



Welcome to Mbistro

A Taste of the Mediterranean, by the Shores of Nusa Penida

Mbistro offers a thoughtfully curated Mediterranean dining experience — where sun-kissed flavors meet the calm of the island.

Inspired by the coastal kitchens of Southern Europe and the natural beauty of Bali's hidden gem, our menu celebrates freshness, simplicity, and soul.

Our cuisine draws from the sun-drenched flavors of The Mediterranean countries, enriched by the spirit of the sea and fresh local ingredients. From vibrant tapas and experience seafood to hand-crafted pastas and crisp salads, each bite offers a moment of pure balance and beauty.

Take a seat, breathe in the view, and enjoy a culinary journey that's as elevated as the landscape around you.

— With love, the Mbistro Team



COFFEE & HOT DRINKS

Espresso

A rich shot of aromatic coffee

IDR 35

Double Espresso

IDR 60

Americano

Espresso topped with hot water, smooth and bold

IDR 35

Cappuccino

Espresso with steamed milk and frothy foam, dusted with cacao

IDR 50

Latte Macchiato

Espresso with plenty of steamed milk, creamy and warming

IDR 50

Hot Chocolate

Rich chocolate, steamed milk, and a cloud of whipped cream

IDR 40

Herbal Tea

A selection of soothing herbal infusions
Green / Black / Chamomile

IDR 35

Matcha Latte (Ceremonial)

Ceremonial matcha, fresh milk

IDR 40

COLD COFFEE & ICE DRINK

Ice Cafe Frappe

Espresso, served Frappe end over ice for a refreshing boost

IDR 40

Iced Latte

Espresso with cold milk, poured over ice cubes

IDR 40

Iced Matcha Latte

Ceremonial matcha, fresh milk, ice

IDR 40

Lemon or Ginger Iced Tea

Black tea brewed and chilled, with fresh lemon or fresh ginger and a hint of sugar

IDR 35

Iced Matcha Latte (Ceremonial)

IDR 40

Fresh Homemade Juice

Orange/Dragon Fruit/Watermelon/ Mango/Mix

IDR 50

Ace Ginger

Orange, Lemon, Carrot, Fresh Ginger, Mint Leaf

IDR 70

Rosa / Butterfly Pea Kombucha

The combination of Kombucha's gentle fizz & the unique aroma of petals creates a refreshing and uplifting drink

IDR 40

Green Detox

Cucumber, Pineapple, Celery, Fresh Ginger

IDR 70

Immunity

Orange, Lemon, Turmeric, Pepper, Organic Honey

IDR 70



HEALTHY MOCKTAILS & JUICES

All prices are subject to 10% service and 10% goverment tax.





NON-ALCOHOL MOCKTAILS

SOFT DRINKS

BEERS

APERITIVES & WINE

Virgin Mojito IDR 60
Mint Leaves, Lime, Sugar & Soda water, Ice

Virgin Colada IDR 60
A tropical blend of Fresh pineapple juice and creamy coconut

Cucumber Cooler IDR 50
Cucumber, Mint Leaves, Lime & Tonic, crisp and invigorating

Coca-Cola / Diet Coke / Sprite/Tonic IDR 40
Classic sodas served chilled

Aqua (600ml) IDR 20

Soda water IDR 35

Bintang (Small) IDR 50

Crystal Bintang IDR 55

San Miguel (Spain) IDR 60

Radler IDR 60

Ricard (2cl) / Red Martini (5cl) IDR 65 (G)

White Sangria (homemade) IDR 90 (G) | IDR 350 (C)
White Wine with Macerated Fruits, Spain's Speciality, Light & Refreshing

Rose Wine Two Island (Bali) IDR 110 (G) | IDR 450 (B)
Delicated and Aromatic, Perfect for Summer

RED WINE

Shiraz Two Island (Bali) IDR 110 (G) | IDR 450 (B)

Cabernet Merlot Two Island (Bali) IDR 110 (G) | IDR 450 (B)

La Revolution Cabernet Sauvignon (Chile) IDR 460 (B)

Lucareli Primitivo (Puglia, Italy) IDR 850 (B)

WHITE WINE

Chardonay Two Island (Bali) IDR 450 (B)

Wine Sababbay Reserve (Bali) IDR 110 (G) | IDR 480 (B)

Pinot Grigio, Corte Giara (Italy) IDR 600 (B)

Prosecco Sababbay (Bali) IDR 500 (B)

G (glass) | B (bottle) | C (carafe)

All prices are subject to 10% service and 10% goverment tax.



MEDITERANEEAN ESCAPE

TIMELESS COCKTAILS

White Sangria

White Wine with Macerated Fruits, Triple Sec, Spain's Speciality, Light & Refreshing

IDR 90

Aperol Spritz

Aperol, Prosecco, Sparkling Water

IDR 120

Negroni

Gin, Red Vermouth & Campari

IDR 120

Espresso Martini

Vodka, Coffee Liqueur & Fresh Espresso, shake until frothy

IDR 120

Amareto Sour

Amaretto, fresh lemon juice, egg whiyen and a touch of sugar, shaken and served over ice.

IDR 150

Margarita

Tequila, Triple Sec, Lime Juice & Salt on the glass

IDR 120

Pineapple'Rol Margarita

Tequila, Aperol, pineapple juice, lemon juice, Agave syrup

IDR 130

Mojito

White Rum, Mint Leaves, Lime, Sugar & Soda water

IDR 120

Special Mojito

White Rum, Mint Leaves, Seasonal Fruit, Lime, Sugar & Soda water

IDR 120

Ti Punch

Rum, Lemon, Sugar, served over Ice

IDR 120

Moscow Mule

Vodka, Ginger Ale, Lemon, Sugar

IDR 120

Blue Velvet Sour

Gin, Curaçao, lemon juice, white egg, sugar syrup, shaken & served over ice

IDR 120

Whiskey Sour

Whiskey, Lemon Juice & egg white , a Touch of Sugar, shaken & served over Ice

IDR 120

Pina Colada

Rum, Pineapple & Coconut Cream, blended with Ice for a Tropical escape

IDR 120

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INVENTIVE COCKTAILS

Mango Gold Rush

Bourbon, fresh Mango, lemon juice and honey, shaken

IDR 140

Bistro Breeze

Vodka, Lime & Orang Juice, Grenadin Syrup, Sparkling Wine

IDR 140

Island Escape

Rhum, Coconut Syrup, Homemade Rosemary Syrup,
Angostura, Pineapple Juice & Lemon Juice

IDR 150

Sunrise Mimosa

Tequila, Prosecco, Pineapple & orange juice, Blueberry Syrup,
Shaked & served on ice

IDR 140

SPIRITS & MIXERS

Whisky "Red Label" (4cl)

IDR 80

Vodka "Smirnoff" (4cl)

IDR 80

Gin "Gordon" (4cl)

IDR 80

Tequila "Jose Cuervo" (4cl)

IDR 80

Rhum "Bacardi" (4cl)

IDR 80

Add an extra soft mixer
Coke / Tonic / Soda / Juice

IDR 20

Cognac "Martel VSOP"

IDR 170

Amaretto "Disaronno Original"

IDR 150

Jack Daniels

IDR 100

M' Rhum "Arrange"

IDR 50

M Bistro Shooter Speciality

FINE SPIRITS & DIGESTIVES

All prices are subject to 10% service and 10% goverment tax.

OUR DIGESTIVE SELECTION

A curated selection of spirits and liqueurs to conclude your meal in style.

FINE WHISKEYS

Smooth, balanced and perfect as a classic after-dinner digestif

Jack Daniel's "Tennessee"

IDR 100

Jack Daniel's "Single Barrel"

IDR 200

PREMIUM RUMS

Well-aged and refined, ideal for savoring neat or on the rocks

ZACAPA

IDR 180

PURE VODKAS

Clean, crisp and versatile for enjoying neat or on the rocks

Grey Goose (France)

IDR 180

Belvedere (Poland)

IDR 140

ELEGANT COGNAC

Sophisticated and refined, a timeless choice for a Digestif

Martel VSOP

IDR 170

Hennessy X.O.

IDR 300

EXQUISITE LIQUEUR & DISTILLATES

Sweet and aromatic Digestives including fine Italian spirits.

Amaretto

IDR 150

Rich Almond flavor, smooth & warming

All prices are subject to 10% service and 10% government tax.



BREAKFAST

8 AM - 10.30 AM

Like in France

IDR 90

Coffee or Tea, Orange juice, Brioche homemade with chocolate paste and jam, Fruit Plate

The Grand Plate

IDR 100

Coffee or Tea, Orange juice, Eggs in any style, Bacon or Chicken Sausage, grilled tomatoes & grilled mushrooms, homemade bread

Fresh Start

IDR 100

Matcha Latte or Coffee or Tea, Orange Juice, Homemade Granola served with a selection of fresh tropical fruits, Yoghurt, Mint leaf and organic Honey

Homemade Brioche

IDR 80

Served with Jam or Chocolate paste

Tropical Fruits Plates

IDR 60

Fresh tropical fruits served with Mint leaf and organic honey

French Toasts

IDR 90

Fried dipping slices of bread in a mixture of beaten eggs and milk, served with strawberries, sweet cream and honey

Baked Egg Florentine

IDR 90

Two eggs, with spinach, mushrooms, Feta, tomatoes, side with homemade bread

Two Eggs Any Style

IDR 60

Scrambled, omelet, boiled, sunny side-up or fried served with homemade bread

*Extra Bacon or Chicken Sausage

IDR 25

Tropical Granola

IDR 90

Homemade Granola served with a selection of fresh tropical fruits, yoghurt, Mint leaf and organic Honey

All prices are subject to 10% service and 10% government tax.



Vegetarian



LUNCH & SNACKING

11 AM - 5 PM

Burrata di Buffala (100gr)

IDR 130

Artisan Burrata from Bali — Fresh and creamy, handmade locally, with a julienne of beetroot, tomatoes, sun-dried tomatoes, balsamic, served with bread

French Sandwich with Cheese, Ham or Confit Chicken

IDR 100

Homemade Brioche bread, layered with Emmental Cheese & Pig ham or confit chicken, served with Fresh Lettuce

Pan Bagnat (Tuna French sandwich)

IDR 100

Ciabatta bread filled with Tuna, homemade mayonnaise, tomatoes, thinly sliced onions hard boiled egg, olive, served with Fresh Lettuce

Vegan Tartine

IDR 100

Toasted whole meal bread with seeds, layered with grilled Tomatoes, Bell Pepper & Garlic; Olives, Olive oil, Mix nuts served with Fresh Lettuce

Italian Bruschetta

IDR 120

Toasted whole meal bread with seeds, with tomatoes, Fresh Mozzarella (Ovoline), Coppa, Homemade pesto basil, served with Fresh Lettuce

Mediterranean Beef Bruschetta

IDR 160

Juicy slices of seared beef tenderloin on crispy bruschetta, topped with sweet peppers and tomatoes, bursting with Mediterranean flavor, served with Fresh Lettuce Salad

Caprese Salad

IDR 130

Fresh Mozzarella (Ovoline 100gr), tomatoes, sun dried tomatoes, fresh basil, balsamic vinaigrette dressing, served with fresh lettuce & homemade bread

Extra Italian Ham (Prosiciutto Crudo)

IDR 30

Sea Bass Carpaccio

IDR 160

Delicate slices of fresh seabass topped with a fine julienne of tomatoes and dill, finished with extra virgin olive oil and a hint of lemon
Served with Fresh Lettuce Salad and Homemade Fries

PASTA

Gnocchi Al Pesto (Fresh Homemade Pasta)

IDR 140

Homemade sweet potatoes gnocchi, basil creamy pesto sauce, spinach & almond, grana padano cheese

Fettuccine Alla Diavola

IDR 110

Homemade spicy tomato sauce with garlic, onions, bell pepper, chili, fresh basil & grana padano

Extra : Burrata di Buffala (Half)

IDR 60

Fettuccine ai Formaggi

IDR 120

Homemade cheese sauce with almonds & fresh basil

Creamy Prawn Pasta

IDR 150

Fettuccine tossed in a creamy prawn bisque sauce with fresh prawns

All prices are subject to 10% service and 10% goverment tax.

 Vegetarian

EVENING MENU

5 PM - 10 PM

OUR TAPAS

Olives Tapenade

Homemade black olives "tapenade" served with crispy grilled toasts

IDR 60

Patatas Bravas

Crispy potatoes with spanish spicy bravas sauce

IDR 50

Caprese Skewers

Ovoline "Mozarella", tomatoes, fresh basil, balsamic

IDR 55

Turkish Falafels

Served with hummus and tzatziki

IDR 70

Italian Fritto Misto

Fried prawns, squid & fish, served with aioli sauce (garlic mayonaise)

IDR 110

Burrata di Buffala (100gr)

Artisan Burrata from Bali — Fresh and creamy, handmade locally, with a julienne of beetroot, tomatoes, sun-dried tomatoes, balsamic, served with bread

IDR 130

Charcuterie & Cheese Platter (to share)

Chorizo, italian ham crudo, coppa, emmental, brie, blue auvergne (subject to availability), green olives, mix nuts, salted butter and homemade bread

IDR 250

FRESH SELECTION

Caprese Salad

Fresh Mozarella (Ovoline 100gr), tomatoes, sun dried tomatoes, fresh basil, balsamic vinaigrette dressing, served with homemade bread

IDR 130

Extra Italian Ham (Prosciutto Crudo)

IDR 30

Sea Bass Carpaccio

Delicate slices of fresh seabass topped with a fine julienne of tomatoes and dill, finished with extra virgin olive oil and a hint of lemon
Served with Fresh Lettuce Salad and Homemade Fries

IDR 160

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EVENING MENU

5 PM - 10 PM

Herbs Crusted Sea Bass (fish Fillet)

Grilled fillet of sea bass with tomato vierge, mashed potatoes and vegetables

IDR 200

Seafood Experience

White fish, shrimps, squid, clams in a prawn bisque sauce served with mashed potatoes and vegetables

IDR 210

Pork "Filet Mignon"

Roasted with creamy chorizo sauce, served with mashed potatoes and vegetables

IDR 220

Tenderloin Steak

Grilled to your liking, served with creamy roots vegetables and red wine sauce

IDR 290

Roasted Confit Chicken Thigh

With shallots, garlic butter sauce, served with creamy roots vegetables

IDR 190

PASTA

Gnocchi Al Pesto (Fresh Homemade Pasta)

Homemade sweet potatoes gnocchi, basil creamy pesto sauce, spinach & almond, grana padano cheese

IDR 140

Fettuccine Alla Diavola

Homemade spicy tomato sauce with garlic, onions, bell pepper, chili, fresh basil & grana padano

IDR 110

Extra : Burrata di Buffala (Half)

IDR 60

Fettuccine ai Formaggi

Homemade cheese sauce with almonds & fresh basil

IDR 120

Pasta del Mare

Fettuccine with shrimp, squid, and clams, sauteed with garlic, cherry tomatoes, white wine, and olive oil.

IDR 170

Creamy Prawn Pasta

Fettuccine tossed in a creamy prawn bisque sauce with fresh prawns

IDR 150

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DESSERTS

Lemon Tart “Revisited”

IDR 100

Bright lemon tart served with house-made basil custard

Vanilla Crème Brûlée

IDR 100

Vanilla crème brûlée with a caramelized top.

Chocolate Lava Cake “Artisanal Balinese Chocolate”

IDR 120

Served with Vanilla Ice Cream and whipped home-made cream
*please allow 10 minutes for the molten center

OUR ICE CREAM

Banana Split

IDR 100

Fresh Banana, Strawberry Sorbet, Chocolate vegan Ice Cream, Vanilla Ice Cream, Chantilly, Chocolate sauce on top

Chocolate Liegeois

IDR 100

Scoop Chocolate vegan Ice Cream, Vanilla Ice Cream, Chantilly, Chocolate Sauce & Almond topped

Mango Melba

IDR 100

Mango Sorbet, Mango Fruit, Vanilla Ice Cream, Chantilly & topped with Almond

Colonel

IDR 120

A scoop Lemon Ice Cream, Vodka (4cl), Lemon Zest

ICE CREAM

Create your Ice Cream Cup
per scoop

Flavors :

- Vegan Black Chocolate
- Tiramisu
- Coconut
- Vanilla
- Mango
- Strawberry
- Lemon
- Salted Caramel

+ with Chantilly (Homemade) on top

+ IDR 20

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