

## SNACKS & SMALLS

- Sourdough Flat Bread with  
Garlic & Herbs <sup>(V) (VG)</sup>  
50
- Fermented Green Chilli,  
Gordal Olive & Anchovies <sup>(GF)</sup>  
80
- Grilled Romero Peppers <sup>(VG)</sup>  
80
- ★ Charcoal Grilled Aubergine,  
Lemon & Mint Yogurt & Sesame Crisp Bread <sup>(V)</sup>  
85
- Grilled Local Calamari,  
Served with Lemon, Parsley & Garlic Oil <sup>(GF)</sup>  
90
- Taramasalata, Local Raw  
Vegetables & Flatbread  
120
- Raw Market Fish, Orange,  
Black Olive & Herb <sup>(GF)</sup>  
100
- Steak Tartar,  
Raw Egg Yolk & Seaweed Potato Crisps <sup>(GF)</sup>  
140
- Burrata, Raw, Pickled & Crisp Courgette,  
Pine Nuts & Herbs <sup>(V) (GF)</sup>  
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 <sup>(GF)</sup>  
160
- Wood Fired Cauliflower Steak, Truffle Dressing,  
Almond, Crispy Leek & Fine Herbs <sup>(VG) (GF)</sup>  
140
- ★ Charcoal Grilled King Prawns,  
Chili, Garlic & Herbs <sup>(GF)</sup>  
200
- Local Lobster Linguine, Tomato,  
Garlic & Parsley  
240
- Grilled Lamb Cutlet, Grilled Little Gem Lettuce,  
Mint Yogurt & Sofrito Sauce <sup>(GF)</sup>  
240

## SHARE THE LOVE

Feeds 2-3 People

**WHOLE SMOKED GARLIC, LEMON & THYME CHICKEN** <sup>(GF)</sup> 1000g

500

**WHOLE MARKET FISH OF THE DAY** <sup>(GF)</sup> 800g

500

**DRY AGED TOMAHAWK BEEF STEAK** <sup>(GF)</sup> 1000g

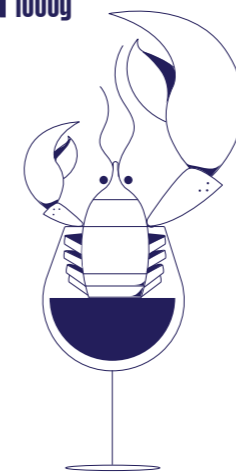
1,600

★ **MIXED SEAFOOD PLATTER** <sup>(GF)</sup>

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 <sup>(GF)</sup>

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



## WOOD-FIRED PIZZA

- Margherita <sup>(V)</sup>  
Mozzarella, Basil & Extra Virgin Olive Oil  
100
- Smoked Aubergine <sup>(V)</sup>  
Smoked Aubergine, Fresh Tomato Sauce & Smoked Feta  
110
- Lamb Nduja  
Buratta, Oregano & Chili  
130
- Frutti Di Mare  
Prawns, Squid, Sea Bass, Octopus & Salsa Verde  
130

## SOMETHING ON THE SIDE?

- Green Salad  
Lemon Dressing, Dill, Fermented Cucumber & Shallot <sup>(VG) (GF)</sup>  
50
- Garlic Roasted Baby Potato  
Garlic, Thyme & Extra Virgin Olive Oil <sup>(GF) (V)</sup>  
50
- Grilled Farm Veg  
50
- Tomato Salad  
Local Salt Sea Salt, Basil & Extra Virgin Olive Oil <sup>(VG) (GF)</sup>  
50

## DESSERTS

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

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