



Mr. Wayan
Balinese Cuisine

“Om Swastiastu,
I am very delighted to welcome and introduce you to the authentic Balinese cuisine. Balinese cuisine is a traditional food from the volcanic island of Bali. It is one of the most complex cuisines in the world using incredible varieties of spices, blended with fresh vegetables, meat and fish. Festivals and religious celebrations include many special foods prepared as offering for the Gods, as well as other dishes consumed communally during the celebrations. My passion is to share our local taste to the world and thank you for coming. I hope you have a great experience at Mr. Wayan”.

TO START AND SHARE WITH

Mr. Wayan Bergedel ^v	50k
His favorite of potato and corn fritters	
Lawar Be Siap	60k
Green bean salad with minced chicken	
Tipat Cantok ^v	45k
Red rice cake steamed in coconut leaf with mixed vegetables, tofu, boiled egg and peanut sauce. (optional : gluten free)	
Lawar Of The Day ^{gf}	60k
Mixture of vegetables, coconut, and minced meat. Please ask our staff for today's special. (optional : gluten free)	
Plecing Kangkung ^{gf}	40k
Blanch Indonesian water spinach marinated with chilli and shrimp paste sambal. (optional : vegetarian)	
Serobotan ^{v gf}	40k
One of local favorite, mix of steam and fresh vegetables with toasted grated coconut, base kalas, and fried peanuts	
Sambal Be Tongkol	65k
Tuna salad with shallot and lemon grass	

Jukut Embung	60k
Balinese baby bamboo soup with balinese spice and red bean	
Pusuh Be Siap	65k
Heart of banana soup with chicken, balinese spice and coconut milk	
Sate Be Siap Mr. Wayan ^{gf}	75k
Char grilled marinated chicken skewer with aromatic spiced peanut sauce	
Timbungan Be Pasih ^{gf}	85k
Marinated fish fillet with tomato, chilli and ginger. wrapped in banana leaf, then grilled in traditional bamboo	
Sambel Udang	95k
Prawn in spice tomato sauce, sweet corn and coconut milk	
Sate Be Sampi ^{gf}	100k
Grilled marinated sweet spiced beef skewer, Balinese style	
Be Sampi Mebase Bali	100k
Braised beef in coconut milk	
Serapah Kambing ^{gf}	100k
Lamb in spiced Balinese bumbu kele with coconut milk	
Nasi Goreng Bongkot	100k
Infused fried rice with torch ginger, chilli and garlic. served with beef skewers, chicken sausages, shredded chicken, fried egg and prawn crackers	
Be Celeng Mepanggang ^{gf}	95k
Grilled marinated pork ribs in Balinese way	
Sate Be Celeng	75k
Grilled Balinese style sweet, sour and spiced pork skewer, served with chilli dipping sauce	
Be Siap Jejeruk ^{gf}	75k
Grilled chicken tossed in turmeric and galangal paste, cucumber, lime leaf, and touch of coconut milk	
Be Siap Base Santen	80k
Slow cooked of chicken in spiced coconut sauce	
Be Pasih Sambel Kecicang 120 gr ^{gf}	105k
Grill Barramundi fillet with Balinese tort ginger flower sauce and vegetables urab	
Nyat Nyat Iga Celeng	95k
Pork rib braised in balinese spice and coconut milk	
FOR KIDS	
Nasi Goreng or Mie Goreng	65k
Penyon Kenus	80k
Squid with green papayas in homemade seafood paste spice	

MR. WAYAN'S SIGNATURES

Gurita Suna Cekuh ^{gf}	95k
Braised tender octopus with spiced aromatic ginger, garlic and chilli	
Be Udang Mebase Bongkot ^{gf}	100k
Stir fried prawns with spiced torch gingerflower	
Lawar Kenus ^{gf}	95k
Sweet baby squid. snake bean and grated coconut in Balinese spiced	

WAPA'S FAVORITES

Nasi or Mie Goreng	110k
Special Wapa fried rice or noodle with seafood and chicken served with prawns, beef skewer, fried chicken and crackers	
Nasi Be Siap Base Kalas	100k
Poached chicken with Balinese spiced and coconut milk served with rich coconut rice and chicken broth	
Bebek Megoreng	135k
Ubud and Mr. Wayan's favorite deep fried crispy duck served with trio sambals.	
Bebek Mepanggang	135k
Grilled marinated duck basting with Balinese sweet soy served with tomato sambal	

SIDE DISHES

Nasi Putih – Steamed jasmine rice ^{gf}	20k
Nasi Merah – Steamed red rice ^{gf}	25k
Nasi Gurih – Steamed rice with herbs and coconut milk ^{gf}	35k
Nasi Sela – Steamed jasmine rice with sweet potatoes ^{gf}	30k
Krupuk Campur - Assorted of melinjo and prawns crackers	25k

TO FINISH WITH

Bubuh Injin	40k
Warm black glutinous rice served with grated coconut ^{gf}	
Lemongrass Pannacotta	45k
Served with fruit minestrone and raspberry sauce	
Lemon Tart – Served with cube mix fruit	45k
Apple Blueberry Crumble	45k
Baked apple and blueberry topped with crumble and vanilla ice cream	
Godoh – Deep fried banana with salted caramel sauce	40k
Es Puter – 3 scoops of traditional ice cream	40k
Choises of black rice, durian, mung bean or jack fruit	