

# *Welcome to Abracadabra Restaurant*

Our kitchen is open from 7:00 AM to 9:45 PM

We are delighted to welcome you  
for breakfast, lunch, and dinner.

For your health and the environment  
we are dedicated to provide as much organic produce  
as possible to our menu offerings.

Vegetables and fruits are sourced from an organic farm  
located in Bedugul area in the central mountains of Bali.

We use only the freshest produces, delivered daily, harvested  
according to our specific requirements and brought  
directly to our kitchen.

The rice we use in our kitchen is a red variety.

for the best nutrients and is also organic.

All our breads, pastries, pasta, gnocchi and ravioli are  
handmade here on site.


The seafood is delivered every day from local fisherman.


For dinner bookings please contact us at: +62 813 38 84 60 21.

Our spa is open treatments from 10:00 AM to 6:00 PM.

Yoga class is everyday at 9:30 AM on our shala.

We look forward to seeing you.

 [www.mu-bali.com](http://www.mu-bali.com)

 [mu\\_bali](https://www.instagram.com/mu_bali)

# *Salads*

## *Burrata Tartare*

**170k**

Burrata cheese, cherry tomatoes, raw baby spinach, homemade pesto sauce, olive oil, homemade multigrain bread.

## *Tomato Mozzarella Salad*

**175k**

Tomatoes, fresh mozzarella, green salad, basil leaves, oregano, olive oil, homemade multigrain bread.

## *Greek Salad*

**175k**

Tomatoes, cucumber, paprika, black olives, red onion, capers, feta cheese, oregano, olive oil, homemade multigrain bread.

## *Green Bean Salad*

**155k**

Blanched green beans, baby spinach, cherry tomatoes, feta cheese, olives, red onions, almonds, olive oil, homemade multigrain bread.

*Please inform us of any allergies or dietary requirements*

All prices are subject to 10% government and 11% service charge

# Salads

## **Vegan Quinoa Salad** **130k**

Three colour quinoa, green salad, red cabbages, orange, grated beetroot, edamame, sauteed tempe in organic sweet soy sauce, homemade multigrain bread, side dressing\*

## **Mu Salad** **170k**

Green salad, cucumber, tomatoes, grated beetroot, grated carrot, avocado, olives, boiled egg, walnuts, feta cheese or emmental cheese, homemade multigrain bread, side dressing\*

## **Chicken Quinoa Salad** **155k**

Three colour quinoa, green salad, red cabbages, orange, grated beetroot, edamame, sauteed chicken in organic sweet soy sauce, homemade multigrain bread, side dressing\*

## **Crunchy Beetroot Salad** **155k**

Grated beetroot, grated pear, asparagus, feta cheese, mint leaves, sunflower seeds, homemade multigrain bread, side dressing\*

### **\* Choose your side dressing**

French dressing : Olive oil, balsamic vinegar, mustard.

Mu's dressing : Olive oil, mustard, garlic, thyme, honey.

Exotic dressing : Fresh squeezed orange, soy sauce, ginger, coriander leaves, chilies.

### **\* Or just olive oil**

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# *Salads*

## ***Mahi-Mahi Salad*** **210k**

Grilled fresh mahi-mahi with thyme and olive oil, served with avocado, cherry tomatoes, cucumber, orange, red onions, mixed green salad with coriander and lime juice, homemade multigrain bread.

## ***Calamari Salad*** **180k**

Grilled fresh calamari, grated beetroot, grated carrot, cucumber, mixed salad, grilled chili sauce, homemade multigrain bread.

## ***Tuna Tataki*** **175k**

Tuna, avocado, spring onion, tataki sauce, homemade multigrain bread.

## ***Tuna Tataki Bowl*** **185k**

Tuna, avocado, spring onion, carrot, edamame, cucumber, watercress, nori, red rice and tataki sauce.

## ***Tuna Crudo*** **190k**

Tuna, pomelo, watercress, fennel, grilled chili sauce, homemade multigrain bread.

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# *Special*

## ***Smoked Marlin Plate*** **275k**

Smoked Marlin, sour cream with chives, cherry tomatoes, lemon, black olives, homemade rye bread, salted butter.

## ***Vongoles in Bowl*** **145k**

250g fresh clams sauteed with garlic and onion in a white wine butter sauce, homemade multigrain bread.

## ***Aubergines a la Parmigiana*** **175k**

Eggplants in tomato sauce and parmesan gratin served with green salad and olive oil.

## ***Vegan Protein Plate*** **190k**

Sauteed tempe in organic sweet soy sauce, buckwheat, lentils and edamame mixed, sauteed mushrooms, tomatoes provencale, thin greenbeans, carrot, broccoli, asparagus, sauteed eggplants with tomato sauce, green salad with walnuts, olive oil.

## ***Vegan Soup Duo*** **155k**

One lentil soup, plus one pumpkin and carrot soup with coconut milk, served with a separate green salad with olives and walnuts, olive oil, homemade multigrain bread.

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# *Seafood On Wood Fired*

*Our seafood is served with red rice, sambal matah sauce  
and two side dishes of your choice.*

***Seafood combo*** **385k**

Combination of prawns, calamari and mahi-mahi fish fillet

***Fresh grilled prawn*** **350k**

***Fresh grilled calamari*** **200k**

***Fresh grilled mahi-mahi fillet*** **250k**

***Fresh grilled tuna steak*** **300k**

## ***Choice of two side dishes:***

Provencale tomatoes with garlic and parsley

Thin green beans steamed and sauteed with garlic and parsley

Carrots steamed and sauteed with garlic and parsley

Broccoli steamed and sauteed with garlic and parsley

Eggplants with tomato sauce, garlic, onion, thyme and basil

Sauteed mushrooms with garlic and coriander

Sauteed potatoes with garlic, thyme and parsley

Steamed or grilled asparagus (seasonal)

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# *Meat On Wood Fired*

*Our meat is served with two side dishes of your choice.*

**300g Australian Black Angus Sirloin 485k**

**250g Australian Beef Tenderloin 450k**

## *Choice one sauce:*

Creamy Mushroom Sauce

Creamy Pepper Sauce

Beef Sauce

**Beef Kebab 395k**

200g tenderloin, paprika, red onion.

## *Choice of two side dishes:*

Sauteed potatoes with garlic, thyme and parsley

Mashed potatoes with butter and milk

Provencale tomatoes with garlic and parsley

Sauteed mushrooms with garlic and coriander

Thin green beans steamed and sauteed with garlic and parsley

Broccoli steamed and sauteed with garlic and parsley

Carrots steamed and sauteed with garlic and parsley

Eggplants with tomato sauce, garlic, onion, thyme and basil

Steamed or grilled asparagus (seasonal)

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# *Indonesian Special*

## *Seafood Nasi Campur*

**370k**

An authentic Indonesian platter showcasing the rich coastal flavors of the Indonesian archipelago.

This dish includes: pepes ikan, seafood curry, sate lilit, sayur urab, tempe manis, sambal matah and red rice.

## *Vegetarian Nasi Campur*

**250k**

An authentic Indonesian platter showcasing the rich coastal flavors of the Indonesian archipelago.

This dish includes: vegetable curry, tofu satay, tempe manis, sayur urab, sambal matah and red rice.

## *Chicken Satay*

**300k**

Homemade peanut sauce, chicken, tempe manis, sayur urab and red rice.

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# *Homemade Fettuccine*

## ***Pesto and Burrata*** **285k**

Homemade pesto sauce, 80g fresh burrata with cream, pine nuts and side parmesan.

## ***Creamy Mushrooms*** **160k**

Mixed sauteed mushrooms with cream, chopped coriander, egg yolk and side parmesan.

## ***Vongole*** **200k**

Fresh vongole, butter, white wine, onions, garlic, parsley.

## ***Seafood*** **190k**

Fresh prawns, fresh calamari, fresh mahi mahi, fresh clams, cherry tomatoes, homemade tomato sauce, basil, lemon juice.

## ***Bolognese*** **190k**

Homemade bolognese sauce with Australian beef basil leaves and side parmesan

## ***Eggplants and Tomato*** **150k**

Homemade eggplants and tomato sauce with side parmesan.

## ***Tomato*** **140k**

Homemade tomato sauce with basil leaves and side parmesan.

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# *Homemade Gnocchi*

**3 Cheese** **190k**

gorgonzola, emmental, parmesan and cream.

**Creamy Mushroom** **175k**

Mixed sauteed mushrooms with cream, chopped coriander and parmesan cheese.

**Pesto** **185k**

Homemade pesto sauce with basil leaves, pine nuts and parmesan.

**Tomato** **150k**

Homemade tomato sauce with basil leaves and parmesan.

# *Homemade Ravioli*

**Ravioli Butter Sage** **190k**

Ravioli stuffed with spinach, ricotta and mushrooms in homemade fresh sage butter sauce.

**Ravioli Tomato** **180k**

Ravioli stuffed with spinach, ricotta and mushrooms in homemade tomato sauce and parmesan.

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# *Dessert*

*Homemade Pastries from Our Chef*

<i>Crème brûlée</i>	<i>95k</i>
<i>Tiramisu</i>	<i>100k</i>
<i>Tart tatin</i>	<i>110k</i>
<i>Strawberry Tart</i>	<i>95k</i>
<i>Lemon Tart</i>	<i>90k</i>
<i>Salted Caramel Chocolate Bar</i>	<i>80k</i>
<i>Profiteroles</i>	<i>130k</i>
<i>Chocolate éclair</i>	<i>70k</i>
<i>Coffee éclair</i>	<i>70k</i>
<i>Chocolate and banana tart</i>	<i>80k</i>
<i>Chocolate mousse cake</i>	<i>85k</i>
<i>Chocolate brownie</i>	<i>80k</i>
<i>Pannacotta with raspberry &amp; passion fruit couli</i>	<i>95k</i>
<i>Carrot cake</i>	<i>100k</i>
<i>Cheesecake</i>	<i>110k</i>
<i>Chia seeds with coconut yogurt and fresh fruits (vegan)</i>	<i>95k</i>

*All these desserts are made on site in our bakery.  
Big size birthday cakes and pies can be ordered one day before*

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# *Gelato & Organic Sorbetto*

## **Gelato**

*Vanilla, milk chocolate, peanut butter with salted  
caramel, coffee, coconut*

## **Sorbetto**

*Dark chocolate, strawberry, lemon,  
raspberry, passion fruit*

## **Choose cone or bowl**

1 scoop 55k    2 scoops 95k    3 scoops 125k

*Add hot melted chocolate or chantilly cream on top    +25k*

## **Terima Kasih**



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