



Vodka

	Shot / Bottle
Absolut	100k / 1,600k
Absolut Vanilla	100k / 1,600k
Belvedere	150k / 2,500k
Belvedere Magnum	- / 5,000k
Ciroc	130k / 2,100k
Grey Goose	150k / 2,500k
Ketel One	120k / 1,800k
Smirnoff	75k / 1,000k

Rum

	Shot / Bottle
Captain Morgan White..	75k / 1,000k
Captain Morgan Spiced..	75k / 1,000k
Havana Club 3	100k / 1,500k
Malibu	110k / 1,700k
Myers	110k / 1,700k
Ron Zacapa 23 yrs	200k / 3,000k

Single Malt

	Shot / Bottle
Glenfiddich 12yrs	150k / 2,500k
Glenlivet 12yrs	170k / 2,900k
Glenmorangie Original..	180k / 3,100k
Macallan 12	220k / 3,500k
Singleton 12yrs	200k / 3,000k

Whiskey/Bourbon

	Shot / Bottle
Bulleit Bourbon	130k / 2,100k
Jack Daniels	110k / 2,000k
Glencalvie	75k / 1,200k
Jameson	100k / 2,100k
Chivas Regal 12	140k / 2,300k
Ballantines	100k / 1,900k
Johnnie Walker Black ..	130k / 2,100k

Cognac

	Shot / Bottle
Hennessy VSOP	200k / 3,500k
Martell Cordon Bleu	300k / 6,000k
Martell VSOP	200k / 3,500k

Gin

	Shot / Bottle
Beefeater	100k / 1,500k
Bombay Sapphire	120k / 2,000k
Brockmans	140k / 2,300k
Gin Mare	160k / 2,800k
Hendricks	150k / 2,600k
Monkey 47	150k / 2,600k
Tanqueray	120k / 2,100k

Tequila

	Shot / Bottle
Camino Blanco	75k / 1,200k
Camino Gold	100k / 1,500k
Don Julio Anejo	200k / 3,000k
Don Julio Blanco	170k / 2,500k
Jose Cuervo Silver	100k / 1,900k
Parton Anejo	200k / 3,000k
Parton Silver	170k / 2,500k

Beers

	Bottle / Bucket
	<i>*Bucket: 4 Bottles</i>
Bintang	40k / 150k
Radler	40k / 150k
San Miguel Light	45k / 170k
Corona	75k / 280k
Strongbow Cider Apple	45k / 170k

Mocktails

	45k / 225k
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Berawa Sunset

Orange, Pineapple, Lime jc, Soda water, Grenadine

Red Silk

Strawberry, Lychee jc, Mint leaves, Sweet & Sour, Sprite

Turquoise Gem

Ginger, Lemongrass, Lime jc, Ginger ale, Blue curacao

Noix de Coco

Pineapple jc, Mint Leaves, Lemon, Coconut water

Merry Berry

Cranberry, Peach, Rosemary, Lime jc, Sprite

Simply Brown

Apple, Orange, Lemon, Brown sugar, Mint leaves, Pineapple jc, Sprite

Non Alcoholic

Equil Mineral Water	40k
Equil Sparkling	40k
Coke	30k
Diet Coke	30k
Sprite	30k
Ginger Ale	30k
Tonic	30k
Soda	30k
Red Bull	40k

Coffee & Tea

Chamomile	20k
English Breakfast	20k
Earl Grey	20k
Green Tea	20k
Espresso	20k
Latte	35k
Americano	35k
Cappucino	35k
Flat White	35k
Macchiato	35k

Sober Up

	45k
Daily Fresh Juice	
Fresh Coconut	



Signature Cocktails

120k / 500k

Sakura Verde

Smirnoff vodka, Melon liqueur, Elderflower, Lemon & Orange Jc

Bubble Splash

Captain Morgan white rum, Lychee liqueur, Bubble gum, Lemon jc, Prosecco

La Vela Sensation

Beefeater gin, Elderflower, Cucumber, Lime jc, Kemangi, Tonic

O'Gents

Glencalvie whiskey, Bitter, Blackcurrant, Cinnamon, Cranberry jc

14 Days of Summer

Smirnoff vodka, Triple Sec, Peach, Cranberry jc, Strawberry, Orange

Epice Agave

Camino tequila, Triple sec, Cucumber, Chili, Lime jc

**Classic cocktails available on request*

Champagne/Prosecco

Glass / Bottle

Dom Perignon, France	- / 10,000k
Moet & Chandon Imperial Brut, France	- / 3,000k
Moet & Chandon Imperial Brut Magnum, France	- / 6,000k
Moet & Chandon Imperial Rose, France	- / 3,500k
Moet & Chandon Ice Imperial, France	- / 3,500k
Domaine Chandon Brut, Australia	- / 1,300k
Louis Roederer Brut Premier, France	- / 2,200k
Penasol Mousseux Brut, Felix Solis Avantis, Spain	180k / 800k
Zonin Prosecco Brut, Italy	250k / 1,200k

White Wine

Glass / Bottle

Vina Albali Verdejo, Felix Solis Avantis, Spain	110k / 450k
Don Alejandro Sauvignon Blanc, Vitivinicola Creamaschi Barigga, Chile	120k / 475k
Sauvignon Blanc, G7, Chile	- / 600k
Pinot Gris, Durvillea, New Zealand	- / 800k
Chardonnay, Founders' Estate, Beringer, New Zealand	- / 680k
Rawson Retreat Semilon Chardonnay, Penfolds. Australia	- / 875k
Colleccion Varietal Torrotes, Bodega Norton, Argentina	- / 700k
Chateau Chevalier Clos Des Lunes Blanche, Bordeaux, Ronan by Clinet, France	- / 850k
Chablis, Maison Louis Latour, Cote d'Or, France	- / 1,100k
Soave Classico, Zonin, Italy	- / 900k

Rose Wine

Glass / Bottle

Rose, Two Island, Bali, Indonesia	100k / 400k
Rosé 'côtes de provence', Domaine de Tamary, Provence, France ..	200k / 900k
Rosé 'côtes de provence', Domaine de Tamary Magnum, Provence, France	- / 1,800k
White Zinfandel, Wodbridge by Robert Mondavi, Napa Valley, California	- / 950k

Red Wine

Glass / Bottle

Vina Albali Tempranilo, Felix Solis Avantis, Spain	110k / 450k
Don Alejandro Cabernet Sauvignon, Vitivinicola Creamaschi Barigga, Chile	120k / 475k
Merlot, G7, Chile	- / 600k
Shiraz, 19 Crimes, Australia	- / 700k
Pinot Noir, Durvillea, New Zealand	- / 900k
Malbec Colleccion Varietal, Bodega Norton, Mendoza, Argentina ..	- / 680k
Cotes du Rhone, Lavau, France	- / 650k
Chateau Mazails Medoc Cru Bourgeois, Medoc & Haut Medoc, France ..	- / 1,200k
Maison Castel Syrah Rouge, Maison Castel, France	- / 750k
Sangiovese, Cabernet, 'Col di Susso, Castello Benfi, Italy	- / 900k

**10.6% government tax and 6% service charge will be automatically added.*

**Price quoted are per thousand rupiah ('000)*



Starters

Melon Soup / Feta / Italian Ham
(Served Cold)
75k

Marinated Cherry Tomato / Burrata / Strawberry & Ginger
80k

Perfect Egg / Asparagus / Apple
70k

Fish Ravioli / Spicy Consommé
85k

Mains

Gnocchi / Tomato / Olive / Rucula / Parmesan
115k

Carrot Risotto / Roasted Carrot / Tarragon Yoghurt
110k

Red Snapper / Zucchini / Zucchini Flower /
Ricotta / Fish Emulsion
140k

Catch of the Day / Fennel / Orange / Orange Beurre Blanc
140k

Octopus / Sweet Potato / Summer Salsa
135k

Chicken Thigh / Onion / Confit Lemon /
Olive / Fresh Couscous
140k

Striploin Beef / Mashed Potato / Baby Potato /
Herb Salad / Beef Jus
210k

Main To Share

(Order 24 Hours Ahead)

Whole Fish in Salted Dough / Ratatouille /
Grenobloise / Sambal Matah
65k/ 100gr of fish

Desserts

Brownie / Chocolate Mousse / Honeycomb Ice Cream
90k

Lavender Mille Feuille / Caramel / Honey Ice Cream
70k

Strawberry / Non-Dairy Whipped Cream /
White Chocolate Bar / Strawberry Sorbet
70k

Baba / Hazelnut Liqueur / Lemon Chantilly
80k

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LA VELA is born out of our love for delicious food and our willingness to share good moments on the beach around fresh local products.

Our aim is to create simple and great tasting food in a warm, welcoming and beautiful environment.

We use locally sourced ingredients carefully selected by our Chef Marius Guichard, every dish and drink tells a story and invites you to take part of the experience.

We imagined this place as the one we'd like to spend time in, sharing moments with friends around simple, yet quality food while enjoying the end of the day in a relaxing and striking ambience.



La Vela Bali



@lavelabali

www.lavelabali.com

To Share

Puffed Bread / Pesto / Tomato
45k

Calamari / Pumpkin / Coconut Milk / Squid Ink
75k

Scallop / Sour Cream / Crouton
95k

Green Fried Squid / Green & Spicy Mayo
85k

Oyster (Fine De Java)
135k

Charcuterie Board
150k

Cheese Board
150k