

UBI GORENG GF Sweet potato battered in a candlenut, tumeric, rice flour. Served with our homemade sweet chili sauce	\$ 15	L 24
A BIT OF BOTH GORENGAN TASTER GF Tempe and sweet potato served with our homemade sweet chili sauce.	\$ 16	L 25
TUUNG SANTEN LALAH MANIS (ASK FOR GF +\$2) Sliced eggplant + tofu braised in a coconut milk, sweet soy spicy gravy	\$ 15	L 23
DONDONAN GADANG (GF + \$2) Stir-fried green vegetables with garlic + soy	\$ 15	L 20
VEGAN NASI CAMPUR TASTING PLATTER (GF + \$5) Rice served with tempe (jagung, asaur, pecol), tofu in peanut sauce + simple salad (ADD YELLOW RICE +\$2)	\$ 23	L 34

FISH

SATE LILIT BE PASIH GF (3PC/6PC) Minced, spiced fish skewers served with a spicy tomato and shrimp paste dipping sauce + sliced cucumber	\$ 16	L 24
BE PASIH ASEH MANIS GF Pan-fried seasonal fish filets with a light coconut, tamarind, palm sugar sauce with spinach + roasted potato	\$ 16	L 28
FISH NASI CAMPUR GF - Rice, minced fish skewer, corn n mushroom fritter, urab Balinese vegetable + fish filet in tamarind and coconut sauce. (ADD YELLOW RICE +\$2) (includes shrimp paste)	\$ 25	L 36

CHICKEN

NIE GORENG AYAM (GF +\$2) Wheat noodles stir-fried with chicken pieces, bok choy, Chinese cabbage, capsicum, broccoli, bean shoots, spring onion in soy sauces	\$ 16	L 25
AYAM NEGARA GF West Bali style chicken - boneless chicken pieces in a coconut, candlenut gravy with half a boiled egg (includes TINY BIT OF shrimp paste)	\$ 16	L 28
SATE AYAM MEBASA KACANG (GF +\$2) (3PC/6PC) Chicken skewers with peanut sauce + tomato and cucumber salad	\$ 16	L 24
AYAM PANGGANG (2nd SAUCE GF AND DELISH!) Grilled chicken pieces on the bone drizzled with sweet soy shallot sauce OR lemongrass, tamarind + spice sauce (includes shrimp paste)	\$ 16	L 28
CHICKEN NASI CAMPUR (GF + \$5) - Rice, drumstick, chicken satay, grilled chicken piece, fried tofu, urab veg + tomato and cucumber salad. (ADD YELLOW RICE +\$2) (includes shrimp paste)	\$ 25	L 36

AYAM BEKAKAK GF 36
Whole baked, crisped spatchcock with lemongrass, tamarind,
soice sauce (includes shrimp paste)

AYAM BETUTU GF 36
Whole spatchcock stuffed, marinated with lemon grass, candehut,
ginger, shrimp paste + spices

PORK

SATE LILIT BABI GF (3PC/6PC) \$ 16 L 24
Traditional minced spiced pork skewers (no shrimp paste) + simple salad

BALUNG PANGGANG BABI \$ 16 L 28
Large stack of tender sticky pork ribs caramelised in sweet soy sauce
(cutlery optional)

BABI GULING-SIGNATURE DISH GF \$ 18 L 30
Balinese roasted pork with crackling, served with
a lemongrass, chili, ginger + shrimp paste sauce

ORIGINAL NASI CAMPUR (GF +\$5) \$ 25 L 36
Rice served with satay chicken, minced pork skewer, spiced chicken,
Babi Guling roast pork, urab veg + simple salad (includes shrimp paste)
(ADD YELLOW RICE +\$2)

PORK NASI CAMPUR - (GF cannot include ribs) - Rice, minced pork skewer, \$ 25 L 36
Sticky pork rib and Babi Guling with urab veg. (ADD YELLOW RICE +\$2)

DESSERTS 10

BURUH INJIN V GF
Traditional Balinese black rice pudding/pomridge with banana,
strawberry + a ginger, coconut cream sauce (served warm)

KUE DADAR
Fragrant crepes filled with palm sugar, vanilla and fine coconut confectan

PISANG GORENG V GF
Lightly battered mini banana fritters drizzled with palm sugar syrup + fresh strawberries

+ ADD A SCOOP OF ICE CREAM 3

ES KRIM
Pick 3 Scoops: Coconut, mango, strawberry, chocolate, vanilla
or VEGAN coconut based ice cream/ VEGAN sorbet

TALAM MEGENEP- TASTING PLATTER 18
Combine three desserts to get a taste!

MAIN MENU

FOOD/AJENGAN

KRUPUK (GF +\$2) Basket of Indonesian SHRIMP crackers OR Spicy VEGAN cassava crackers + peanut sauce	7
NASI PUTIH V GF Single serve of fragrant steamed rice	3
NASI KUNING V GF Rice cooked with turmeric, dash of coconut milk and garlic and onion (DELISH!)	5
SESAUR V GF Wok tossed shredded coconut with palm sugar + spices	5
BASA KACANG V (GF + \$2) Homemade peanut sauce by the bowl	5
KENTANG MEBASA V GF Small bowl of Balinese marinated roasted potatoes	6

VEGAN/VEGETABLE DISHES (All Vegan)

APOKAT SANTEN ODONG GF Avocado with a mushroom and coconut cream sauce	\$ 15	L 24
BEGEDEL JAGUNG GF Fried corn and mushroom fritters served with a tamarind, coconut sauce.	\$ 15	L 26
PECEL GF Green beans + mung beans braised with fine coconut and spices	\$ 15	L 20
MIE GORENG (GF +\$2) Wheat noodles stir-fried with bok choy, Chinese cabbage, broccoli, capsicum, bean shoots, and spring onion in soy sauces	\$ 15	L 23
TUGE (GADO GADO) (GF +\$2) West Bali Style- Bean shoots, mung bean sprouts, spinach, tofu, peanut sauce, sweet soy + garlic crackers	\$ 15	L 23
TAHU ISTIMEWA Tofu in a light spicy sauce with crisp bean shoots, corn, capsicum + spinach.	\$ 15	L 23
TEMPE JAGUNG Indo invention! Nutty soya bean morsels in sweet soy sauce with corn, spring onion + spices	\$ 15	L 23
TEMPE GORENG GF Tempe lightly fried in a candlenut, turmeric rice flour batter, served with our homemade sweet chili sauce.	\$ 15	L 24