

# FOOD



JL. BATU BOLONG NO. 68

CANGGU

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# MENU

## ANTOJITOS

<b>TORTILLA CHIPS &amp; SALSA</b> (VE) (GF)	55
Crispy corn tortillas served with guacamole & roasted cherry tomato salsa	
<b>FUNDIDO</b>	90
Hot pot of melted cheese, chorizo, tomato, jalapeno, tortilla chips	
<b>ALBONDIGAS</b> (3PCS)	50
Pork and beef meatballs in tomato & chipotle sauce	
<b>ATÚN TOSTADITA</b> (GF)	65
Sashimi Tuna, poke sauce, chipotle aioli, sliced avocado	
<b>MAIZ TOSTADITA</b> (V) (GF)	55
Guacamole & smashed black beans, corn salsa, feta	
<b>NACHOS LIBRES</b>	90
Tortillas chips, bean puree, shredded beef, mozzarella, salsa, guacamole, sour cream - Veg option with jackfruit	
	75

## TACOS 3 pcs in homemade corn tortillas

<b>SWEET POTATO</b> (V) (GF) (N)	80
Roasted Sweet Potatoes, romesco sauce, shaved almonds, feta, spring onions, coriander	
<b>CARNE ASADA</b> (GF)	150
Black Angus Rib-eyed steak, chipotle mayo, queso, salsa roja	
<b>CARNITAS</b> (GF)	85
Pork Trio: Shoulder, belly confit, crispy crackling, pineapple salsa, verde	
<b>BBQ POLLO ADOBADO</b> (GF)	80
Adobo marinated chicken, refried beans, pico de gallo, sliced avocado	
<b>PESCADO</b> (GF)	85
Annatto snapper, chipotle mayo, tomato salsa, shaved fennel	
<b>BOWLS &amp; BURRITOS</b>	+30K
Have your favourite taco filling with rice and beans, in a bowl or wrapped in a 12" flour tortilla	

## QUESADILLAS filled and toasted flour tortillas

<b>QUESO</b> (V)	40/80
Three cheeses, grilled zucchini, fresh oregano	
<b>MOCHOMOS SINALOENSES</b>	60/120
Sinaloan style shredded beef, pico de gallo, mozzarella	
<b>POLLO EL PIPIAN</b> (N)	55/110
Shredded chicken, toasted pumpkin seed sauce, jalapeno, mushroom, rocket, mozzarella	
<b>DE LUXE</b>	15/30
Add guacamole, salsa roja, sour cream	

## LAS TORTAS Mexican Sandwiches

Served with home-made tortilla chips and choice of 2 salsas: chipotle aioli, sour cream, ranchero, roja, guac, dill mayo, tomato, pineapple

85K

### EL PESCADO

Achiote rubbed snapper, iceberg, guacamole, tomato, dill tartar sauce

### EL POLLO

Crumbed spiced chicken, guacamole, slaw, mozzarella, Lacalaca green sauce, chipotle mayo

### EL CUBANO

Pulled pork shoulder, sliced ham, melted cheese, pickles, mustard

### LOS ALBONDIGAS

Beef and pork meatballs, spicy tomato sauce, guacamole, mozzarella, iceberg, caramelised onions

### LA VERDURA

Grilled zucchini, roasted capsicum, mozzarella onion rings, black beans, guacamole, rucola, chipotle aioli

## SHORT RIB BEEF BURGER 125

Slow braised short rib, chuck steak, guacamole, cheddar, bacon, onion, iceberg, tomato, served with French Fries

## PLATOS

<b>POLLO A LA VERACRUZANA</b> (GF) (N)	95
Crumbed chicken fillet, Veracruzana sauce, mozzarella, sweet potato & kale salad	
<b>CHEEKY BEEF MOLE</b> (N)	160
Braised beef cheek in Mole Poblano Sauce + tortillas, arroz Oaxaqueño, corn crema, salsa	
<b>ADOBO GLAZED PORK RIBS</b>	150
Slow roasted pork ribs in homemade smokey adobo sauce + house slaw	
<b>FAJITAS</b>	
Sizzling plate, sliced peppers, zucchini, onions, soft tortillas, guacamole, pico de gallo, sour cream	
Choose from below	
<b>CLASSIC SPICED CHICKEN</b>	125
<b>VEGETARIAN</b>	85

## ENSALADAS Y LADOS Salads & Sides

<b>KALE CRUNCH</b> (V) (GF) (N)	60
Kale, red cabbage, mint, coriander, parmesan, crunchy peanuts	
<b>BROCCOLI Y PIPIAN</b> (V) (GF) (N)	80
Chargrilled broccoli, toasted pumpkin seed sauce, salsa mexicana, feta cheese	
<b>ROASTED SWEET POTATOES</b>	40
Spicy sweet potatoes, romesco sauce, sour cream	
<b>ARROZ OAXAQUEÑO</b> (V) (GF)	30
Lime and coriander Mexican rice	
<b>BEANS</b>	25
- Refried pinto puree or - Smashed black bean	

## POSTRES Desserts

<b>CHURROS CON CHOCOLATE</b>	55
Sweet, crispy, traditional Mexican fried pastries, molten chocolate sauce dip	
<b>BANOFFEE PIE</b>	55
Coconut & thyme biscuit base topped with layers of banana, dulce de leche, whipped cream	

## SPIRITS

	Shot
<b>VODKA</b>	
Grey Goose	100
Belvedere	100
Finlandia	75
Smirnoff - house pour	70
<b>GIN</b>	
Hendrick's	100
Greenall's	70
Bombay Sapphire	85
<b>RUM</b>	
Plantation Dark	75
Zacapa 23	195
Myers Dark	70
Captain Morgan White Rum - house pour	70
Captain Morgan Gold Rum - house pour	70
Sagatiba	100
<b>WHISKEY</b>	
Jack Daniel's	75
Famous Grouse	75
Jameson	75
<b>LIQUORS &amp; APERITIFS</b>	
Kahlúa	70
Amaretto	70
Aperol	70
Baileys	70

## BEERS & CIDERS

BINTANG / BINTANG RADLER	30
KURA KURA PALE ALE	75
SAN MIGUEL / SAN MIGUEL LIGHT	40
STARK WHEAT	50
CORONA	75
HEINEKEN	45
ALBENS CIDER	65
HENRI GINGER BEER (non-alco)	50
MICHELADA Add to any beer of your choice	20
Tomato juice, lime, Lea Perrins, hot sauce, salt & pepper	

## BOOZELESS

### LACALITA SPRITZERS

Home Made Syrups + Soda

PASSIONA - passionfruit	25
PINEAPPLE FIZZ - pineapple	25
CITRICO - lemon + lime + tangerine	25

### AGUA FRESCAS

HORCHATA - smashed rice + almond water + spices	65
SANDIA - watermelon + lime	35
VERDE - cucumber + mint + lime	35
TAMARINDO - tamarind + sugarcane juice + lime	35

MILKSHAKE vanilla/ chocolate/ strawberry	45
EQUIL still/ sparkling water	S 35 / L 55
JUICE - seasonal fruits	45

### COFFEE BY EXPAT

Espresso, Long Black, Macchiato	25
Cappuccino, Flat White, Latte, Piccolo	35

### TEAS

Black Tea, Earl Grey, Peppermint, Green, Chamomile	25
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# DRINK

## AGAVE COCKTAILS

ALL OUR JUGS INCLUDE 6 COCKTAILS

	Glass   Jug
<b>LA CLÁSICA</b> Tequila, Triple Sec, fresh lime juice, orange bitters	110   550
<b>MARGARITA DE LA PASIÓN</b> Tangy passion fruit, tequila, lime and triple sec	120   600
<b>LACALACA MARGARITA</b> Our signature 'must-try' with Jalapeno infused Tequila, lime & starfruit... #ermwghedddddd	120   600
<b>LOVE 'N' JOY</b> Fresh strawberry, watermelon, fresh lime juice, Triple Sec and Tequila	120   600
<b>PALOMA</b> This baby is what real Mexicans drink: grapefruit, lime, soda and Tequila... yee-haaa arriba arriba!!	110   550
<b>NARANJA Y CANELA MEZCALITA</b> Mezcal, Triple Sec, orange, cinnamon, lime	170   850

## THE CLASSICS

ALL OUR JUGS INCLUDE 6 COCKTAILS

	Glass   Jug
<b>PIÑA COLADA</b> White rum, coconut liqueur, Pineapple, Coconut cream, maraschino cherry	100   500
<b>MOJITO</b> White rum, fresh sugar cane juice, mint	100   500
<b>SOUTH SIDE</b> Gin, mint, sweet and sour	100   500
<b>BLOODY MARY</b> Vodka, tomato juice, tabasco, Worcestershire, lime, spices	100   500
<b>ESPRESSO MARTINI</b> Vodka, kahlua, espresso	100   500
<b>NEGRONI</b> Campari, gin, sweet vermout	120   600
<b>BULLEIT SOUR</b> Bulleit, tangarine, lime juice, egg white, orange bitter	150   750
<b>CAIPIRINHA</b> Cachaca, lime and brown sugar	110   550

## FROZEN FAVORITOS

MOCKTAIL 50 | COCKTAIL 110

<b>STRAWBERRY DAIQUIRI</b> Frozen strawberries, fresh lime juice and Rum
<b>MANGO MARGARITA</b> Frozen mangoes, fresh lime juice, Triple Sec and Tequila
<b>DRAGONFRUIT MARTINI</b> Frozen dragonfruit, fresh lime juice and devilish Vodka to release your inner dragon
<b>PINEAPPLE MOJITO</b> Frozen pineapple, fresh mint leaves, fresh lime juice and Rum

## VINO

	Glass   Bottle
<b>WHITE</b>	
Plaga Sauvignon Blanc, INA	320
Rawson's Sauvignon Blanc, AUS	100   480
Sacred Hill Chardonnay (NZ)	450
Beringer Chardonnay (USA)	535
<b>ROSE</b>	
Pipoli Basilicata Rosato IGP, IT	535
Cape Discovery Rose, INA	300
<b>RED</b>	
Plaga Cabernet Sauvignon, INA	320
B&G Reserve Merlot, FRA	100   480
Fraser Gallop Cabernet Sauvignon, AUS	750
Vina Ventisquero Reserva Pinot Noir, CHL	525
<b>BUBBLES</b>	
Undurraga Brut	500
Cape Discovery Brut	250
Chandon Brut, AUS	874

## SANGRÍAS

GLASS 90 | CARAFE 270 | JUG 450

<b>WHITE OR RED WINE SANGRIA</b> Fresh sliced fruits, Brandy, Wine, Sprite
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## AGAVE CLUB

	Shot
Pepe López - house pour	70
El Jimador - house pour	75
Jose Cuervo Tradicional	95
Herradura Plata	125
Herradura Reposado	125
Don Julio Reposado	135
Patrón XO Coffee	125
Espolón Reposado	100
Espolón Blanco	100
1800 Coconut	125
1800 Añejo	125
1800 Silver	125
1800 Reposado	125
Patrón Añejo	150
Herradura Añejo	125
Cabo Wabo Añejo	125
Herradura Selección Suprema X Añejo	375
José Cuervo De La Familia X Añejo	425
Machetazo Cupreata Mezcal	125

<b>MARGARITAFY</b> Turn your Tequila into a classic margarita!	45
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<b>SANGRITA</b> VERDE - apple, cucumber, lime, hot sauce & spices ROJA - tomato juice, cucumber, Tabasco & spices	25
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DAILY HAPPY HOUR 5PM - 7PM  
SELECTED COCKTAILS

- PLEASE NOTE THAT WINE AVAILABILITY MAY BE SUBJECT TO CHANGE WITHOUT NOTICE -  
ALL PRICES In '000 RUPIAHS & SUBJECT TO 6% SERVICE CHARGE & 10% TAX