



GOURMET CORNER

- 225 **IBÉRICO CURED HAM - DOP 50 GR**
Wood fired bread, extra virgin olive oil
- 145 **CECINA 50 GR**
Cured beef, wood fired bread
- 145 **CHORIZO 50 GR**
Cured Spanish pork sausage, wood fired bread
- 165 **SALAMI ROSETTE 50 GR**
Cured French pork sausage, wood fired bread

- OYSTERS** ----- 3/6/12 - pc/35
Plain / lemon / vinaigrette / tabasco
- SEAFOOD PLATTER** ----- 625
Oysters, green mussels, prawns including tiger jumbo prawn, sea urchin, avruga caviar, wakame and special sauces
- CHARCUTERIE & MANCHEGO PLATTER** ----- 425
Ibérico cured ham, cecina, Manchego cheese, chorizo, salami rosette, wood fired bread
- CHEESE PLATTER** ----- 325
Manchego, tresignori, blue cheese, wood fired bread

STARTER

- 65 **PATATAS BRAVAS**
Spanish chips, All-i-oli, spicy tomato sauce
- 65 **SEVILLANOS**
Andalusian style battered calamari strips
- 85 **CROQUETAS DE CHIPIRONES EN SU TINTA**
Croquettes of baby calamari in black ink sauce
- 90 **CROQUETAS DE JAMÓN IBÉRICO**
Croquettes of Ibérico cured ham
- 85 **CROQUETAS DE QUESO**
Croquettes of mix cured cheeses

- BIQUINI PLANCHADO DE RABO DE TORO** ----- 85
Beef terrine served on a hot pressed and glazed sandwich
- TACO DE PANCETA Y OREJAS DE CERDO** ----- 80
Roasted and glazed pork belly tacos
- MINI HAMBURGUESAS DE TERNERA** ----- 135
Australian Wagyu beef sliders
- TACO DE PESCADO** ----- 80
Fried tuna, coriander salsa
- SOFT SHELL CRAB** ----- 135
Japanese battered, wakame salad, balsmic reduction, caramelized lime

SALAD & SOUP

- 95 **TRADITIONAL GAZPACHO**
Tomato and vegetables raw soup, tomato seeds
- 125 **GAZPACHO IBÉRICO**
Tomato and vegetables raw soup, Ibérico ham, tomato seeds
- 125 **SOPA DE MARISCOS**
Hot seafood soup with squid tube, tuna dice, green mussel

- GREEN SALAD WITH ORGANIC TOMATOES** ----- 95
Organic tomato, salad leaves and fresh sprouts
- TUNA BELLY SALAD** ----- 115
Roasted bell peppers, organic tomatoes
- TOMATO SALAD** ----- 95
Organic beef tomatoes, vegan mayonnaise, wine vinaigrette, pickle onion

GRILL

- 245 **RIB EYE GRAIN FED 250 GR**
Australian Prime
- 815 **TXULETA 500 GR**
Australian Prime Wagyu Striploin (Boneless) - MB 6
- 1,450/kg **TXULETON 1,5 KG APROX**
U.S Black Angus Prime Steer OP ribs (Cube roll with bone)
- 185 **BARRAMUNDI**
58°C Sous vide Barramundi, oven baked tomato, grain mustard sauce

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|-------------------------|--|
| SIDES | SAUCES |
| • 50k Baby romain salad | Chimichurri 20 • |
| • 50k Potato Parmentier | Herbs butter 20 • |
| • 60k French fries | Mint Jus 20 • |
| • 50k Creamy potatoes | (1 Sauce included with each Steak order) • |

PAELLAS

- 185 **SMOKED SARDINES PAELLA**
Smoked sardines, roasted peppers Pil-Pil
- 190 **BLACK PAELLA WITH BABY CALAMARI**
Black ink rice, baby calamari 2 ways:grilled and fried Andalusian style

- MOONLIGHT SCALLOPS AND SOFT SHELL CRAB PAELLA** - 235
Lightly spicy rice with seafood, scallops, soft shell crab tempura
- VEGETABLES PAELLA** ----- 175
White beans with organic local farmed vegetables

DESSERTS

- 45 **GELATO**
Please ask your waiter for our selection

- TRADITIONAL CHEESECAKE** ----- 65
Caramelized orange, crunchy kefir lime meringue
- WARM DARK CHOCOLATE FONDAT** ----- 65
Vanilla ice cream, butter crumble

Bread platter - 20k
Gluten free bread platter - 40k
Vegan Vegetarian Contain Gluten Contain Pork

* Please allow us 30 minutes cooking time for Paella dishes. Minimum 2 pax
* Please inform us of any food allergies or dietary requirements
All prices shown are in Indonesian rupiah quoted in '000' and subject to 10% service charge and 10% government tax



HIDDEN OYSTER BEACH TERRACE MENU

ELKABRON
B A L I

FOOD GOURMET CORNER

- OYSTERS** 3/6/12 ~ pc/32
Plain / lemon / vinaigrette / tabasco
- IBÉRICO CURED HAM - DOP 50GR** 🍷🐷 225
Wood fired bread, extra virgin olive oil
- CECINA GRAN RESERVA 50GR** 🍷 145
Cured leg of beef, wood fired bread, extra virgin oil
- CHEESE PLATTER** 185
San tumas, scamorza, blue cheese, wood fired bread

PAELLAS

- BLACK WITH BABY CALAMARI** 190
Black ink rice, baby calamari 2 ways: grilled and fried Andalusian style
- SMOKED SARDINE AND BLACK BOTIFARRA** 🍷🐷 225
Smoked sardines, black botifarra, roasted peppers Pil-Pil
- MOONLIGHT SCALLOPS AND SOFT SHELL CRAB** 🍷 235
Lightly spicy rice with seafood, scallops, soft shell crab tempura
- PAELLA RICE WITH VEGETABLES** 🌱🍷 175
White beans with organic local farmed vegetables

DESSERTS

- TRADITIONAL CHEESECAKE** 🍷 65
Caramelized orange, crunchy kefir lime meringue
- TIRAMISU** 🍷 70
Mascarpone, cocoa soil, dark rum

*Bread platter - 20k
Gluten free bread platter - 40k*

Vegan 🌱 Vegetarian 🍷 Contains Gluten 🍷 Contains Pork 🐷

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ELKABRON
B A L I

CLASSIC COCKTAILS

- 130 -

DAIQUIRI

*Rum, sugar, fresh lime juice,
Classic, Strawberry or Passion fruit*

MOJITO

*Rum, mint, sugar, soda, fresh lime,
Classic, Strawberry or Passion fruit*

MAI TAI

*Rum, Amaretto Disaronno, orange juice,
pineapple juice, grenadine*

MARGARITA

*Tequila, Triple Sec, agave syrup, fresh lime juice,
Classic, Strawberry or Passion fruit*

COSMOPOLITAN

Vodka, Triple Sec, cranberry juice, lemon juice

WHISKY SOUR

*Whisky, Amaretto Disaronno, lemon juice,
sugar, egg white*

FRENCH 75

Gin, lemon juice, sugar, Sparkling wine

ESPRESSO MARTINI

Vodka, Kahlua, caramel syrup, espresso

APEROL SPRITZ

Aperol, sparkling wine, soda

SANGRIA

	GLASS	JUGS
TRADITIONAL WHITE or RED SANGRIA	125	495
<i>Wine, vodka, fresh fruit, lemon juice, lemonade</i>		
SPARKLING SANGRIA	125	495
<i>Sparkling wine, vodka, fresh fruit, lemon juice, lemonade</i>		
EL KABRON SUNSET SANGRIA	125	495
<i>Rosé Wine, tequila, fresh fruit, lemon juice, lemonade</i>		



SHISHA MENU

CUCUMBERITA - 560K

Fresh limes, cucumber and basil with a variety of juicy citrus and mint tobacco flavor

BERRY LEMON PIE - 560K

Almond milk with an indulgent tobacco blend of the creamy lemon pie and red berries flavor

SUCH A PEACH - 660K

Fresh watermelon and mint with a powerful tobacco mix of sunny peach with a fresh and fruity finish flavor

JUNGLE TRIP - 780K

Pineapple bowl, tropical fruits and herbs came together to create this tropical treat flavor

BLASTING GRAPE - 990K

Pineapple bowl, red wine, lemons with a twist combination of white grapes, blueberries and mint tobacco flavor

CRAZY MEXICAN - 990K

Pineapple bowl, dragon fruit mojito with a fragrant tobacco mix of green fruits, tingling cactus and herbal undertones



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"PLEASE BE CAREFUL WHILE USING THE SHISHA TO AVOID FIRE.

SMOKING OF SHISHA IS AT YOUR OWN RISK. SMOKING OF TOBACCO PROHIBITED UNDER THE AGE OF 18. SMOKING KILLS. ALL PRICES SHOWN ARE IN INDOONESIAN RUPIAH QUOTED IN '000' AND SUBJECT TO 10% SERVICE CHARGE AND 10% GOVERNMENT TAX



ELKABRON BALI



SHISHA MENU

HAPPY HOURS

12:00 PM - 03:00 PM

JUNGLE TRIP

560K



SMOKING RECOMMENDATIONS

- We recommend to smoke one shisha not longer than 40 minutes.
- One shisha is good for up to 3 people maximum.
- Please consult our shisha staff for any questions.



BREAKAGE OR DAMAGE DUE TO SHISHA USAGE IS THE RESPONSIBILITY OF THE GUEST AND WILL RESULT AS AN ADDITIONAL CHARGE.

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ELKABRON BALI