

SNACKS & SMALLS

- Sourdough Flat Bread with
Garlic & Herbs ^{(V) (VG)}
35
- Gordel Olives,
Anchovies & Fermented Green Chili ^(GF)
70
- Grilled Sweet Peppers
on Toast with Salsa Verde ^(VG)
75
- ★ Charcoal Grilled Aubergine,
Lemon & Mint Yogurt, Sesame Crisp Bread ^{(GF) (V)}
85
- Grilled Local Calamari,
Served with Lemon, Parsley & Garlic Oil ^(GF)
90
- Taramasalata, Local Raw
Vegetables & Flatbread
100
- Market Fish Crudo, Orange,
Black Olive & Herbs ^(GF)
100
- Steak Tartar,
Raw Egg Yolk & Seaweed Potato Crisps ^(GF)
110
- Burrata, Raw, Pickled & Crisp Courgette,
Pine Nuts & Herbs ^{(V) (GF)}
110



The sound of rolling waves.
The aroma of charcoal smoked seafood.
The long shadows of a Balinese
sunset dancing across your plate.
Doesn't get much better than this.
Silahkan! Enjoy it.

LARGE PLATES

- ★ Charcoal Grilled Octopus,
Lamb N'duja, White Beans, Seaweed
140
- Wood Fired Cauliflower Steak, Truffle Dressing,
Ajo Blanco, Crispy Leek & Fine Herbs ^{(VG) (GF)}
140
- ★ Charcoal Grilled King Prawns,
Chili, Garlic & Herbs ^(GF)
180
- Local Lobster Linguine, Tomato,
Garlic & Parsley
220
- Grilled Lamb Cutlet, Grilled Little Gem Lettuce,
Mint Yogurt & Sofrito Sauce
220

SHARE THE LOVE

★ WHOLE SMOKED GARLIC, LEMON & THYME CHICKEN ^(GF)

400

★ WHOLE MARKET FISH OF THE DAY ^(GF)

500

★ DRY AGED TOMAHAWK BEEF STEAK ^(GF)

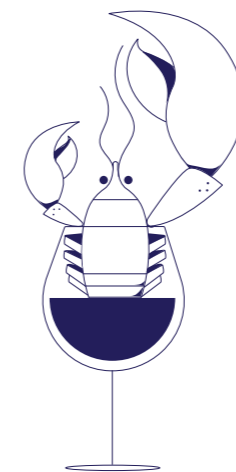
1,600

★ MIXED SEAFOOD PLATTER ^(GF)

1,800

- Grilled Local Lobster,
Crispy Soft-Shell Crab, Grilled Calamari,
Poached King Prawns Clams & Mussels,
Fresh Oyster, Served with Mignonette Sauce,
Aioli, Mojo Picante, Salsa Verde ^(GF)

All served with Green Salad,
Garlic Roasted Baby Potato, Grilled Farm Veg



WOOD-FIRED PIZZA

- Margherita ^(V)
Mozzarella, Plum Tomato, Basil & Extra Virgin Olive Oil
90
- Smoked Aubergine ^(V)
Smoked Aubergine, Fresh Tomato Sauce, Smoked Feta
100
- Lamb Nduja
Buratta, Oregano, Chili & Rocket
110
- Frutti Di Mare
Prawns, Squid, Sea Bass, Octopus & Salsa Verde
110

SOMETHING ON THE SIDE?

- Green Salad
Lemon Dressing, Dill, Fermented Cucumber & Shallot ^{(VG) (GF)}
50
- Garlic Roasted Baby Potato
Garlic, Thyme, Extra Virgin Olive Oil ^{(GF) (V)}
50
- Grilled Farm Veg ^(Please Ask Server)
50
- Coeur de Bouef Tomato
Local Salt Sea Salt, Basil, Extra Virgin Olive Oil ^{(VG) (GF)}
50

DESSERTS

- ★ Tiramisu
Mascarpone, Coffee, Almond, Shaved Dark Chocolate
65
- Crème Caramel
Milk, Caramel ^(GF)
65
- Smoked & Grill Pineapple Carpaccio,
Fermented Red Chili, Orange Sorbet ^{(VG) (GF)}
65
- Bali Dairy Local Cheese, Sesame Lavosh,
Red Wine Jelly, Fruit Leather, Radish & Celery
140

★ Signature Dish / (GF) Gluten-Free / (V) Vegetarian / (VG) Vegan