

# *Abacadabra Restaurant Mü Bali*

*Dinner Menu  
From 6 PM*



# *Welcome to Abracadabra Restaurant*

*For our health and the environment*

*we are doing our best to use as many organic products as we can.*

*Vegetables and fruits are coming from an organic farm*

*located in Bedugul area in the central mountain of Bali.*

*We only use fresh product as they come every 2 days and they are harvested*

*following our order and delivered directly to us.*

*We also grow veggies in an organic way onsite following the season.*

*Rice we use in our kitchen is a red variety*

*for more nutrient and is an organic rice as well.*

*Every bread and pastry in this following menu is made*

*here at Mu by our chef in our onsite bakery.*

*For restaurant bookings please contact us at: +62 813 38 84 60 21*

*Selamat Makan  
Bon Appetit*

# Salad & Others

## **Mu Salad**

Green salad, cucumber, tomatoes, beetroots, carrots, avocado, black olive, boiled egg, feta cheese, pita bread, side dressing\*

80 K

## **Vegan Mu Salad**

Green salad, cucumber, tomatoes, beetroots, carrots, avocado, edamame, black olive, pita bread, side dressing\*

70 K

## **Vegan Quinoa Salad**

Three colour quinoa, green salad, red cabbages, orange, beetroot, edamame, tempeh sauteed in sweet soy sauce, pita bread, side dressing\*

90 K

## **Greek Salad**

Tomatoes, cucumber, paprika, black olives, feta cheese, shallots, oregano, pita bread, side dressing\*

85 K

## **Vegan Greek Salad**

Tomatoes, cucumber, paprika, brown lentils, black olives, shallots, oregano, pita bread, side dressing\*

85 K

## **Crunchy Beetroot Salad**

Beetroot, pear, asparagus, feta cheese, mint leaves, sunflower seeds, pita bread, side dressing\*

80 K

## **Vegan Kale and Lentils Salad**

Baby kale, brown lentil, avocado, grated carrot, pumpkin, sautéed mushroom, pita bread, side dressing\*

85 K

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

1. Mu's dressing : Olive oil, mustard, garlic, thyme, honey
2. French dressing : Olive oil, balsamic vinegar, mustard
3. Exotic dressing : Fresh squeezed orange, soy sauce, ginger, chillies, coriander leaves

All prices are subject to 10% government taxes and 11% services

<b>Zucchini and pesto</b> Noodle like zucchini cuts, homemade pesto with pine nuts, tomatoes, feta, cashew nut, sesame seeds, pita bread	75 K
<b>Grilled Mahi-Mahi</b> Served with green salad, grated carrot, grated beetroot	90 K
<b>Vegan Raw spring roll</b> Green salad, cucumber, zucchini, carrot, red cabbage, coriander, sesame seed, mint leave and dipping sauce	40 K
<b>Aubergines a la parmigiana</b> Eggplant and parmesan gratin served with green salad	75 K

# Pasta

## Homemade fettuccini

Aglione e olio Garlic, olive oil, chili and side parmesan	65 K
Pesto with pine nuts and parmesan	75 K
Mixed mushroom with parsley and side parmesan - add cream	75 K +10 K
Tomato sauce with basil leaves and side parmesan	65 K
Bolognese and side parmesan	80 K

### Homemade gnocchi

Tomato sauce with basil leaves, parmesan and grounded peanuts	75 K
Creamy 3 cheese gnocchi, gorgonzola, emmental and parmesan	90 K

### Homemade ravioli

Ravioli stuffed with spinach, ricotta and mushroom in butter sage sauce	90 K
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# Plant Based

Green salad	25 K
Red rice	20 K
Brown lentil	40 K
Steamed asparagus	40 K
Steamed and sauted broccoli with garlic and parsley	40 K
Steamed and sauteed spinach with garlic	40 K
Eggplant steamed and sauteed with tomatoes, garlic, onion and basil	40 K
Thin green beans steamed and sauteed with garlic and parsley	40 K
Sauteed mushroom with garlic and coriander	40 K
Sweet potatoes oven baked with thyme and olive oil	30 K
Sauteed or steamed potatoes	40 K

## *Veggie Lovers Combo*

90 K

Comes with green salad and three plant based of your choice

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# *Seafood Lovers*

*All our seafood are marinated with Balinese spice  
and grilled on Ofyr barbecue .*

- Fresh grilled Mahi-Mahi fillet 135 K
- Fresh grilled prawns 165 K
- Fresh grilled calamari 130 K

**Comes with two side dishes, choose from :**

- Red rice
- Potato steamed
- Spinach steamed & sauteed with garlic
- Thin green beans steamed & sauteed with garlic and parsley
- Eggplant steamed & sauteed with tomato, onion, garlic and basil

*Seafood combo for two person* 380 K

**Fresh grilled Mahi-Mahi fillet, fresh grilled prawns and  
fresh grilled calamari with four side dishes from the list above**

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# Dessert

## Homemade Pastries from Our Chef

Crème brulee	45 K
Tiramisu	55 K
Tart tatin	55 K
Strawberry tart	45 K
Lemon tart	50 K
Mille Feuille	50 K
Salted caramel chocolate bar	25 K
Chocolate éclair	25 K
Coffee éclair	25 K
Chocolate and banana tart	35 K
Strawberry mousse cake	45 K
Raspberry mousse cake	55 K
Passion fruit mousse cake	45 K
Chocolate mousse cake	35 K
Raspberry tart	55 K
Chocolate brownies (with vanilla ice cream 50 K)	35 K
Cheese cake	55 K
Pannacotta with raspberry & passion fruit couli	40 K
Chocolate profiteroles	55 K
Carrot cake	45 K

Some of the previous dessert are available in our display  
 These dessert are made onsite, if you wish to order, please do it 1 day before  
 Thank you.

## Gelato & Organic Sorbetto

Vanilla  
 Chocolate  
 Pistachio  
 Hazelnut  
 Coffee  
 Salted Caramel  
 Peanut Butter Salted Caramel

Passion Fruit  
 Raspberry  
 Strawberry  
 Lime  
 Coconut  
 Sirsak (Soursop)

*Choose From*

*Cone  
 or  
 Bowl*

1 Scoop 35 k

2 Scoop 60 k

3 Scoop 85 k

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*Terima kasih*

 mu\_bali

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

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

