

## **SMALL DISHES**

EDAMAME	Steamed Young Soybeans with a Pinch of Sea Salt.	50
WAKAME	Chuka Wakame with Sesame Seeds.	60
FRENCH FRIES	Crispy Golden Fries Topped with Grated Grana Padano Cheese and a Sprinkle of Rosemary.	60
CRISPY CALAMARI	Deep-Fried Calamari, Served with Smoked Paprika Aioli.	85
CROQUETAS DE JAMON	Crispy Croquettes Filled with Savory Parma Ham, accompanied by a Rich Smoked Paprika Aioli.	70
GAMBAS AL AJILLO	Prawn, Garlic, Chilli, Evo Oil, Parsley.	110
CLASSIC BRUSCHETTA	Grilled Multiseeds Country Bread with Tomato.	55
RUSTIC ANTIPASTO	Grilled Provola Cheese with Parma Ham and Rocket Leaves.	135

## **TAGLIERI**

CHARCUTERIE BOARD	Parma Ham, Salami, Schiacciata, Coppa, Mortadella, Speck, Caciotta, Grana Padano, Pecorino, Taleggio, Green and Black Cerignola Olives, Capers Berries, Sundried Tomatoes, Walnuts, Cashew Nuts, Served with Pizza Bread.	
CHEESE BOARD	Rucola, Burrata, Caciotta, Taleggio, Pecorino, Grana Padano, Gorgonzola, Provola, Honey, Strawberry Jam, Walnuts, Cashew Nuts, Served with Pizza Bread.	170
MEZZE PLATTER	Green and Black Cerignola Olives, Capers Berries, Grilled Zucchini, Sun-Dried Tomatoes, Hummus, Tzatziki Sauce, Served with Pizza Bread.	105

## **SUSHI & RAW DELIGHTS**

CRISPY CALIFORNIAN ROLL	Filled with Salmon, Avocado, Cucumber, and topped with Tobiko, Sesame, Wasabi Mayo, and Crispy Potato.	115
SPICY TUNA ROLL	Filled with Chopped Tuna, Mentai Mayo, and Avocado, topped with Mayo and Chopped Spring Onion.	108
SALMON SASHIMI	Delicate, buttery slices of fresh Salmon. 4 slices	95
TUNA SASHIMI	Fresh, melt-in-your-mouth slices of premium Tuna. 4 slices	90
NIGIRI SALMON	Fresh Salmon atop perfectly seasoned sushi rice. <i>2 pc</i> s	65
NIGIRI TUNA	Tender Tuna served over delicate sushi rice. 2 pcs.	60
SALMON POKE BOWL	Delicate Sushi Rice, Marinated Salmon, Edamame, Wakame, Avocado, Sesame Seeds, Carrot, and Spring Onion.	130
TUNA POKE BOWL	Delicate sushi rice, Fresh Tuna , Edamame, Wakame, Avocado, Sesamo Seed, Carrot and Wasabi Mayo.	125
TOFU POKE BOWL	Delicate Sushi Rice, Tofu, Edamame, Alga Nori, Mango, Avocado, Sesame Seeds, and Crisp Carrot.	95
SALMON CARPACCIO	Slices of fresh Salmon with Orange Ponzu Sauce, Sesame, Tobiko and Spring Onion.	110
TUNA TATAKI	Seared Tuna Loin with Soy Sauce, Sesame, and Wasabi Mayo.	105
SALMON TARTARE	Diced Salmon marinated with Ponzu Sauce, Mango, Toasted Sliced Almonds and Tobiko.	140
TUNA TARTARE	Diced Tuna with Chives, Sesame, Wasabi Mayo, Diced Avocado, Red Onion, and Lime Juice.	130

### **PIZZAS**

Our pizza is inspired by the Roman Pinsa—crafted with care, a 48-hour fermentation process, and premium ingredients for a light, crispy crust. A delicious twist on tradition!

MARGHERITA	Tomato Sauce, Mozzarella, Evo Oil and Basil.	85
MARINARA	Tomato Sauce, Capers, Black Olives and Anchovies Delight.	90
BURRATA DREAM	Burrata, Parma Ham with Tomato Sauce, Rucola and Evo Oil.	140
MORTADELLA	Mortadella, Stracciatella, Pistachios and Evo Oil.	135
CHORIZO	Chorizo, Chili Delight with Tomato Sauce, Mozzarella and Evo Oil.	115
COTTO&FUNGHI	Prosciutto Cotto, Champignon with Tomato Sauce and Mozzarella.	108
FOUR CHEESE	Mozzarella, Gorgonzola, Provola & Taleggio with Rucola and Walnuts.	115
VEGETARIANA	Provola Cheese, Mozzarella, Grilled Zucchini, Rucola, Cherry Tomatoes and Grana Padano with Evo Oil.	108
ORTOLANA	Tomato Sauce, Grilled Zucchini, Champignon, Rucola, Basil and Evo Oil.	90
FOCACCIA	Pizza base, Rosemary & Evo Oil.	65
SALADS		
GREEN	Fresh Mixed Leaf Salad.	55
GREEK	Feta Cheese, Cucumber, Tomato, Black Olives, Mix Salad, Oregano.	75
BURRATA	Burrata Cheese, Cherry Tomato, Grilled Zucchini, Basil, Rucola and Grana Padano.	110
CAESAR	Lettuce, Croutons, Parmesan, Cherry Tomatoes, Chicken and Caesar Dressing.	90

### **FROM GRILL**

We serve premium hormone-free, grass-fed beef, imported from Australia.

#### **TAGLIATA**

Grilled Australian Beef, Thinly Sliced and Served with Fresh Rucola and Grana Padano Shavings.

**SIRLOIN** 350 *300g* 

**TENDERLOIN** 350 *200g* 

**RIBEYE** 375 300g

#### **STEAK**

Juicy, tender, and perfectly grilled to your preference. Served with your choice of sides.

**TENDERLOIN** 250 200g

**SIRLOIN** 325 *300g* 

**RIBEYE** 350

300g

Select your preferred accompaniment:
Golden French Fries, Mashed Potatoes, or a Fresh Green Salad.

Select your preferred souce: Chimichurri or Gorgonzola Sauce

**BEEF SCHNITZEL** 

Premium Angus Beef, Thinly Pounded, Coated In Golden, Crispy Breadcrumbs, And Lightly Fried To Perfection, Served With French Fries and Green Salad

135

VEGGIE DELIGHT BURGER	A Tasty Tofu And Potato Patty With Fresh Lettuce, Tomato, Crisp Cucumber, And Creamy Guacamole, Served In A Homemade Bun.	110
CLASSIC CHEESEBURGER	Juicy 200g Angus Beef Patty Topped With Provola Cheese, Crisp Lettuce, Fresh Tomato, And Tangy Pickles, All In A Homemade Bun.	120
SIGNATURE BACON BURGER	Juicy 200g Angus Beef Patty With a Rich Combination Of Provola Cheese, Crispy Guanciale, Lettuce, Fresh Tomato, Caramelized Onions And A Fried Egg, Layered On A Homemade Bun.	150

# **DESSERT**

### **CRÈME BRÛLÉE** 62

Silky Custard Cream with a Caramelized Sugar Crust.

#### **CHOCOLATE MOUSSE** 62

Chocolate Mousse, Accented by a Bitter Orange Sauce, and Crushed Almond.

#### **ALMOND CHOCOLATE CAKE** 72

Moist Almond Cake with a Dusting of Icing Sugar, and a Dollop of Whipped Cream.

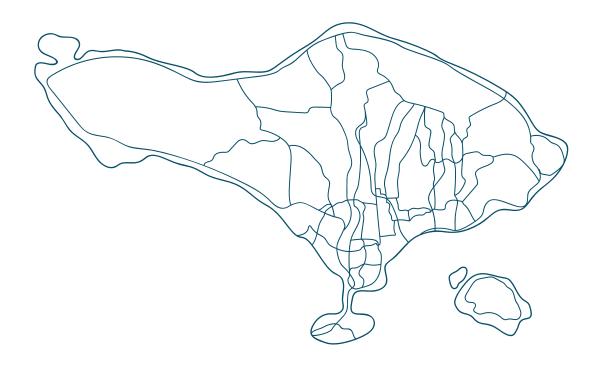
# **COCKTAILS**

TIMELESS NEGRONI	A sophisticated blend of gin, sweet vermouth, and Campari, perfectly balanced for a timeless classic.	125
REFRESHING MOJITO	A refreshing cocktail of mint, lime, cane sugar, and white rum, finished with sparkling soda water.	125
PIÑA COLADA	Creamy coconut and juicy pineapple mixed with premium rum for a tropical escape in every sip.	125
SIGNATURE MARGARITA	A vibrant mix of tequila, lime juice, and triple sec, served with a salted rim for a classic touch.	110
FROZEN STRAWBERRY MARGARITA	A refreshing blend of tequila, strawberries, lime juice, and triple sec, served frozen for a fruity delight.	130
CLASSIC DAIQUIRI	A timeless cocktail crafted with white rum , freshly squeezed lime juice, and a delicate hint of simple syrup.	110
FROZEN MANGO DAIQUIRI	A delightful blend of rum, ripe mango, and lime juice, blended into a refreshing frozen drink.	130
ESPRESSO MARTINI	A smooth blend of rich espresso, vodka, sugar sirup and coffee liqueur, shaken for a luxurious experience.	120
STYLISH GIN TONIC	A classic pairing of crisp gin and refreshing tonic water, garnished with japanese cucumber.	110
VIBRANT SPRITZ CAMPARI	A refreshing aperitif of Campari, dry white wine, and soda water, served chilled.	125
L'AMERICANO	A refreshing blend of Campari, sweet vermouth and a splash of soda water.	115
LONG DRINK	A Perfect Harmony Of Spirits And Refreshing Mixers	110
SINGLE SHOT	A Neat Pour Of Your Preferred Spirit, Served Straight Or On The Rocks.	75

### **DRAFT BEERS**

DISCOVER THE FLAVORS OF BALI ENJOY OUR SELECTION OF CRAFT BEERS, LOCALLY BREWED WITH PASSION AND INSPIRED BY THE ISLAND OF GODS.

KURA KURA ISLAND ALE ABV 4.9%	A slow-drinking pale ale brewed in Bali. It's packed with fruity hop aromas and goes down super easy.	85
KURA KURA LAGER ABV 4.9%	Savor our golden lager. The perfect balance of crisp and clean taste. Light in body and mild in bitterness—a perfect beer to quench your thirst.	85
KURA KURA I.P.A. ABV 7.1%	This IPA is jam-packed with flavor. Fruit forward aromas lend a hoppy punch atop a balanced malt body — finishing bitter & dry.	120



CORONA	110
SINGARAJA	55

WINE SELECTION				
Trebbiano D'Abruzzo DOC (IT)		Bright straw yellow color. A medium-bodied wine, quite intense and persistent, fruity and floral, with aromas of medlar, peach and orange blossom. Well-balanced, intense and persistent.	120	575
Casa Silva Chardonnay (CHL)		Delicate aromas of white peaches with hints of honey, slightly fum. Creamy, soft, with balanced acidity and notes of bananas.		585
Calalenta Merlot Rose (IT)		This "Provence style" rosé has a very pale pink blush colour. Fresh and flinty aromas of strawberry, freshcut watermelon and rose petals on the nose with mineral notes on the palate. The wine has a refreshing acidity that's in harmony with the fruit and well-rounded with good length. Its long and intense finish is the signature of a rosé with incomparable elegance.		625
Montepulciano D'Abruzzo (IT)	<b>***</b>	Ruby red with garnet reflections; intense, fruity and persistent bouquet with floral and spicy notes confirmed on a full, well balanced palate. Excellent with all the typical courses of Italian traditional cooking	125	600
Leonardo Da Vinci Chianti (IT)	***	With a brilliant ruby red color, tending toward garnet as it ages, this Chianti DOCG offers a rich and persistent bouquet. On the nose, notes of cherry and wild berries emerge, enhanced by hints of spice and a touch of vanilla, a legacy of its time spent in wood.		640
Corte Giara Prosecco Treviso DOC (IT)		These Venetian winemakers are one of the best known producers of Italian sparkling, with good reason. Characteristically dry, this complex sparkling wine has all the acidity that you want in a Prosecco, as well as a hint of coffee right at the end to keep things interesting. This is a much beloved classic of Italian winemaking and a fantastic value Prosecco perfect for any party or celebration.		670
Nicola Feuillatte Champaghe (FR)		This refined champagne showcases fresh, vibrant flavors of apple, pear, and citrus, with subtle hints of brioche and almond. Its fine bubbles and crisp finish make it a versatile choice for celebrations or pairing with a variety of dishes.		2000

### **CAFFETTERIA**

Espresso	26
Macchiato	31
Double	39
Americano	35
Long Black	35
Cappuccino	39
Latte	39
Flat White	39
Make it Ice	+ 5
Soy, Oat or Coconut Milk	+15

## **SOFT DRINKS**

Coke	26
Coke Zero	26
Sprite	26
Tonic	26
Soda	26

### **TEA POT**

Earl Grey Black Tea	52
English Breakfast	52
Peppermint Infusion	52
Chamomile Infusion	52

# **JUICES**

Explore our selection of fresh fruit flavors or create your own blend by mixing two of them

35

Orange | Watermelon | Papaya | Banana | Pineapple | Mango | Dragonfruit

### **WATER**

Still Water 750ml	18
Acqua Panna Still 750ml	68
San Pellegrino Sparkling 750ml	68

### SELAMAT MAKAN

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PLEASE INFORM OUR STAFF OF ANY ALLERGIES OR FOOD INTOLERANCES BEFORE PLACING YOUR ORDER