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 bacon, 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

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*

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**

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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desserts

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

@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

@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

@cucabali

cocktails

cocktail/mocktail

sun-gria
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

beer

bintang 65
IOI craft lager 115
IOI craft pale ale 125

soda

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

wine

sababay reserve white — chardonnay, muscat st. vallier 125

sababay reserve red — cabernet sauvignon, alphonse-lavallée 125

sababay pink blossom — cabernet sauvignon, shiraz 125

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

water

still 50
sparkling 50

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gluten free

@cucabali

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

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dairy free

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tapas

broccoli caesar
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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
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tapas

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desserts

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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.

@cucabali

eat

- 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

sweet

- cuca's signature chocolate ice cream bar . . . 80
- warm chocolate brownie with vanilla ice-cream . . . 120
- mountain strawberry shortcake . . . 120

drink

- house lemonade . . . 70
- fresh juice . . . 80
- homemade chocolate milk . . . 70
- mineral water . . . 50

soda

- coca cola . . . 50
- sprite . . . 50
- strawberry . . . 50

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private cellar

Our personal selection of great local and international wines.

@cucabali

bubbles

Veneto, Italy			**corte giara** pear, grapefruit, anise	glera 900
Champagne, France	*92*	*wine spectator*	**lanson le black creation** william pear, almond, jasmine	chardonnay, pinot noir, pinot meunier 2,650
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 . . . . . 125 / 625
Limari Valley, Chile			**tabali vetas blancas** yuzu, passion fruit, tarragon	sauvignon blanc 750
Tuscany, Italy	*87*	*wine spectator*	**villa antinori bianco** apricot, citrus, orange zest	trebbiano 985
Rhone, France	*87*	*wine spectator*	**château pégau cuvee lone** nectarine, green apple, acacia blossom	clairette, bourboulenc, garnacha 1,100
Tuscany, Italy	*91*	*wine enthusiast*	**il borro lamelle** white peach, jasmine, vanilla	chardonnay 1,300
Clare Valley, Australia	*91*	*wine searcher*	**petaluma yellow label** quince, lychee, clove	riesling 1,950
Burgundy, France	*95*	*robert parker*	**pattes loup 1er cru butteaux** ripe pear, wild flower honey, tangerine peel	chardonnay 4,900

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 950
Limari Valley, Chile			**tabali payen** blackberry, date, smoked cinnamon	syrah 1,650
Martinborough, New Zealand	*93*	*robert parker*	**escarpment te rehua** strawberry, vanilla, cedar	pinot noir 2,100
Tuscany, Italy	*92*	*wine enthusiast*	**san polo brunello di montalcino** black plum, hazelnut, clove	sangiovese 3,200
Bordeaux, France	*95*	*wine enthusiast*	**chateau batailley grand cru** baked blackcurrant, violet, toasted oak	cabernet sauvignon, merlot 5,900

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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