

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.



Gluten-free



Dairy-free



Vegetarian



Plant-based



Nut-free



Sugar-free



Organic



Natural



Biodynamic



Unfiltered






Pét-Nat



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



FRUITS & SWEETS

Seasonal Fruits   55
With fresh coconut and lemongrass



WAMM Cakes    80
Pumpkin pancakes with bananas, Balinese chocolate sauce, coconut 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   70
Topped with tomato, feta, and coriander
ADD Fried egg +15 | Smoked salmon +60

Bacon & Egg Bun   85
Scrambled free-range duck eggs, organic bacon, avocado, tomato, housemade ketchup on a bun
ADD Cheddar cheese +35

Smoked Salmon Bagel  110
Cream cheese, Tasmanian smoked salmon, capers, red onion, dill
ADD Poached egg +15



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EGGS

Scram   **75**
Two free-range duck eggs, spinach, roasted tomato, and feta on sourdough
ADD Organic bacon / pork sausage +40


Omelets 
Feta, pesto, olives, tomato **80**
Organic ham, cheese, salsa **90**
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  **95**
Free-range duck eggs in tomato-bean sauce, marinated veggies, feta, cilantro
ADD Lamb meatballs +50

Golden Fry Up  **80**
Free-range duck eggs, pumpkin, sweet potato, pesto, roasted tomato on sourdough
ADD Grilled halloumi +40

BADASS Egg & Sausage Fry Up  **100**
Organic bacon & sausage, 2 Free-range duck eggs, cheese, mushroom, roasted tomato

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SIDES

Sourdough, Butter, Jam **45**
Gluten-Free Loaf, Butter, Jam **45**
Free-Range Duck Egg **15**
Organic Bacon | Ham **40**
Organic Pork Sausage **40**
Smoked Salmon (ASC Certified) **60**
Grilled Halloumi **40**
Feta | Cheddar **35**
Tempeh Bacon  **25**
Taro Hashbrowns (2 pcs)  **25**
Avocado Mash  **30**
Pan seared Salmon (150gr) **135**
Pan seared Tuna (100gr) **50**
Pan seared Barramundi (200gr) **100**
Grilled Prawn **60**
Shredded Organic Chicken **35**
Lamb Meatballs **50**

CHOCOLATE BON BONS

- Caramel   25
- Peanut Butter Crispy   25
- Praline   25

RAW

- Blueberry Matcha
Cheesecake   50
Blueberry & matcha layered
cashew vegan cheesecake
- Snickers Bar   50
Chocolate over peanut butter layers

ICE CREAM

- Homemade Mango Sorbet   30
- Vanilla Bean Gelato   30
- Peanut & Salted Caramel   30


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FRESH BAKE

	W PC
Sourdough Bread	70 20
Rye Bread	75 25
Croissant	40
Ham & Cheese Croissant	85
Almond Croissant	45
Pain Au Chocolat	45
Brunsviger	40
Cardamom Bun	45
Morning Bun 	40
Banana Bread 	35
Breakfast Bread  	35
Blueberry Muffin  	30

ADD-ONS

- Butter +10
- Cinnamon Butter +12
- Strawberry Jam +12

BAKED

Warm Chocolate Brownie   	40
Decadent Chocolate Brownie   	50
With chunks of chocolate, gooey middle ADD Vanilla gelato +30	
Carrot Chai Cake  	40
Muffin-shaped cake with cream cheese frosting, sweetened with banana	
Orange and Almond Cake   	40
Topped with citrus gel	
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)

Cassava Wedges    **45**
With homemade tamarillo ketchup



Crispy Baby Potatoes    **45**
With tomato sauce

SOUPS

Veggie Laksa    **70**
Vegan Nusantara creamy coconut soup with vegetables and rice noodles
ADD Organic chicken +35 | Grilled prawns (5 pcs) +60

Organic Chicken Noodle Soup   **85**
Homemade noodles in chicken broth with crispy wontons and bok choy

SANDWICH, BURGER & WRAPS

Cheese & Tomato Toasties   **60**
Cheddar, tomato, onion jam on focaccia
ADD Organic ham +40 | Chicken +35

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  **120**
Wagyu beef patty, mix bacon onion jam, aioli, crispy smashed potatoes
ADD Cheddar cheese +35



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LUNCH

11.30 AM - 4 PM


SALADS


Haloumi Salad   **90**
Lettuce, arugula, roasted pumpkin, sweet potato, beets, tomatoes, onion jam
ADD Organic chicken +35



Thai Cold Noodles     **90**
With grilled prawns **75**
With GMO-free tempeh
Cold rice noodles, coconut curry, fresh herbs, green mango, larb salad

French   **90**
Organic lettuce, baby potatoes, green beans, tomatoes, mustard dressing, poached duck egg, haloumi cheese

BOWLS

Bali  **80**
Organic rice, taro & corn fritter, tofu peanut satay, tempeh bakar, sambal matah
ADD Organic chicken +35 |
Seared tuna (100g) +50

Greek  **85**
Feta, roasted beets, tzatziki, cucumber, coconut yogurt salad, stuffed tomato, organic rice, nuts, raisins, pita
ADD Lamb meatballs +50

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 Espresso, ginger, cinnamon	40
Jamu Latte Espresso, turmeric, cardamom	40
Keto Coffee Ghee, MCT oil, salt, Himalayan cinnamon, espresso	70

NON COFFEE

Hot Chocolate	40
Spiced Hot Chocolate Ginger & cinnamon with coconut milk	45
Chai Masala	40

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 +15
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** 35
- Loose Leaf Black Agung** 35
- Loose Leaf Green Sencha P.** 40
- Calming Blend** 35
Ginger, honey, mint, lime, cinnamon, cardamom, clove

IMMUNITY BOOST

- Jamu** 35
Curcumin, ginger, apple cider, lime, honey, pepper, garlic, cayenne
- Love Potion** 70
Maca, ashwagandha, shatavari, raw cacao, ginger, cinnamon, cashew milk, honey



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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)	35
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

SMOOTHIES

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   Indonesia (2022)	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  Austria (2021)	750
Henschke Tilly's Sémillon   Eden Valley, Australia (2015)	900
Franklin Isolation Ridge, Riesling Organic  Western Australia (NV)	950

RED

Estimulo Malbec Mendoza (2023)	110 525
Santa Carolina Carmenere Chile (NV)	125 650
Sepp Moser Zweigelt  Austria (2022)	750
Mouton Cadet, Bordeaux France (NV)	700
Wild Rock, Pinot Noir Marlborough, New Zealand (2015)	800
Alto Colchagua Koyle, Gran Reserva, Cabernet Sauvignon   Chile (2016)	900
Torbeck Woodcutters Shiraz Barossa Valley, Australia (2021)	1000

ROSÉ

Isola Bali, Indonesia (NV)	525
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