

SNACKS & SMALLS

Sourdough Flat Bread
Garlic & Herbs (VG)

50

Spinach & Manchego Croquetas
Served Tomato & Chili Jam (V)

90

Grilled Romero Peppers
On Sour Dough Toast, Salsa Verde (VG)

80

★ Charcoal Grilled Aubergine
Lemon & Mint Yogurt & Sesame Crisp Bread (V)

85

Grilled Local Calamari
Served with Lemon, Parsley & Garlic Oil (GF)

90

Whipped Chickpeas
Raw Farm Vegetables & Sourdough Flatbread (VG)

80

Tuna Carpaccio
Shaved Fennel, Crispy Capers & Orange Vinaigrette (GF)

140

Steak Tartar
Raw Egg Yolk & Seaweed Potato Crisps (GF)

140

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

Wood Fired Cauliflower Steak
Truffle Dressing, Almond, Crispy Leek & Fine Herbs (VG) (GF)

140

★ Charcoal Grilled Octopus
Lamb N'duja, White Beans & Seaweed (GF)

160

★ Charcoal Grilled King Prawns,
Chili, Garlic & Herbs (GF)

200

Local Seafood Ravioli
Bisque, Tomato, Tarragon & Lemon

240

Grilled Lamb Cutlet
Grilled Little Gem Lettuce, Mint Yogurt & Sofrito Sauce (GF)

240

Chargrilled Rib Eye Steak
Semi Dried Tomato, Salsa Verde & Rocket Salad (GF)

600

SHARE THE LOVE

Feeds 2-3 People

WHOLE SMOKED GARLIC, LEMON & THYME CHICKEN (GF) 1000g

500

WHOLE MARKET FISH OF THE DAY (GF) 800g

500

DRY AGED TOMAHAWK BEEF STEAK (GF) 1000g

1,600

★ **MIXED SEAFOOD PLATTER** (GF)

1,800

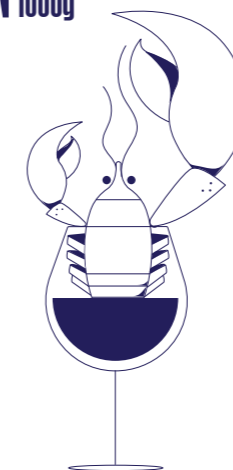
Grilled Local Lobster, Crispy Soft-Shell Crab,
Grilled Calamari, Poached King Prawns,
Clams & Mussels, Fresh Oysters (GF)

All served with

Mignonette, Aioli, Mojo Picante, Salsa Verde

&

Green Salad, Garlic Roasted Baby Potato, Grilled Farm Veg



WOOD-FIRED PIZZA

Margherita
Mozzarella, Basil & Extra Virgin Olive Oil (V)

100

Smoked Aubergine
Smoked Aubergine, Fresh Tomato Sauce & Smoked Feta (V)

110

Lamb Nduja
Buratta, Oregano & Chili

130

Frutti Di Mare
Prawns, Squid, Sea Bass, Octopus & Salsa Verde

130

Cured Beef Rib Eye
Parmesan, Extra Virgin Chili Oil, Rocket Salad

150

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 (V) (GF)

50

Grilled Farm Veg
Seasonal Fresh Vegetables (VG) (GF)

50

Tomato Salad
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, Radish & Celery

140

**KUTA
SOCIAL
CLUB**