MEDITERA
RESTAURANT & BAR

MEDITERA ALL DAY DINING MENU

STARTER

THE RAW NATURE 80
Organic farm mix greens, kalamata olive, cherry tomato, zucchini crudo, garlic thyme vinaigrette.

QUINOA SALAD 90
Blanched of quinoa, cherry tomato, olive, red onion, lemon honey vinaigrette.

CLASSIC CAESAR SALAD 90
Baby romaine lettuce, Caesar dressing, bacon, parmesan flakes.
- With grilled chicken additional 35
- With grilled prawn additional 60

MEDITERRANEAN SALAD 90
Grilled zucchini, capsicum, eggplant, tomato – ratatouille dressing, feta cheese grilled almond, toasted focaccia.

GREEK SALAD 90
Tomato salad, cucumbers, red onion, and olives, all tossed with feta cheese, olive oil and oregano vinaigrette.

FRITTO MIXTO 95
Fried seafood and seasonal vegetables served lemon soy wasabi mayonnaise, tartar dressing.

CLASSIC NIÇOISE SALAD 110
Seared tuna, romaine lettuce, green bean, black olive, anchovies, cherry tomato, red onion, quail egg, lime dressing

SOUP

MEDITERRANEAN LENTIL 90
Stewed lentil, assorted vegetables, roasted tomato and touch of oregano.

SOP BUNTUT 105
Indonesian way oxtail soup, carrot, potato , tomato, leek and celery leaves.

TOM YAM TALAY 105
Thai inspired spicy seafood soup, mushroom, galangal, lemongrass, coriander leaf, green onion.

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SANDWICH & WRAP

PLANT BASE BURGER — 110
Beetroot essence bun, vegan patty, beetroot hummus, onion jam caramelized onion, semidried tomato.

CHARCOAL BUFFALO BURGER — 170
Black bun white sesame seeds, romaine, tomato, pickles, mustard, caramelized onion, crispy bacon, gruyere cheese.

CROQUE MADAME — 120
Sourdough slices layered with ham and cheese, mornay sauce and oven roasted topped with sunny side up eggs – served with green leaves.

SALMON FOCACCIA — 180
Focaccia bread, cured homemade gravlax salmon, sour cream, capers, soft lemon, dill.

TUNA TOSTADA — 165
Mashed avocado, cilantro, wild rocket lettuce.

MEDITERRANEAN FISH WRAP — 160
Garlic, cumin, coriander marinated barramundi with onion, capsicum, semi dried tomato, hummus dip and tzatziki.

ASIAN PORK WRAP — 155
Spiced soy braised pork, bamboo shot, green onion served with garlic chili coriander dip.

BALINESE SPICE LAMB IN PITA POCKET — 165
Balinese style lamb stewed in pita bread, green leaves, spiced cassava fries.

PIZZA

MARGHERITA — 95
Tomato sauce, tomato slice, mozzarella cheese, basil.

PLANT BASE — 120
Grilled vegetables, feta cheese and fresh rucola.

MEDITERRANEAN PIZZA — 130
Tomato sauce, green olive, baby arugula, artichoke, roasted capsicum.

HAWAIIAN — 130
Grilled sausages, ham, caramelized onion, pineapple and mozzarella.

POLLO — 130
Pesto marinated chicken and assorted mushroom.

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BURRATA PROSCIUTTO 130
Tomato sauce, Burrata cheese, Parma ham, arugula leaves, dash of balsamic.

FOUR CHEESE PIZZA 140
Tomato sauce, mozzarella, ricotta, local blue cheese, parmesan cheese.

D' MARE 145
Grilled seafood, tapenade and bocconcini.

PASTA

CARBONARA PENNE 110
Penne, pancetta bacon, eggs, mushrooms and parmesan cheese.

CONCHIGLIE ARRABBIATA 130
Conchiglie with tomato sauce, chili flakes, merguez, mushrooms, spinach, sundried tomato.

SPAGHETTI AGLIO OLIO 155
Spaghetti, prawn, olive, oil, slices garlic, sundried tomato, cherry tomato, fresh herbs.

FROM THE GRILL

GRILLED BONELESS CHICKEN THIGH 180
Cajun marinated grilled chicken thigh, ratatouille, herb potato, wild arugula, tartar sauce, and onion gravy.

FISH CATCH OF THE DAY 180
Grilled catch of the day on the grill, herb poached fennel, herb potato, red wine reduction, lemon butter sauce.

GRILLED TUNA 225
Grilled tuna steak, potato ragout, wilted spinach, anchovy butter, capsicum coulis, herb oil, wild arugula.

GRILLED SALMON 295
Grilled salmon steak, herb gnocchi, cherry tomato confit, parmesan tuille, garlic lemon butter sauce.

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GRILLED BEEF TERIYAKI SKEWER 390
Teriyaki marinated beef on skewer between capsicum, onion, tomato and just on the grill, green salad onion baby potato.

GRILLED RIB EYE FINES HERBS BUTTER 450
250gr rib eye steak, simply on the grill with slices of fines herbs butter, black pepper sauce, roasted baby potato.

ASIAN & LOCAL FAVORITE

INDONESIAN GADO GADO 95
Selection of crunchy vegetables from our Permaculture, such as green beans, cabbage, bean sprouts served with oven-roasted , baby potatoes and spicy peanut sauce.

NASI GORENG BALI 140
Balinese style fried rice with aromatic Balinese spices, chicken satay fried prawn in 'Rempeyek' better, cracker, chili soy, peanut sauce.

MIE GORENG BALI 140
Balinese style fried noodle with aromatic Balinese spices, chicken satay fried prawn in 'Rempeyek' better, cracker, chili soy, peanut sauce.

TUNA SAMBAL MATAH 185
Pan seared tuna steak accompany with 'Sambal Matah', stir fried assorted vegetables.

SANGGRALOKA BABI GULING 185
Braised Balinese spiced pork belly, lawar young papaya, sambal matah, sambal mbe, steamed rice.

PRAWN AND SCALLOP UDON 195
Stir fried udon in dried shrimp spicy soy sauce, scallop, prawn, shitake mushroom, bok choy, spring onion.

THAI KAI PAD MED MA MUANG 155
Stir-fried chicken with cashew nuts, onions, dried chili, bamboo shoot, capsicums.

BEEF BASE GENEP MANIS 245
Redefine Balinese style beef fillet with swet soy, aromatic spices, spring vegetables.

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DESSERT

NELLY MELBA CUP 110
Vanilla ice cream, Bedugul crispy strawberry, raspberry coulis, strawberry granita, almond and pistachio.

THIN MALANG APPLE TART 110
Caramelized apple from Malang in a thin puff pastry, vanilla ice cream salted caramel sauce.

REVISITED INDONESIAN ES CENDOL 110
Iced sweet dessert that contains droplets of green rice flour jelly coconut milk and palm sugar syrup.

TIRAMISU 130
Made with mascarpone cheese, espresso and finger sponge cake topped with cocoa powder.

STRAWBERRY JELLY BALLS 130
Melting pot of strawberry salad flavoured basil in jelly, mascarpone, lemon meringue.

ORANGE BRÛLÉÉ 130
Stuffed orange with a caramelized orange, custard cream.

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