

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 ham, 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

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**

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*

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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cocktail/mocktail*

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

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

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

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vegetarian

f @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 cabbage90 / 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

A surprise selection of highlights from our menu, served to be shared, reflecting the soul of Cuca and inspired by the freshest local products. Both Vegan and Vegetarian menus available.

960 / person

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Lounge menu



cocktails

sun-gria	cocktail/mocktail
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
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premium coffee

espresso	50
macchiato	55
cappuccino	60
latte	65
long black	60
additional espresso shot	+35

soda beer

bintang	65
IOI craft lager	115
IOI craft pale ale	125
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

sababay reserve white	chardonnay, muscat st. vallier	125
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wine

sababay reserve red	cabernet sauvignon, alphonse-lavallée	125
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sababay pink blossom	cabernet sauvignon, shiraz	125
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hot/iced

gourmet infusions

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

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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

chef tasting meal

A surprise selection of highlights from our menu, served to be shared, reflecting the soul of Cuca and inspired by the freshest local products.

960 / person

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dairy free

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<i>tapas</i>	broccoli caesar charred Bedugul broccoli, creamy whipped coconut, onion crumble	165
	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 market fresh seafood, roast onions, tomato lobster broth	320
	* add tempura soft shell crab	+180

<i>tapas</i>	potatoes in Delhi curried potatoes, sweet & sour strawberry chutney, mint	80 / 2pc
	almost bbq ribs gently smoked tempeh, sticky Memphis glaze, old school pickles	90 / 2pc
	chili satay spiced chicken, freshly shredded coconut, lemongrass	100 / 2pc
<i>desserts</i>	Bali breakfast sweet runny mango, frozen passion fruit, whipped coconut	210
	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.



<i>eat</i>	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
<i>sweet</i>	cuca's signature chocolate ice cream bar	80
	warm chocolate brownie with vanilla ice-cream	120
	mountain strawberry shortcake	120
<i>drink</i>	house lemonade	70
	fresh juice	80
	homemade chocolate milk	70
	mineral water	50
<i>soda</i>	coca cola	50
	sprite	50
	strawberry	50

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private cellar

Our personal selection of great local and international wines.



Category	Origin	Score	Critic	Wine Name	Flavors	Price
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
	Burgundy, France	90	wine searcher	william fèvre chablis	citrus, pear, peach blossom	chardonnay 1,700
	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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