

ideally 3 dishes per person!

We are not fine-dining. Our food is casual, served when ready and meant to be shared.



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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
broccoli caesar charred broccoli, creamy whipped coconut, anchovy crumble
ricotta gnocchi fresh cheese dumplings, roasted watermelon, sun-dried tomato pesto 180
k-pop vegetable puffed rice, minced tofu, Korean chili jam

Local pasture-raised meat and poultry.

roasted pork buns glazed bbq pork, pancake buns, pickled cabbage
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
crispy fried chicken country coleslaw, wild honey, sesame dust
the beef bone hand chopped fire grilled beef, bone marrow & garlic sticky rice 360

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
lobster roll warm buttered lobster chunks, just made sesame bun, lemony mayonnaise 280 / 2pc
cold smoked butterfish beetroot yoghurt, zucchini pickles, parsley crumbs
fish tartare sliced sustainable raw fish, traditional tomato sambal, cucumber scales
bbq octopus Asian gazpacho, caramelized cauliflower, coriander
spicy crab rice tempura soft shell crab, whipped chili-tomato gravy, Bali basil
lunch special

chef tasting meal

(Available only for the whole table)

fire baked seafood rice

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