

# BARA

BISTRO

## COLD / RAW

### KINGFISH CRUDO

Coal-kissed kingfish served with kasturi citrus dressing and wakame — a light and refreshing dish with tropical Indonesian notes.

125K

### WAGYU BEEF CARPACCIO "GOHU"

Wagyu carpaccio inspired by Gohu Daging from North Sulawesi — served with black vinegar, rice bits, and kemangi Indonesian basil.

100K

## SMALL / TO SHARE

### WOOD-FIRED BREAD

House-made bread served warm with cultured butter, baked in our wood-fire grill.

60K

### CHICKEN SKEWERS

A twist of Balinese favorite sate lilit — chicken mousse with coconut and local spices, grilled over charcoal, served with bacon jam and burnt leeks.

(2 PCS) 75K

### STUFFED CHICKEN WINGS

Stuffed with spiced chicken and herbs, inspired by Indonesia's love for seasoned grilled chicken, served with smoked aioli.

(2 PCS) 75K

### PRAWN TOAST

Crispy prawn toast topped with sambal mayo, chives, salted egg yolk — blending classic comfort food with Indonesia's signature chili kick.

(2 PCS) 85K

### GRILLED PRAWN

Chargrilled prawns with terasi butter — Indonesia's famous shrimp paste — finished with kremesan for a local-style crunch.

(3 PCS) 180K

### GRILLED OCTOPUS

Octopus grilled with a Balinese spice blend of galangal and roots called suna cekuh, complemented with Balinese fermented embe butter and crispy shallots.

150K

## PASTA & RICE

### SPAGHETTI ARSIK

Spaghetti with blue swimmer crab, cooked in arsik sauce — a Batak-style spice blend traditionally used for fish, topped with crispy fish skin.

140K

### X.O. CLAMS PASTA

Tagliatelle pasta tossed in a rich seafood bisque, with kecepe XO sauce.

150K

### URUTAN PASTA

Orecchiette pasta with urutan — Balinese pork sausage — tomato sauce, and creamy stracciatella. A blend of Italian comfort and Balinese flavor.

145K

### SEAFOOD FRIED RICE

Our signature fried rice, cooked over high heat, mixed with assorted seafood fish roe, and served with emping crackers.

130K

## MAIN

<b>GRILLED CHICKEN SOTO</b>		<b>135K</b>
<i>Chargrilled chicken Maryland served with thick Soto-inspired sauce and light coconut crema — inspired by Indonesia's classic aromatic chicken soup.</i>		
<b>WHOLE GRILLED FISH</b>		<b>350K</b>
<i>Market-fresh whole fish (400–500g), grilled over charcoal, served with bonito pepper sauce and sambal pecak, a Javanese chili relish.</i>		
<b>PORK CUTLET</b>		<b>250K</b>
<i>Grilled pork cutlet glazed with maranggi spices — a West Javanese-style marinade — served with sweet potato leaves and kecombrang (ginger torch).</i>		
<b>AUSTRALIAN WAGYU MB9 RIBEYE STEAK</b>		<b>MP</b>
<i>Grilled ribeye served with charred cabbage and rawon jus — a deep, spiced beef sauce inspired by East Java's signature black soup.</i>		
<b>GRILLED PORK BELLY</b>		<b>280K</b>
<i>Crispy pork belly seasoned with base genep — Bali's traditional spice paste — served with skin crackling and genep butter.</i>		
<b>GRILLED CAULIFLOWER</b>		<b>90K</b>
<i>Chargrilled cauliflower with peanut sauce, roasted pepitas, puffed rice — a plant-based nod to Indonesia's classic gado-gado.</i>		

## SIDE

<b>ICEBERG &amp; GREEN APPLE SALAD</b>				<b>65K</b>
<i>Waldorf-style salad with green apple and Balinese granola.</i>				
<b>ROMAINE &amp; RADICCHIO SALAD</b>				<b>50K</b>
<i>Mixed greens with a sweet and sour dressing.</i>				
<b>CHIPS WITH SMOKED SOUR CREAM</b>		<b>65K</b>		
<i>Crispy chips topped with bonito salt, served with smoked sour cream.</i>				
<b>GRILLED OKRA</b>		<b>85K</b>		
<i>Chargrilled okra with black garlic and Medanese anchovies.</i>				
<b>STEAMED RICE</b>				<b>25K</b>

## DESSERT

<b>BANANA &amp; CHOCOLATE TERRINE</b>			<b>95K</b>	
<i>A refined take on Indonesia's pisang coklat — chocolate and banana with cream cheese and praline.</i>				
<b>STICKY RICE PUDDING</b>				<b>85K</b>
<i>Creamy coconut rice pudding served with tamarillo and burnt coconut ice cream — inspired by the classic Indonesian sticky rice dish, used in cultural ceremonies.</i>				
<b>PANDAN PANNA COTTA</b>			<b>85K</b>	
<i>Silky pandan-infused panna cotta with butterscotch, adzuki bean, and fermented cassava — blending local flavors with an Italian classic.</i>				



GLUTEN FREE



DAIRY FREE



VEGETARIAN



NUTS

Prices are subject to tax &amp; service charge

