

CHINGÓN

Tacos Chingones



CARNITAS

70K

Slow Cooked Pulled Pork
served in Homemade Corn Tortilla
(4pcs)



CARNE ASADA

70K

Grilled and Sliced Tenderloin Steak
served in Homemade Corn Tortilla
(4 pcs)



A LA MEXICANA

70K

Tenderloin Strips with Paprika
served in Homemade Beans Tortilla
(4pcs)

CHINGÓN

Tacos Chingones



CHICKEN

60K

Shredded Chicken w Beetroot Cream served in Flour Tortilla (2 pcs)



CAMARON

70K

King Prawn w Coleslaw Salad served in Flour Tortilla (2 pcs)



PESCADO VERACRUZ

65K

Sauteed Fish and Veggies served in an unique Jicama Tortilla (4 pcs)

CHINGÓN

Burritos



CALIFORNIA LITTLE DONKEY 90K

Tenderloin Steak, Cheese, Potatoes,
Guacamole



GUAC AND SHRIMPS 80K

Mex Rice, Guacamole, King Prawn,
Pico de Gallo



BBQ BURRITO 80K

Refried Beans, Mex Rice, Tenderloin
Steak



CHICKEN RUN BURRITO 80K

Mex Rice, Beans, Chicken Fajitas

Sidedish: Pico de Gallo, Salsas

CHINGÓN

Mexican Delights



SALSA CHINGON (V)

60K

Homemade Salsa Verde of Roasted Tomatoes, Paprika, Onion, Chiles.
Served w Corn Chips



GUACAMOLE (V)

60K

A classic no need Introduction. Served w Corn Chips

*Add Shrimps for

20K



REFRIED BEANS (V)

50K

Grandmother's recipe: Refried Beans and Fresh Cheese. Served w Corn Chips



TORTILLA SOUP

60K

Traditional Mexican Soup made of Corn Tortilla pieces, submerged into a Chicken Broth

CHINGÓN

Mexican Delights



QUESO FUNDIDO

80K

Melted Mozzarella Cheese & Flap Steak.
Served w Homemade Corn Tortilla,
Salsa & Pico De Gallo



ENCHILADAS

70K

Homemade Corn Tortilla filled w Shredded
Chicken and covered with a Savory Red
Sauce (4 pcs)



MOLE

80K

Chicken Breast Fajitas in Homemade
Chocolate Sauce with Hints of Spicy.
Sidedish: White Buttered Rice & Potato
Wedges



SEVEN SEAS (TO CURE YOUR HANGOVER)

60K

Fish & Shrimp & Veggies, not-so-spicy Hot
Soup. Served with Tostada (Crispy Corn
Tortilla)

CHINGÓN

Mexican Delights



CEVICHE

80K

Fresh Raw White Snapper Fish Cured in Citrus Juices. Served w Corn Chips



AGUACHILES

70K

King Prawn marinated in Green Chili Lime & Cilantro Sauce. Served in Jicama Tostada (3 pcs)



COCTEL DE CAMARON

90K

Mexican Shrimp Cocktail in our Homemade Clamato. Served with Corn Chips



A LA DIABLA

160K

King Prawn sauteed in Garlic & Salsa de Aceite & Flamed with Tequila. Sidedish: White Buttered Rice, Guac, Pico De Gallo & Chips

CHINGÓN

Mexican Delights



WILDER CHIKANA

150K

3 Grilled Skewers: Tenderloin, Paprika, Mushroom, Onion, Tomato, Pineapple, Prawn. Sidedish: Tortilla, 3 Salsas & Pico De Gallo



VOLCANO

170K

150 gr Tenderloin Steak, Paprika, Mushroom & Melted Mozzarella Cheese. Sidedish: Tortilla, 3 Salsas & Guacamole



GRILLED STEAK

190K

200 gr of Tenderloin Grilled Steak. Sidedish: Tortilla, Guac, Beans, Salsa & Pico De Gallo

Dessert

Could be anything!

Chef's Special

If you don't find what are you looking for, our Chef will be glad to cook for you, just ask for it!

CHINGÓN

Mexican Delights



CLASSIC NACHOS (V)

60K

Corn Chips, Refried Beans, Melted Cheese, Jalapeños & Pico De Gallo
+ADD Tenderloin Stripes for

50K



NACHO PLATO GRANDE

120K

Corn Chips, Refried Beans, Melted Cheese, Jalapeños & Pico De Gallo
+ADD Tenderloin Stripes for

50K



QUESADILLAS

S16* Flour Tortilla with Melted Cheese & the filling of your Choice, cooked on a griddle

CARNE ASADA

80K

CHICKEN

70K

ONLY CHEESE (V)

60K

Sidedish: Pico De Gallo, Salsas

CHINGÓN

Meatless Option



SEVEN LAKES

50K

Not-So-Spicy Soup with Veggies.
Served with Homemade Crispy
Tortilla



CHAMPIQUESO

60K

Melted Mozzarella Cheese and Mushroom.
Served w Homemade Beetroot Tortilla



BBQ TOFU BURRITO

70K

Rice, Beans, Crispy Tofu w BBQ Sauce
Wrapped in 16* Flour Tortilla



BALIFORNIA BURRITO

70K

Rice, Guac, Feta Cheese, Potatoes, Beans
& Pico De Gallo. Wrapped in 16* Flour
Tortilla

CHINGÓN

Meatless Option



GREENCHILADAS

60K

Homemade Tortilla filled with Veggies and covered with a Savory Red Sauce (4 pcs)



QUESADILLA CHINGONA

70K

16* Flour Tortilla with Melted Mozzarella Cheese and filled with Mushroom, Tomato, Olives & Onion



JACKO TACO

60K

Pulled Jackfruit in Salsa Roja served in Homemade Beans Tortilla (4 pcs)



VEGGIES TACO

60K

Sauteed Veggies and Feta Cheese served in Beetroot Tortilla (4 pcs)

CHINGON

Meatless Option



CRISPY CAULIFLOWER TACO 60K

HDeep Fried Breaded Cauliflower with
Coleslaw Salad served in Flour
Tortilla (2 pcs=



TOSTADA BINGIN 50K

Sauteed Veggies and CARrot Mousse. Served
in Jicama Tostada (4 pcs)



TOFU CON MOLE 60K

Grilled Tofu in Homemade Chocolate Sauce
with Hints of Spicy. Sidedish: White rice &
Potato Wedges



ULUWATU FIESTA BOWL 75K

White Butter Rice, Broccoli, Corn,
Mushroom, Long Beans, Paprika & Feta
Cheese, Red Cabbage w Tamarind Sauce

CHINGÓN

MEXICAN FLAVOUR

Soft Drinks

COCA-COLA	20K
SPRITE	20K
GINGER ALE	20K
SODA WATER	20K
NATURAL WATER 330ML	30K
NATURAL WATER 750ML	40K
SPARKLING WATER 330ML	35K
SPARKLING WATER 750ML	45K

Jugos

FRESH WATERMELON JUICE	25K
FRESH ORANGE JUICE	25K

Kombucha

A Probiotic tea by Good Life

PINEAPPLE BASIL	45K
VERY BERRY	45K
PINK APPLE	45K
GINGER LIME	45K

Vinos

Please ask for the wines available in our cellar

Mocktails

FRESA	60K
Strawberry, Mint, Soda Water	
GUERO	60K
Tangerine, Orange, Mint, Soda Water	
GINGER LOCO	60K
Ginger, Mint, Soda Water, Lime	
FOR MY HANGOVER	50K
Salt, Soda Water, Orange, Lime	

Virgin Margaritas

What if you want to have a margarita but you don't want the alcohol?
We have what you need!

CLASSIC	65K
ORANGE	65K
WATERMELON	65K

Cerveza

BINTANG	30K
SAN MIGUEL	45K
KURA-KURA	65K
DRAUGHT BEER	25K

CHINGÓN

MEXICAN FLAVOUR

Margaritas

LIME-A-RITA 95K

Tequila, Lime, Cointreau, Agave Syrup

BLONDE 95K

Tequila, Orange, Cointreau, Agave Syrup

REDHEAD 95K

Tequila, Watermelon, Cointreau
Agave Syrup

DIRTY JALAPEÑO 120K

Tequila, Lime, Pickled Jalapeño
Cointreau, Agave Syrup

PICANTE 120K

Chile Infused-Tequila, Lime
Cointreau, Agave Syrup

MAGIA NEGRA 130K

Black Magic Infused-Tequila, Lime
Cointreau, Agave Syrup

Spirits

TEQUILA

MEZCAL

RUM

GIN

VODKA

WHISKY

*Please ask to our staff for the prices
and brands available.*

Micheladas

*A light and refreshing savory beer
cocktail, "chela" (slang term for beer)
with "ada" for "helada," meaning cold,
and "mi" for mine - My cold beer.*

ORIGINAL 70K

Beer, Lime, Salt, Savory Sauce, Chili Powder

CHELARINDO 80K

Beer, Tamarind, Lime, Salt, Ice

OJO ROJO 90K

Beer, Homemade Clamato, Lime, Salt
Savory Sauce, Cucumber, Prawn

CHINGOLADA 120K

Beer, Homemade Clamato, Lime, Salt
Savory Sauce, Prawn, Spicy Infused-Tequila

Cocktails

ULUWATU SUNRISE 85K

Tequila, Orange, Grenadine Syrup

GIN & TONIC CHINGON 90K

Gin, Lime, Tonic Water, Cucumber + Something Special

ROJITO 90K

Rum, Strawberry, Mint, Sugar
Lime, Soda Water

MOJITO CLASICO 85K

Rum, Mint, Sugar, Lime, Soda Water

BLOODY MARIACHI 90K

Tequila, Tomato Juice, Lemon, Tabasco

ALL PRICES ARE IN RUPIAH AND INCLUDES TAX
NO ** CABRONII

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