

tapas

ideally 3 dishes per person!

We are not fine-dining. Our food is casual, served when ready and meant to be shared.

    @cucabali

harvested

Sustainably grown fruits and vegetables from the mountain farms of Bedugul, Bali.

potatoes in Delhi

curried potatoes, sweet & sour strawberry chutney, mint yoghurt . . . 80 / 2pc

almost bbq ribs

gently smoked tempeh, sticky Memphis glaze, old school pickles . . . 90 / 2pc

coconut ceviche

fresh coconut sashimi, red aguachile, blackened corn 180

broccoli caesar

charred Bedugul broccoli, creamy whipped coconut, anchovy crumble . . 165

honey baked pumpkin salad

country granola, homemade natural yoghurt, tarragon 165

ricotta gnocchi

fresh cheese dumplings, roasted watermelon, sun-dried tomato sauce . . 220

smoked tofu lasagna

tofu bolognese, house-marinated tomatoes, cashew nut pesto 180

farmed

Local pasture-raised meat and poultry.

roasted pork buns

glazed bbq pork, pancake buns, pickled cabbage 140 / 2pc

chili satay

spiced chicken, freshly shredded coconut, lemongrass 100 / 2pc

Hawaiian cracker

smoked ham, melting cheese, clove-scented sweet pineapple 230

Turkish meatballs

caramelized chicken, smoky eggplant mash, torn mint 190

crispy fried chicken

country coleslaw, wild honey mustard, sesame dust 190

the beef bone

hand chopped fire grilled beef, bone marrow & garlic sticky rice 480

hooked

The freshest seafood and line-caught wild fish from the coasts of Java and Bali.

baked scallop

baby Lombok scallop, mashed cauliflower, toasted butter crust 90 / 2pc

lobster roll

warm buttered Papua lobster chunks, just made sesame bun, citrus aioli 340 / 2pc

cold smoked butterfish

beetroot yoghurt, zucchini pickles, parsley crumbs 260

fish tartare

sliced sustainable raw fish, traditional tomato sambal, cucumber scales 240

bbq octopus

Asian gazpacho, caramelized cauliflower, coriander 250

spicy Kalimantan crab

rice tempura soft shell crab, whipped chili-tomato gravy, Bali basil 290

lunch special

fire baked seafood rice

market fresh seafood, roast onions, tomato lobster broth 320

*add tempura soft shell crab +180

chef tasting meal

(Available only for the whole table)

A surprise selection of highlights from our menu, served to be shared, reflecting the soul of Cuca and inspired by the freshest local products. Vegan, vegetarian, gluten and dairy free menus available.

960 / person

prices are in thousand rupiahs and subject to 18.8% government tax and service charge.

cocktails

A form of cuisine of their own, our cocktails are exciting, refreshing and playful. Available with or without alcohol.

    @cucabali

beer
 bintang 65
 IOI craft lager 115
 IOI craft pale ale 125

soda
 coca cola 50
 diet coke 50
 sprite 50
 strawberry 50

water
 still 50
 sparkling 50

premium coffee
Award-winning Indonesian beans with notes of earth, caramel and chocolate. Small batches, freshly roasted, fairly produced.
signature iced coffee
 double espresso, splash of fresh milk, salted cream foam 80
 espresso 50
 macchiato 55
 cappuccino 60
 latte 65
 long black 60
 additional espresso shot + 35

cocktail/mocktail*
sungria
 red wine, tropical iced fruit, brandy soda 190 / 95
caffeine
 premium Aceh-Toraja espresso, vodka, vanilla frappé 190 / 95
Bali Mary
 natural tomato juice, vodka, homemade tabasco 190 / 95
ginger tonic
 homemade lemon soda, gin, ginger blossom nectar 170 / 90
Tokyo mojito
 just squeezed citrus, rum, lemon basil 170 / 90
coconut ice
 frozen natural coconut water, white rum, kaffir lime 170 / 90
vitamin c
 fresh pineapple juice, homemade Campari, cinnamon 170 / 90
moo
 low fat milk, dark chocolate, vanilla & hazelnut liquor 170 / 90
 additional alcohol shot + 65

**all our cocktails contain 45 ml of alcohol*

gourmet infusions
A meticulously curated selection of homemade all-natural spices, herbs & plant infusions handpicked exclusively from Indonesia. *hot/iced*
 black tea 50
 green tea 50
 jasmine tea 50
 cinnamon tea 50
 clove tea 50
 ginger tea 50
 pandan tea 50
 lemongrass tea 50
 rosella infusion 50

prices are in thousand rupiahs and subject to 18.8% government tax and service charge.

desserts

Our truly special new sweet classics are rather light, mildly sweet but still heavily delicious.

[f](#) [@](#) [v](#) [d](#) @cucabali

Bali breakfast

sweet runny mango, frozen passion fruit, whipped coconut 210

burnt mulberry cheesecake

freshly baked cake, crushed Singaraja berries, pure vanilla 210

tea-ramisu

black tea cake, grass jelly, mascarpone cream 190

snow white

frozen yoghurt, poached strawberries, candied rose petals 190

last piece of cake

East Java rich organic dark chocolate, banana batter, cinnamon dust 190

premium coffee

Award-winning Indonesian beans with notes of earth, caramel and chocolate. Small batches, freshly roasted, fairly produced.

signature iced coffee

double espresso, splash of fresh milk, salted cream foam 80

espresso 50

macchiato 55

cappuccino 60

latte 65

long black 60

additional espresso shot +35

digestive

Our home-made digestive liqueur is a tribute to the classic comfort of sipping on mildly sweet, aromatic scented alcohols to aid digestion after a good meal. We infuse herbs, fruits and spices in properly distilled and locally produced Balinese Arak for months to extract their purest essence.

pine

pineapple, palm honey, rosemary 120

gourmet infusions

A meticulously curated selection of homemade all-natural spices, herbs & plant infusions handpicked exclusively from Indonesia.

hot/iced

black tea 50

green tea 50

jasmine tea 50

cinnamon tea 50

clove tea 50

ginger tea 50

pandan tea 50

lemongrass tea 50

rosella infusion 50

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vegetarian

f @cucabali

✓ **vegan**

tapas

potatoes in Delhi

curried potatoes, sweet & sour strawberry chutney, mint yoghurt . . . 80 / 2pc

almost bbq ribs

gently smoked tempeh, sticky Memphis glaze, old school pickles 90 / 2pc

roasted vegetable buns

glazed bbq eggplant, pancake buns, pickled cabbage 90 / 2pc

✓ coconut ceviche

fresh coconut sashimi, red aguachile, blackened corn 180

✓ slow baked pumpkin salad

country granola, green beans, tarragon 165

✓ broccoli caesar

charred Bedugul broccoli, creamy whipped coconut, onion crumble . . . 165

ricotta gnocchi

fresh cheese dumplings, roasted watermelon, sun-dried tomato sauce . 220

✓ bbq eggplant

Asian gazpacho, fresh apple, caramelized cauliflower, coriander 120

smoked tofu lasagna

tofu bolognese, house-marinated tomatoes, cashew nut pesto 180

Hawaiian garden cracker

roasted vegetables, melting cheese, clove-scented sweet pineapple 140

spicy cauliflower

rice tempura cauliflower, whipped chili-tomato gravy, Bali basil 140

✓ fire baked mushroom rice

roasted mushrooms, onion jam, rustic tomato veggie broth 230

desserts

✓ Bali breakfast

sweet runny mango, frozen passion fruit, whipped coconut 210

burnt mulberry cheesecake

freshly baked cake, crushed Singaraja berries, pure vanilla . . . 210

tea-ramisu

black tea cake, grass jelly, mascarpone cream 190

snow white

frozen yoghurt, poached strawberries, candied rose petals 190

last piece of cake

East Java rich organic dark chocolate, banana batter, cinnamon dust 190

✓ chef tasting meal

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960 / person

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Lounge menu

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cocktails

sun-gria	cocktail/mocktail
red wine, tropical iced fruit, brandy soda	190 / 95
caffeine	
premium Aceh-Toraja espresso, vodka, vanilla frappé	190 / 95
Bali Mary	
natural tomato juice, vodka, homemade tabasco	190 / 95
ginger tonic	
homemade lemon soda, gin, ginger blossom nectar	170 / 90
Tokyo mojito	
just squeezed citrus, rum, lemon basil	170 / 90
coconut ice	
frozen natural coconut water, white rum, kaffir lime	170 / 90
vitamin c	
fresh pineapple juice, homemade Campari, cinnamon	170 / 90
moo	
low fat milk, dark chocolate, vanilla & hazelnut liquor	170 / 90
additional alcohol shot	+65

*all our cocktails contain 45 ml of alcohol

signature iced coffee

double espresso, splash of fresh milk, salted cream foam 80

premium coffee

espresso	50
macchiato	55
cappuccino	60
latte	65
long black	60
additional espresso shot	+35

soda beer

bintang	65
IOI craft lager	115
IOI craft pale ale	125
coca cola / diet coke	50
sprite	50
strawberry	50

snacks

potatoes in Delhi	40 / pc
almost bbq ribs	45 / pc
chili satay	50 / pc
baked scallop	45 / pc
roasted pork bun	70 / pc
lobster roll	170 / pc

sababay reserve white chardonnay, muscat st. vallier 125

wine

sababay reserve red cabernet sauvignon, alphonse-lavallée 125

sababay pink blossom cabernet sauvignon, shiraz 125

hot/iced

gourmet infusions

black tea	50
green tea	50
jasmine tea	50
cinnamon tea	50
clove tea	50
ginger tea	50
pandan tea	50
lemongrass tea	50
rosella infusion	50

water

still	50
sparkling	50

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gluten free

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tapas

- almost bbq ribs**
gently smoked tempeh, sticky Memphis glaze, old school pickles . . . 90 / 2pc
- chili satay**
spiced chicken, freshly shredded coconut, lemongrass 100 / 2pc
- broccoli caesar**
charred Bedugul broccoli, creamy whipped coconut,
onion crumble 165
- coconut ceviche**
fresh coconut sashimi, red aguachile, blackened corn 180
- cold smoked butterfish**
beetroot yoghurt, zucchini pickles, crispy squid crumbs 260
- fish tartare**
sliced sustainable raw fish, traditional tomato sambal,
cucumber scales 240
- spicy Kalimantan crab**
rice tempura soft shell crab, whipped chili-tomato gravy, Bali basil . 290
- bbq octopus**
Asian gazpacho, caramelized cauliflower, coriander 250
- Turkish meatballs**
caramelized chicken, smoky eggplant mash, torn mint 190
- the beef bone**
hand chopped fire grilled beef, bone marrow & garlic sticky rice . . 480 / 2pc
- fire baked seafood rice**
market fresh seafood, roast onions, tomato lobster broth 320
* add tempura soft shell crab +180

desserts

- burnt mulberry cheesecake**
freshly baked cake, crushed Singaraja berries, pure vanilla . . 210
- snow white**
frozen yoghurt, poached strawberries, candied rose petals . . . 190
- last piece of cake**
East Java rich organic dark chocolate, banana batter,
cinnamon dust 190



chef tasting meal

A surprise selection of highlights from our menu, served to be shared, reflecting the soul of Cuca and inspired by the freshest local products.

960 / person

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dairy free

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- tapas*
- broccoli caesar**
charred Bedugul broccoli, creamy whipped coconut, onion crumble 165
 - slow baked pumpkin salad**
country granola, green beans, tarragon 165
 - coconut ceviche**
fresh coconut sashimi, red aguachile, blackened corn 180
 - fish tartare**
sliced sustainable raw fish, traditional tomato sambal, cucumber scales 240
 - spicy Kalimantan crab**
rice tempura soft shell crab, whipped chili-tomato gravy, Bali basil . . 290
 - bbq octopus**
Asian gazpacho, caramelized cauliflower, coriander 250
 - the beef bone**
hand chopped fire grilled beef, bone marrow & garlic sticky rice . . . 480
 - fire baked mushroom rice**
roasted mushrooms, onion jam, rustic tomato veggie broth 230
 - fire baked seafood rice**
market fresh seafood, roast onions, tomato lobster broth 320
* add tempura soft shell crab +180

- tapas*
- potatoes in Delhi**
curried potatoes, sweet & sour strawberry chutney, mint 80 / 2pc
 - almost bbq ribs**
gently smoked tempeh, sticky Memphis glaze, old school pickles . . . 90 / 2pc
 - chili satay**
spiced chicken, freshly shredded coconut, lemongrass 100 / 2pc
- desserts*
- Bali breakfast**
sweet runny mango, frozen passion fruit, whipped coconut 210
 - last piece of cake**
East Java rich organic dark chocolate, banana batter, cinnamon dust 190

chef tasting meal

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960 / person

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kids menu

Healthy, fresh, delicious.



<i>eat</i>	make your own burger	180
	crispy chicken sandwich	150
	classic grilled cheese	110
	grilled beef rice with egg	160
	freshly caught fish fingers	140
	old-fashioned macaroni and cheese	140
<i>sweet</i>	cuca's signature chocolate ice cream bar	80
	warm chocolate brownie with vanilla ice-cream	120
	mountain strawberry shortcake	120
<i>drink</i>	house lemonade	70
	fresh juice	80
	homemade chocolate milk	70
	mineral water	50
<i>soda</i>	coca cola	50
	sprite	50
	strawberry	50

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private cellar

Our personal selection of great local and international wines.



bubbles	Veneto, Italy		corte giara pear, grapefruit, anise	glera 820
	Champagne, France	92 <i>wine spectator</i>	lanson le black creation william pear, almond, jasmine	chardonnay, pinot noir, pinot meunier 2,420
	Champagne, France	91 <i>robert parker</i>	henriot brut rosé raspberry, mandarin peel, clove	chardonnay, pinot noir, pinot meunier 3,100
white	Bali, Indonesia		 sababay reserve white pineapple, guava, jasmine	chardonnay, muscat st. vallier 125 / 625
	Limari Valley, Chile		tabali vetas blancas yuzu, passion fruit, tarragon	sauvignon blanc 730
	Tuscany, Italy	87 <i>wine spectator</i>	villa antinori bianco apricot, citrus, orange zest	trebbiano 930
	Rhone, France	87 <i>wine spectator</i>	château pégaou cuvee lone nectarine, green apple, acacia blossom	clairette, bourboulenc, garnacha 1,100
	Burgundy, France	90 <i>wine searcher</i>	william fèvre chablis citrus, pear, peach blossom	chardonnay 1,560
	Clare Valley, Australia	91 <i>wine searcher</i>	petaluma yellow label quince, lychee, clove	riesling 1,870
	Burgundy, France	95 <i>robert parker</i>	pattes loup 1er cru butteaux ripe pear, wild flower honey, tangerine peel	chardonnay 4,550
red	Bali, Indonesia		 sababay reserve red blackberry, date, vanilla	cabernet sauvignon, alphonse-lavallée . . . 125 / 625
	Breede River Valley, South Africa		sarah's creek black cherry, chocolate, allspice	merlot 660
	Rioja, Spain		vina pomal crianza cherry, fig, liquorice	tempranillo 860
	Limari Valley, Chile		tabali payen blackberry, date, smoked cinnamon	syrah 1,550
	Martinborough, New Zealand	93 <i>robert parker</i>	escarpment te rehua strawberry, vanilla, cedar	pinot noir 1,960
	Tuscany, Italy	92 <i>wine enthusiast</i>	san polo brunello di montalcino black plum, hazelnut, clove	sangiovese 2,950
	Bordeaux, France	95 <i>wine enthusiast</i>	chateau batailley grand cru baked blackcurrant, violet, toasted oak	cabernet sauvignon, merlot 5,400
	rosé	Bali, Indonesia	 sababay pink blossom wild strawberry, red apple, rose petal	cabernet sauvignon, shiraz 125 / 625

corkage fee : wine 250 / spirit 450

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