

6 CUCA

Jalan Yoga Perkanthi, Jimbaran
361 708 066
Mon–Sun, 12pm–12am
[MAP p. 164 C1]

Cuca's intricately put-together share-plates are pretty to look at and a pleasure to put in your mouth. Canadian Chef Kevin Cherkas is an alumnus of Spain's famed El Bulli and his culinary calibre shines through in each Cuca creation. Inside, the airy dining space is warm and understatedly stylish, with mid-century modern dining chairs and minimalist table settings. Sit at the food bar facing the open kitchen to watch the chefs plate up, or step outside for a lingering lunch amidst groves of coconut palms – one of my favourite ways to spend a Sunday afternoon. The menu is reassuringly succinct, with items listed under: Farmed, Hooked and Harvested. Order a selection to share or go for the Chef's Tasting Menu of Cuca highlights if you can't decide. Stand-out dishes include the ricotta gnocchi with roasted watermelon, broccoli Caesar with coconut cream and anchovy crumble, and sticky barbecue pork buns with pickled cabbage and crispy sunflower seeds. The kitchen sources exclusively Indonesian ingredients, an impressive undertaking that reflects in the extremely reasonable prices.

