

SUGGESTIONS

PRAWN PLATTER

8 pcs grilled prawn with garlic butter
125k

BEEF RENDANG

Traditional Padang rendang served with jasmin coconut rice
95k

PAN SEARED BARAMUNDI

with basilic lime oil served with your choice of side dish
135k

PAELLA

Prawn, Clam, Mussel, Squid, Red Snapper, Chorizo
Sautéed & Cooked With Rice in it's Own Aromatic Saffron Broth
175k

GRILLED BABY LOBSTER PLATTER (500g/ 1kg)

Served with a choice of side dish & Garlic Butter Sauce
290k/ 565k

COTE DE BOEUF

AUS Rib Eye Bone for 2 person
With a choice of 2 side dished (a la carte)
& 2 sauce (Bearnaise, Beurre Maitre D'Hotel, Pepper sauce)
(Allow 30 Minutes)
650k

CHEESE BOARD

Home made marinated goat cheese, old kemala, camembert, blue cheese & walnut
served with toasted bread butter, jam & black olive
155k

MAIN FARE

LAND

HACHIS PARMENTIER

Mash potato combined with beef & emmental cheese baked..... 99k

HALF ROASTED BABY CHICKEN

Potato, mushrooms, broccoli, onions, tomato & herbs..... 105k

PAN SEARED CHICKEN BREAST

Pasta with wild mushroom sauce, rosemary jus..... 115k

CONFIT DUCK LEG

Truffled mashed potatoes & grilled asparagus..... 178k

ROSEMARY & GARLIC INFUSED RACK of LAMB

With salad & Potato gratin..... 225k

200gr AUSTRALIAN BLACK ANGUS EYE FILLET

Radicchio, Parmesan, cherry tomato, salad & béarnaise sauce..... 235k

SEA

CLAM BOWL

750gr of Clams Cooked in with Wine, Garlic, Fresh Parsley served with your choice of side dish..... 130k

TUNA STEAK

Cherry tomato, olives, cucumber salad with Parmesan croutons & Basil pesto..... 145k

TIGER PRAWNS RISOTTO

Lemon, chilli, parsley & Parmesan cheese..... 165k

GRILLED SALMON FILLET





Organic Baby Vegetable..... 185k

MACAN SEAFOOD PLATTER (for 2)

Tiger prawns, squid, clams & White snapper fillets
grilled with herbs, garlic & Chilli

Served with grilled vegetables skewers..... 395k

SIDES

MIXED GREEN SALAD 	20k	HOMEMADE FRENCH FRIES	28k
SAUTEED GREEN BEANS 	30k	POTATOES ALA MACAN	30k
RATATOUILLE 	30k	MASHED POTATO	35k
STEAM VEGETABLES 	30k	POTATO GRATIN	35k
JASMINE COCONUT RICE	30k	STEAMED RICE	20k
POTATO LYONNAISE	30k		

SWEET

NEW YORK STYLE BERRY CHEESE CAKE 55k

HOMEMADE FRENCH STYLE APPLE PIE 60k

Served warm with vanilla ice cream

CHOCOLATE CARAMEL TART 80k

CHOCOLATE MOUSSE 55k

VANILLA PANNA COTTA 55k

With Fresh Raspberry

PROFITEROLES 65k

*Choux pastry filled with vanilla ice cream, served
with warm chocolate sauce.*

ICE CREAM

Vanilla, Coconut, Dark Chocolate,

Passion Fruit

- 1 Scoop 30k -



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JL. PANTAI BERAWA - CANGGU - BALI

MACANCAFE.COM



SMALL PLATES

BRUSCHETTA Tapenade, basil, tomato salsa & Feta cheese 45k

ESCARGOTS Oven baked snails with butter, garlic, Parsley & Red chili 55k

SALT & PEPPER CALAMARI With Aioli 60k


SQUID A LA PLANCHA Whole, sliced grilled squid with herbs & garlic 90k

FRESH BURRATA Sourdough toast, tomato, basil leave 110k

FROG LEGS Garlic, parsley, tumeric 135k

CHEESE BOARD Toasted sourdough & Jam 155k

SOUP

COCONUT & PUMPKIN SOUP  Served with Sourdough Bread/ Gluten free 55k / 58k

PHO NOODLE SOUP

Kwee tiaw, bean sprouts, phok choy, coriander leaf, tomato cherry 62k

With beef 70k

SALAD

CHICKEN CAESAR SALAD

Crispy bacon, lettuce, tomato, anchovy dressing, Parmesan & poached egg 88k

QUINOA SALAD

Tomato, Paprika, Basil & Feta 68k

GOATS CHEESE SALAD

Mixed organic greens, fennel, broccoli, apple, toasted seeds, cranberry & toasted goat cheese on grilled bread 79k

PASTA SALAD

Cherry tomato, black olive, shallots, capsicum, fetta cheese, cucumber & vinaigrette dressing 80k

NIÇOISE SALAD

Lettuce, tuna, eggs, tomato, anchovy dressing, olives, green beans, potato, onion 72k

THAI SALAD

Lettuce, onion, tomato, coriander, cucumber, ginger & peanuts 55k

With black Angus beef 85k

RAW

TUNA TARTAR

Coriander, black sesame, jalapeno, lime & avocado 75k

TUNA TATAKI

Black sesame half cooked tuna Sashimi, served with green salad & Soya sauce 90k

BLACK ANGUS BEEF CARPACCIO

Served with Parmesan, rucola & capers 110k

AUSTRALIAN BLACK ANGUS TARTAR

Prepared with capers, pickled & shallots, served with a raw egg yolk & mix greens 180k

FROM the BREAD

VEGIE BURGER

Charcoal bun, potato rosti, avocado mash, feta, mushrooms, olives & sweet potato fries 78k

MACAN CLUB SANDWICH

Chicken, crispy bacon, lettuce, tomato, egg, avocado, farmhouse bread & French fries 82k

CROQUE MONSIEUR or MADAME

Smoked leg ham, bechamel, Provolone cheese, mustard, farmhouse bread, salad 79k

SNAPPER BURGER

Snapper Patty, Lettuce, Tomato, Onion, Egg, Fries served with Tartar Sauce and Honey Mustard 105k

GOURMET CHEESE BURGER

150gr Australian Wagyu beef, tomato, lettuce, onion, pickles, Cheddar cheese & French fries 115k

PASTA

BASIL PESTO & PECORINO PENNE 🌿

78k

LINGUINI VONGOLE

Clams cooked in white wine, garlic & fresh parsley 98k

TRUFFLED RAVIOLI

Creamy wild mushrooms sauce, thyme 138k

LOBSTER PASTA

Two Pcs Baby Lobster with Lobster Marinara and Linguini 245k

A TASTE OF ASIA

RED RICE VEGIE or CHICKEN NASI GORENG with poached egg 55k/ 71k

CHICKEN SAMBAL MATAH 🌶️ 53k

HAINANESE CHICKEN

Traditional South Asian dish, served with house made ginger, lemongrass
coriander, soya sauce, white rice & fresh cucumber 98k