **V GF**

TEMPE BOWL 80

MARINATED TEMPE, VERMICELLI NOODLES, SPINACH, COCONUT, ROCKET, CUCUMBER, CHERRY TOMATO, RED CABBAGE, FRESH HERBS & PICKLED RADISH SPRINKLED WITH CRISPY SHALLOTS & SERVED WITH BETELNUT CRACKERS & AN ASIAN DRESSING **V GF**

HALOUMI BOWL 85

GRILLED HALOUMI, PICKLED BEETROOT, QUINOA, ROCKET, CUCUMBER, AVOCADO, TOMATO, ROASTED PEPPERS, OLIVES WITH BABA GANOUSH, SERVED WITH A CREAMY TAHINI DRESSING, CRISPY CHICKPEAS & ZA' ATAR **GF**

GO GREEN BOWL 80

ZUCCHINI SPAGHETTI, KALE, BROCCOLI, MIXED GREENS & FRESH HERBS WITH A PEANUT SAUCE, SPRINKLED WITH ALMOND SESAME SEED BRITTLE **V GF**

CAULI RICE BOWL 85

CASHEW CAULIFLOWER RICE, LENTIL DHAL, KALE & ONION BAHJIS, FRESH GREENS, GRILLED CARROT, CRANBERRIES, CRISPY GINGER FLOSS, CHARCOAL TORTILLAS, COCONUT SAMBAL SERVED WITH A RAW GREEN CHUTNEY **V GF**

PROTEIN BOWL 85

LENTILS, GREENBEANS, ASPARAGUS, SPINACH, SHREDDED BEETROOT, BROCCOLI, ROASTED PEPPERS, CRISPY SWEET POTATO SKINS, GRILLED CORN, PRESERVED LEMON GREMOLATA, SUMAC, CRUNCHY NUTS & PEPITAS WITH A VEGAN COCONUT YOGHURT DRESSING ON THE SIDE **V GF**

SUPERFOOD SALAD 80

KALE, RUCOLA, QUINOA, BROCCOLI, CORN, CHERRY TOMATOES, CARROT, CUCUMBER, PARSLEY, BENGKUANG, BEETROOT, PUMPKIN SEEDS, SUNFLOWER SEEDS, CHIA SEEDS, PICKLED RADISH, CRISPY TEMPE WITH A PESTO LEMON GINGER HERBED DRESSING AND TOASTED SEEDED GF BREAD **V GF**

EXTRAS

EGGS 18

HALOUMI 25

ASPARAGUS 20

WILTED SPINACH 15

SAUTEED CHERRY TOMATOES 20

SAUTEED MUSHROOMS 20

BEANS 25

CARAMELIZED ONION 15

MASHED AVO (SEASONAL) 20

BREAKFAST CHUTNEY 15

TOAST 15

GLUTEN FREE TOAST 20

NUT BUTTERS (CASHEW, ALMOND, PEANUT) 20

FALAFEL 35

MORE DINNER GOODNESS

VEGETABLE LENTIL SOUP 65

LENTILS, TOMATO, CARROT, ZUCCHINI, KALE, SPINACH IN A HOMEMADE VEGETABLE BROTH SERVED WITH SOURDOUGH AND CRISPY ONION RINGS **V**

CAULIFLOWER STEAK 90

TURMERIC ROASTED CAULIFLOWER, SWEET POTATO MASH, SAUTEED KALE AND SPINACH, ASPARAGUS, ROASTED SHALLOTS, DUKKAH, PICKLED RED CABBAGE AND A ROASTED RED PEPPER COCONUT SAUCE **V GF**

JACKFRUIT TACOS 75

BBQ PULLED JACKFRUIT, KALE, VEGAN CHEESE QUESO, PICKLED CABBAGE, CHARGRILLED CORN, BENGKUANG JALAPENO SALSA ON CHIPOTLE INFUSED TORTILLAS **V**

RED RICE NASI GORENG 75

RED RICE NASI GORENG, CRISPY TEMPE, LONG BEAN COCONUT SALAD, TOFU IN A COCONUT CURRY BUMBU, PICKLED VEGETABLES, SAMBAL, CRISPY SHALLOTS, AND BETELNUT CRACKERS **V GF ADD EGG + 7**

VEGAN BOSS BURRITO 90

CRISPY JACKFRUIT, VEGAN CHEDDAR, QUINOA, HOMEMADE BEANS, KALE, LIME RED CABBAGE WRAPPED IN A SOFT TORTILLA WITH GUACAMOLE, JALAPENO & SWEET POTATO SKINS **V**

DESSERTS

PLEASE SEE DISPLAY CABINET FOR OUR DAILY BAKED GOODS, CAKES AND VEGAN TREATS



CONNECT

FACEBOOK THE SHADY SHACK BALI

INSTAGRAM @THESHADYSHACK

WIFI PASSWORD SUMMERDAYS

ALL PRICES ARE IN ' THOUSANDS OF IDR'
ALL PRICES ARE EXCLUSIVE OF GOVERNMENT
10% TAX AND 5% SERVICE CHARGE

SORRY. NO CHANGES TO THE MENU