

# *Selamat Datang!*

Welcome to The Warung at Alila Villas Uluwatu, where you will find authentic Indonesian cuisine presented in a redefined style. In line with our commitment to sustainability, our dishes are made using fresh, seasonal, locally sourced ingredients.

To accompany your meal, we provide a variety of authentic Indonesian sambals served in a *conglak*. Feel free to inform our team if you would like us to tailor the level of spiciness.

## *The story behind conglak ...*

No journey to Indonesia is complete without sambal. We have chosen 12 of our favourite sambals and serve them to you in our version of the conglak, a traditional Indonesian board game still played by children throughout Indonesia.

To play a game of conglak, you need a conglak board and 98 small shells, seeds or stones. The object of the game is to get as many shells as you can into your store house. Your store house is the hole at the end of the board on your left side. You win the game if you are the person with the most shells in your store house (MENANG BIJI) or if you are the last person to run out of shells on your side of the board (MENANG JALAN).

This is how the conglak is used traditionally and what inspired us. In our conglak, you will find two of the most important condiments in Indonesian cuisine – sambal and kerupuk. This is the kerupuk udang (prawn cracker) and kerupuk emping (bean cracker).



*Selamat Makan!*

**#THEWARUNG**

Implement Hygiene menu pledge for all restaurant & bars – (We commit that our food & beverage venues are HACCP certified, internationally recognised as the highest food safety management system).

🌿: Item is vegan    🥜: Item contains nut    🥛: Item contains lactose    🌾: Item contains gluten

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At The Warung we prepare our dishes as authentic as possible.  
If you do have any dietary restrictions or wish to decrease the spice level  
of the dishes, kindly let your host know.

## *Megibung* for two 999k

The Megibung is a traditional Balinese experience in which people share a meal served on a banana leaf, especially during a festive feast. The purpose of the meal is to strengthen the social ties among people. Enjoy a variety of authentic Balinese dishes including ayam mekalas, sate lilit, babi panggang, bebek goreng, tongkol sambal matah, lawar and assorted sambals.

Sate Lilit Ikan – *Herbed minced fish skewer*

Lawar Udang – *Curried green papaya salad with prawns*

Lawar Ayam – *Curried yardlong bean salad with minced chicken*

Siap Base Kalas – *Boneless chicken legs in yellow coconut sauce*

Sambel Be Tongkol – *Grilled tuna flakes tossed in shallot and lemongrass relish*

Srombotan – *Balinese style vegetables salad tossed in peanut dressing*

Bebek Goreng – *Deep fried duck*

Babi Panggang – *Char-grilled pork ribs basted with sweet soy glaze*

Nasi Merah – *Tabanan heritage steamed red rice*

Es Puter – *Vegan coconut sorbet with mung bean and jack fruit*

## *Makanan Pembuka* Something small to begin with...

**PECEL MADIUN** – *Madiun, East Java* 🌱 🥥 🌾 115  
Blanched Indonesian vegetables tossed in peanut dressing

**BATAGOR** – *Bandung, West Java* 🌱 🥥 🌾 135  
Fried mackerel dumpling served with spiced peanut sauce

**TONGKOL GOHU** – *all over Ternate Island* 🌱 🥥 🌾 135  
Raw tuna loin marinated in herbs, spices and kemangi oil, served with 'rempeyek'

**LOENPIA SEMARANG** – *Semarang, Central Java* 🌱 🥥 🌾 145  
Fried spring roll with minced chicken, prawn, egg and bamboo shoot filling, served with tamarind sauce

**SATE LILIT IKAN** – *all over Bali* 🌱 🥥 175  
Grilled fish sate wrapped on lemongrass stalk, served with 'sambal matah'

**TUM UDANG** – *all over Bali* 🌱 🥥 185  
Two pieces steamed marinated prawns in banana leaves, served with 'sambal bongkok'

**LAWAR KUWIR** – *Tabanan, Bali* 🌱 🥥 🌾 185  
Treat yourself to our Balinese spiced minced Muscovy duck salad served with sate. Taking care of his very own duck farm, Chef Harley's signature recipe satisfies the most discerning palates.

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# BE PASIH KELOD

IDR 1.100.000++

“The ocean has become a very special place for me. Ever since I was a child, I spent most of my time for fishing, which became a tradition for generations in my family“

- Ketut Suryahartawan, culinary team member -



Inspired by Ketut's family traditions, savour authentic taste of Southern Bali gastronomy.

Toya – Purified Alila Villas Uluwatu water with frangipani flower

Sop Be Pasih – South Bali style herbed fish head soup infused with 'kemangi' leaves

Be Pasih Metunu – Grilled marinated catch of the day with Balinese spice paste

Serapah Cumi – Balinese minced squid with fried garlic & 'kencur' Balinese aromatic ginger

Urab Bulung Boni – Seaweed salad with grated coconut, 'bumbu putih' seasoned with Bali sea salt

Terung Terung – Pan fried sea urchin with grated coconut & 'kecemcem' leaves

Sambal Adam – Raw yardlong bean, peanuts, garlic and kaffir lime sambal

Sambal Tabia Tuh – Dried chili, fried garlic, fried shallot & 'terasi' shrimp paste sambal

Kacang Mentik & Toge Sambal Matah – Bali fried mentik nuts and bean sprout tossed Balinese shallot and lemongrass relish

Srikaya Sorbet – Uluwatu sugar, apple sorbet infused with srikaya arak

## *Makanan Utama* The fond object for your appetite...

<b>THE WARUNG GULAI SAYUR</b> – Padang, West Sumatra 🌱	175
Indonesian-style young jackfruit, chayote and yardlong bean simmered in spiced coconut curry	
<b>SOTO AYAM LAMONGAN</b> – East Java 🍲	195
Javanese herbed chicken clear soup consisting of vegetables, glass noodles and egg, served with lime and ‘keoya’	
<b>LIDAH SAPI SAMBAL IJO</b> – Minangkabau, West Sumatra	250
Stir-fried 8 hours slow braised beef tongue in spicy ‘sambal ijo’	
<b>BEBEK GORENG</b> – Ubud, Bali 🍲 🌾	300
Crispy fried cured duck served with curried long beans salad and assorted Balinese sambal	
<b>SAMBAL GORENG SANTAN UDANG DAN PETAI</b> – Medan, North Sumatra 🍲	300
Stir-fried tiger prawns and twisted cluster beans in Sumatran spicy sauce	
<b>SOP BUNTUT</b> – all over Java 🍲 🌾	300
Indonesian-style herbed oxtail soup infused with nutmeg	

## *My Mom's Recipe*

**RENDANG BUNDA TATIK** – Medan, North Sumatra 🍲 🌾 395  
Savour our signature Rendang, a braised beef in Indonesian spices and coconut milk a recipe that has been passed through three generations. The dish is commonly served at Eid as one of the delicacy during Ramadhan festival

prepared by Chef Sheandy Satria

**VEGETARIAN RENDANG** – Medan, North Sumatra 🌱 250  
Potato, green peas and carrot cutlets simmered in rendang sauce

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*Bakaran* From the grill...

<b>SATE CAMPUR</b> – <i>all over Indonesia</i> 🌱 🥚 🌾	220
Indonesian mixed grilled skewers of chicken, lamb and beef served with rice cakes and peanut sauce	
<b>URUTAN &amp; ORET</b> – <i>Gianyar, Bali</i>	250
Traditional Balinese grilled pork and blood sausages served with assorted Balinese sambals	
<b>PUYUH TALIWANG</b> – <i>Taliwang, Lombok</i>	275
Famous Lombok chargrilled whole quail marinated in chili paste, served with ‘ <i>beberuk</i> ’ and ‘ <i>sambal tomat</i> ’	
<b>IGA BABI BAKAR KECAP</b> – <i>Ubud, Bali</i> 🌱 🥚 🌾	330
Chargrilled pork ribs served with curried cassava leaves and ‘ <i>sambal setan</i> ’ Indonesian spicy sambal	
<b>IKAN BAKAR DABU DABU</b> – <i>Manado, South Sulawesi</i>	350
Grilled whole baby snapper served with Manadonese fresh chili, shallot and tomato salsa	
<b>SE'I SAPI</b> – <i>Kupang, East Nusa Tenggara</i>	790
Charred smoked premium rib eye steak served with curried cassava leaves salad and ‘ <i>sambal luat</i> ’	

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## *Sayur* Vegetables

<b>URAB</b> Sundanese style mi vegetables salad with grated coconut	75
<b>PLECING KANGKUNG</b> Blanched water spinach tossed in 'sambal tomat'	90
<b>PERKEDEL JAGUNG</b> Indonesian spiced corn fritters	95
<b>KACANG MEKALAS</b> Curried long beans with grated coconut	95
<b>TERONG BALADO</b> Stir-fried eggplant in 'balado' sauce	95

## *Nasi dan Mie* Rice and noodles

At The Warung, we cook rice the traditional Indonesian way using 'dandang' and 'kukusan', a steamer made of bamboo.

<b>NASI PUTIH</b> Steamed jasmine rice	40
<b>NASI KUNING</b> Turmeric and coconut milk flavored steamed rice	40
<b>NASI MERAH</b> Steamed Tabanan heritage red rice	40
<b>LONTONG</b> Steamed rice cake wrapped in banana leaves	40
<b>NASI GORENG KAMPOENG</b> – all over Indonesia <i>Choice Of Chicken/Seafood/Vegetarian</i> Traditional Indonesian fried rice served with prawn crackers and 'acar'	185
<b>NASI GORENG KAMBING MAS RIDHO</b> – Batavia, West Java Batavia style curried lamb fried rice served with 'acar' and 'emping'	250
<b>BAKMIE GORENG</b> – Central Java 🌱 🥚 🌾 <i>Choice Of Chicken/Seafood/Vegetarian</i> Stir-fried egg noodles in Indonesian white spice paste and dried ebi powder	185

## *Makanan Penutup* Here's to the sweet ending...

<b>ES PUTER</b> – Central Java 🌱 Traditional Indonesian coconut sorbet with jackfruit and mung bean	65
<b>PISANG GORENG</b> – all over Java 🌾 Deep-fried battered banana	75
<b>DADAR GULUNG</b> – all over Java 🌾 Thin coconut crepe filled with grated coconut and palm sugar, served with coconut sorbet	85
<b>'THE EGG'</b> 🌱 🥚 🌾 Coconut mousse, mango core, cacao butter sphere, kataif pastry, edible gold	150
<b>FRUIT PLATTER</b> Selection of tropical fruits	120

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## LIQUID ART

White Noise 180  
*Fashion vodka, jasmine cordial, sirsak puree, elderflower liqueur, champake blossom citrus, sparkling wine*

Umadori 180  
*Cilantro saccharum, midori melon liquor, citrus, kyuri, sake*

Shiki Monki 180  
*Blanco rum, sake, falernum cordial, banana liquor, pomelo jam, aromatic bitter, citrus, sweet banana pure*

Omakase 220  
*Sakurao original dry gin, yamagata masamune umeshu, yuzu, Sichuan spice cordial, citrus, matcha, sbiso leaves*

Clarified Pina Colada 220  
*Dark rum, coconut liquor, coconut water, pineapple, citrus, honey, nutmeg*

Segara 250  
*Hendrik dry gin, sherry, seaweed cordial, butterfly pea curacao, and truffle oil, citrus*

## NON-ALCOHOLIC MOCKTAILS

Daluman 100  
*Organic grass jelly, coconut borchata, pulm sugar, coconut sorbet*

Rosella Lemonade 100  
*Cold brewed rosella tea, rose syrup, Rose blossom*

Exotic Seaside 100  
*Blueberries, cranberry, strawberry, Passion fruit, mango, peach*

## SMOOTHIES

Pineapple and Coconut 105  
 Mango and Passion Fruit 105

## FRESH JUICES

Orange, Strawberry, Cantaloupe 75  
 Honeydew, Watermelon, Papaya, Pineapple

## MILKSHAKES

Banana and Dark Chocolate 105  
 Raspberry and White Chocolate 105  
 Mixed Berry 105

## BEERS

Bintang, Singaraja, Prost 70  
 Kencur Alila Root Beer (0% ABV) 90  
 Ginger Alila Root Beer (0% ABV) 90  
 Kura Kura Lager 120  
 Kura Kura Island Ale 120  
 Juho Hard Seltzer Lemon 120  
 Juho Hard Seltzer Apple 120  
 Juho Hard Seltzer Peach 120

## SQUASHES

Lime, Lemon, Orange 60

## SPECIAL TEAS

Party Iced Tea 75  
*Orange juice, green tea, mint, honey*

Lychee Iced Tea 75  
 Alila Kombucha – West Java Chai 90  
 Alila Kombucha – Digestive Wellness 90

## MINERAL WATER

Aqua Reflection Natural/Sparkling 330ml 50  
 Aqua Reflection Natural/Sparkling 750ml 90

## SOFT DRINKS

Coca Cola, Coke Zero, Diet Coke, Sprite 55  
 Ginger Ale, Tonic Water, Soda Water

## COFFEES

Espresso, Long black, Americano 70  
 Cappuccino, Latte, Piccolo, Macchiato

## ARTISANAL BREW ME TEA

Assam Breakfast 55  
 Earl Grey 55  
 Jade Sword 55  
 Yellow Gold 55  
 Whole Peppermint Leaf 55  
 Whole Chamomile 55  
 Blackcurrant & Hibiscus 55  
 Lemongrass & Ginger 55

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