

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

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

Salads

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*

Crunchy Beetroot Salad

155k

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

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*

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*

*** 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**

Please inform us of any allergies or dietary requirements

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

Salads

Green Bean Salad **155k**

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

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.

Avocado Toast Smoked Marlin **190k**

Smoked marlin, smashed avocado and poached eggs on toasted homemade gluten free bread, raw spinach salad, sesame seeds, carrot and coconut pure sauce.

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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

Aubergines a la Parmigiana 175k

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

Vongoles in Bowl 145k

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

Smoked Marlin Plate 275k

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

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Sandwich and Burger

All our baguettes, pitas, and burger buns are homemade

Mu Sandwich **130k**

Sauteed eggplant, tomatoes, salad, grated carrot, avocado, boiled egg, feta cheese or emmental cheese, shallots, basil, mustard, side green salad, dressing.

-Choose between baguette or pita bread-

Mu Sandwich Chicken **170k**

Sauteed chicken in organic sweet soy sauce sauteed eggplant, tomatoes, salad, grated carrot, avocado, boiled egg, feta cheese or emmental cheese, shallots, basil, mustard, side green salad, dressing.

-Choose between baguette or pita bread-

Beef Burger **220k**

Australian beef, salad, tomatoes, emmental cheese, ketchup sauce, mustard, side red onion slices, side green salad, olive oil, sauteed potatoes.

Chicken Burger **195k**

Grilled chicken, avocado, salad, emmental cheese, mustard and ketchup sauce, red onion, side green salad, olive oil and sauteed potatoes.

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Indonesian

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Nasi Goreng Vegetable **80k**

Fried organic red rice with mixed sauteed vegetables, homemade mixed spices, crackers and egg on top.

Nasi Goreng Chicken **110k**

Fried organic red rice with mixed sauteed vegetables, sauteed chicken in organic sweet soy sauce, homemade mixed spices, crackers and egg on top.

Mie Goreng Vegetable **80k**

Fried noodles with mixed sauteed vegetables, homemade mixed spices, egg on top.

Mie Goreng Chicken **110k**

Fried noodles with mixed sauteed vegetables, sauteed chicken in organic sweet soy sauce, crackers homemade mixed spices, egg on top.

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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 & 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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Bowl

<i>Acai bowl with homemade granola and fruits</i>	<i>110k</i>
<i>Pitaya bowl with homemade granola and fruits</i>	<i>90k</i>
<i>Fruit Salad</i>	<i>45k</i>
<i>Fruit salad with yogurt and homemade granola</i>	<i>90k</i>
<i>Yogurt and homemade granola</i>	<i>75k</i>
<i>Change with vegan coconut yogurt</i>	<i>+20k</i>

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

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Terima Kasih



Bali

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