

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 165

broccoli caesar

charred broccoli, creamy whipped coconut, anchovy crumble 140

ricotta gnocchi

fresh cheese dumplings, roasted watermelon, sun-dried tomato pesto . . 210

k-pop

vegetable puffed rice, minced tofu, Korean chili jam 160

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 210

Turkish meatballs

caramelized chicken, smoky eggplant mash, torn mint 175

crispy fried chicken

country coleslaw, wild honey, sesame dust 175

the beef bone

hand chopped fire grilled beef, bone marrow & garlic sticky rice 420

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 80 / 2pc

lobster roll

warm buttered lobster chunks, just made sesame bun, lemony mayonnaise . . 320 / 2pc

cold smoked butterfish

beetroot yoghurt, zucchini pickles, parsley crumbs 250

fish tartare

sliced sustainable raw fish, traditional tomato sambal, cucumber scales 220

bbq octopus

Asian gazpacho, caramelized cauliflower, coriander 230

spicy crab

rice tempura soft shell crab, whipped chili-tomato gravy, Bali basil 270

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.

880 / 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	55
IOI craft lager	95
IOI craft pale ale	105

soda

coca cola	50
diet coke	50
sprite	50
strawberry	50

water

still	40
sparkling	45

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

premium coffee

signature iced coffee

double espresso, splash of fresh milk, salted cream foam	70
espresso	45
macchiato	50
cappuccino	55
latte	60
long black	55
additional espresso shot	+ 30

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*

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

gourmet infusions

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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desserts

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



Bali breakfast

sweet runny mango, frozen passion fruit, whipped coconut 175

last piece of cake

rich organic dark chocolate, banana batter, cinnamon dust 165

caramel apple

slow baked apples, Javanese black pepper ice cream, palm sugar caramel. 150

tea-ramisu

black tea cake, grass jelly, mascarpone cream 165

snow white

frozen yoghurt, poached strawberries, candied rose petals 165

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 45

macchiato 50

cappuccino 55

latte 60

long black 55

additional espresso shot + 30

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 i x v t @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 70 / 2pc

✓ nachos

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

✓ slow baked pumpkin salad

country granola, green beans, tarragon 165

✓ broccoli caesar

charred broccoli, creamy whipped coconut, onion crumble 140

ricotta gnocchi

fresh cheese dumplings, roasted watermelon, sun-dried tomato pesto . 210

✓ bbq eggplant

Asian gazpacho, fresh apple, caramelized cauliflower, coriander 100

✓ k-pop

vegetable puffed rice, minced tofu, Korean chili jam 160

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 . . . 175

last piece of cake

rich organic dark chocolate, banana batter, cinnamon dust 165

snow white

frozen yoghurt, poached strawberries, candied rose petals . . . 165

caramel apple

slow baked apples, Javanese black pepper ice cream,
palm sugar caramel 150

tea-ramisu

black tea cake, grass jelly, mascarpone cream 165

✓ 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.

880 / person

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lounge menu

f i x v d @cucabali

cocktails

sun-gria

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

signature iced coffee

double espresso, splash of fresh milk, salted cream foam 70

premium coffee

espresso 45

macchiato 50

cappuccino 55

latte 60

long black 55

additional espresso shot . . +30

soda beer

bintang 55

IOI craft lager 95

IOI craft pale ale 105

coca cola / diet coke . . 50

sprite 50

strawberry 50

cocktail/mocktail

snacks

potatoes in Delhi 35 / pc

almost bbq ribs 40 / pc

chili satay 45 / pc

baked scallop 40 / pc

roasted pork bun 60 / pc

lobster roll 160 / pc



sababay reserve white

chardonnay,
muscat st. vallier 110

wine



sababay reserve red

cabernet sauvignon,
alphonse-lavallée 110



sababay pink blossom

cabernet sauvignon,
shiraz 110

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

water

still 40

sparkling 45

gourmet infusions

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kids menu

Healthy, fresh, delicious.

     @cucabali

eat	make your own burger	150	soda	coca cola	50
	crispy chicken sandwich	130		sprite	50
	classic grilled cheese	100		strawberry	50
	grilled beef rice with egg	150			
	freshly caught fish fingers	120			
	old-fashioned macaroni and cheese	130			
sweet	cuca's signature chocolate ice cream bar	70			
	caramel apple crumble	80			
	mountain strawberry shortcake	80			
drink	house lemonade	60			
	fresh juice	60			
	homemade chocolate milk	60			
	mineral water	40			

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private cellar

Our personal selection of great
local and international wines.



bubbles	Veneto, Italy		corte giara pear, grapefruit, anise	glera	730
	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, jasmine	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
	Bali, Indonesia		 sababay pink blossom wild strawberry, red apple, rose petal	cabernet sauvignon, shiraz	110 / 550

corkage fee : wine 250 / spirit 450

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