

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 1.500

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 Magnolia, Sababay Ludisia, Sababay Fiorosa Brut or Sababay Ascaro - Indonesia 700

Bottle of Roche Mazet Sauvignon Blanc or Roche Mazet Cuvee Signature Merlot - France 850

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Makanan Pembuka Something small to begin with...

PECEL MADIUN – Madiun, East Java 🍽️ 🌱	155
Blanched Indonesian vegetables tossed in peanut dressing	
BATAGOR – Bandung, West Java 🍽️ 🌱	170
Fried mackerel dumpling and tofu served with spiced peanut sauce	
TONGKOL GOHU – all over Ternate Island 🍽️ 🌱	170
Raw tuna loin marinated in herbs, spices and kemangi oil, served with ‘rempeyek’	
LOENPIA SEMARANG – Semarang, Central Java 🍽️ 🌱	180
Fried spring roll with minced chicken, prawn, egg and bamboo shoot filling, served with tamarind sauce	
TUM UDANG – all over Bali 🍽️	210
Two pieces steamed marinated prawns in banana leaves, served with ‘sambal bongkot’	
LAWAR KUWIR – Tabanan, Bali 🍽️	210
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.	
SATE LILIT IKAN – all over Bali 🍽️	220
Grilled fish sate wrapped on lemongrass stalk, served with ‘sambal matab’	

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Makanan Utama The fond object for your appetite...

THE WARUNG GULAI SAYUR – Padang, West Sumatra 🌿 🥥	200
Indonesian-style young jackfruit, chayote and yardlong bean simmered in spiced coconut curry	
SOTO AYAM LAMONGAN – East Java 🥥	250
Javanese herbed chicken clear soup consisting of vegetables, glass noodles and egg, served with lime and 'koya'	
LIDAH SAPI SAMBAL IJO – Minangkabau, West Sumatra	280
Stir-fried 8 hours slow braised beef tongue in spicy 'sambal ijo'	
BEBEK GORENG – Ubud, Bali 🥥	380
Crispy fried cured duck served with curried long beans salad and assorted Balinese sambal	
SAMBAL GORENG SANTAN UDANG DAN PETAI – Medan, North Sumatra 🥥	380
Stir-fried tiger prawns and twisted cluster beans in Sumatran spicy sauce	
SOP BUNTUT – all over Java 🥥 🌿	400
Indonesian-style herbed oxtail soup infused with nutmeg	

My Mom's Recipe

RENDANG DAGING BUKIT' TINGGI – West Sumatra 480
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

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

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Bakaran From the grill...

SATE CAMPUR – <i>all over Indonesia</i> 🍴 🌱	280
Indonesian mixed grilled skewers of chicken, lamb and beef served with rice cakes and peanut sauce	
URUTAN & ORET – <i>Gianyar, Bali</i> 🍴	280
Traditional Balinese grilled pork and blood sausages served with assorted Balinese sambals	
PUYUH TALIWANG – <i>Taliwang, Lombok</i> 🍴	300
Famous Lombok chargrilled whole quail marinated in chili paste, served with ‘beberuk’ and ‘sambal tomat’	
IGA BABI BAKAR KECAP – <i>Ubud, Bali</i> 🍴 🌱	420
Chargrilled pork ribs served with curried cassava leaves and ‘sambal setan’ Indonesian spicy sambal	
IKAN BAKAR DABU DABU – <i>Manado, South Sulawesi</i>	420
Grilled whole baby snapper served with Manadonese fresh chili, shallot and tomato salsa	
SE'I SAPI – <i>Kupang, East Nusa Tenggara</i> 🍴 🌱	830
Charred smoked premium rib eye steak served with curried cassava leaves salad and ‘sambal luak’	

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Sayur *Vegetables*

URAB 🌱	110
Sundanese style mixed vegetables salad with grated coconut	
PLECING KANGKUNG	110
Blanched water spinach tossed in 'sambal tomat'	
KACANG MEKALAS	110
Curried long beans with grated coconut	
TERONG BALADO 🌱	110
Stir-fried eggplant in 'balado' sauce	
PERKEDEL JAGUNG	120
Indonesian spiced corn fritters	

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.

NASI PUTIH	80
Steamed jasmine rice	
NASI KUNING	80
Turmeric and coconut milk flavored steamed rice	
NASI MERAH	80
Steamed Tabanan heritage red rice	
LONTONG	80
Steamed rice cake wrapped in banana leaves	
NASI GORENG KAMPOENG – all over Indonesia 🌱	280
Choice Of Chicken/Seafood/Vegetarian Traditional Indonesian fried rice served with prawn crackers and 'acar'	
NASI GORENG KAMBING MAS RIDHO – Batavia, West Java	280
Batavia style curried lamb fried rice served with 'acar' and 'emping'	
BAKMIE GORENG – Central Java 🌱 🌱	280
Choice Of Chicken/Seafood/Vegetarian Stir-fried egg noodles in Indonesian white spice paste and dried ebi powder	

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

ES PUTER – Central Java 🌱 🌱	95
Traditional Indonesian coconut sorbet with jackfruit and mung bean	
PISANG GORENG – all over Java 🌱	120
Deep-fried battered banana	
DADAR GULUNG – all over Java 🌱	120
Thin coconut crepe filled with grated coconut and palm sugar, served with coconut sorbet	
FRUIT PLATTER	130
Selection of tropical fruits	
'THE EGG' 🌱 🌱	150
Coconut mousse, mango core, cacao butter sphere, kataif pastry, edible gold	

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BEERS

Kencur Alila Root Beer (0% ABV)	80
Ginger Alila Root Beer (0% ABV)	80
Bintang	90
Heineken	130
Lion Island Lager	130
Lion Pale Ale	130
Canard Kolsch	130
Canard Strawberry Gose	130
Canard Session IPA	130
Kura Kura Lager	130
Kura Kura Island Ale	130

MOCKTAILS

Daluman	100
<i>Organic grass jelly, coconut horchata, 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	250
<i>Vodka, jasmine cordial, sirsak puree, elderflower liqueur, champak blossom citrus, sparkling wine</i>	
Omakase	250
<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	

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 750ml	125
Aqua Reflection Sparkling 330ml	60
Aqua Reflection Sparkling 750ml	95
San Pellegrino 750ml	125

COFFEES

Espresso, Long Black, Americano	75
Piccolo, Macchiato	
Cappuccino, Latte, Flat White	85

ARTISANAL BREW ME TEA

Assam Breakfast	75
Earl Grey	75
Green Tea	75
Jasmine Green	75
Whole Peppermint Leaf	75
Whole Chamomile	75
Lemongrass & Ginger	75

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