

A LA CARTE MENU

Perkedel Skewers VEGAN GF 5 pc potato fritter skewers served with a tamarind and coconut sauce	\$25
Begedel Jagung VEGAN GF 5 pc corn fritters served with tamarind sauce	\$25
Apokat Mebasa Santen Oong VEGAN GF Avocado served room temperature in our famous mushroom and Coconut cream sauce	\$18
Toge (GADO GADO) VEGAN (GF +\$3) West Bali style Gado Gado, veggies, tofu, fresh peanut sauce, sweet soy and Vegan crackers	\$25
Tempe Goreng VEGAN GF Organic tempe, battered in a candlenut, turmeric rice flour batter, fried and served with our freshly made sweet chilli sauce.	\$25
Tuong Santen Lalah Manis VEGAN (GF + \$3) Sliced eggplant and fried tofu, braised in a coconut milk and sweet soy gravy	\$25
Mie Goreng VEGAN Wheat noodles freshly WOK stir fried with veggies in soy sauces and finished With <i>embe</i> freshly fried shallots	\$25
Be Pasih Asem Manis GF Fish fillets lightly battered and lightly pan fried in our tamarind and coconut sauce served with sautéed spinach	\$30
Sate Lilit Ikan GF 5 Minced, spiced, fish skewers	\$25
Tum Be Pasih GF 4 spiced, minced fish parcels steamed in banana leaf	\$25
Sate Ayam (GF + \$5) 5 Chicken skewers covered in our freshly made peanut sauce	\$25
AYAM BETUTU GF Twice cooked Maryland chicken in a lemongrass, candlenut, ginger and Shrimp paste sauce, oven cooked till tender.	\$28
Ayam Panggang GF Grilled thigh pieces, with a lemongrass and tamarind sauce	\$28

Balung Panggang Babi \$28
Sticky pork ribs in a sweet soy sauce

BABI GULING!!! GF (Bali's Famous Ceremonial Dish) \$30
Roast pork with crackle, in a candlenut, lemongrass, ginger, and shrimp paste sauce

SIDES

Krupuk \$12
5 pc vegan cassava crackers with our fresh peanut sauce OR
5 pc shrimp crackers with our fresh peanut sauce (GF +\$2)

Nasi Putih SINGLE serve of fragrant steamed rice (V GF) \$3

Nasi Kuning SINGLE serve of fragrant yellow rice (V GF) \$5

KENTANG MEBASA Marinated vegan roasted potatoes (GF) \$12

Urab Vegetable – Seasonal vegetables cooked in lemongrass, ginger (V GF) \$14

DESSERTS \$14

Bubuh Injin Black rice pudding served warm with coconut cream and sliced fruit V GF

Kue Dadar Fragrant pandan crepes filled with dedicated, palm sugared coconut

Hungkwe (Think Vegan panacotta) V GF

Tape Goreng Battered fermented cassava fritters V GF

Es Krim 2 scoops (VEGAN AVAILABLE ALONGSIDE DAIRY CLASSICS)

FEED ME \$60 pp (vegan, pesca or omnivore)

- With dessert \$70 pp

FRESH JARRED SAMBALS (to take home) \$15

WARUNG AGUS V HOT VEGAN SAMBAL GF

WARUNG AGUS SAMBAL MATAH GF

WARUNG AGUS SAMBAL TERASI GF