

Flavors from the mountains. Facing the oceans. Born in the Ulekan. We invite you to rediscover the spice of Indonesia in a relaxed atmosphere with a spirit of sharing and abundance. Our chef works with local farmers organic whenever possible. Leaves & herbs are washed in filtered water. No msg No palm oil. We make authentic recipes from our homeland, made with love from us to you. Selamat Makan

Starters

From the Ulekan

(v) Gado Gado	50	Sate Sate	60
organic vegetables, peanut dressing, organic egg, prawn cracker & crispy shallots		Sate Ayam (8pcs)	charred chicken sate, ulekan peanut sauce
(v) Tahu Tek	55	Sate Domba (6pcs)	65
steamed vegetables, peanut dressing, rice cake Lombok tofu, emping crackers & crispy shallots		Sate Sapi (6pcs)	65
(v) Karedok	50	Sate Lilit (6pcs)	60
fresh crunchy vegetables, peanut dressing, emping crackers & crispy shallots		barramundi & coconut sate, sambal matah	

Ulekan Salad	chicken poached in coconut & tumeric, crispy rice, snake beans, sprouts, shallots, baby eggplant, lemon basil, chili, kaffir lime dressing	55
Tempeh Penyet	fermented soybean cake on a bed of red chili sambal w/ chilled cucumber	35
Perkadel Jagung	crispy corn fritters, lemon basil & green chili sambal from the ulekan	35

Share Plates

Bakaran * Coconut Grill

Pepes Ikan	steamed fish in banana leaf with Balinese spices & sauteed water spinach	65
Ikan Bakar	charred barramundi fillet basted in sweet soy, kaffir lime & lemongrass	95
Ayam Balacan	organic half spring chicken marinated in tumeric, shallots, garlic & lemongrass	85
Udang Super	king prawns marinated in sweet and sour tamarind, chilli, soy, shallot dressing	135

Kare * Curries & Braises

(v) Kare Nangka	jackfruit in light coconut curry, green beans, tomatoes, lemongrass & salam leaf	70
Kare Sari Laut	seafood coconut curry, fresh barramundi, prawns, calamari, baby potatoes	130
Kare Ayam	organic chicken curry, coconut, turmeric, kaffir lime & lemongrass	95
Pahah Domba	Sumatran 6-hour braised lamb shank, baby potatoes & fried curry leaves	170
Rendang Sapi	signature tender beef cheek in a rich sauce of spiced cinnamon, clove & star anise	125

Gorengan * Crispy Things

Ikan Garing	whole barramundi, sweet, sour & spicy dipping sauce, lemon basil, cucumber	140
Ayam Lalapan	organic chicken marinated in bumbu besar, water spinach w/ a trio of sambal	80
Bebek Goreng	crispy duck, marinated in lemongrass w/ a trio of sambal & urap urap	120
Dendeng Balado	cured beef caramelized with garlic, chili & sauteed shallots	125
Iga Sapi Penyet	slow cooked beef short ribs, ulekan sambal bajak & lemon basil	95

Kwali Wok * Wok Stir Fry

Nasi Goreng Ayam	chicken fried rice, vegetables, organic fried egg & dried shredded beef abon	65
(v) Nasi Goreng Jamur	assorted mushroom fried rice, garden vegetables & organic fried egg	65
(v) Mie Goreng Kami	our hand made egg noodles, mixed garden vegetables & crispy shallots	50

Sop * Soups & Broths

Rawon Ulekan	local specialty of tender oxtail in a rich broth, keluak nut, fresh lime & sambal	95
Sop Buntut Goreng	fried oxtail in bone broth, mung bean, diced celery, carrots & emping crackers	75
Soto Ayam Madura	organic chicken in clear vegetable broth, fresh rice noodles & bean sprouts	65

Nasi Lokal * Berawa Rice

Sought after for its delicate aroma and superior taste, our premium Berawa rice has been lovingly harvested and traditionally prepared by our local family just a short walk from U L E K A N. Red rice also available

Sayuran * Vegetables

Urap Urap	young papaya leaves, long beans, toasted coconut & kaffir lime dressing	45
Terong Balado	baby eggplants caramelized in a rich Balado sauce	45
Plencing Kangkung	sautéed water spinach w/ garlic & spicy chilli paste	40
Jagung Bakar	chargrilled corn, melted butter, garlic & chili	50
Cap Cay	sautéed mushrooms, garden vegetables, garlic, soy & oyster sauce	40

Trio of Sambal

Sambal is the cornerstone of Indonesian cuisine. Each sambal reflects the distinctive cultural characteristics of its region and adds a fiery new dimension to every dish.

- 👉 Sambal Matah finely sliced shallots, lemongrass, kaffir lime & chili in local coconut oil
- 👉 Sambal Hijau green chili, garlic, shallots fried & finished in the ulekan
- 👉 Dabu Dabu red chili salsa with chunky diced tomato & shallots
- 👉 Sambal Bajak fried red chili, garlic, shallots & shrimp paste finished in the ulekan
- 👉 Sambal Lombok roughly diced small hot red chili, garlic & shallots fried in sunflower oil
- 👉 Sambal Pedas spicy Sambal Bajak, our staff favorite, extra hot!

Minuman * Drinks

Iced Teas	lemongrass, ginger nectar & pandan leaf	30
	lychee, lime & lemon basil	30
	sweet lime iced tea w/ passionfruit sorbet	40
Granitas	fresh pressed tangerine & passion fruit	35
	tropical pineapple & coconut	35
	Bedugul strawberry & sweet guava	35
Happy Kombucha	sour ginger / tarmonic apple / joy berries	45
TWG Teas	english breakfast / jasmine / genmaicha / sencha green	25
Soft Drinks	coke / diet coke / sprite / soda / filtered coconut water	25
	san pellegrino sparkling / aqua panna still	30
Frosty Beers	local prost / bintang	25
	heineken / san miguel pilsen / san miguel light	30

The Secret Menu* if you obey all the rules you miss all the fun, just ask our team.