

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.

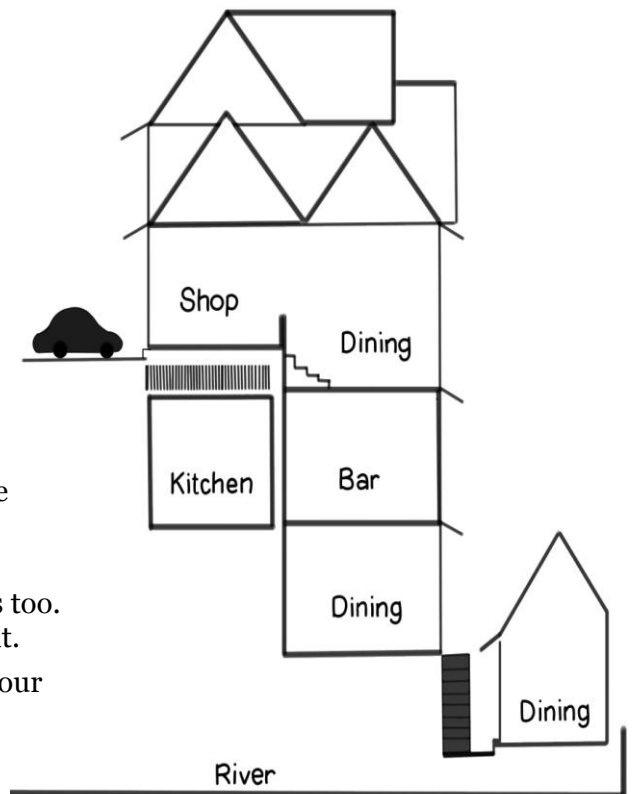
We DO NOT add MSG.

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.



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DRINKS

Mineral Water (Aqua) (bottled water)	Large	18
	Small	12
Fresh Kombucha 250ml. Ginger Lime; Pink Guava; Passion Fruit; Mixed Berry; Lemongrass Strawberry Basil.		45
JYPSI Natural Craft Soda 270ml. Big Red Fizz; Tamarind Fizz; Ginger Blossom Fizz.		35
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).		35
Fresh pineapple and mint		35
Fresh pineapple and young coconut		40
Fruit Lassi Blended fruit and homemade yoghurt... your choice of fruit in season.		45
Lime Squash Fresh lime juice, soda water, simple syrup and ice cubes.		35
Sparkling Lemongrass Cooler A refreshing aromatic concoction of lemongrass slices, kaffir lime leaves, lime juice, our homemade lemongrass infused syrup, topped with soda water		40
Virgin Mojito Fresh mint leaves, lime juice and simple syrup, topped with soda water.		35
Iced or Hot Tea		15
Iced or Hot Chocolate		25
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
Tali's Espresso Frost Espresso, ice and vanilla ice cream blend.		50
Frappé Coffee blended drink, with milk and/or syrup and/or 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
We add the standard 10% Government tax and 5% service charge

HEALTHY JUICES

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

Super Green Juice	40
Cucumber, green leaf vegetables, celery, ginger and lemon juice. To reduce blood pressure.	
Immunity	40
Fresh apple, carrot, beetroot, celery, lemon and garlic. Anti bacterial, antiviral and antioxidant.	
Cold and Flu Buster	40
Fresh tangerine, carrot, apple and lemon.	
Moisturizer	40
Fresh cucumber, ginger and orange. Improves skin texture, moisturizer and reduces body heat.	
Deep Hydration Juice	40
Fresh coconut water, apple and tamarind. Refreshes your skin and improves your stamina.	
CREATE YOUR OWN HEALTHY DRINK	
Up to 3 ingredients	40
If more than 3 ingredients	45

SMOOTHIE BOWLSTROPICAL FRUIT BLENDS

Copacana Bowl	45
Banana, strawberry and homemade yoghurt.	
Dragon Bowl	45
Pitaya (dragon fruit), banana and homemade yoghurt.	
Paint Bowl	45
Spinach, mango in season and homemade yoghurt.	
CREATE YOUR OWN SMOOTHIE BOWL	
Up to 3 ingredients	45
If more than 3 ingredients	50
Toppings	
Granola, honey, banana, pineapple, strawberry, apple, cashew nuts, shaved coconut and seasonal fruit (jackfruit, mango or avocado).	

BREAKFAST ...SERVED ANYTIME

Murni's Big Breakfast	75
Two eggs served to order; ham or bacon, toast with homemade jam; 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
Fresh Fruit Salad	20

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VEGETARIAN

*****APPETIZERS

- Stuffed Tofu** 35
3 pieces of soya tofu or bean curd, stuffed with young bean sprouts, celery, carrots and leeks. Vegan and healthy!!
- Vegetarian Lumpia** 35
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, bean sprouts, lettuce salad, white sesame seeds, black pepper, and coriander leaves rolled in rice paper with a garlic, ginger dressing.
- Berkedel Jagung** 35
Savoury corn fritters seasoned with shallots, leek and flat leaf parsley.
- Marta Gorney's
- Guacamole** (if in season) 35
Served with krupuk (crackers).
- Avocado Vinaigrette** (if in season). 35

*****MAIN COURSES

- Vegetarian Nasi Campur** 50
Steamed white rice, tempe and tofu saté, vegetables of the day, sweet corn fritters, vegetable soup, seasoned tempe, roasted coconut, peanuts, sambal matah and egg. Different every day!!
- Vegetarian Nasi Goreng** 45
One of Indonesia's delicious vegetarian dishes: fried rice, cabbage, carrots, leeks, tofu and tempe saté, our homemade peanut sauce, rice crackers and acar. Acar is a tasty sourish local vegetable pickle.
- Veggie Burger** 50
Tempe, carrots, onion and garlic.
With French fries and salad.
- Mixed Tossed Salad** 45
Mixed Tossed Salad full of Fresh Garden and Farmers Market vegetables featuring lettuce, avocados, cucumbers, tomatoes, pineapples, black olives, onions, red cabbage, apples and lime. Topped off with a choice of classic Thousand Island, Mayonnaise, Yoghurt or our delicious Honey Mustard dressing designed to make those flavours zing!
- Vegetarian Mi Goreng** 45
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.

VEGETARIAN

*****MAIN COURSES

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, mixed 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 usually eat it for breakfast, but we serve it all day, every day, freshly made each time. Served at room temperature.

Gado-Gado

35

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 homemade peanut sauce dressing. In 2018, Gado-Gado was nominated as one of 5 national dishes of Indonesia. Served at room temperature.

Raw Zoodles

45

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 mixed with broccoli, red peppers, carrot and basil leaves with a tasty, tangy Italian herb dressing of olive oil, lime, parsley, garlic and honey.

Vegan Curry

50

Our homemade rich and flavourful curry full of French beans, cauliflower, broccoli, potatoes, carrots, crispy tempe slices and *the pièce de resistance* a pan fried banana. Served with steamed white rice.

APPETIZERS

Lumpia

40

Spring rolls served with our homemade peanut sauce, sweet chili sauce and chili sauce.

Satè Lilit

45

Balinese style chicken saté. Preparation takes half a day. Eating takes less than half an hour!

Chicken or Pork Satè

45

Skewers of chicken or pork served over a charcoal burner with our homemade peanut sauce. Indonesian Satè is listed as number 14 of the world's 50 best foods according to the CNN Travel reader's poll compiled in 2017.

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.

Morny'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. The Balinese eat this dish only on special ceremonial occasions.	
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	60
Our version of the iconic Indonesian dish. Steamed white rice accompanied by an assortment of seasoned tofu, tempe, egg, vegetables, chicken, saté lilit, sweet corn fritters, shrimp crackers, peanuts, roasted coconut and sambal matah.	
Nasi Goreng	55
One of Indonesia's delicious signature dishes: fried rice, stir-fried chicken, chicken saté, a fried egg, and our homemade peanut sauce and acar.	
Beef Rendang	85
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.	
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.	
Opor Ayam Bakar	65
The famed Javanese Opor Ayam (a light chicken curry simmered in a coconut milk base), but with a twist! We made a delicious Chicken Opor, added some secret ingredients and reduced it into a thick sauce. We didn't stop there, but decided to grill the chicken and baste it with the opor reduction. Served with vegetables, steamed white rice, the reduction sauce and green chili sambal on the side.	
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 has 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.	
Crispy Pork Belly with Balinese Spices	85
Layers of tender flavourful pork belly with crispy savoury skin in <i>Base Genep</i> (Balinese Complete Spice Paste). Cassava leaves in a shallot, garlic and lemongrass seasoning. <i>Kuah Balung</i> , an aromatic soup with a pork based broth and steamed white rice.	
Hamburger	80
With French fries and salad.	
Cheeseburger	85
The Cheeseburger was invented in 1920 in Pasadena, California, an amazing 20 years after the Hamburger. With French fries and salad.	
Club Sandwich	65
Chicken slices, bacon, lettuce, tomato, boiled egg, cheese and mayonnaise. Served with cassava chips. Invented in 1894.	
Spaghetti Bolognese	65
The classic Italian dish from the city of Bologna. Pasta with a slow cooked, flavoursome, silky minced beef and tomato sauce.	

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MAIN COURSES

Murni's Fish in taucho sauce	65
Slices of mahi-mahi fish stir-fried with peas, green and red peppers, leek and pineapple slices in flavourful ginger and taucho (fermented soy bean) sauce. A Murni's Warung classic and award winning dish.	
Grilled Fish	85
Grilled mahi-mahi topped with sambal matah, served with salad and your choice of steamed white rice or French fries.	
Mi Goreng	50
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	40
Very tasty, healthy noodle soup with chicken and lots of fresh vegetables.	
Soto Ayam	45
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)	50
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.	
Chicken Curry	65
Our homemade rich and flavourful curry, with chicken, potatoes, crispy tempe slices, and <i>the pièce de resistance</i> a pan fried banana. Served with steamed white rice.	
Bakso Ayam	40
(Obama's Favourite Dish) President Obama lived in Indonesia from age 6 to 10. Chicken meat ball soup with tofu and vermicelli noodles. Served with steamed white rice or <i>tipat</i> (rice cake).	

EXTRAS

Nasi Putih	8
Steamed white rice.	
French Fries	15
Sambal Matah	15
Bali's most famous sambal, shallots, torch ginger, chilies, kaffir lime and coconut oil.	
Sambal Bawang Goreng	15
Fried sliced shallots, garlic and chilies, mixed garlic and ginger paste and traditionally processed coconut oil.	

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HOMEMADE DESSERTS

Mary's Grandmother's Scrumptious Apple Pie	40
Homemade goodness at its very best, made even better if you add ice cream!	
Murni's Sensational Pineapple Pie	40
Made even better if you add ice cream!	
Murni's Unique Ooey-Gooey Cashew Pie	40
Murni's recipe created in the old days when you couldn't get pecans in Bali.	
Strawberry Banana Yoghurt Pie	45
Lorrie's Cheese Cake	45
With fresh strawberry sauce.	
Rum-rich Chocolate Cake	35
With cream cheese frosting.	
Banana Caramel Cake	35
Balinese Banana Fritters	25
Ice Cream	per scoop 15
Vanilla, chocolate and strawberry.	
Banana Crêpes	25
With cinnamon and palm sugar.	
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.	
French Toast and Honey	30
Best enjoyed before cholesterol checks!	
Banana Split	45
Banana, with three scoops of ice cream and chocolate sauce.	
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 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		per shot	75
CANADIAN CLUB or JACK DANIEL'S or JIM BEAM			
LIQUEURS		per shot	85
BAILEY'S IRISH CREAM or COINTREAU or GRAND MARNIER			
KAHLUA, TIA MARIA or GALLIANO or MIDORI		per shot	85
TEQUILA		per shot	85
JOSE CUERVO the best selling tequila in the world.			

COCKTAILS . . .

LYCHEE MARTINI		145
Vodka, Lychee Liqueur, Lime Juice.		
MARGARITA		165
Tequila, Triple Sec, Lime Juice.		
MUD SLIDE		185
Vodka, Kahlua, Bailey's Irish Cream.		
PINA COLADA		155
Bacardi, Pineapple Juice, Coconut Milk, Triple Sec.		
LONG ISLAND ICE TEA		175
Gin, Vodka, Tequila, Bacardi, Lime Juice, Coke.		
MELON COLADA		155
Midori, Bacardi, Coconut Milk, Orange Juice, Lime Cordial, Fresh Honey-Dew Melon.		
FROZEN FRUIT DAIQUIRI		145
Strawberry, Pineapple, Banana, Mango, Bacardi, Lime Juice, Triple Sec.		
MOONSTRUCK		155
Bali Moon Coconut Liqueur, Vodka, Blue Curacao, Sour Sop Juice, served frozen.		
PLUTO'S PUNCH		155
Bali Moon Banana Liqueur, Rum, Triple Sec, Lime Cordial, Guava and Orange Juice.		
BAILEY'S COMET		145
Coffee and Banana Liqueur, Bailey's, Fresh Banana and Whipped Cream.		
MOJITO		145
Bacardi, Lime Juice, Mint Leaves and Simple Syrup.		

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RED WINE & ROSÉ. . .

Plaga Rosé (Bali)

per bottle 260

Plaga Rose is fragrant with a crisp freshness that will remind you of the taste of cherry summer. It packs the flavour of floral notes and savoury characters. Rosé has a relatively light body and ends in a subtle, fizzy finish.

COLOUR : Pale salmon, evoking the young wines of Provence.

AROMA : A light aroma reveals red berries and slightly cut grass.

PALATE : The taste is naturally sweet, with an elegant full-mouth palate.
French untoasted Oak used in fermentation. Soft and fruity with a refreshing acidity.

Plaga Cabernet Merlot (Bali)

per bottle 260

Plaga Cabernet Merlot is modern, red, fresh and powerful, enriched with different degrees of toast in American and French Oak. A full body and well balanced natural sweetness are the most remarkable qualities of this wine.

COLOUR : Cherry-red color.

AROMA : There is a big complexity. We can smell all the oak influence with notable spice aromas like pepper and milk chocolate flavours, but also sweet expression like cinnamon and caramel; but at the same time, we can find all the berries from Merlot and herbal species characteristic from Chilean Cabernet.

PALATE : A natural slight sweetness empowers the big structure in the mouth. All the fruits and species are present in the sip and a quite long after taste.

Plaga Cabernet Sauvignon (Bali)

per bottle 260

Plaga Cabernet Sauvignon is a modern red, bold, with a good balance between fruity and aging notes, like liquorices, chocolates and species. A friendly wine with a long pleasant finish.

COLOUR : Ruby-red color.

AROMA : A complex aroma blends berries and plums, with hints of chocolates, black pepper and spices. Oak-aging introduces memories of complex toast and coffee notes, also some spices like vanilla.

PALATE : Young, fruity and soft on the palate, a delicate wine with good structure and chalky tannins, which taste fresh, round and well balanced.

Plaga Red Blend (Bali)

per glass 90
per ¼ carafe 125
per ½ carafe 195

A simple red.

COLOUR : Ruby.

AROMA : Aromas of red berries with some hints of varietal species and toasted because of 4 months in contact with wood.

PALATE : A light but tannic wine with very nice balance in the mouth.

Jacob's Creek Classic Shiraz Cabernet (Australia)

per bottle 385

Jacob's Creek Classic range offers fresh, great tasting wines across a wide selection of popular varieties and blends. Created to drink now, ideal for those who seek excellent value and reliable quality for every day enjoyment.

AROMA & PALATE

A bright, medium length wine made in an approachable style.

The palate offers plum and warmed berry flavours and lovely soft tannins.

Two Islands Shiraz (Australia/Bali)

per bottle 315

A spicy cherry and berry flavoured wine with a touch of pepper that is finished with a hint of vanilla.

Hatten Aga Rosé (Bali)

per bottle 260

Hatten's first wine and a refreshing Rosé style well suited to the tropics. Elegant oral aromas with citrus, bright berry spice flavours and a fresh, dry nish.

AROMA : Strawberry, Cherries, Guava, Watermelon, Cream

PALATE : Cranberries, Yellow Plum, Guava, Rhubarb, White Pepper.

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WHITE WINE . . .

Plaga Sauvignon Blanc (Bali)

per bottle 280

Plaga Cabernet Blanc is refreshing and playful with a lot of character.

A highly palatable young wine, easy to drink, with a long fresh finish.

COLOUR : Pale yellow with slight green reflections.

AROMA : Elegant flavour with intense tropical fruits like passion fruit and guava, citrus and slight aromas of grass and minerality.

PALATE : A fresh fruity taste that perfectly balances, crispy acidity and sweetness.

Plaga Chardonnay (Bali)

per bottle 280

Plaga Chardonnay has a pure and simple flavour, with a taste that already has some evolution with oak. Fresh and highly suited for new drinkers.

A young modern Chardonnay, with a nice body and easy to drink.

COLOUR : Light gold, straw colour.

AROMA : Spicy and smoky notes from American oak blend nicely with tropical fruits. The characteristic pineapple and banana from Chardonnay have been seasoned with cinnamon and vanilla.

PALATE : Big body with a sweet entrance and lot of freshness.

Two Islands Chardonnay (Australia)

per bottle 315

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

Food match - white meat.

Jacob's Creek Chardonnay (Australia)

per bottle 380

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

Two Islands Sauvignon Blanc (Australia/Bali)

per bottle 315

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.

Plaga White Blend (Bali)

A flavoured white, with Muscat base, perfect for drinking with friends, also for mixing with fruits or soft drinks.

Colour : 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. Better drink cold.

per glass 90
per ¼ carafe 125
per ½ carafe 195

Hatten Aga White Wine (Bali)

per bottle 260

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.

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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 Long-Stay accommodation in Penestanan and our amazing on-line shop: all at

www.murnis.com