

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 mountains 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

Mu Salad

145 K

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

Green bean salad

135 K

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

Mahi mahi salad

155 K

Grilled mahi mahi with thyme and olive oil, avocado, cherry tomatoes, cucumber, orange, red onions, mixed green salad with coriander and lime juice, pita bread

Greek Salad

130 K

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

Crunchy Beetroot Salad

145 K

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

Salads

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 cabbages, orange,
grated beetroot, edamame, tempe, pita bread, side dressing*

Chicken quinoa salad 150 K

Three colour quinoa, green salad, red cabbages, orange,
grated beetroot, edamame, sautéed chicken 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,
chilies, coriander leaves

Our specials

Homemade quiche

85 K

Leek and mushroom quiche with green salad

Burrata tartare

130 K

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

Avocado toast smoked marlin

160 K

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

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

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

Sandwich & Burger

All our baguettes, pita and burger buns are homemade

Mu sandwich

80 K

Sautéed eggplant, tomatoes, salad, grated carrot, sliced boiled egg, feta cheese or emmental cheese or goat cheese, shallots, basil, side green salad.

Choose between baguette or pita bread.

- add sautéed chicken in organic sweet soy sauce

25 K

Tempe burger

80 K

Tempe, eggs and garlic patty, salad, tomatoes, emmental cheese, ketchup sauce, mustard, side green salad and oven baked sweet potatoes

Chicken burger

95 K

Grilled chicken, avocado, salad, parmesan cheese, mustard and ketchup sauce, side green salad and oven baked sweet potatoes

Fish Burger

110 K

Grilled fish, red cabbage, salad, homemade mayonnaise, side green salad and oven baked sweet potatoes

Beef Burger

125 K

Australian beef, salad, tomatoes, emmental cheese, ketchup sauce, mustard, side red onion slice, side green salad and oven baked sweet potatoes

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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 and burrata

170 K

Homemade pesto sauce 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

180 K

Indonesian no msg

Nasi goreng 80 K

Fried organic red rice with mixed sautéed vegetables, homemade mixed spices and egg on top

Nasi goreng chicken 110 K

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

Mie goreng 70 K

Fried noodles with mixed sautéed vegetables and egg on top

Mie goreng chicken 100 K

Fried noodles with mixed sautéed vegetables, sautéed chicken in organic sweet soy sauce and egg on top

Bowl

*Acai bowl with homemade granola and fruits** 110 K

*Pitaya bowl with homemade granola and fruits** 90 K

*Fruit Salad** 45 K

Fruit salad with yogurt and homemade granola* 90 K

Yogurt and homemade granola 75 K

Change regular yogurt with vegan coconut yogurt add 15 K

*varies with season

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Dessert

Homemade Pastries From Our Chef

<i>Crème brulee</i>	80 K
<i>Tiramisu</i>	95 K
<i>Tart tatin</i>	100 K
<i>Strawberry 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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