

Watercress

Welcome to  
Watercress

Nestled in the bustling locations of Seminyak and Ubud with our reputable since 2012 of service, we are known as one of the proud pioneers of Bali's café scene to grace the island. Immerse yourself in a world of nourishing dishes meticulously crafted from locally sourced produce and created with a passion for gastronomic excellence.

From delectable breakfast options to healthy and hearty mains in an intimate dinner setting, every experience will give you a sense of comfort that will leave you craving more. Revitalise the day with our Benny Brunch for 170k++ and wind down with our 241 laneway cocktails & beers available from 4 to 7 PM & 9 PM onwards. Be sure to bask yourself in a harmonious evening with live music at our Ubud venue, every Wednesday, Friday and Saturday from 6 to 9 PM. Step into a world of comfort and a vibrant atmosphere at Watercress. We are pleased to welcome you here.

# ◆ DRINKS

## **coffee** *by* MILK & MADU

espresso   long black   macchiato	30
piccolo   flat white   cappuccino	35
mocha   latte   magic	35

## **alternatives & extras**

bonsoy   coconut milk	12
oat milk   almond milk [n]	12
decaf   extra shot   extra large	15
vanilla   caramel syrup   hazelnut [n]	15

## **cold brew**

black   white	40
vanilla	50
coconut <i>topped with coconut sorbet</i>	50

## ***fine teas*** *served hot or iced*

english breakfast   earl grey	35
sencha   moroccan mint	35
grand jasmine   chamomile	35

## ***iced teas*** ( gls / jug )

*topped with a scoop of sorbet*

peach   passion fruit   lemon   lychee	55 / 155
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## ***granitas***

orange & passion fruit	60
strawberry & guava	60
lychee & coconut	60

# ◆ DRINKS

## *fun-flavoured coffee*

### **AFFOGATO**

almond crumble, gelato, marshmallow, espresso 55

### **CHOC CHIP FRAPPO**

choc chip, ristretto, ice cream 65

### **CARAMEL FRAPPO**

caramel, ristretto, ice cream 65

### **PEANUT BUTTER FRAPPO**

PB, ristretto, ice cream [n] 65

### **SALTED CARAMEL DALGONA**

salted caramel, dalgona, milk, popcorn 65

### **SPICED DALGONA**

dalgona coffee, oat milk, cinnamon 65

### **CITRUS BLOOM COLD BREW**

elder flower, kintamani cold brew, grapefruit soda 65

### **DIRTY CHAI**

chai masala, ristretto 60

## *matcha*

### **MATCHA LATTE**

natural sweetness, robust umami, silky texture, subtle sweetness 55

### **CEREMONIAL MATCHA LATTE**

rich umami, mild sweetness, bold flavor 65

### **MATCHA UBEE**

matcha, ubee foam, coconut 65

### **MATCHA BERRIES**

matcha, strawberries, raspberry foam 65

### **MATCHA COCONUT**

matcha, coconut sorbet 65

# ◆ DRINKS

## ***not coffee*** served hot or iced

milk chai latte	45
hot chocolate	40
golden milk	40

## ***fresh juice***

### **J1**

cucumber, apple, celery, lime	60
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### **J2**

apple, beetroot, carrot, ginger, turmeric	60
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### **J3**

pineapple, orange, lemon, rosemary	60
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## **PURE SUNKIST JUICE**

65

## ***wellness drinks***

### **KELAPA**

whole coconut	40
600ml bottle	40

### **JAMU WITH YOU**

original turmeric, honey, lime	65
ginger, beetroot, hibiscus	65

### **SUPER SHOTS**

watercress lime	25
ginger turmeric	25

### **KOMBUCHA ( gls / btl )**

passion fruit	55 / 170
mixed berry	55 / 170

# ◆ DRINKS

## *super smoothies*

### **SUPER CACAO**

cacao, bee pollen, maca, banana, virgin coconut oil, oat milk, dates 65

### **BERRYLICIOUS**

bali açai, mixed berries, banana, oat milk, honey 65

### **GREENIE**

kale, avocado, banana spirulina, psyllium, moringa, oat milk, dates 65

### ***ADD FOR AN EXTRA HEALTHY KICK!***

protein powder 35

chia | spirulina | bee pollen 15 ea

## ***milk shake*** *with cream & a cherry on top*

vanilla | banana | chocolate 55

strawberry | green matcha | caramel 55

## ***soft drinks***

### **REFLECTIONS WATER ( sml / lge )**

still or sparkling 35 / 65

### **SODA**

coke | coke zero 35

sprite | soda | tonic 35

fever-tree ginger ale 45

fever-tree ginger ale 65

atomic grapefruit soda 65

# ◆ BREAKFAST served 7am to 5pm

## *the bakery*

small susu pie   mini muffins	15
assorted cookies	25
croissant	30
monster muffins   cinnamon bun	40
baked cheesecake   choc nemesis	65
famous carrot cake [n]	65

## *breakfast classics*

### **ORGANIC LOCAL CHORIZO**

chorizo, poached egg, over crispy baby potato, za'atar, roasted mushrooms, roasted tomatoes, feta, organic leaves [gf, pl]	125
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### **BROCCOLI FOR BREKKY**

charred broccoli, kale, dukkah roasted pumpkin, coconut feta, avocado, boiled egg, toasted seeds [v, n]	85
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### **CROQUE MADAME CROISSANT**

croissant, hand sliced ham, cheesy béchamel, sunny side up egg [pl]	95
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### **TWO CHEESE TOASTIE**

lots of cheese, spoons of truffle aioli [v] add ham +40 [pl]	105
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### **BOUJEE SCRAMBLE**

whipped truffle eggs, buttery wild mushrooms, fresh scallions, toast seeded sourdough [v]	95
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### **OUR EGGS BENNY**

two perfectly poached eggs on toasted english muffins, with spoons of brown butter hollandaise spinach • 85   bacon • 95 [pl]   ham • 95 [pl] salmon gravlax • 115   chorizo • 115 [pl]	
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# ◆ BREAKFAST served 7am to 5pm

## *breakfast classics*

### **TURKISH EGGS**

2 eggs, spiced yogurt, seasoned butter, 120  
fresh cucumber, herbs, pita bread

### **3 FOLDED EGGS**

sliced avocado, toasted sourdough 90

## *toasted*

### **SPROUTED GOODNESS**

homegrown sprouts, tomato, avocado, miso mayo, 95  
mixed seeds, feta, organic leaves [v]

### **SMASHED AVO & WATERCRESS**

pesto, mixed seeds, marinated feta, dukkah, 100  
organic watercress, seeded sourdough [v, n]

### **SALMON ON THE RYE**

salmon gravlax, stracciatella, lemon, capers, 125  
pickled cucumber, red onion, dill

### **THE FARMERS PLATE**

hand cut ham, cheddar cheese, tomato, mustard seed, 105  
homemade pickle, seeded sourdough [p]

## *a sweet start*

### **CLASSIC BLUEBERRY PANCAKE**

three fluffy pancakes, blueberry coulis, 95  
whipped chantilly cream, maple syrup

### **LE FRENCH TOAST**

thick brioche fresh orange, labneh-tilly cream, 85  
candied pistachio, orange syrup [v, n]

# ◆ BREAKFAST served 7am to 5pm

## ***a sweet start***

### **TOASTED QUINOA MUESLI**

tropical fruits, yoghurt, granola, bee pollen, 85  
honey, cacao nibs [n]

### **FRUITS OF PARADISE**

seasonal fruits, chopped nuts, sweet dates, edible flowers, 75  
coconut [v, gf, n] | add yogurt or granola +25

### **ACAI SMOOTHIE BOWL**

local açai, mixed berries, banana, mango, chia, goji berry, 105  
house granola [v, n]

## ***sides & extras***

crispy bacon [p] 40  
any 2 eggs 20  
grilled haloumi 45  
salmon gravlax 60  
ham [p] 40  
chorizo [p] 50  
roasted tomatoes 30  
roasted mushrooms 30  
garlic butter spinach 30  
stracciatella & evoo 55  
avocado & seeds 30  
seeded sourdough 25

# ◆ LUNCH served 11:30am to 5pm

## *plates*

<b>PROSCIUTTO (50G)</b>	120
<b>SLICED SALAMI (50G)</b>	80
<b>COPPA (50G)</b>	80
<b>GIANT MARINATED OLIVES</b>	70
<b>HOMEMADE FOCACCIA</b>	35
<b>HOMEMADE GRISSINI</b>	20

## *soups*

<b>TRUFFLED MUSHROOM SOUP</b> creamy mushroom, toasted buttered sourdough [v]	75
<b>SPICED PUMPKIN SOUP</b> toasted sourdough, straciatella, almonds [v, n]	70

## *lunch classics*

<b>SUPER FOOD BOWL</b> dukkah roasted pumpkin, broccoli, tempeh, haloumi, hummus, organic leaves, nuts, seeds, mixed grains, nutritional yeast, organic apple cider vinaigrette [v, n] add haloumi +45   salami +40   barramundi +45   chicken +45	110
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<b>CHICKEN CASHEW SALAD</b> organic leaves, avocado, julienne carrot, sweet corn, red cabbage, mixed seeds, crispy tempeh, marinated feta, roasted cashew, house vinaigrette [n] add haloumi +45	120
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<b>CRUNCHY CHICKEN RICE BOWL</b> seasoned rice, cojin kimchi, ssamjang sauce, mayo, toasted sesame, chilled cucumber	115
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<b>WATERCRESS WRAPS</b> lavash, tzatziki, hummus, tahini, pickled onion, marinated feta, cucumber, fresh herbs falafel wrap • 85 [v]   slow cooked lamb • 105 harrissa chicken • 95	
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# LUNCH

served 11:30am to 5pm

## *toasted*

### **HARISSA CHICKEN OPEN SANDWICH**

lemon mayonnaise, organic herbs & leaves, 90  
red pesto, sliced radish, seeded sourdough [n]

### **THE FARMERS PLATE**

hand cut ham, cheddar cheese, tomato, mustard seed, 105  
homemade pickle, seeded sourdough [p]

### **SALMON ON THE RYE**

salmon gravlax, stracciatella, lemon zest, capers, 125  
pickled cucumber, red onion, dill

### **SPROUTED GOODNESS**

homegrown sprouts, tomato, avocado, miso mayo mixed, 95  
seeds, feta, organic leaves [v]

### **SMASHED AVO & WATERCRESS**

pesto, seeds, marinated feta, dukkah, 100  
organic watercress, seeded sourdough [v, n]

## *flat breads*

prosciutto, garlic, rocket, stracciatella 110

pesto, pumpkin, feta, pepitas & pickled red onion 90

garlic, rosemary, parmesan 60



# LUNCH

served 11:30am to 5pm

## ***burgers*** served with chat potatoes

### **THE BEEF BURGER**

house slaw, american cheddar, onion, 140  
homemade pickles | add thick bacon +40 [p]

### **CFC BURGER "CRUNCHY FRIED CHICKEN"**

ssamjang chili, kewpie & cojin kimchi slaw, 130  
homemade pickle

### **BARRAMUNDI FISH BURGER**

sustainably caught barra, american cheddar, 130  
organic herbs & leaves, chunky house tartar

### **CRISPY CAULIFLOWER BURGER**

caramelized onion jam, marinated feta, organic leaves, 120  
house made pesto [v, n]

## ***sides & extras***

baby chats, garlic, rosemary and salt 45

green beans, olive oil, black pepper 35

baby gem lettuce, cucumber, tarragon, house dressing 45

house fries 45

buttery mash 40



# DINNER

served from 5pm daily

## *bread & dips*

za'atar flat bread / sourdough [v]	25
brown butter hummus [v, n]   smoked aubergine dip [v]	35
homemade grissini	20
focaccia	35

## *snacks*

<b>MARINATED GIANT GREEN OLIVES</b> [v]	70
<b>PROSCIUTTO (50g)</b>	120
<b>SALAMI (50g)</b>	80
<b>COPPA (50G)</b>	80

### **CAPRESE SALAD**

plaga organic tomatoes, tomaca, burrata, basil, evoo, foccacia	110
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### **SPINACH PIE**

spinach, ricotta, eggs, short crust pastry	75
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### **HOUSE MADE FALAFEL**

falafel, yogurt tahini dip, green oil [v, gf]	50
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### **LAMB KOFTA**

mix minced lamb & minced beef, pita bread, romaine lettuce, cucumber, tomato, house pickles, tzatziki	160
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### **POLENTA CHIPS**

parmesan & truffle aioli [v]	55
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## *soups*

### **TRUFFLED MUSHROOM SOUP**

creamy mushroom, toasted buttered sourdough [v]	75
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### **SPICED PUMPKIN SOUP**

toasted sourdough, straciatella, almonds [v, n]	70
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vegetarian [v] | gluten free [gf] | contains nuts [n] | contains pork [p]  
subject to 10% tax | 6% service | all prices in '000



# DINNER

served from 5pm daily

## *salads*

### **CHICKEN CASHEW SALAD**

organic leaves, avocado, carrot, sweet corn, red cabbage, seeds, crispy tempeh, marinated feta, roasted cashew, house vinaigrette, available with haloumi +45 [n] 120

### **SUPER FOOD BOWL**

dukkah roasted pumpkin, broccoli, tempeh, haloumi, hummus, organic leaves, nuts, seeds, mixed grains, nutritional yeast, organic apple cider vinaigrette [v, n] 110

## *burgers served with chat potatoes*

### **THE BEEF BURGER**

house slaw, american cheddar, onion, homemade pickles | add thick bacon +40 [p] 140

### **CFC BURGER "CRUNCHY FRIED CHICKEN"**

ssamjang chili, kewpie & cojin kimchi slaw, homemade pickle 130

### **BARRAMUNDI FISH BURGER**

sustainably caught barra, american cheddar, organic herbs & leaves, chunky house tartar 130

### **CRISPY CAULIFLOWER BURGER**

caramelized onion jam, marinated feta, organic leaves, house made pesto [v, n] 120

## *pasta choice of pasta, penne | fettuccini | spaghetti*

### **CAPONATA**

sicilian style eggplant tomato braised, capers, green olives, provolone [v] 130

### **WILD MUSHROOM**

confit black garlic, stracciatella [v] | add bacon +40 [p] 130

### **BEEF RAGÙ**

classic beef ragù, tomato sugo, parmesan 160



# DINNER

served from 5pm daily

## *skillet baked house made gnocchi*

### **NAPOLITANA SCAMORZA**

napolitana sauce, skarmoza cheese, parmesan 130

### **GNOCCHI GORGONZOLA**

creamy gorgonzola sauce, walnuts 150

## *mains*

### **CRISPY FRIED EGGPLANT**

tzatziki, garden salad [v] 130

### **CHICKEN SCHNITZEL & SLAW**

crumbed chicken breast, white cabbage, shaved fennel, evoo, lemon 140

### **OPEN SHAWARMA**

sumac pickled cucumber, fresh tomato, romaine lettuce, whipped tahini, flour wrap  
chicken • 125 | lamb • 140 | falafel • 110

### **GRILLED RIB-EYE**

australian rib-eye, chimi-churri, house fries 320

### **BRAISED SHORT RIB**

buttery mash potato, black pepper jus, fresh green leaves 250

### **SLOW COOKED LAMB SHOULDER**

pomegranate, chickpeas, garlic yogurt, fresh dill [n] 240

### **GRILLED GAMBAS**

4 griddled banana prawns, fennel & cabbage slaw, paprika salt, aioli, lemon 180

### **SEARED SEA BASS**

sliced cucumber, kalamata olives, tomato, lemon juice, olive oil, oregano, feta 170

## *sides & extras*

baby chats, garlic, rosemary and salt 45

green beans, olive oil, black pepper 35

baby gem lettuce, cucumber, tarragon, house dressing 45

house fries 45

buttery mash 40

# ◆ WINE

## ***bubbles***

**PROSECCO OF THE MONTH**

( btl / gls )

780 / 140

**MONTAUBRET BRUT NV**

france

1,200

**BISOL JEIO PROSECCO ROSE**

veneto, italy

850

**ILOPART CAVA RESERVA BRUT**

spain

760

## ***white***

**FANTINI PINOT GRIGIO**

italy

680 / 140

**BABY DOLL SAUVIGNON BLANC**

marlborough, new zealand

700 / 150

**MASI LEVARIE SOAVE CLASSICO**

veneto, italy

700

**DECOY SAUVIGNON BLANC**

sonoma county, usa

950

**BELLE DAME LES INSOLITES CHENIN BLANC**

loire valley, france

790

**LEO BURING DRY RIESLING**

eden valley, australia

790

**SAN MARZANO EDDA BIANCO**

salento, italy

1,100

**PETE'S PURE CHARDONNAY**

muray darling, australia

680 / 140

**PLAN B MODERN WHITE CHARDONNAY VIOGNIER** 810

western australia

**SHAW + SMITH CHARDONNAY**

adelaide hills, australia

1,200

## ***rosé***

**THE LUNAR COLLECTION**

maures provence, france

680 / 140

**AIX ROSÉ**

provence, france

850

**MIRAVAL ROSÉ**

provence, france

1,200

subject to 10% tax | 6% service | all prices in '000

# ◆ WINE

## *red*

**MI TERRUÑO UVAS SYRAH** 680 / 140  
mendoza, argentina

**CRIOS CABERNET SAUVIGNON** 790  
mendoza, argentina

**CLOS HENRI ESTATE PINOT NOIR** 680 / 140  
marlborough, new zealand

**VILLARD EXPRESSION PINOT NOIR** 990  
casablanca valley, chile

**ERATH LELAND PINOT NOIR** 2,100  
oregon, usa

**BOUCHON RESERVE MALBEC** 790  
maule valley, chile

**MARCHESE ANTINORI TORMARESCA  
NEPRICA PRIMITIVO** 700  
puglia, italy

**REMOLE SANGIOVESE** 650  
tuscan, italy

**PIO CESARE IL NEBBIO LANGHE DOC** 1,300  
nebbiolo, italy

**DOMAIN ANN GROS & JP TOLLOT  
LES CARRETALS** 1,600  
minervois, france

**TALO NEGROAMARO** 720  
salento, italy

## *natural*

**LAZARUS PULP 'THE ALTER EGO' NATURAL** 720  
bali, indonesia

**GUT OGGAU WINFRED. THE ROSÉ** 1,500  
weinland, austria

**PARTIDA CREUS 'TN' TEMPRANILLO BLEND** 980  
catalunya, spain

# ◆ BEERS & COCKTAILS

## *beers, cider & selzter*

### **BOTTLES**

bintang	45
san mig light	60

### **ALBENS CIDER**

apple cider	75
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### **CANS**

lager	55
island ale	65
session hazy	65
IPA	110
limited release	70

### **DRAFT BEER**

lager (480ml pint)	65
island ale (480ml pint)	75

### **SELZTER**

lemon & lime	60
apple, ginger & acai	60
passion fruit & guava	60

## *laneway cocktails*

### **WATERCRESS G&T**

three peaks gin, thyme, citrus, peppercorn, tonic	130
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### **BEE POLITE**

three peaks gin, lemon, chamomile, bee pollen	130
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### **FIRST DATE**

three peaks gin, frangelico, blueberry, white foam [n]	130
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### **I KISSED A GIRL**

bacardi, lime, house strawberry shrub	130
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### **VAN GOGH N°10**

absinthe, passion fruit, lemon, chilled cucumber	130
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# ♣ COCKTAILS

## *laneway cocktails*

### **TE-QUIL-A MOCKINGBIRD**

espolon, pineapple, raspberry, coconut 130

### **BEET, BRUISED & BITTER**

jameson whiskey, beetroot, lemon, bitters 130

### **ALWAYS, ANYTIME**

blackrock vodka, pineapple, smoky almond, lemon [n] 140

## *classic & twisted*

### **HOUSE SANGRIA ( gls / jug )**

110 / 440

### **NUSANTARA MARTINI**

blackrock vodka, nusantara cold brew,  
baileys, salted caramel 130

### **ROAST PINEAPPLE NEGRONI**

pineapple, cinzano, three peaks gin, campari 140

### **FOUR PILLARS WHITE NEGRONI**

rare dry gin, st. germain, vermouth 150

### **MARGARITA ON THE ROCKS**

tequila, agave, citrus, salt rim 130

### **WHISKEY SOUR**

jameson whiskey, whites, sours, bitters 130

### **AMARETTO SOUR**

amaretto disaronno, lemon, white foam [n] 130

### **THE CLASSICS**

we got you covered cocktails, available on request 140

# ♣ COCKTAILS

## *spirtz*

### **APEROL or CAMPARI SPRITZ**

aperitif, soda, prosecco 140

### **LIMO SPRITZ**

limo aperitivo, kaffir lime, grapefruit soda 140

### **VODKA ORANGE SPRITZ**

blackrock vodka, orange liqueur, prosecco 140

### **WATERMELON SPRITZ**

watermelon liqueur, prosecco 140

### **ELDERFLOWER SPRITZ**

st. germain, cucumber, tonic, prosecco 140

# ♣ BENNY BRUNCH • 170++

## TROPICAL FRUIT JUICE

**SELECT ANY TEA OR COFFEE** *with any milk*

latte | cappuccino | long black | espresso  
macchiato | teas

## EGGS BENNY

two perfectly poached eggs over toasted english muffin  
with spoons / lashing of brown butter & tarragon hollandaise  
thick sliced bacon [p] | hand cut ham [p] | spinach

## CHOOSE ONE SIDE

avocado & toasted seeds | oven roasted tomatoes  
sauteed mushrooms | garlic butter spinach

## COCONUT & RASPBERRY CHIA PUDDING

granola, chia pudding, passionfruit sorbet [n]

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## PROSECCO OF THE MONTH ( btl / gls )

780 / 140

## WATERCRESS SPECIAL

a long, light & crushable cocktail crafted for the tropics; 120  
bedugul mint, citrus, simple syrup, blackrock vodka,  
splash of soda

## WATERCRESS MIMOSA

sparkling wine, OJ, passion fruit sorbet 130

## PINK BELLINI

pink peach, dragon fruit, peach schnapps, prosecco 130

## VODKA ORANGE SPRITZ

blackrock vodka, orange liqueur, sparkling wine 140

## WATERMELON CRUSH

vermouth, watermelon, strawberry, lemon 120

## HOUSE BLOODY MARY

peppered blackrock vodka, lemon, roasted tomato juice, 130  
mary mix, bacon [p]

contains pork [p] | subject to 10% tax | 6% service | all prices in '000

# DESSERTS

## **MILK AND BERRIES PANNACOTTA • 70**

classic vanilla pannacotta, mixed berry coulis

## **A BEAUTIFUL MESS • 65**

berries, honeycomb, cacao crumble

## **CHOCOLATE NEMESIS • 65**

single origin chocolate tart, vanilla gelato

## **NY BAKED CHEESECAKE • 65**

salted butter caramel, cookie crumb

## **OUR FAMOUS CARROT CAKE • 65**

cream cheese frosting, trail mix [n]

## **DESSERTS CUPS • 45**

banoffee pie / chocolate mousse  
tiramisu / cheesecake of the day

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# AFTER DINNER DRINKS

## **FIG BOURBON OLD FASHIONED • 130**

fig infused jim beam, angostura bitters

## **NUSANTARA MARTINI • 130**

blackrock vodka, nusantara cold brew  
baileys, salted caramel

# 2 FOR 1 SIP HAPPENS

served 4-7pm & 9pm-late

## *beers* *by*

**DRAFT** lager (480 pint) • 65

**CANS** lager • 55 | sessions hazy • 65

## *laneway cocktails*

### **WATERCRESS G & T**

three peaks gin, thyme, citrus, peppercorn, tonic 130

### **BEE POLITE**

three peaks gin, lemon, chamomile, bee pollen 130

### **FIRST DATE**

three peaks gin, frangelico, blueberry, white foam [n] 130

### **I KISSED A GIRL**

bacardi, lime, house strawberry shrub 130

### **VAN GOGH N°10**

absinthe, passion fruit, lemon, chilled cucumber 130

### **TE-QUIL-A MOCKINGBIRD**

espolon, pineapple, raspberry, coconut 130

### **BEET, BRUISED & BITTER**

jameson whiskey, beetroot, lemon, bitters 130

### **ALWAYS, ANYTIME**

absolut, pineapple, smoky almond, lemon [n] 140

## *house sangria*

110

# 2 FOR 1 SIP HAPPENS

served 4-7pm & 9pm-late

## *spirtz*

### **APEROL or CAMPARI SPRITZ**

aperitif, soda, prosecco 140

### **LIMO SPRITZ**

limo aperitivo, kaffir lime, grapefruit soda 140

### **VODKA ORANGE SPRITZ**

blackrock vodka, orange liqueur, sparkling wine 140

### **WATERMELON SPRITZ**

watermelon liqueur, sparkling wine 140

### **ELDERFLOWER SPRITZ**

st. germain, cucumber, tonic, sparkling wine 140

# A TASTE OF ULEKAN

## ***starters***

### **PERKEDEL JAGUNG**

crispy sweet corn fritters, kaffir lime leaves, sambal rawit ijo [V] 45

### **SATE AYAM MADURA**

chicken sate, roasted peanut sauce, kecap manis, chili, shallots [n] 75

### **SATE TAHU**

lombok tofu, long pepper glaze, roasted peanut, sauce [ve, n] 50

## ***mains***

### **RENDANG SAPI**

tender beef cheek in a rich padang curry of coconut, coriander, cinnamon, clove & star anise aromatics [n] 160

### **RENDANG TERONG**

eggplant in a rich padang curry of coconut, coriander, cinnamon, clove & star anise aromatics [ve, n] 80

### **GULAI AYAM PADANG**

sumatran coconut chicken curry, turmeric, palm sugar, lemongrass, kaffir lime, lemon basil 105

### **NASI GORENG ULEKAN**

oyster mushroom & sweet corn fried rice, bumbu bali, fried egg, acar pickles, emping [\*v, \*ve, \*n, \*gf] **add chicken sate +30** 75

# A TASTE OF ULEKAN

## *sides*

### **URAP URAP**

long beans, young papaya leaves, 60  
casava leaves, shredded coconut,  
sambal ulekan, fried shallots [ve]

### **SAMBAL ULEKAN**

a deep red sambal of tomatoes, red chili, 20  
shallots, garlic, palm sugar [ve]

### **SAMBAL IJO**

fried green chili, green tomatoes, shallots, 20  
garlic, kaffir lime leaves [ve]

### **NASI PUTIH**

organic balinese steamed white rice 20

## *dessert*

### **ES TELER**

a medley of colorful fruits & textural jellies, 75  
over coconut milk, palm sugar & crushed ice