

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 yogurt . . . 70 / 2pc

almost bbq ribs

gently smoked tempeh, sticky Memphis glaze, old school pickles . . . 80 / 2pc

nachos

purple potato curls, edamame dip, tomato & onion salsa 95

honey baked pumpkin salad

country granola, homemade natural yogurt, tarragon 140

broccoli caesar

charred broccoli, creamy whipped coconut, anchovy crumble 120

ricotta gnocchi

fresh cheese dumplings, roasted watermelon, sun-dried tomato pesto . . 180

k-pop

vegetable puffed rice, minced tofu, Korean chili jam 150

farmed

Local pasture-raised meat and poultry.

roasted pork buns

glazed bbq pork, pancake buns, pickled cabbage 120 / 2pc

chili satay

spiced chicken, freshly shredded coconut, lemongrass 90 / 2pc

Hawaiian cracker

smoked ham, melting cheese, clove-scented sweet pineapple 180

Turkish meatballs

caramelized chicken, smoky eggplant mash, torn mint 150

crispy fried chicken

country coleslaw, wild honey, sesame dust 150

the beef bone

hand chopped fire grilled beef, bone marrow & garlic sticky rice 360

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 70 / 2pc

lobster roll

warm buttered lobster chunks, just made sesame bun, lemony mayonnaise . . 280 / 2pc

cold smoked butterfish

beetroot yoghurt, zucchini pickles, parsley crumbs 210

fish tartare

sliced sustainable raw fish, traditional tomato sambal, cucumber scales 180

bbq octopus

Asian gazpacho, caramelized cauliflower, coriander 200

spicy crab

rice tempura soft shell crab, whipped chili-tomato gravy, Bali basil 230

lunch special

fire baked seafood rice

market fresh seafood, roast onions, tomato lobster broth 280

*add tempura soft shell crab +180

chef tasting meal

(Available only for the whole table)

Highlights of our menu served to be shared that best reflect the soul of Cuca and are inspired by the freshest local products.

780 / 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 50
 IOI craft lager 95
 IOI craft pale ale 105

soda
 coca cola 40
 diet coke 40
 sprite 40
 strawberry 40

water
 still 35
 sparkling 40

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 70
 espresso 40
 macchiato 45
 cappuccino 50
 latte 55
 long black 50
 additional espresso shot +25

sungria

red wine, iced fruit, brandy soda 170 / 85

caffeine

premium espresso, vodka, vanilla frappé 170 / 85

ginger tonic

homemade lemon soda, gin, ginger blossom nectar 150 / 80

Tokyo mojito

just squeezed citrus, rum, lemon basil 150 / 80

coconut ice

frozen natural coconut water, white rum, kaffir lime 150 / 80

vitamin c

fresh pineapple juice, homemade Campari, cinnamon 150 / 80

the big apple

crushed Malang apple, vodka, cucumber infusion 150 / 80

moo

low fat milk, dark chocolate, vanilla & hazelnut liquor 150 / 80

additional alcohol shot +60

**all our cocktails contain 45 ml of alcohol*

cocktail/mocktail*

gourmet infusions
 A meticulously curated selection of homemade all-natural spices, herbs & plant infusions handpicked exclusively from Indonesia. *hot/iced*
 black tea 45
 green tea 45
 jasmine tea 45
 cinnamon tea 45
 clove tea 45
 ginger tea 45
 pandan tea 45
 lemongrass tea 45
 rosella infusion 45

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 i x v @cucabali

Bali breakfast

sweet runny mango, frozen passion fruit, whipped coconut 150

last piece of cake

rich organic dark chocolate, banana batter, cinnamon dust 140

caramel apple

slow baked apples, Javanese black pepper ice cream, palm sugar caramel, 130

tea-ramisu

black tea cake, grass jelly, mascarpone cream 140

snow white

frozen yoghurt, poached strawberries, candied rose petals 140

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 70

espresso 40

macchiato 45

cappuccino 50

latte 55

long black 50

additional espresso shot + 25

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 45

green tea 45

jasmine tea 45

cinnamon tea 45

clove tea 45

ginger tea 45

pandan tea 45

lemongrass tea 45

rosella infusion 45

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vegetarian

f @cucabali

✓ **vegan**

tapas

potatoes in Delhi

curried potatoes, sweet & sour strawberry chutney, mint yogurt 70 / 2pc

almost bbq ribs

gently smoked tempeh, sticky Memphis glaze, old school pickles . . . 80 / 2pc

roasted vegetable buns

glazed bbq eggplant, pancake buns, pickled cabbage 35 / 1pc

✓ nachos

purple potato curls, edamame dip, tomato & onion salsa 95

✓ slow baked pumpkin salad

country granola, green beans, tarragon 140

✓ broccoli caesar

charred broccoli, creamy whipped coconut, onion crumble 120

ricotta gnocchi

fresh cheese dumplings, roasted watermelon, sun-dried tomato pesto . 180

✓ bbq eggplant

Asian gazpacho, fresh apple, caramelized cauliflower, coriander 100

✓ k-pop

vegetable puffed rice, minced tofu, Korean chili jam 150

Hawaiian garden cracker

roasted vegetables, melting cheese, clove-scented pineapple 120

spicy cauliflower

rice tempura cauliflower, whipped chili-tomato gravy, Bali basil 130

✓ fire baked mushroom rice

roasted mushrooms, onion jam, rustic tomato veggie broth 210

desserts

✓ Bali breakfast

sweet runny mango, frozen passion fruit, whipped coconut . . . 150

last piece of cake

rich organic dark chocolate, banana batter, cinnamon dust 140

snow white

frozen yoghurt, poached strawberries, candied rose petals . . . 140

caramel apple

slow baked apples, Javanese black pepper ice cream,
palm sugar caramel 130

tea-ramisu

black tea cake, grass jelly, mascarpone cream 140

✓ chef tasting meal

Highlights of our menu that best reflect the soul of Cuca and are inspired by the freshest local products. Both Vegan or Vegetarian menus available.

780 / person

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Lounge menu

f i x @cucabali

cocktails

sun-gria	<i>cocktail/mocktail</i>
red wine, iced fruit, brandy soda	170 / 85
caffeine	
premium espresso, vodka, vanilla frappé	170 / 85
ginger tonic	
homemade lemon soda, gin, ginger blossom nectar	150 / 80
Tokyo mojito	
just squeezed citrus, rum, lemon basil	150 / 80
coconut ice	
frozen natural coconut water, white rum, kaffir lime	150 / 80
vitamin c	
fresh pineapple juice, homemade Campari, cinnamon	150 / 80
the big apple	
crushed Malang apple, vodka, cucumber infusion	150 / 80
moo	
low fat milk, dark chocolate, vanilla & hazelnut liquor	150 / 80
additional alcohol shot	+60

premium coffee

signature iced coffee	
double espresso, splash of fresh milk, salted cream foam	70
espresso	40
macchiato	45
cappuccino	50
latte	55
long black	50
additional espresso shot	+25

soda beer

bintang	50
IOI craft lager	95
IOI craft pale ale	105
coca cola / diet coke	40
sprite	40
strawberry	40

snacks

potatoes in Delhi	35 / pc
almost bbq ribs	40 / pc
chili satay	45 / pc
baked scallop	35 / pc
roasted pork bun	60 / pc
lobster roll	140 / pc

wine

sababay reserve white	chardonnay, muscat st. vallier	110
sababay reserve red	cabernet sauvignon, alphonse-lavallée	110
sababay pink blossom	cabernet sauvignon, shiraz	110

hot/iced

gourmet infusions

black tea	45
green tea	45
jasmine tea	45
cinnamon tea	45
clove tea	45
ginger tea	45
pandan tea	45
lemongrass tea	45
rosella infusion	45

water

still	35
sparkling	40

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private cellar

Our personal selection of great local and international wines.



Wine Type	Origin	Score	Critic	Notes	Price
bubbles	Veneto, Italy			ponte biologico extra dry pear, grapefruit, anise	glera 825
	Champagne, France	92	wine enthusiast	lanson black label brut pear, almond, jasmine	chardonnay, pinot noir, pinot meunier 2,100
	Champagne, France	91	robert parker	henriot brut rosé raspberry, mandarin peel, clove	chardonnay, pinot noir, pinot meunier 3,100
white	Bali, Indonesia			sababay reserve white pineapple, guava, jasmin	chardonnay, muscat st. vallier 110 / 550
	Limari Valley, Chile			tabali vetas blancas yuzu, passion fruit, tarragon	sauvignon blanc 730
	Tuscany, Italy	87	wine spectator	villa antinori bianco apricot, citrus, orange zest	trebbiano 930
	Rhone, France	87	wine spectator	château pégau cuvee lone nectarine, green apple, acacia blossom	clairette, bourboulenc, garnacha 1,100
	Napa Valley, USA			stags' leap pear, almond, honey	chardonnay 1,850
	Eden Valley, Australia	93	robert parker	henschke julius pink grapefruit, lemongrass, lavender	riesling 1,790
	Burgundy, France	95	robert parker	louis jadot chassagne-montrachet 1er cru white peach, tangerine peel, rose	chardonnay 4,380
red	Bali, Indonesia			sababay reserve red blackberry, date, vanilla	cabernet sauvignon, alphonse-lavallée . . . 110 / 550
	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	robert parker	escarpment te rehua strawberry, vanilla, cedar	pinot noir 1,960
	Tuscany, Italy	92	wine enthusiast	san polo brunello di montalcino black plum, hazelnut, clove	sangiovese 2,650
	Bordeaux, France	97	robert parker	chateau smith haut lafitte baked blueberries, walnut, liquorice	cabernet sauvignon, merlot 5,400
rosé	Bali, Indonesia			sababay pink blossom wild strawberry, red apple, rose petal	alphonse-lavallée, muscat st. vallier 110 / 550

corkage fee : wine 250 / spirit 450

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