

Welcome to Abracadabra Restaurant

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 mountain's of Bali.

We use only the freshest produce, delivered every two days, which has been harvested

following our personalised requirements and delivered directly to us.

The rice we use in our kitchen is a red variety

for the best nutrients and is also organic.

All our bread, pastries, pasta, gnocchi and ravioli are handmade here

at Mu by our chef in our onsite bakery.

The seafood is delivered every day from local fisherman.

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

We look forward to seeing you

www.mu-bali.com

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

Salads

Crunchy Beetroot Salad

145 K

Grated beetroot, grated pear, asparagus, goat cheese, mint leaves, sunflower seeds, pita bread, side dressing*

Green bean salad

135 K

Blanched green beans, baby spinach, cherry tomatoes, feta cheese, olives, red onions, almonds, pita bread

Greek Salad

130 K

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

Tomato mozzarella Salad

140 K

Tomatoes, mozzarella, green salad basil leaves, oregano, lime juice and olive oil

Vegan quinoa salad

125 K

Three colour quinoa, green salad, red cabagges, orange, grated beetroot, edamame, sautéed tempe in organic sweet soy sauce, pita bread, side dressing*

**Choose your side dressing*

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

French dressing : Olive oil, balsamic vinegar, mustard

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

Our specials

Burrata tartare

130 K

Burrata cheese , cherry tomato, baby spinach, basil leaves, oregano, lime juice and olive oil

Aubergines a la parmigiana

170 K

Eggplant and parmesan gratin served with green salad

Smoked Marlin plate

220 K

Smoked marlin, sour cream, lemon homemade rye bread, salted butter

Vegan soup duo

145 K

Lentil soup, pumpkin and carrot soup, green salad with olives and walnuts, pita bread

Vegan protein plate

190 K

Green salad with walnut, buckwheat, lentils and edamame mixed with sautéed garlic mushrooms, Sautéed tempe in organic sweet soy sauce, tomatoes provencale, thin green beans and carrot with garlic and parsley, broccoli, asparagus, sautéed eggplant with tomato, onion, garlic and basil

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

Seafood on wood fire

- *Fresh grilled Mahi-Mahi fillet* 250 K
- *Fresh grilled prawns* 290 K
- *Fresh grilled calamari* 195 K
- *Seafood combo* 320 K

Comes with sambal matah (shallots, lemon grass, chili chopped and mixed in olive oil) rice and two side dishes from the following list :

- Provencal tomatoes with garlic and parsley
- Thin green beans steamed & sautéed with garlic and parsley
- Steamed and sautéed carrot with garlic and parsley
- sautéed mushroom with garlic and coriander
- Steamed and sautéed broccoli with garlic and parsley
- Eggplant steamed & sauteed with tomato, onion, garlic and basil
- Steamed or grilled asparagus (seasonal)
- Sauteed potatoes

Seafood combo for two person 590 K

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

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Pasta

Homemade fettuccini

Creamy mushrooms 150 K

Mixed sauteed mushrooms with
parsley and side parmesan

- without cream 130 K

Tomato 135 K

Homemade tomato sauce with basil leaves
and side parmesan

Aglie e olio 130 K

Garlic, olive oil, chili with side parmesan

Pesto burrata 170 K

Homemade pesto sauce, fresh burrata
with pine nuts and parmesan

Eggplant and tomato 150 K

Homemade eggplant and tomato sauce
with side parmesan

Bolognese 190 K

Homemade bolognese sauce with australian beef
and side parmesan

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Homemade gnocchi

3 cheese

gorgonzola, emmental, parmesan and cream

190 K

Creamy mushroom

Mixed sauteed mushrooms, cream, parmesan and coriander leaves

170 K

Pesto

Homemade pesto sauce

180 K

Tomato

Homemade tomato sauce with basil leaves, parmesan and grounded peanuts

150 K

Homemade ravioli

Butter sage

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

190 K

Tomato

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

170 K

Dessert

Homemade Pastries From Our Chef

<i>Crème brulee</i>	80 K
<i>Tiramisu</i>	95 K
<i>Tart tatin</i>	100 K
<i>Strauberry tart</i>	80 K
<i>Lemon tart</i>	85 K
<i>Mille Feuille</i>	85 K
<i>Salted caramel chocolate bar</i>	55 K
<i>Profiteroles</i>	110 K
<i>Chocolate éclair</i>	60 K
<i>Coffee éclair</i>	60 K
<i>Chocolate and banana tart</i>	60 K
<i>Chocolate mousse cake</i>	75 K
<i>Chocolate brownies</i>	75 K
<i>Pannacotta with raspberry & passion fruit couli</i>	70 K
<i>Carrot cake</i>	75 K
<i>Cheese cake</i>	85 K
<i>Chia seeds with coconut yogurt and fresh fruits (vegan)</i>	80 K

All these desserts are made onsite 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 25 K

Terima kasih



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