

FOOD.
LOVE.
FAMILY.



MOTHER

BY DAY

Fresh Inspired Dishes; A Homage to Mothers Around The World

OPEN DAILY, 8 AM - 10 PM
IG, FB @mother_bali | **WEB** motherbali.com

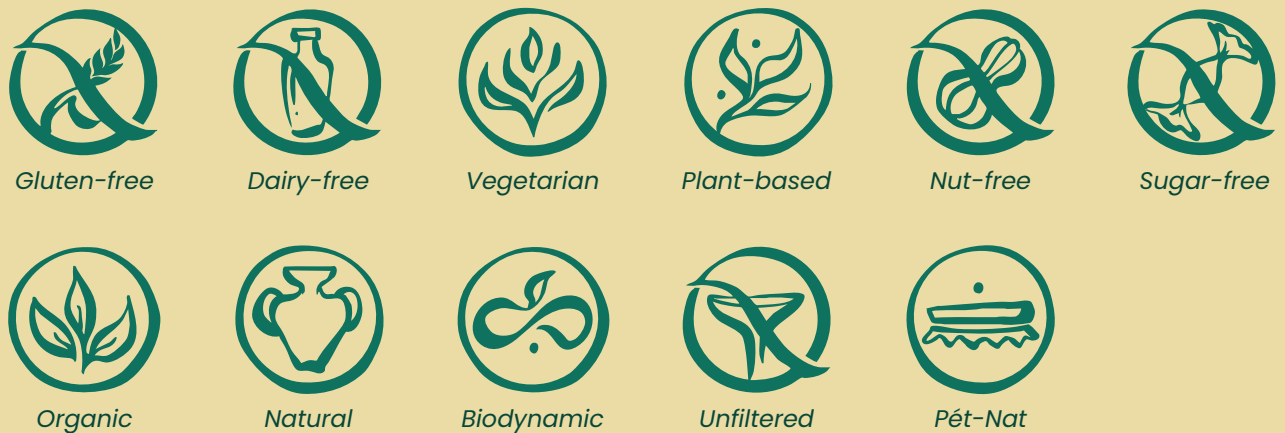
For the past 8 years, we've been dedicated to serving nourishing, flavorful food for the whole family. We proudly use hormone-free meats, local dairy, organic greens, and support heritage crops.

As the day winds down, we offer indulgent dishes, crafted cocktails, and a selection of natural wines to elevate the experience.

A Mother's Love Language

Here's a little glimpse of our love language, helping you choose meals that cater to your dietary needs.




If you have any allergies, please let us know so we can prepare your meal with extra love and attention.





Prices are in 000 rupiahs, exclusive of 10% tax and 6% service charge.



FRUITS & SWEETS

Seasonal Fruits   45
With fresh coconut and lemongrass



WAMM Cakes    80
Pumpkin pancakes with bananas, Balinese chocolate sauce, whipped cream
ADD Vanilla gelato +30



SMOOTHIE BOWLS


Peanut Butter & Chocolate   80
Peanut butter, banana, chocolate, chia, coconut curls, cinnamon, coconut cream, cashew, kenari nut

Sunset   80
Dragon fruit, banana, pineapple, coconut yogurt smoothie, granola, chia, fresh coconut

TOAST, BUNS & HASHES

Avocado Sourdough   55
Topped with tomato, strawberries, feta, and coriander
ADD Fried egg +15 | Smoked salmon +60

Bacon & Egg Bun   80
Scrambled free-range duck eggs, organic bacon, avocado, tomato, housemade ketchup on a bun
ADD Cheddar cheese +25

Smoked Salmon Bagel  100
Cream cheese, Tasmanian smoked salmon, capers, red onion, dill



Gluten-free



Dairy-free



Vegetarian



Plant-based



Nut-free



Sugar-free

EGGS

Scram 60

Two free-range duck eggs, spinach, roasted tomato, and feta on sourdough

ADD Organic bacon / pork sausage +30

Omelets 70 Feta, pesto, olives, tomato 70 Organic ham, cheese, salsa 80

Two free-range duck eggs, side salad, and sourdough

Hash Eggs Benedict 75

Poached free-range duck eggs, taro & corn hash browns, benedict sauce, greens, creamy mushroom

SKILLETS

Shakshuka 85

Free-range duck eggs in tomato-bean sauce, marinated veggies, feta, cilantro

ADD Lamb meatballs +45

Golden Fry Up 75

Free-range duck eggs, pumpkin, sweet potato, pesto, roasted tomato on sourdough

ADD Grilled halloumi +35

BADASS Egg & Sausage Fry Up 90

Organic bacon & sausage, 2 Free-range duck eggs, cheese, mushroom, roasted tomato



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SIDES

Cassava Wedges 45

With homemade tamarillo ketchup

Sourdough, Butter, Jam 35

Gluten-Free Loaf, Butter, Jam 35

Free-Range Duck Egg 15

Organic Bacon | Ham 40

Organic Pork Sausage 40

Smoked Salmon (ASC Certified) 60

Grilled Halloumi 35

Feta | Cheddar 35

Tempeh Bacon 25

Taro Hashbrowns (2 pcs) 25

Avocado Mash 30

CHOCOLATE BON BONS

Caramel  	25
Peanut Butter Crispy  	25
Praline  	25

RAW

Blueberry Matcha Cheesecake   Blueberry & matcha layered cashew vegan cheesecake	50
Snickers Bar   Chocolate over peanut butter layers	50
Bliss Ball   Grated coconut, raisins, nuts, and seeds	30

ICE CREAM

Homemade Vegan Chocolate  	30
Homemade Mango Sorbet  	30
Vanilla Bean Gelato  	30
Peanut & Salted Caramel  	30

BAKED

Warm Chocolate Brownie   	35
Decadent Chocolate Brownie    With chunks of chocolate, gooey middle ADD Vanilla gelato +30	50
Carrot Chai Cake  	40
Muffin-shaped cake with cream cheese frosting, sweetened with banana	
Orange and Almond Cake   	40
Topped with citrus gel	
Salted Caramel & Chocolate Ganache Tartlet  	40
A touch of organic brown rice miso	
Baked Cheese Cake  	70
A classic with an orange twist	



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SNACKS



Dadinhos    55
Cheesy tapioca fried cubes with chili jam

Tostones    55
Crispy plantain with tangy avocado sauce



Fried Goat Cheese Bites    65
With sweet & sour tamarind sauce (3 pcs)

SOUPS

Veggie Laksa    60
Vegan Nusantara creamy coconut soup with vegetables and rice noodles
ADD Organic chicken +30 | Grilled prawns (5 pcs) +40


Organic Chicken Noodle Soup   70
Homemade noodles in chicken broth with crispy wontons and bok choy

SANDWICH, BURGER & WRAPS

Cheese & Tomato Toasties   50
Cheddar, tomato, onion jam on focaccia
ADD Organic ham +30 | Chicken +30

Organic Chicken Avocado Veggie Wrap 85
Arugula, lettuce, kale, cheddar, corn tomato salsa, cashew crema, toasted tortilla

Quinoa & Red Bean Patty Burger  100
Caramelized onions, vegan aioli, tomato, lettuce, crispy smashed potatoes

Aussie Beef Burger  115
Wagyu beef patty, bacon, onion jam, aioli, crispy smashed potatoes
ADD Cheddar cheese +25



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LUNCH

11.30 AM - 4 PM



SALADS


Haloumi Salad   **80**
Lettuce, arugula, roasted pumpkin, sweet potato, beets, tomatoes, onion jam
ADD Shredded organic chicken +30



Thai Cold Noodles     **85**
With grilled prawns **75**
With GMO-free tempeh
Cold rice noodles, coconut curry, fresh herbs, green mango, larb salad

French   **80**
Organic lettuce, baby potatoes, green beans, tomatoes, mustard dressing, poached duck egg, camembert

BOWLS

Bali   **75**
Organic rice, taro & corn fritter, tofu peanut satay, tempeh bakar, sambal matah
ADD Organic chicken +30 | Seared tuna (100g) +35

Greek  **85**
Feta, roasted beets, tzatziki, cucumber, coconut yogurt salad, stuffed tomato, organic rice, nuts, raisins, pita
ADD Lamb koftedes meatballs +45

Middle East   **85**
Mung bean falafel, hummus, baba ganoush, tabbouleh, couscous, tahini sauce, pita



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COFFEE

Espresso	25
Americano	35
Double Shot Macchiato	35
Cortado Piccolo	35
Long Black	35
Flat White	40
Cappuccino	40
Mocha	40
Latte Hot Iced	45
Espresso Tonic	45
Gingerbread Latte	40
Espresso, ginger, cinnamon	
Jamu Latte	40
Espresso, turmeric, cardamom	
Keto Coffee	70
Ghee, MCT oil, salt, Himalayan cinnamon, espresso	

NON COFFEE

Hot Chocolate	40
Spiced Hot Chocolate	45
Ginger & cinnamon with coconut milk	
Chai Masala	40
Red Velvet Chai	45
Beetroot, cacao, chai	

MATCHA

Samidori Ceremonial Grade from Uji, Japan.

Matcha Latte	50
Matchamericano	45

ADD-ONS

Decaf Available
Housemade Milk +15 Almond | Cashew
Coconut Milk | Oat Milk +10
Extra Shot of Coffee +15

POWDERS

Collagen Powder +10
Lion's Mane +10
Chaga +10
Cordyceps +10



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TEA

Herbal Mint Ginger	30
Loose Leaf Black Agung	30
Loose Leaf Green Sencha P.	40
Calming Blend Ginger, honey, mint, lime, cinnamon, cardamom, clove	35

IMMUNITY BOOST

Jamu Curcumin, ginger, apple cider, lime, honey, pepper, garlic, cayenne	35
Love Potion Maca, ashwagandha, shatavari, raw cacao, ginger, cinnamon, cashew milk, honey	70
Recharge Chaga, lion's mane, rhodiola, cordyceps, turkey tail, cacao, vanilla cashew milk, honey	100



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REFRESH

Mineral Water	25 40
Sparkling Water (By Glass Rainwater Can)	25 40
Lime & Kaffir Lime Soda	35
Tamarind & Ginger Soda	35
Iced Tea Lemongrass Rosella	30
Coconut (Whole)	30
Homemade Kombucha (Ginger)	40
Sourbucha (Berry)	60
Frappe Mango, orange, lemongrass	45

JUICE

Hand-Pressed Orange	45
OCA Orange, carrot, apple	45
Greens Kale, spinach, cucumber, apple, ginger, lime	55
Blood Flow Apple, beetroot, gotu kola, ginger, cayenne	55
Liver Spinach, apple, cucumber, lime, celery, parsley, moringa, ashitaba	55
Alkalize Aloe, karsi oil, chia, lime, basil, ginger, mint, kombucha, coconut kefir, honey	55

SMOOTHIE

Holotropic 	60
Dragon fruit, banana, papaya, coconut yogurt	
Enzyme	60
Pineapple, lime, turmeric, chia, coconut, ginger, honey	
Cell Binder	60
Cashew, dates, flaxseeds, banana, cacao, Himalayan salt, coconut	
Gamechanger with Love Potion 	90
Cacao, ginger, peanut butter, shatavari, ashwagandha, maca, cashew milk	
ADD Espresso +15	
Protein Shake	100
Vanilla protein (raw organic fit), banana, blueberry, avocado, green coffee	
ADD-ONS Vanilla protein powder (raw organic fit) +45	



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BEER

Alben's Apple Cider	60
Prost	45
Kura Kura Lager Island Ale IPA	65 80




SPARKLING

Maschio Rosé Prosecco Italy (NV)	650
Lazarus Pulp, The Alter Ego, Chardonnay, Sauvignon Blanc  	700
Louis Perdrier Sparkling Burgundy France (NV)	700

WHITE

JJ Mc Williams Chardonnay Australia (2022)	110 525
Ramon Bilbao Verdejo Spain (NV)	125 650
Sepp Moser Grüner Veltliner 	750
Henschke Tilly's Sémillon  	900
Franklin Isolation Ridge, Riesling Organic 	950

RED

Estimulo Malbec Mendoza (2023)	110 525
Santa Carolina Carmenere Chile (NV)	125 650
Sepp Moser Zweigelt 	750
Mouton Cadet, Bordeaux France (NV)	700
Wild Rock, Pinot Noir Marlborough, New Zealand (2015)	800
Alto Colchagua Koyle, Gran Reserva, Cabernet Sauvignon  	900
Torbeck Woodcutters Shiraz Barossa Valley, Australia (2021)	1000

ROSÉ

Isola Bali, Indonesia (NV)	525
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Organic



Natural



Biodynamic



Unfiltered



Pét-Nat