

MENU

CUCINA | DELI | GELATERIA

Monday to Saturday | 11:30 am – 10:00 pm

Last order 9.30 pm

Welcome to Cibo!

Cibo! literally translates from the Italian language into "food". We choose this name as everything we do in our daily life evolves around it. All our products are made fresh on daily basis in our premises. By offering what's available, what's in season and most importantly what's good, Chef Diego and his team aim to deliver a humble, casual dining experience for everyone.

- Authentic Italian Breads & Pastries
- Deli Goods - Artisanal Cheeses & Cold Cuts
 - 5* Restaurant Quality
 - Authentic Italian Caffè
 - Traditional Gelato
 - Cook-at-home products
 - B.Y.O. - Wine

Buon Appetito!

WWW.CIBOBALI.COM



@cibobali



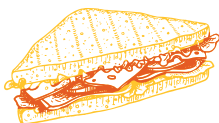
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FROM THE DELI

Country bread & freshly churned salted butter - VEG	25K
+ House jams and compotes - V	20K
Homemade Ricotta cheese, Sumba honeycomb - VEG	55K
Rosemary Focaccia & Ligurian extra virgin olive oil - V	20K
Warm bread basket - sourdough, rosemary Focaccia, olive grissini, pizza crackers - V	35K

SANDWICHES

Grilled Focaccia, porchetta ham, lemon mayo, rucola	55K
Open toast, honey-ham & cheddar, grain mustard	55K
PBJB toast, peanut butter, smoked bacon, berries jam	55K



FROM THE PASTRY

Tiramisu, single origin cocoa, Arabica coffee gelato - VEG	55K
Marinated strawberries cheesecake, orange blossom meringue - VEG	50K
Bomboloni, apple filling, honey-lemon whipped cream - VEG	45K
Yoghurt Panna Cotta, salted caramel, crunchy nibs - VEG	50K
Seasonal fruits selection, sweet basil sorbet - V	45K
Milk & cookies - VEG	35K

* V = VEGAN * VEG = VEGETARIAN

All Prices "In Thousand Rupiah" & Subject To 16% Government Tax & Service

HOMEMADE COLD CUTS

All of our cold cuts are made in house

BOLOGNA STYLE MORTADELLA HAM Gnocco fritto, truffled mascarpone spread	55K
COPPA HAM Compressed honeydew melon, lettuce heart, dill-lemon yoghurt	55K
SPICY CALABRESE SAUSAGE Grilled sourdough, red onion jam, pecorino cheese	55K
CHICKEN LIVER PATE' Compotes & jam, pickled giardiniera, crostini	65K
SELECTION OF DRY SALUMI Salame Felino, Coppa, cured Lonzino, bread and condiments	S 60K M 95K
ARTISANAL CHEESES - VEG Weekly selection; fruits, compotes, Sumba wild honey, crostini	S 60K M 95K



SMALL DISHES - ANTIPASTI

JUST GREENS - V Rocket, lettuce heart, string beans, grilled asparagus, granny smith apple, sherry vinaigrette	60K
FLASH-SEARED TUNA Fennel pollen, cherry tomato & mint salsa, smoked eggplant	75K
BABY GEM - VEG Caesar dressing, soft poached egg, Parmigiano snow, aromatic crumbs	65K
BURRATA CHEESE - VEG Marinated heirloom tomatoes, Caprese sauce, crispy garlic chips	80K
CHILLED TENDERLOIN Thinly sliced angus beef, tuna sauce, crispy capers, focaccia bits	75K

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PASTA

Hand-made daily with free range eggs

Gluten free pasta available upon request

PAPPARDELLE	75K
Pork and beef ragout, celery and onion soffritto, Parmigiano-Reggiano	
TAGLIATELLE - VEG	70K
Charred tomato sauce, marinated olives, sweet basil	
TORTELLONI - VEG OPTION	75K
Butternut squash, hazelnut butter, crispy sage, Pancetta bits	
TAGLIOLINI	80K
Tiger prawns, touch of chilli, garlic, white wine, homemade tuna bottarga	
LASAGNA	75K
12h-slow cooked beef and pork ragout, cream of milk	

MAIN COURSES

PORCHETTA	115K
Crispy pork belly, roasted pear, red onion jam, grain mustard	
SPRING CHICKEN "DIAVOLA"	105K
Capsicum peperonata, balsamic vinegar glaze, paprika aioli	
ANGUS BEEF CHEEK	125K
Braised in dark stout beer, soft and creamy potatoes, rosemary gremolata	
FRITTO MISTO	95K
Golden baby squid, red mullet, shrimp, crispy semolina crumbs, lime zest mayo	
MAHI MAHI	130K
Roasted asparagus, lemon-chive sauce, capers salmoriglio	

SIDES

Grilled asparagus, cracked black pepper - V	30K
Green beans, cured pancetta - VEG OPTION	30K
Soft and creamy mashed potatoes, truffle butter - VEG	25K
Peperonata of red & yellow peppers, Sicilian olives - V	30K
Hand-cut potato wedges, lemon mayonnaise - VEG	30K

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ICED DRINKS

HOMEMADE
LEMONADE

28K

CHILLED EARL
GREY TEA

28K



FRESHLY SQUEEZED JUICES

ORANGE

35K

GUAVA

35K

PINEAPPLE

35K

KALAMANSI

35K



FROM THE GELATO BAR

Check the daily flavours from our counter

*Our gelato are made using fresh milk and handpicked raw ingredients,
no colourings, no preservatives.*

All our sorbet are dairy free.



SMALL



MEDIUM

GELATO / SORBET

32K

58K



HOMEMADE CONE - VEG

4K



AFFOGATO

38K

Espresso + Gelato

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ICED DRINKS, JUICES & GELATO

WATER & MORE

BALIAN NATURAL	24K	COCA COLA	22K
BALIAN SPARKLING	24K	COKE ZERO	22K
SODA WATER	22K	GINGER ALE	22K
TONIC WATER	22K	SPRITE	22K

COFFEE

SINGLE ESPRESSO	22K	CAPPUCCINO	28K
DOUBLE ESPRESSO	26K	CAFFE' LATTE	28K
AMERICANO	26K	ICED COFFEE	32K
CAFFE' MACCHIATO	26K	ICED LATTE	32K
CORRETTO WITH SAMBUCA	48K	FRESH MILK	8K

BEERS

BOTTLED BEER | 330ml

HEINEKEN	40K	CORONA	65K
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CRAFT BOTTLED BEER | 355ml

MIRROR POND PALE ALE Deschutes, USA - ABV 5.2%	95K	FRESH SQUEEZED IPA Deschutes, USA - ABV 6.4%	120K
HOP OTTIN' IPA Anderson Valley, USA - ABV 7%	115K	BLACK BUTTE PORTER Deschutes, USA - ABV 5.2%	115K

DRAFT BEER | 330ml

BOHEMIAN PILSNER Tuatara, New Zealand - ABV 5%	90K	POLEEKO PALE ALE Anderson Valley, USA - ABV 5%	95K
SUMMER SOLSTICE CREAM ALE Anderson Valley, USA - ABV 5%	90K	WEIZ GUY HEFEWEIZEN Tuatara, New Zealand - ABV 5%	95K

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COCKTAILS

CAMPARI SPRITZ 95K
Campari, Prosecco, fresh orange

GARDEN TONIC 95K
London dry gin, tonic water, fresh lemon, rosemary

ELDERFLOWER SPIRITZ 95K
Gin, Prosecco, elderflower essence, fizz

MARTINI & TONIC 95K
Martini Bianco extra dry, tonic water, green olives

Either other cocktail available upon request / special board cocktail of day.

HOUSE WINES

SPARKLING



Prosecco DOC - Accademia degli Acquavitai 75K 430K

Moscato Spumante - Accademia degli Acquavitai 80K 450K

RED

Lambrusco DOC Dolce Grasparossa - Ermete Medici 75K 430K

Primitivo di Puglia - Luccarelli - 2017 80K 450K

WHITE

Pinot Grigio - Borgo Tesis, Fantinel - 2016 80K 450K

Chardonnay - Borgo Tesis, Fantinel - 2016 80K 450K

Should you wish to have a more extensive selection, please do visit the indoor cellar and choose from a vast range of wines available for purchase.

A 50k rupiah corkage fee will be applied for table service.

SPIRITS

95K | 30ml (inclusive of mixers)

Campari Bitter | Aperol | Martini Bianco | Sambuca Borghetti

Tito's Vodka | Beefeater London dry gin

Jose Cuervo Tequila special Reposado

Johnnie Walker red label Whiskey

HOMEMADE DIGESTIFS

60K PER SERVING

Limoncello | Strawberry | Dark Chocolate | Sage

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