Located in tranquil Jimbaran, Cuca offers a cutting-edge concept of globally inspired, locally sourced tapas, cocktails and desserts. Michelin-trained Chef Kevin Cherkas and his Spanish entrepreneur wife, Virginia Entizne, not only realized a life-time dream opening Cuca, in Bali, in 2013, but also successfully developed a radically different, casual meets fine-dining experience. Expect clever comfort food for sharing bursting with tropical flavors, balancing texture, color and tastes. Having reached its fourth-year milestone last July, Cuca has emerged as one of South-east Asia’s celebrated foodie destinations as proven by been awarded the Trip Advisor Travelers Choice number 10 ranking among all fine dining restaurants in Asia.

Globally inspired, locally sourced.

all about taste......
Western Casual Dining • 100% Indonesian ingredients

Tapas • Cocktails • Desserts (tapas starting from Rp. 50,000++)
Chef Tasting Menu: Rp. 550,000++ (tapas, desserts and digestives)

Food bar (10 guests) • Dining room (50 guests) • Chef Table (10 guests)
• Cocktail Bar (10 guests) • Garden Lounge (60 guests)

PRIVATE DINING: • Dining room (up to 120 seated guests)
• Standing Garden Reception (up to 250 standing guests)

Casual Attire

Jalan Yoga Perkanthi, 80364 Jimbaran, Bali

Open Daily from 12pm to 12am

www.cucaflavor.com/reservation

In front of the restaurant

Visa, MasterCard, Amex

family@cucaflavor.com
We start by getting the basics right: the most amazing ingredients carefully selected and sourced exclusively from Indonesia to maximize freshness, support local farmers and growers and showcase the uniqueness of delicious local products.

Chef Kevin studies each ingredient, finds out how it is traditionally used to understand its potential and then prepares it applying western techniques developed through a painstaking international career in some of the world best restaurants and inspired by his many travels all around the world. The vast range of great products available in Indonesia works amazingly to create delicious new western dishes.

Guests can expect a casual feel totally food focused, small portions to try more and a menu meant to be shared.
Tapas: sharing bites

Fascinating snacks meant to be combined to form a dream meal: delicious, diverse and affordable. Cuca’s ‘world tapas’ come in distinctive categories that embrace the best and freshest local ingredients. Available at any time of the day, they are designed to be shared as food is always tastier when enjoyed in good company.

Cocktails: blended concoctions

A form of cuisine on their own, Cuca’s signature cocktails are as thoughtful and unique as the food: exciting, refreshing and playful. Guests can expect a memorable encounter with the true balance of flavor in each sip.

Desserts: sweet cravings

A celebration of life, Cuca’s desserts are rather light, mildly sweet, but still heavily delicious. A well-crafted range of flavors enjoyable at any time and for any excuse whatsoever. The selection of new sweet classics will definitely give guests one more guilty reason to come back for more.
Apart from offering the tastiest food, we are devoted to provide the perfect setting to live treasured experiences that would make Cuca the best place to be whoever the company and whatever the mood.

**Spaces to Experience**

A chilled out space gently touched by the ocean breeze and surrounded by the undisturbed beauty of nature. Among towering coconut trees, Cuca lounge tempts guests to let the hours pass by while sipping well-crafted cocktails, sharing delicious tapas and tasting distinctive desserts.

**Cocktail Bar & Garden Lounge**

A chilled out space gently touched by the ocean breeze and surrounded by the undisturbed beauty of nature. Among towering coconut trees, Cuca lounge tempts guests to let the hours pass by while sipping well-crafted cocktails, sharing delicious tapas and tasting distinctive desserts.
Dining room

A relaxed and intimate space ideal for guests to enjoy the company of each other. Spacious tables amid floating curtains provide casual privacy while still conveying the mood of the natural surroundings of our coconut grove.

Food Bar

An interactive and exciting space where wooden chairs run along one impressive 8-meter-long teak counter. Slightly elevated, guests directly face the open kitchen, as if they were front-row spectators attending a performance. Action takes over while dishes are crafted before their eyes and chefs interact and serve the guests directly. The show is guaranteed. Sit back and enjoy.
Cuca Sessions:  
*Tasting Classes (minimum 6 participants)*

Cuca Sessions take participants through a journey of discovery led by our most talented Chefs who build the students’ ability to taste and understand flavors.

The real meaning of “delicious” is gently unraveled as participants learn the secret of how to create the tastiest dishes without ever again needing recipes. Our unique classes go far beyond any traditional cooking lesson: they unlock the door to reveal a completely new creative approach to cooking.

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**Cuca Salts:**  
*Artisanal Infused Salts*

Cuca Salts are meticulously handcrafted to capture the soul of traditional Balinese flavors.

We start from a magical salt blessed by the unique nature of Bali and extracted by local farmers following a thousand-year-old artisanal technique. We then infuse this salt with fresh essences of deeply rooted Balinese ingredients to craft a delicious touch that you can definitely taste.

**Touches available:** Pork, Poultry, Meat, Seafood and Veggie.
Cuca Bespoke:
*Group Events and Gourmet Weddings*

We take life’s most important celebrations one crucial step farther by ensuring every bite of an event is thoughtfully crafted, professionally executed and definitely remembered. And what matters the most, beautifully shared with loved ones.

Our signature event experience starts with a **Cocktail & Canapé fiesta** (our canapés are Instagram celebrities!) at our gorgeous Garden Lounge followed by a **Sit Down Dinner** at our unique Dining Room. We guarantee our dedication to taste focusing on creating a no-fuss gourmet experience regardless of the number of guests. We charge no venue fees and partner with the best event organizers in Bali.
Chef Kevin Cherkas has an enviable track record developed in some of the world’s most outstanding restaurants.

In Spain, he honed his skills at Michelin three-star Arzak Restaurant in San Sebastian, Michelin three-star El Bulli in Roses, and Michelin two-star La Broche in Madrid. He also left his mark in New York City during his tenure with Daniel Boulud at his highly regarded Michelin three-star Daniel. In Asia, Chef Kevin helmed BLU at Shangri-La Hotel, Singapore and prior to that Restaurant Lafite in Shangri-La Hotel, Kuala Lumpur.

As testament to his culinary talent and his impressive communication skills, he has been chosen by world class culinary/hospitality events from all over the globe as a keynote speaker. Food Hospitality Asia (2012), Madrid Fusion Madrid (2012), AHAWA Hospitality Expo in Perth Australia (2014), Ubud Food Festival (2015, 2016 and 2017), Madrid Fusion Manila (2016), Darwin Territory Taste Festival (2017), Food and Travel Awards Mexico (2017), are just a few among his many acclaimed presentations.

Virginia Entizne
Restaurateur

Coming from the beautiful city of Salamanca in northwestern Spain where she obtained her degree at one of the oldest and most prestigious Universities in the West, Virginia’s obsession with learning and discovery has taken her on a journey eastwards for the past 18 years. After completing a Master’s degree in Business Administration, she experienced the fast pace of working in several fast-growing companies in Kuala Lumpur, Malaysia and subsequently put it all to the test when she moved to Singapore and found herself driving the exponential growth of Las Lilas School, Singapore’s premier language school.

Her success at managing and enriching customer’s experience has naturally led her to the land of hospitality: Bali. Bringing along the memories of her childhood from a country where gastronomy is a way of life and where dining is an amazing emotional experience, Virginia has fused her vision with the talent of a chef to give Bali and the world a new culinary destination.