

FOOD.  
LOVE.  
FAMILY.

A large, intricate illustration in a teal color. It depicts two women in traditional Indian saris, shown in profile facing each other. A golden crescent moon is positioned between them, resting on a decorative base. The entire scene is framed by elaborate, swirling floral and vine patterns. The background is a solid dark teal color.

# MOTHER

BY NIGHT

# 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.*

# 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

# 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** **90**  
**With GMO-free tempeh** **75**

Cold rice noodles, coconut curry, fresh herbs, green mango, larb salad

**Feta & Avocado Salad**    **80**  
Cherry tomatoes, olives, cucumber, avocado, organic leaves, mustard dressing  
**ADD** Seared 100g tuna +50



Gluten-free



Dairy-free



Vegetarian



Plant-based



Nut-free



Sugar-free

**DINNER**

**FROM 4 PM**

# PASTA

## Goat Cheese & Spinach Ravioli

95

Homemade ravioli tossed with toasted butter, blistered tomatoes, lemon basil leaves

**ADD** Organic chicken +35 | Grilled prawns (5 pcs) +60

## Homemade Tagliatelle with Beef Ragù

110

Hearty tomato-based grass-fed beef stew sautéed to order with homemade pasta & parmesan cheese (contains shellfish)

**GF** pasta available 

# PLANT-FORWARD

## Ginger & Cashew Homemade-noodle Stir-fry

75

Seasonal veggies, tempeh, cashews, organic mushrooms, sesame ginger sauce

**GF** option with rice 

## Mild Dhal Red Lentil, Sweet Potato & Pumpkin, Coconut-based Curry

85

With roasted tomato and broccoli served with our crispy Persian rice

# BURGERS

## Quinoa & Red Bean Patty Burger

100

With caramelized onions, vegan aioli, fresh tomato, and lettuce on a vegan bun, served with crispy smashed potatoes

## Aussie Beef Burger

120

Wagyu beef patty, bacon, and onion jam, aioli, fresh tomato, and lettuce, served with crispy smashed potatoes

**ADD** Cheddar cheese +35

# SLOW-COOKED

## Filipino Pork Adobo

110

Tender pork in black rice vinegar, Wangi rice, avocado, pineapple, watercress salad

## Moroccan Chicken and Lemon Tagine

105

Organic chicken in citrus-olive sauce, jeweled couscous

## Hungarian Beef Stew

120

Grass-fed beef in paprika, baby potatoes, sweet mashed potato

## Persian-Spiced Lamb

130

Grass-fed lamb with spices and lentils, crispy Persian rice, coconut yogurt raita



Gluten-free



Dairy-free



Vegetarian



Plant-based



Nut-free



Sugar-free

DINNER

FROM 4 PM

# FROM THE GRILL

## Pan-Roasted Chicken Breast 105

Butter-roasted chicken, carrot-dijon puree, green beans, crispy kale & dukkah, chimichurri

## Lao Fresh Fish Fillet 115

Pan-fried fish in tamarind sauce, crispy makrut & peanuts, green mango larb salad, organic rice

**CHANGE** to option with tempeh 80

## Salmon Teriyaki 155

Tasmanian salmon (150g), white rice, edamame, bok choy

## Striploin Steak 310

Australian grass-fed striploin (220g), nori butter, crispy potatoes, stuffed tomato, organic rice, nuts, arugula & feta salad

# SIDES

## Small Salad with 40

Arugula, Tomato & Feta  

## Persian Jamu Rice 35

Crispy turmeric-infused rice, seeds, nuts

## Organic White | Red Rice 25

## Garlicky Green Veggies 35

With herbs and black lime

## 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



Gluten-free



Dairy-free



Vegetarian



Plant-based



Nut-free



Sugar-free

DINNER

FROM 4 PM

# AFTER DINNER DESSERT

**Decadent Brownie**    **65**

Topped with chocolate sauce, vanilla gelato, local strawberries lightly macerated in balsamic vinegar, lemon basil (kemangi)

**Italian Semifreddo**    **65**

Frozen cream cheese dessert with seasonal local fruit, passionfruit sauce, ginger cookie crumble



Gluten-free



Dairy-free



Vegetarian



Plant-based



Nut-free



Sugar-free

# COFFEE

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

# NON COFFEE

<b>Hot Chocolate</b>	<b>40</b>
<b>Spiced Hot Chocolate</b> Ginger & cinnamon with coconut milk	<b>45</b>
<b>Chai Masala</b>	<b>40</b>

# MATCHA

Samidori Ceremonial Grade  
from Uji, Japan.

<b>Matcha Latte</b>	<b>50</b>
<b>Matchamericano</b>	<b>45</b>

## 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



Gluten-free



Dairy-free



Vegetarian



Plant-based



Nut-free



Sugar-free

# 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



Gluten-free



Dairy-free



Vegetarian



Plant-based



Nut-free



Sugar-free

# REFRESH

<b>Mineral Water</b>	<b>25   40</b>
<b>Sparkling Water</b> (By glass   rainwater can)	<b>25   40</b>
<b>Lime &amp; Kaffir Lime Soda</b>	<b>35</b>
<b>Tamarind &amp; Ginger Soda</b>	<b>35</b>
<b>Iced Tea</b> Lemongrass   Rosella	<b>30</b>
<b>Coconut</b> (Whole)	<b>30</b>
<b>Homemade Kombucha</b> (Ginger)	<b>40</b>
<b>Sourbucha</b> (Berry)	<b>60</b>
<b>Frappe</b> Mango, orange, lemongrass	<b>45</b>

# JUICE

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

# SMOOTHIES

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



Gluten-free



Dairy-free



Vegetarian



Plant-based



Nut-free



Sugar-free

# SIGNATURE COCKTAILS

- Bali Homey** 130  
Vodka infused with kaffir lime leaves, lemongrass, osmanthus, lemon, peychaud's bitter and tonic
- Jamu Eclipse** 100  
Vodka, turmeric and lime jamu
- Jinny Oh Gin** 120  
Gin, strawberry coulis, basil and lime
- Es Campur** 120  
Rum infused with jackfruit, tamarillo jam, soursoup and lime
- Mango Twize** 125  
Bourbon whiskey, mango jam, lime, egg white foam and housemade kombucha

# CLASSIC COCKTAILS

- Negroni** 130  
Gin, campari and sweet vermouth
- Old Fashioned** 110  
Bourbon whiskey, brown sugar and angostura bitters
- Espresso Martini** 110  
Vodka, tequila coffee, espresso and caramel syrup
- Margarita** 110  
Tequila, triple sec, lime juice and simple syrup
- Whisky Sour** 130  
Whiskey, lemon juice, simple syrup and egg white

# MOCKTAILS

- Virgin Rosella Mojito** 55  
Citrus, rosella, mint and soda
- Penida Colada** 55  
Coconut, passionfruit, pineapple, banana syrup and cinnamon essence
- Green Elixir** 55  
Lemon basil, cucumber and ginger beer

# BEER

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



Organic



Natural



Biodynamic



Unfiltered



Pét-Nat

# SPARKLING

**Maschio Rosé Prosecco** 650  
Italy (NV)

**Lazarus Pulp, The Alter Ego,  
Chardonnay,  
Sauvignon Blanc** 700  
Indonesia (2022)

**Louis Perdrier  
Sparkling Burgundy** 700  
France (NV)

# WHITE

**JJ Mc Williams Chardonnay** 110 | 525  
Australia (2022)

**Ramon Bilbao Verdejo** 125 | 650  
Spain (NV)

**Sepp Moser Grüner Veltliner** 750  
Austria (2021)

**Henschke Tilly's Sémillon** 900  
Eden Valley, Australia (2015)

**Franklin Isolation Ridge,  
Riesling Organic** 950  
Western Australia (NV)

# RED

**Estimulo Malbec** 110 | 525  
Mendoza (2023)

**Santa Carolina  
Carmenere** 125 | 650  
Chile (NV)

**Sepp Moser Zweigelt** 750  
Austria (2022)

**Mouton Cadet, Bordeaux** 700  
France (NV)

**Wild Rock, Pinot Noir** 800  
Marlborough, New Zealand (2015)

**Alto Colchagua Koyle,  
Gran Reserva,  
Cabernet Sauvignon** 900  
Chile (2016)

**Torbeck Woodcutters Shiraz** 1000  
Barossa Valley, Australia (2021)

# ROSÉ

**Isola** 525  
Bali, Indonesia (NV)



Organic



Natural



Biodynamic



Unfiltered



Pét-Nat