

# *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 *congklak*. Feel free to inform our team if you would like us to tailor the level of spiciness.

## *The story behind congklak ...*

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 congklak, a traditional Indonesian board game still played by children throughout Indonesia.

To play a game of congklak, you need a congklak 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 congklak is used traditionally and what inspired us. In our congklak, 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

Prices are in thousand Rupiah and subject to 21% tax and service charge.

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 1.200

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* 🌿 🍴

### *Best with Wine ...*

Bottle of Sababay Black Velvet, Sababay White Velvet or Sababay Ascaro . Indonesia 600

Bottle of Villa Maria Sauvignon Blanc or Villa Maria Pinot Noir . New Zealand 1.000

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

<b>PECEL MADIUN</b> – Madiun, East Java 🍌 🌾	115
Blanched Indonesian vegetables tossed in peanut dressing	
<b>BATAGOR</b> – Bandung, West Java 🍌 🌾	135
Fried mackerel dumpling and tofu served with spiced peanut sauce	
<b>TONGKOL GOHU</b> – all over Ternate Island 🍌 🌾	135
Raw tuna loin marinated in herbs, spices and kemangi oil, served with ‘rempeyek’	
<b>LOENPIA SEMARANG</b> – Semarang, Central Java 🍌 🌾	145
Fried spring roll with minced chicken, prawn, egg and bamboo shoot filling, served with tamarind sauce	
<b>SATE LILIT IKAN</b> – all over Bali 🍌	175
Grilled fish sate wrapped on lemongrass stalk, served with ‘sambal matah’	
<b>TUM UDANG</b> – all over Bali 🍌	185
Two pieces steamed marinated prawns in banana leaves, served with ‘sambal bongkol’	
<b>LAWAR KUWIR</b> – 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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*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 ‘koya’	
<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> 🌱	75
Sundanese style mixed vegetables salad with grated coconut	
<b>PLECING KANGKUNG</b>	90
Blanched water spinach tossed in 'sambal tomat'	
<b>PERKEDEL JAGUNG</b>	95
Indonesian spiced corn fritters	
<b>KACANG MEKALAS</b> 🌱	95
Curried long beans with grated coconut	
<b>TERONG BALADO</b>	95
Stir-fried eggplant in 'balado' sauce	

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

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

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

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## BEERS

Bintang, Singaraja	70
Heineken	80
Kencur Alila Root Beer (0% ABV)	80
Ginger Alila Root Beer (0% ABV)	80
Lion Island Lager	120
Lion Pale Ale	120
Canard Kolsch	120
Canard Strawberry Gose	120
Canard Session IPA	120
IOI Tropical NEIPA	120
IOI Salaca Wheat	120
IOI Islandman XPA	120
Kura Kura Lager	130
Kura Kura Island Ale	130

## MOCKTAILS

Daluman	100
<i>Organic grass jelly, coconut borchata, palm sugar, coconut sorbet</i>	
Rosella Lemonade	100
<i>Cold brewed rosella tea, rose syrup, Rose blossom</i>	
Exotic Seaside	100
<i>Blueberries, cranberry, strawberry, Passion fruit, mango, peach</i>	

## LIQUID ART

Umadori	200
<i>Cilantro saccharum, midori melon liquor, citrus, kyuri, sake</i>	
Shiki Monki	200
<i>Light rum, sake, falernum cordial, banana liquor, pomelo jam, aromatic bitter, citrus, sweet banana pure</i>	
White Noise	220
<i>Vodka, jasmine cordial, sirsak puree, elderflower liqueur, champak blossom citrus, sparkling wine</i>	
Omakase	220
<i>Sakurao original dry gin, yamagata masamune umeshu, yuzu, Sichuan spice cordial, citrus, matcha, shiso leaves</i>	
Segara	250
<i>Hendrik dry gin, sherry, seaweed cordial, butterfly pea curacao, and truffle oil, citrus</i>	

## NON-ALCOHOLIC

### FRESH JUICES

Orange, Strawberry, Cantaloupe	75
Honeydew, Watermelon, Young Coconut	

### SMOOTHIES

Pineapple Coconut	105
Mango Passion Fruit	105

### MILKSHAKES

Vanilla	105
Chocolate	105
Coconut	105
Banana	105

### SELTZER

Lime, Lemon, Orange, Peach	60
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### SPECIAL TEAS

Party Iced Tea	75
<i>Orange juice, green tea, mint, honey</i>	
Lychee Iced Tea	75
<i>Lychee water, Black Tea, Lychee fresh</i>	

Alila Kombucha – West Java Chai	80
Alila Kombucha – Digestive Wellness	80

### MINERAL WATER

Aqua Reflection Still 330ml	60
Aqua Reflection Still 750ml	95
Acqua Panna Natural 750ml	125
Aqua Reflection Sparkling 330ml	60
Aqua Reflection Sparkling 750ml	95
San Pellegrino 750ml	125

### COFFEES

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

### ARTISANAL BREW ME TEA

Assam Breakfast	55
Earl Grey	55
Green Tea	55
Jasmine Green	55
Whole Peppermint Leaf	55
Whole Chamomile	55
Lemongrass & Ginger	55

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