

MURNI'S WARUNG RESTAURANT AND BAR

Fabulous Food at Local Prices

Upstairs and Downstairs

**Open everyday
9 am–10 pm**

Take-away and Deliveries available

MISCELLANEOUS NOTES

We were the first real restaurant in Ubud established in 1974 and it is still run by Murni.

We have always made all of our own yoghurt.

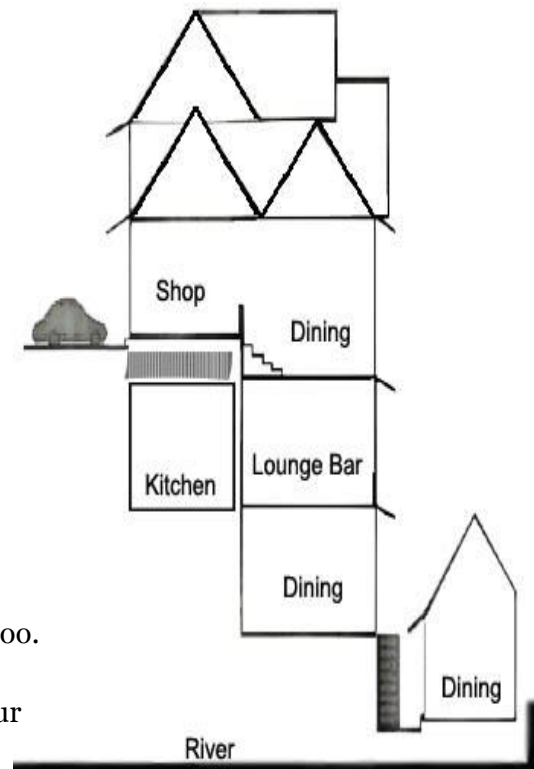
We make all our own cakes and pies.

We DO NOT add MSG.

Our service may be slow because we don't even begin to prepare most things until they are ordered. We think everything tastes noticeably better if it's prepared only when you order it.

Sometimes our service is slow for other reasons too. But, we don't have any very good excuse for that.

If you have a few moments, please let us have your comments on the Comments Form. It will help us improve.



Campuan-Ubud, Bali

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DRINKS

Aqua (bottled water)	Large	18
	Small	12
Soft Drinks Can Coca Cola; Sprite; Soda, Tonic Water; Coca Cola Zero		18
Beer:		
Bintang	Large	48
	Small	35
Bintang Crystal	Small	35
Kelapa Muda Whole young coconut fresh from the tree.		25
Blender Juices Fresh banana, papaya, sirsak, pineapple or in season (avocado and mango).		30
Fresh pineapple and mint		30
Fresh pineapple and coconut		35
Fruit Lassi Blended fruit and yoghurt... your choice of fruit in season.		40
Lime Squash Fresh lime juice, soda water, simple syrup and ice cubes.		30
Virgin Mojito Fresh mint leaves, lime juice and simple syrup, topped with soda water.		30
Iced or Hot Tea		15
Iced or Hot Chocolate		20
Iced Ginger Tea		20
Iced or Hot Orange		20
Orange Float		35
Kopi Bali (Balinese Coffee)	Cup	15
Iced or Hot Cappuccino		30
Espresso		25
Caffé Latte		35
Long Black		25
Frappé Coffee blended drink, with milk and/or syrup, biscuits. Vanilla Frappé, Caramel Frappé, Oreo Frappé.		40
Freeze Ice and milk blended drink. Vanilla Freeze, Vanilla Caramel Freeze, Oreo Freeze.		35

All prices are Rp. 000
10% Government tax and 5% service charge will be added.

HEALTHY JUICES

WE'LL BE HAPPY TO CREATE A DRINK SPECIALLY FOR YOUR HEALTH

Super Green Juice 35
Cucumber, green vegetable, celery, ginger and lemon juice—to reduce blood pressure.

Sparkling Lemongrass Cooler 35
A refreshing aromatic concoction of lemongrass infused syrup, lemongrass slices, kaffir lime leaves and lime juice topped with soda water.

Immunity 35
Fresh apple, carrot, beetroot, celery, lemon, garlic—anti bacterial, antiviral and antioxidant.

Cold and Flu Buster 35
Fresh tangerine, carrot, apple and lemon.

Moisturizer 35
Fresh cucumber, ginger, orange—improves skin texture, moisturizer and reduces body heat.

Deep Hydration Juice 35
Fresh coconut water, apple, tamarind—refreshes your skin and improves your stamina.

CREATE YOUR OWN HEALTHY DRINK

Up to 3 ingredients 35

If more than 3 ingredients 40

SMOOTHIE BOWLS

TROPICAL FRUIT BLENDS

Copacana Bowl 40
Banana, strawberry and yoghurt.

Dragon Bowl 40
Pitaya (dragon fruit), banana and yoghurt.

Paint Bowl 40
Spinach, mango in season, fruit and yoghurt.

CREATE YOUR OWN SMOOTHIE BOWL

Up to 3 ingredients 40

If more than 3 ingredients 45

Toppings
Granola, honey, banana, pineapple, strawberry, apple, cashew nuts, shaved coconut and seasonal fruit (jackfruit, mango or avocado).

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BREAKFAST ...SERVED ANYTIME

Murni's Big Breakfast	70
Two eggs served to order; ham or bacon, toast with jam; our famous homemade yoghurt with fruit and honey; coffee or tea.	
Eggs (two): Fried, boiled or poached.	20
Omelette or Scrambled Eggs (two):	20
with cheese	add 15
with ham	add 15
on toast	add 10
Buttered Toast and Jam	15
Homemade Yoghurt	25
with fruit	5
with honey	5
Balinese Black Rice Pudding	25
Who doesn't agree that this is one of the best foods in the world? Served with coconut milk and palm sugar.	

VEGETARIAN

APPETIZERS

Stuffed Tofu	30
Soya tofu or bean curd, vegan, healthy, stuffed with young bean sprouts, celery, carrots and leeks.	
Vegetarian Lumpia	30
Spring rolls originated in China and were eaten at spring time. They started as pancakes filled with the new season's spring vegetables. Filled with young bean sprouts, carrots and leeks. Served with our homemade peanut sauce, sweet chili sauce and chili sauce.	
Healthy Vegan Rolls	40
Carrot, turnip, beansprouts, lettuce salad, white sesame seeds, black pepper, and coriander leaves with a garlic, ginger dressing.	
Berkedel Jagung	30
Sweet corn fritters.	
Marta Gorney's	
Guacamole (if in season)	30
Served with krupuk (crackers).	
Avocado Vinaigrette (if in season).	30

MAIN COURSES

Vegetarian Nasi Campur	50
Steamed white rice, tempe and tofu saté, jackfruit, bean sprouts, spinach, sweet corn fritters, nut crackers, roasted coconut, peanuts, sambal matah and egg. Different every day!!	
Vegetarian Nasi Goreng	40
One of Indonesia's delicious vegetarian dishes: fried rice, cabbage, carrots, leeks, tofu and tempe saté, our homemade peanut sauce, nut crackers and acar. Acar is a tasty sourish local vegetable pickle.	
Veggie Burger	50
With French fries and salad.	

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VEGETARIAN

MAIN COURSES

Mixed Tossed Salad	45
Mixed Tossed Salad full of Fresh Garden and Farmers Market vegetables featuring avocados, cucumbers, tomatoes, pineapples, black olives, onions, cabbages, pears, lettuce, and lime. Topped off with a choice of classic Thousand Island, Mayonnaise, Yoghurt or Honey Mustard dressings designed to make those flavours zing!	
Vegetarian Mi Goreng	40
Vegetarian Mi Goreng is a one-dish meal favourite. It's believed to have been introduced by Chinese immigrants centuries ago and given a very distinctive Indonesian twist. Tasty stir-fried noodles with vegetables. Locals eat it for breakfast, lunch and dinner.	
Tipat Cantok	30
You can't get more local than Tipat Cantok. It's a pure Balinese dish. Bali's ultimate tasty local street food and it's vegan! Tipat means rice cake and cantok means mortar and pestle. We serve it with lots of veggies: tofu, spinach, long beans, bean sprouts and eggplant and mix in our homemade peanut sauce ground in a traditional old fashioned stone mortar and pestle. And you should always have a cracker with it. The Balinese eat it for breakfast, but we serve it all day, every day, freshly made each time. Served at room temperature.	
Gado-Gado	30
An Indonesian salad of slightly steamed vegetables, hard-boiled, spiced eggs, tofu, tempe, cucumber, tomatoes and crackers. The key to this delicious dish is our home made peanut sauce dressing. In 2018, Gado-Gado was nominated as one of 5 national dishes of Indonesia. Served at room temperature.	
Raw Zoodles	35
Zoodles, otherwise known as zucchini noodles. Our chef is spiralizing zucchini and making you believe that you're eating noodles! But these are delicious, low-carb, gluten-free, fresh and raw-spiralized zucchini, broccoli, red peppers, carrot and basil leaves with a tasty, tangy Italian herb dressing of olive oil, lime, parsley, garlic and honey.	

APPETIZERS

Lumpia	40
Spring rolls served with our homemade peanut sauce, sweet chili sauce and chili sauce.	
Satè Lilit	40
Balinese style chicken satè. Preparation takes half a day. Eating takes less than half an hour!	
Satè	40
Skewers of chicken served over charcoal burner with our homemade peanut sauce.	
Chicken Fingers	40
Served with French fries.	
Fish and Chips	40
Anything that's been around since the 1860s can't be doing much wrong.	
Mornny's or maybe Bubba's original.	
Potato Salad	40

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MAIN COURSES

Bebek Betutu–Balinese Duck	95
Other than flying or floating, this is the only way you want your duck. Bali's most famous dish. Flavoured with Balinese spices, served with vegetables <i>lawar</i> and yellow rice.	
Murni's Tutu Ayam	75
A traditional local chicken dish. Slow cooked for 8 hours with Balinese spices and served with white or yellow rice and mixed Balinese vegetables.	
Nasi Campur	55
Steamed white rice accompanied by peanuts, roasted coconut, tofu, tempe, egg, vegetables, chicken, saté lilit, sweet corn fritters, shrimp crackers and sambal matah. Different every day!!	
Nasi Goreng	50
One of Indonesia's delicious signature dishes: fried rice, stir-fried chicken, chicken saté, our homemade peanut sauce and acar.	
Beef Rendang	75
Voted by CNN Travel as the clear winner of the 'World's Most Delicious Food'. Beef is slowly simmered with coconut milk and a mixture of lemongrass, galangal, garlic, turmeric, ginger and chillies, then left to stew for hours to create a dish of tender, flavourful bovine goodness. This Sumatran dish is served at ceremonial occasions and to honoured guests. It will send your stomach into overdrive!	
Ayam Panggang	55
Seasoned chicken thigh grilled above flaming charcoal served with white rice and <i>plecing kangkung</i> (morning glory) and bean sprouts tossed in a tomato and chili sauce. Let us know if you prefer less or no spice.	
Iga Bakar-Pork Spare Ribs	95
They are tender ... you don't need a knife ... just a fork. Or better still ... use your hands! The sauce is a Murni's Warung invention, kind of like a BBQ sauce but not really. It's got a natural sweetness, but not too sweet. It's tangy and mouth watering. The ribs come with a choice of French fries or white rice.	
Hamburger	70
With French fries and salad.	
Spaghetti Bolognese	65
The classic Italian dish from the city of Bologna. Pasta with a slow cooked, flavoursome, silky minced beef and tomato sauce.	
Mi Goreng	45
Mi Goreng is a one-dish meal favourite. It's believed to have been introduced by Chinese immigrants centuries ago and given a very distinctive Indonesian twist. Tasty stir-fried noodles with vegetables and pieces of chicken. Locals eat it for breakfast, lunch and dinner.	
Mi Kuah	35
Very tasty, healthy noodle soup with chicken and lots of fresh vegetables.	
Soto Ayam	40
Indonesian style chicken soup flavoured with lemongrass, ginger, kaffir lime leaves and served with steamed white rice, glass noodles and boiled egg. Mildly spicy.	
Chicken Tongseng (Tongseng Ayam)	45
Our chicken version of the famed Javanese Goat <i>Tongseng</i> , is a curry-like soup made of stir-fried chicken in a spice paste mixture of garlic, turmeric, ginger and candlenut, with an addition of aromatics such as kaffir lime leaves, lemongrass and galangal simmered for hours in chicken broth, coconut milk and golden sweet soy sauce for a tiny hint of sweetness. Shredded cabbage and sliced fresh tomatoes added in the end give this dish crunch and a hint of freshness. If you are a lover of spice, ask for extra chopped chili on the side, as Indonesians love to sprinkle fresh chili on top of this dish. Served with steamed white rice.	
Bakso Ayam	40
(Obama's Favourite Dish) Chicken meat ball soup with vermicelli noodles served with rice or <i>tipat</i> (rice cake).	

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EXTRAS

Nasi Putih Steamed white rice.	5
French Fries	15
Sambal Matah Bali's most famous sambal, shallots, torch ginger, chilies, kaffir lime and coconut oil.	10
Sambal Bawang Goreng Fried sliced shallots, garlic and chilies, mixed garlic and ginger paste and traditionally processed coconut oil.	10

DESSERTS

Mary's Grandmother's Scrumptious Apple Pie Homemade goodness at its very best, made even better if you add ice cream!	35
Murni's Unique Pineapple Pie Made even better if you add ice cream!	35
Murni's Unique Ooey-Gooey Cashew Pie Murni's recipe created in the old days when you couldn't get pecans in Bali.	35
Rum-rich Chocolate Cake With cream cheese frosting.	35
Lorrie's Cheese Cake With fresh strawberry sauce.	40
Balinese Banana Fritters	25
Ice Cream Vanilla, chocolate and strawberry.	per scoop 15
Banana Crêpes With cinnamon and palm sugar.	25
French Toast and Honey Best enjoyed before cholesterol checks.	30
Banana Split Banana, with three scoops of ice cream and chocolate sauce.	40
Chocolate Chip Cookie	8
Cinnamon and Vanilla Cookies (6 pieces)	5

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FROM THE LOUNGE BAR

SPIRITS

APERITIF CAMPARI or PERNOD	per shot	65
GIN GORDON'S or BEEFEATER	per shot	65
VODKA VIBE, SMIRNOFF or ABSOLUT	per shot	65
RUM BACARDI LIGHT or MYER'S DARK	per shot	65
SCOTCH WHISKY J & B RARE or CHIVAS REGAL	per shot	75
JOHNNIE WALKER BLACK LABEL or RED LABEL	per shot	75
BOURBON WHISKEY CANADIAN CLUB or JACK DANIEL'S or JIM BEAM	per shot	75
LIQUEURS BAILEY'S IRISH CREAM or COINTREAU or GRAND MARNIER	per shot	85
KAHLUA, TIA MARIA or GALLIANO or MIDORI	per shot	85
TEQUILA JOSE CUERVO the best selling tequila in the world.	per shot	85

COCKTAILS . . .

LYCHEE MARTINI Vodka, Lychee Liqueur, Lime Juice.	125
MARGARITA Tequila, Triple Sec, Lime Juice.	145
SINGAPORE SLING Gin, Benedictine, Lime Juice, Grenadine, Soda.	155
MUD SLIDE Vodka, Kahlua, Bailey's Irish Cream.	165
PINA COLADA Bacardi, Pineapple Juice, Coconut Milk, Triple Sec.	145
LONG ISLAND ICE TEA Gin, Vodka, Tequila, Bacardi, Lime Juice, Coke.	165
MELON COLADA Midori, Bacardi, Coconut Milk, Orange Juice, Lime Cordial, Fresh Honey-Dew Melon.	145
FROZEN FRUIT DAIQUIRI Strawberry, Pineapple, Banana, Mango, Bacardi, Lime Juice, Triple Sec.	135
MOONSTRUCK Bali Moon Coconut Liqueur, Vodka, Blue Curacao, sour sop juice, served frozen.	145
PLUTO'S PUNCH Bali Moon Banana Liqueur, Rum, Triple Sec, lime cordial, guava and orange juice.	145
BAILEY'S COMET Bali Moon Coffee and Banana Liqueur, Bailey's, fresh banana and whipped cream.	135
MOJITO Bacardi, Lime Juice, Mint Leaves and Simple Syrup.	135

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RED WINE & ROSÉ. . .

Plaga Rosé (Bali) per bottle 250
A pale pink summery wine, best served chilled. A light, aroma the taste is naturally sweet, soft and fruity with refreshing acidity. Food match-meat, fish, nasi goreng.

Plaga Cabernet Merlot per bottle 250
Plaga Cabernet Merlot is modern red, fresh and powerful, enriched with different degrees of toasted American and French Oak. A full body and well balanced natural sweetness are the most remarkable qualities of this wine. A bottle of Cabernet Merlot is the perfect complement to your favourite meal, whether a rich and savory beef rendang, a hamburger or a fragrant smoked duck or chicken.

Plaga Cabernet Sauvignon (Bali) per bottle 250
This wine has aromas of berries and plums, with hints of black pepper and spices with a touch of vanilla. Food match - red meat, ribs.

Plaga Red Blend (Bali) per glass 85
A fruit forward red wine, with no pretensions of being too big, is what makes it enjoyable from the first sip. per ¼ carafe 120
Colour: Clear Red Ruby. per ½ carafe 190
Aroma: Aromas of red berries with some hints of varietal species and toasted thanks to 4 months in contact with oak.
Palate: A light but soft tannic wine with very nice balance in mouth.

Jacob's Creek Shiraz (Australia) per bottle 375
This medium-bodied Shiraz has plum and spicy fruit, with subtle hints of toasted oak. Food match-red meat or char grilled dishes.

Two Islands Shiraz (Australia) per bottle 305
A spicy cherry and berry flavoured wine with a touch of pepper that is finished with a hint of vanilla.

Hatten Rosé (Bali) per bottle 250
Hatten Rosé was first made in 1994, using locally grown Alphonse-Lavallée grapes of French origin. The wine displays tropical fruit aromas and flower overtones. Food match-Universal Match, Ideal with Balinese dishes.

Hatten Aga Red Wine (Bali) per bottle 250
Aga Red is a medium bodied red wine made from local Alphonse-Lavallée grapes. This medium bodied wine is often associated with Beaujolais-Nouveau. Recommended to be served slightly chilled. Food match-grilled meats and spicy chili dishes.

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WHITE WINE . . .

Plaga Sauvignon Blanc (Bali)

This is a refreshing and playful wine with elegant flavours of tropical fruit, citrus and honey. Food match-fish.

per bottle 270

Plaga Chardonnay (Bali)

This chardonnay has tropical fruit notes like pineapple, mango and a hint of honey with a clean crisp finish.

Food match-white meat and aromatic dishes.

per bottle 270

Two Islands Chardonnay (Australia)

This wine has tropical fruit aromas like banana and pineapple with a crisp clean finish.

Food match-white meat.

per bottle 305

Jacob's Creek Chardonnay (Australia)

This medium-bodied Chardonnay has attractive ripe peach, melon and subtle oak flavors. Food match-chicken.

per bottle 370

Two Islands Sauvignon Blanc (Australia)

Light bodied fresh juicy and intensely aromatic, this Sauvignon Blanc is perfect for any occasion. Grapes carefully selected from premium South Australian wine regions, predominantly the cool climate of the Limestone Coast.

per bottle 305

Plaga White Blend (Bali)

A flavoured white, with Muscat base, perfect for drinking with friends, also for mixing with fruits or soft drinks. Color: Light yellow. Aroma: There's a delicate floral base that gives way to some tropical fruits. Palate: Slightly sweet to support all evolving flavours, but with balanced fresh acidity.

per glass 85

per ¼ carafe 120

per ½ carafe 190

Hatten Aga White Wine (Bali)

This wine is a classic dry white with lemon and citrus flavours and a crisp dry finish.

Food match-fish, white meats and spicy dishes.

per bottle 250

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Open: 9 am–10 pm

Check out Murni's Warung Shop right here, our boutique hotel Murni's Houses in Ubud, our Award-winning Tamarind Spa at Murni's Houses, our Short- and Long-Stay accommodation in Penestanan and our amazing on-line shop: all at

www.murnis.com

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