



Tales *of* Ulekan.

An ulekan is a traditional stone mortar and pestle used to make sambal and bumbu, central in every Indonesian kitchen.

We proudly work with small-scale farmers and fishermen to source produce from all over Bali by choosing local ingredients harvested and prepared in their traditional ways. We help create value in remote communities while preserving ancient agricultural wisdom.

Our goal is to bring these tales of the ulekan to our restaurant and elevate awareness of Indonesian flavours as one of the most culturally and historically significant cuisines in the world.

Selamat makan.

ULEKANBALI.COM

Starter.

URUTAN ASAP

70

heritage bali black pig sausage, plaga lettuce cups,
local herbs, house pickles, sambal matah [P]

TUNA NANIURA

35 ea

yellowfin tuna tartar, bumbu ulekan, andaliman peppers,
torch ginger flower, betel leaves [*GF, N]

WOOD ROASTED CLAMS

50

jimbaran style clams cooked over coconut coals,
crispy fried garlic, lime zest

GADO GADO ULEKAN

50

steamed vegetables, lombok tofu, roasted peanut sauce,
kampung egg, emping [V, *VE, *GF, N]

PERKEDEL JAGUNG

45

crispy sweet corn fritters, kaffir lime leaves,
sambal rawit ijo [V]

Sate Sate.

**Cooked over sustainably sourced rambutan
& coffee plantation wood.**

SATE AYAM MADURA

60

chicken sate, roasted peanut sauce, kecap manis,
chili, shallots [N]

SATE BABI SAMCAN

80

marinated pork belly, caramelized lontar glaze,
red chili, sea salt [N, P]

SATE LILIT TEJAKULA

75

king mackerel, coconut parut, bumbu ulekan,
kemangi, lemo [N]

SATE TAHU

50

lombok tofu, long pepper glaze roasted,
peanut sauce [VE, N]

Addition
of the Month.

AYAM BETUTU

fire roasted chicken in balinese spices bumbu rajang
peanuts, sambal matah, sambal embe [*N]

150K++

MAKAN SIANG

Rice & Noodles.

NASI CAMPUR ROYAL

90 | 120

a great way to try our favorite dishes in one plate [*N, *GF]
vegetarian [VE] | non vegetarian

BAKMI ULEKAN

80 | 110

lena’s egg noodles, bok choy, bean sprouts, scallions,
hot broth, glazed tofu [*V] | bbq pork belly [P]

SOTO AYAM

90

slow cooked chicken broth, rice noodles, bean sprouts,
cabbage, kampung egg, potato crisps [*GF]

NASI GORENG ULEKAN

65

oyster mushroom & sweet corn fried rice, bumbu bali,
fried egg, acar pickles, emping [*V, *VE, *N, *GF]
add chicken sate **+30**

Sharing.

RENDANG SAPI

160

tender beef cheek in a rich padang curry of coconut,
coriander, cinnamon, clove & star anise aromatics [N]

GULAI AYAM PADANG

105

sumatran coconut chicken curry, turmeric, palm sugar,
lemongrass, kaffir lime, lemon basil

AYAM BAKAR BELACAN

110

wood roasted chicken, sundanese bumbu of red chili paste,
galangal, garlic, shrimp paste [*GF]

BEBEK GORENG

145

balinese crispy duck marinated in bumbu ulekan,
garlic crumb, lemon basil, assorted sambals

VEGETARIAN [V] VEGAN [VE] GLUTEN FREE [GF] NUTS [N] PORK [P]
*ASK WAITER FOR MORE DIETARY DETAILS | NO MSG
PRICES IN ‘000 RUPIAH & SUBJECT TO 10% TAX + 6% SERVICE

MAKAN SIANG

Sharing.

PEPES IKAN	130
banana leaf wrapped barramundi, grilled with bumbu bali, green tomatoes, lemongrass, lemon basil [N]	
RENDANG TERONG	80
eggplant in a rich padang curry of coconut, coriander, cinnamon, clove & star anise aromatics [VE, N]	
KARE NANGKA	80
jackfruit curry, long beans, hand pressed coconut milk, lemongrass, turmeric, salam leaf, picked herbs [VE]	
CHAR-GRILLED PORK RIBS	200
bumbu bali, pickled shallots, garlic chips, assorted sambals [N]	

Vegetables.

LAWAR ULEKAN	60
long pepper leaves, green papaya, burnt coconut, sambal embe, bumbu gede, kaffir lime	
URAP URAP	60
long beans, young papaya leaves, casava leaves, shredded coconut, sambal ulekan, fried shallots [VE]	
GENJER BLACAN	50
stir fried velvet leaves, shrimp paste, palm sugar, shallots, chili, lemongrass, aromatic salam leaf [*VE, *GF]	
JAGUNG BAKAR PANTAI CANGGU	50
chargrilled corn off the cob, smoked chili butter, fried shallots, sea salt [V, *VE]	

MAKAN SIANG

Sambal Journey.

SAMBAL ULEKAN	20
a deep red sambal of tomatoes, red chili, shallots, garlic, palm sugar [VE]	
SAMBAL MATAH	20
finely sliced shallots, torch ginger, chili, tejakula sea salt, coconut oil [VE]	
SAMBAL IJO	20
fried green chili, green tomatoes, shallots, garlic, kaffir lime leaves [VE]	
SAMBAL EMBE	20
golden fried shallots, crispy garlic, red chillies & fragrant, shrimp paste	
SAMBAL PEDAS	25
shallots, spices chili, garlic, tejakula sea salt [VE, S]	

Our Rice Story.

We support local farmers in their transition to organic farming. Our single origin rice is sourced from Subak Uma Lambing, a farming area in the heart of Bali with a cooperative of over 250 farmers *We donate 10% of all rice sales to support the Bali Street Mums Project.



NASI PUTIH	20
organic balinese steamed white rice	
NASI MERAH	25
heritage balinese steamed red rice	
NASI KUNING	25
fragrant yellow rice with coconut, lemongrass & salam leaf	

VEGETARIAN [V] VEGAN [VE] GLUTEN FREE [GF] NUTS [N] PORK [P] EXTRA SPICY [S]
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MAKAN MALAM

Sharing.

RENDANG SAPI	160
tender beef cheek in a rich padang curry of coconut, coriander, cinnamon, clove & star anise aromatics [N]	
GULAI AYAM PADANG	105
sumatran coconut chicken curry, turmeric, palm sugar, lemongrass, kaffir lime, lemon basil	
AYAM BAKAR BELACAN	110
wood roasted chicken, sundanese bumbu of red chili paste, galangal, garlic, shrimp paste [*GF]	
BEBEK GORENG	1v
balinese crispy duck marinated in bumbu ulekan, garlic crumb, lemon basil, assorted sambals	
PAHA DOMBA	290
slow braised lamb shank in a thick sumatran curry, baby potatoes, fried curry leaves [N]	
RENDANG TERONG	80
eggplant in a rich padang curry of coconut, coriander, cinnamon, clove & star anise aromatics [VE, N]	
KARE NANGKA	80
jackfruit curry, long beans, hand pressed coconut milk, lemongrass, turmeric, salam leaf, picked herbs [VE]	
PEPES IKAN	130
banana leaf wrapped barramundi, grilled with bumbu bali, green tomatoes, lemongrass, lemon basil	
KARE SARI LAUT	160
fresh tiger prawns, clams & fish in balinese coconut curry, turmeric, fried curry leaves	

MAKAN MALAM

Sharing.

SOTO AYAM

90

slow cooked chicken broth, rice noodles, bean sprouts, cabbage, kampung egg, potato crisps [*GF]

CHAR-GRILLED PORK RIBS

200

bumbu bali, pickled shallots, garlic chips, assorted sambals [N]

Vegetables.

LAWAR ULEKAN

60

long pepper leaves, green papaya, burnt coconut, sambal embe, bumbu gede, kaffir lime

URAP URAP

60

long beans, young papaya leaves, casava leaves shredded coconut, sambal ulekan, fried shallots [VE]

GENJER BLACAN

50

stir fried velvet leaves, shrimp paste, palm sugar, shallots chili, lemongrass, aromatic salam leaf [*VE, *GF]

JAGUNG BAKAR PANTAI CANGGU

50

chargrilled corn off the cob, smoked chili butter, fried shallots, sea salt [V, *VE]

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MANISAN

Local Digestives. (50ml)

TRADITIONAL ARAK made by pak jero yudi	85
BREM LIQUEUR black rice liqueur	80
ARAKBICA arabica coffee infused arak	120
KARUSOTJU japanese style sotju from batukaru	160
PINO DE BALI sweet dessert wine	80

After Dinner Drinks.

NUSANTARA ESPRESSO MARTINI kintamani cold brew, vodka, coffee liqueur, baileys	140
WHITE RUSSIAN IN BALI vodka, coffee liqueur, coconut cream, fresh nutmeg	130

House Desserts.

MAS BALINESE BANOFFEE PIE whipped coconut, mas banana, palm caramel, cinnamon crumb, organic bali chocolate	65
BEDUGUL BERRIES AND CREAM strawberries, raspberry sauce, meringue, whipped vanilla cream	60









MANISAN

House Desserts.

BENG BENG CHEESECAKE	65
inspired by indonesia’s favorite candy bar, toasted peanuts, valrhona chocolate, shortbread	
ES TELER ULEKAN	65
a medley of colorful fruits & textural jellies, over coconut milk, palm sugar & crushed ice	
PISANG GORENG	65
crispy ambon banana with bali vanilla & white sesame batter, served with coconut ice cream & chocolate sauce “cuvée de bali”	

COCKTAILS

Signature.

	PALOMADE espolon blanco, traditional arak, pink pomelo soda, lime juice, salt rim	140
	SALAK SONATA three peaks gin, lemongrass, kaffir, vanilla, salak liqueur, lime	130
	EAST INDIES, SOUTH UNDIES east indies gin, st. germain elderflower green absinthe, cucumber, white foam	140
	ARAK MADU traditional arak, wild forest honey fresh lime juice, sparkling house soda	110
	BATUKARU HIGHBALL karusotju 38, dry sake, sweet & sours	150
	BEDUGUL SPRITZ strawberry sous vide gin, framboise liqueur lemon basil essence, dry sparkling	160
	MUNDUK MULE nusa cana spiced rum, muddled ginger, lime vanilla, aromatic bitters, henri's ginger beer	140
	OLD MAN KRETEK clove smoked maker's mark old fashioned orange zest, aromatic clove bitters	140

COCKTAILS

Classic.

NUSANTARA ESPRESSO MARTINI kintamani cold brew, vodka, coffee liquor, baileys	140
THREE PEAKS GIN & FEVER-TREE TONIC island aromatics & citrus zest	130
APEROL or CAMPARI SPRITZ the perfect drink before a meal	140
MARGARITA ON THE ROCKS tequila, agave, citrus, salt rim	130
PASSION FRUIT CAIPIRISMA nusa cana rum, passion fruit, lime, sugar	130
WHISKEY SOUR whiskey, bitters, white foam, sours	140
CLASSIC NEGRONI three peaks gin, campari, sweet vermouth	140
WHITE NEGRONI four pillars rare gin, st. germain, dry vermouth	150

Brunch Cocktails.

ULEKAN MIMOSA orange juice, sprakling wine, coconut sorbet	130
BLOODY MARY pepper vodka, house mary mix, tomato juice	130
WATERMELON CRUSH vermouth, strawberry, lemon, soda	120

WINE

Our extensive wine list is carefully curated to complement the rich flavours of Indonesian cuisine. We believe all good food should be accompanied with even greater wine. It takes a global list to marry our very local menu.

Bubbles.

It's always a good time to pop a cork and celebrate something or someone special **BTL | GLS**

PET NAT BIODYNAMIC & ORGANIC **720**
bali, indonesia

SPARKLING OF THE MONTH **780 | 130**

BISOL JEIO PROSECCO ROSÉ **850**
veneto, italy

POMMERY ROYAL BRUT NV **2,200**
champagne, france

POL ROGER BLANC DE BLANCS **3,300**
champagne, france

Whites.

Born from a love of aromatic white wines for aromatic food our list follows lighter more dry, delicate and softer mineral whites to a slightly off dry riesling before finishing with medium bodied chardonnays.

BABY DOLL SAUVIGNON BLANC **750 | 150**
marlborough, new zealand

FANTINI PINOT GRIGIO **700 | 130**
italy

LEO BURING DRY RIESLING **790**
clare valley, australia

WINE

DECOY SAUVIGNON BLANC 950
sonoma county, usa

SEPP MOSER VON DE TERASEN GRUNER VELTINER 850
weinland, austria

CANTINA NEGRAR SOAVE CLASSICO DOC 740
soave, italy

PLAN B CHARDONNAY 860
frankland river, aus

SHAW + SMITH CHARDONNAY 1,200
adelaide hills, aus

VILLARD EXPRESSION, CHARDONNAY 860
casablanca valley, chile

Rosé.

Typically dry and mineral with delicate fruits and light to medium body. Our list of pale pinks pair well with snacks & starters or enjoyed on a balmy bali afternoon.

BTL | GLS

CAPRICE ROSE 650
provence, france

THE LUNAR COLLECTION 700 | 140
maures provence, france

MIRAVAL PROVENCE ROSÉ 1,200
france

WINE

Reds.

Starting off with some delightfully delicate pinot noirs before hitting medium tannins and elegant medium bodied italians to big supple reds.

BTL | GLS

LA REVOLUTION CABERNET SAUVIGNON

marlborough, new zealand

650 | 130

BABY DOLL PINOT NOIR

marlborough, new zealand

750 | 150

BOUCHON RESERVE MALBEC

maule valley, chile

780

VILLARD EXPRESSION PINOT NOIR

casablanca valley, chile

990

PIO CESARE IL NEBBIO LANGHE DOC

nebbiolo, italy

1,300

PASQUA NERO D'AVOLA SHIRAZ

sicilia, italy

650 | 130

LA LA LAND TEMPRANILLO

murray darling, australia

720

VINI FRANCHETTI PASSO ROSSO

'NERO MASCALESE'

sicily, italy

1,500

MICHAEL DAVID PETITE SYRAH

lodi california, usa

2,100

WINE

Reds.

Starting off with some delightfully delicate pinot noirs before hitting medium tannins and elegant medium bodied italians to big supple reds.

BTL | GLS

TORBRECK 'THE STRUIE' SHIRAZ

1,800

barossa valley, australia

**GAJA 'SITO MORESCO' NEBBIOLO
CABERNET SAUVIGNON MERLOT**

2,300

piemonte, italy

ST HENRI SHIRAZ

3,700

south australia

Sweet.

Slightly sweet juicy wines.

SWEET ALEXANDRIA

470

bali, indonesia

MOUNT HORROCKS CORDON CUT RIESLING

950

clare valley, australia (375ml)

SPIRITS

Spirits.

VODKA

ABSOLUT	110
GREY GOOSE	140

ARAK (50ml)

ARAK BY PAK JERO	85
BREM LIQUOR	80
ARAKBICA	120
KARUSOTJU 38	160

GIN

THREE PEAKS	110
EAST INDIES	110
PEDDLERS	120
FOUR Pillars Rare	130

COGNAC

HENNESSY VSOP	220
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RUM

NUSA CANA RUM	110
DIPLOMATICO MANTUANO	140
DIPLOMATICO 12 RESERVA	140

TEQUILA

ESPOLON BLANCO	120
CODIGO ANEJO	220

WHISKEY

JIM BEAM	110
MAKER'S MARK	130
BULLET RYE	130
JAMESON IRISH	110
CHIVAS REGAL 12	150
GLENFIDDICH 12	220
HIBIKI JAPANESE HARMONY	280

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BEERS

Mixers.

FEVER-TREE TONIC	45
FEVER-TREE GINGER ALE	45
COCA COLA	35
COKE ZERO	35
SPRITE	35
SODA WATER	35

Beers.

KURA KURA LIMITED RELEASE	85
KURA KURA LAGER	80
KURA KURA ISLAND ALE	90
KURA KURA SESSION HAZY	85
KURA KURA IPA	120
BINTANG	45
IOI BRUT LAGER	80
STARK LYCHEE ALE	60

NON ALCOHOLIC

Teas.

ES TEH ULEKAN	55
hibiscus flower, lime, 5 spice syrup	
ES TEH MELATI	55
green tea, mint, strawberry	
ES TEH LYCHEE	55
lychee, lime & lemon, basil essence	
FINE TEAS	
ENGLISH BREAKFAST	45
EARL GREY	45
CHAMOMILE	45
GRAND JASMINE	45
SENCHA	45
MAROCAAN MINT	45

Coffee.

ESPRESSO MACCHIATO	25
LONG BLACK PICCOLO	30
MOCHA CAPPUCCINO	35
LATTE FLAT WHITE MAGIC	35
ALTERNATIVES & EXTRAS	
EXTRA SHOT EXTRA LARGE	15
OAT MILK ALMOND MILK	12
VANILLA CARAMEL	15
NOT COFFEE	
MOLTEN COCO	50

NON ALCOHOLIC

Mocktails.

PIÑA COLADA pineapple, lime, coconut	75
STRAWBERRY MOJITO strawberry, mint, soda	75
LEMON LIME BITTERS lemon, lime, soda, bitters	60
GOLDEN BLOOM elderflower, lychee, caramel, fruit tea soda	75

Granitas.

ORANGE & PASSION FRUIT	60
LYCHEE & COCONUT	60
STRAWBERRY & GUAVA	60

Sodas.

FEVER-TREE GINGER BEER	65
FEVER-TREE GINGER ALE	65
FEVER-TREE TONIC	45
COCA COLA	35
COKE ZERO	35
SPRITE	35
SODA WATER	35

NON ALCOHOLIC

Wellness Drinks.

JAMU BOTANICAL TONICS	
TURMERIC JAMU ROSELLA JAMU	65
WATER (sml / lge)	
REFLECTIONS STILL or SPARKLING	35 60
COCONUT WATER	
COCONUT WATER BY GLASS	35
WHOLE YOUNG COCONUT	40