## A LA CARTE MENU

<b>Perkedel Skewers</b> 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	\$20
<b>Toge</b> (GADO GADO) VEGAN (GF possible) West Bali style Gado Gado, veggies, tofu, fresh peanut sauce, sweet soy and Vegan crackers	\$25
<b>Tempe Goreng</b> VEGAN (GF) Organic tempe, battered in a candlenut, turmeric rice flour batter, fried and served with our freshly made sweet chilli sauce.	\$25
<b>Tuung Santen Lalah Manis</b> VEGAN (GF possible) Sliced eggplant and fried tofu, braised in a coconut milk and sweet soy gravy	\$25
Mie Goreng VEGAN (GF possible) 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	\$26
<b>Tum Be Pasih</b> (GF) 4 spiced, minced fish parcels steamed in banana leaf	\$26
Sate Ayam (GF possible) 5 Chicken skewers covered in our freshly made peanut sauce	\$26
<b>Mie Goreng Ayam</b> (GF possible). Wheat noodles freshly WOK stir fried with veggies in soy sauces and finished With <i>embe</i> freshly fried shallots	\$26
AYAM BETUTU (GF) Twice cooked Maryland chicken in a lemongrass, candlenut, ginger and Shrimp paste sauce, oven cooked till tender.	\$30

Ayam Panggang (GF) Grilled thigh pieces, with a lemongrass and tamarind sauce	\$30
Balung Panggang Babi Sticky pork ribs in a sweet soy sauce	\$30
<b>BABI GULING!!!</b> Bali's Famous Ceremonial Dish (GF) Roast pork with crackle, in a candlenut, lemongrass, ginger, and shrimp paste sauce	\$30
SIDES	
Krupuk 5 pc vegan cassava crackers with our fresh peanut sauce OR 5 pc shrimp crackers with our fresh peanut sauce (GF possible)	\$14
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 (V GF)	\$12
Urab Vegetable - Seasonal vegetables cooked in lemongrass, ginger (V GF)	\$16
Bumbu kacang - Bowl of peanut sauce ( V, GF possible)	\$5

## **DESSERTS \$14**

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

Kue Dadar Fragrant pandan crepes filled with palm sugar and coconut

**Tape Goreng** Battered fermented cassava fritters (V GF)

Es Krim 3 scoops (VEGAN AVAILABLE ALONGSIDE DAIRY CLASSICS)

Ask about daily dessert specials

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

- With dessert \$70 pp