

## LA FAVELA CHEF'S PICKS

We're serving exciting new versions of your favorite tastes for dinner - from appetizers to dessert - find our new curated selections by chef Marco in our rotating Monthly Specials.



<b>Cocktail</b>		
Melata Amara, fernet-branca, melon liqueur, yuzu, pineapple, honey	140	
<b>Appetizers</b>		
Ceviche Nikkei, tuna & octopus, avocado, wasabi mayo, nori leche de tigre nikkei	140	
Salmon Nigiri, crunchy nigiri, salmon tartare, tobiko, carichi sauce, wakame, edamame	140	
Wagyu Beef Causa Tartare, wagyu beef nikkei, passion fruit mayo, quail egg, ponzu, mashed potato peruvian style	140	
<b>Mains</b>		
Grill Octopus al Olivo, enoki tempura, roasted tomato, salsa de olivo (kalamata sauce)	170	
Salmon "a la plancha" Nikkei, seared salmon, teriyaki sauce, yakimeshi	200	
<b>Dessert</b>		
Tempura ice cream, vanilla & strawberry with chocolate sauce	120	

## DINNER MENU

**TAPAS** *Made to share, we recommend 1-3 items per person.*

<b>Marinated Olives</b> VG	50
Oregano pan gratata	
<b>Patatas Bravas</b> VG S	60
Chipotle sauce, garlic, chives, mayonnaise	
<b>Croquettes</b> V	75
Mushroom and Manchego cheese	
<b>Ceviche Mixto</b>	105
Fresh seabream, prawns, octopus, leche de tigre, sweet potato	
<b>Yellowfin Tuna Tataki</b>	110
Mango salad, ponzu mayo, Peruvian chalaquita, passion fruit, honey hoisin sauce	
<b>Prawn Tails Satay</b> (3pcs)	70
Tomato cherry, esquites, anticucho sauce	

**Whole Baby Squid**

Squid ink aioli

**Chicken Wings** S

Chipotle salsa

## MAIN COURSES

<b>Quinoa Risotto</b> V	155
Mix mushrooms, pumpkin, parmesan, truffle oil	
<b>Salt Baked Whole Market Fish</b> <i>*Please allow 40 mins</i>	170
Olive oil, lemon	
<b>Catch of the Day</b>	155
Seared fresh fish, heart palm risotto, coconut caviar, prawn sauce, farofa crujiente	
<b>Chargrilled Chicken</b> S	140
Red chili sauce, corn & rosemary crumb	
<b>Smoked Mexican Lasagna</b>	200
8hrs slow cooking osso buco, spicy tomato sauce, porcini ragu, creamy spinach, mozzarella, grana padano cheese	
<b>Roast Pork Belly</b>	170
Confit apple purée, jus picante	
<b>BBQ Pork Ribs</b>	160
Roasted garlic cassava mash, chimichurri, sweet potato	
<b>Beef Cheese Burger</b>	140
Beef bacon, soffrito, BBQ sauce, milk bun, french fries	



## Latin-Inspired bites

Our new Latin-inspired menu, (everything from Spain to Mexico) using hand-picked and locally-grown ingredients (mostly sourced from our own LYD Organic farm in Bedugal, Northern Bali).

We have something for everyone; from sharing tapas or authentic tacos, to decadent mains or that perfect steak for any occasion - always with a wide selection of drinks to pair.

## Beef Cuts

Choose 1 of each:

**Butters:** Café de paris / Rosemary & Anchovy / Truffle / House Cultured

**Sea Salts (Tejakula):** Flaked / Smoked / Pastrami / Seaweed / Lemon & Herb

**Sauces:** Charcuterie Jus / Seaweed Chimichurri / Mole Poblano / Ajada / Smoked Tomato & Chipotle Salsa / Black Garlic Aioli / Gentlemen's Relish

**Black Opal Wagyu** 600  
300g Ribeye, 350-day grain-fed, AU, MB 6+

**Darling Downs Wagyu** 850  
300g Sirloin, 100-day grain-fed, AU, MB 8+



## VEGETABLES, BREADS &amp; SIDES

<b>Pão de Queijo (Brazilian Cheese Bread)</b> V	50
<b>Tacos</b> (6pcs) VG	35
<b>Baked Sourdough &amp; Cultured Butter</b> V	40
<b>Cassava Purée</b> V	50
<b>Black Tomatoes</b> V	85
Pickled onion, coriander, burnt queso fresco	
<b>Mixed Mushrooms</b> V	85
Truffle, butter, hazelnut	



## TACOS (2pcs)

**Grilled Sweetcorn** V 85  
Mushroom & manchego taco, cajun sour cream

**Baja Battered Fish** S 85  
Ajada, mango salsa, pickled chili

**Prawn** S 85  
Mango, tomato chili salsa, avocado

**Pibil Pork** 85  
Smoked pineapple salsa, puffed pork skin

**Chicken & Mole Poblano Flautas** 85  
Green salsa crema, pickles

**Tepec Beef & Bone Marrow** S 85  
Pasilla chili, avocado sauce & cheese salsa

## DESSERTS

**Basque Cheesecake** V 70  
Strawberry sorbet

**Flourless Chocolate Cake** V 70  
Candied almond, roasted almond sorbet

**Churros** V 65  
Caramelized white chocolate, milk chocolate mousse

**Blueberry Panna Cotta** 65  
Strawberry coulis, mango caviar, dragon fruit foam



## DRINKS (on back)

Find the perfect cocktail, wine or special house-made drink to pair with your meal or to simply enjoy on it's own.

Continued on the next page →



*From farm to table, LYD Organic proudly supplies all of our venues with natural & local produce.*

With the current human population that keeps increasing there is a high demand in the agriculture industry which leads to the use of excessive or large amounts of different weedicides, pesticides and chemical fertilisers by most agricultural farms. Eventually it can lead to severe long-term side effects such as soil toxicity and decline soil fertility. Here to provide a solution, our agriculture farm LYD Organic proudly presents sustainable & eco-friendly ways of farming.

Our farms are located at the North of Bali, specifically Bedugal, Gesin, and Pancasari where you'll find the sanctuary to our fresh organic produce. These locations are suitable for our sustainable farm because we chose the area with the highest mobilisation of minerals in the soil and the presence of greater diversity.

In addition, our Bedugal farm has adequate soil requirements, such as specific characteristics based on soil type, depth, drainage, texture, organic matter content, pH, and soil fertility.

Supporting our farm are the hard working farmers and farm caretakers who understand how important organic farming is and their crucial role in our farms, and we aim to work together with farmers that can implement and share the vision and goal to LYD Organic.



scan for menu



THE WEATHER  
Always sunny and delicious.

## DRINKS

### Signature Cocktails

Order any CLASSIC COCKTAIL for: **120**  
Upgrade to premium spirits for only: **180**

#### Blink

Roasted green apple infused tequila reposado, triple sec, spiced syrup, lime juice, dry apple, tom yum salt

#### Scarecrow

Cinnamon infused bourbon, popcorn syrup, lemon juice, grilled baby corn

#### Sun Bath

Vodka, triple sec, sugar syrup, lemon juice, spiced orange foam, dry orange

#### Rosalina

Vanilla infused vodka, lychee fruits, rose petals, gold dust rose lemonade

#### Sneaky Negroni

Snake fruits cinnamon sous vide gin, bianco vermouht, chili campari, snake fruit

#### Harvest Moon

Spiced rum, melon liqueur, banana syrup, lemon juice, egg white, cinnamon absinthe spray, melon, edible flowers

#### Balinese Bite

Kaffir lime sous vide dry gin, Benedictine DOM, wild berry syrup, bitter, egg white, kaffir leaf, dry lime

#### Red Carolina

Light rum, strawberry shrub, honey chocolate syrup, lemon juice, strawberry, dark chocolate comb

#### Kebun Merah

Dry gin, aperol, pineapple juice, kemangi syrup, lemon juice, kemangi leaf, dry orange

#### Nut Rustic

Vanilla infused scotch whisky, coffee absinthe, cashew syrup, aromatic bitters, cherry

### BEER & CIDERS

La Favela Lager 330ml	<b>60</b>
Bintang / Crystal 330ml	<b>45/60</b>
Estrella Damm 330ml	<b>85</b>
Heineken 330ml	<b>65</b>
San Miguel Pale Lager / Dark Lager 330ml	<b>70</b>
Corona 330ml	<b>115</b>
Hoegaarden 330ml	<b>105</b>
Guinness Smooth 325ml	<b>65</b>
Albens Cider 330ml	<b>80</b>

### Wine

#### CHAMPAGNE & SPARKLING

House Prosecco, IT	glass / bottle	<b>140/650</b>
House Prosecco Rose, IT		<b>750</b>
Castello Banfi, d'Asti Moscato, IT		<b>750</b>
Veuve Cliquot Champagne, FR		<b>3.000</b>
Moët & Chandon Champagne:		
Imperial Brut, FR		<b>2.600</b>
Ice Imperial, FR		<b>3.000</b>
Imperial Rosé, FR		<b>3.500</b>
Louis Roederer Cristal Brut, FR		<b>12.000</b>
Armand De Brignac, FR		<b>16.000</b>

#### WHITE

Shear Water, Pinot Grigio, Marlborough, NZ	glass / bottle	<b>130/600</b>
Woven Stone, Ohau Gravels S. Blanc, Marlborough, NZ		<b>750</b>
Dr. Zenzen, Kabinet Riesling Mosel, DE		<b>850</b>
Leonardo Da Vinci Pinot Grigio Toscana, IT		<b>800</b>
Il Pumo Chardonnay Puglia, IT		<b>850</b>
Vesevo DOCG Greco di Tufo, Campania, IT		<b>1.000</b>
Planeta Etna Bianco Carriante, IT		<b>1.200</b>

#### ROSÉ

La La Land Pinot Noir Victoria, AU	glass / bottle	<b>145/700</b>
Beringer Main & Vine, Zinfandel, California, US		<b>750</b>
Domaine de Tamary Mourvèdre, Cinsault, FR		<b>850</b>
Whispering Angel, Caves D'Esclan Grenache, FR		<b>1.300</b>

#### RED

Kaiken Malbec, Mendoza, AR	glass / bottle	<b>145/700</b>
Vina Ventisquero Grey Merlot, CL		<b>1.050</b>
Taltarni, Shiraz, AU		<b>155/750</b>
Pendfolds Bin 389, Cabernet S. & Shiraz, AU		<b>3.100</b>
Black Cottage Pinot Noir, Marlborough, NZ		<b>1.000</b>
Caldora Terre di Chieti Sangiovese Abruzzo, IT		<b>850</b>
Pago Calzadilla S., Cabernet S. Tempranillo, ES		<b>1.400</b>

#### FORTIFIED

Cockburns:	glass / bottle	
Fine Tawny, Porto, PT		<b>155/1.150</b>
Special Reserve, Porto, PT		<b>170/1.300</b>
DOW's 10 Years Old Port, PT		<b>2.750</b>
Tio Pepe Jerez, ES		<b>170/1.300</b>

#### WATER & SOFT DRINKS

Aqua Reflections Sparkling / Still 750ml	<b>60</b>
Balian Sparkling / Still 380ml	<b>40</b>
Aqua Still 350ml	<b>30</b>
Perrier Sparkling 750ml	<b>80</b>
Red Bull 250ml	<b>60</b>
Pokka Green Tea 300ml	<b>40</b>
Coke / Diet / Zero 250ml	<b>40</b>
Soda / Sprite 330ml	<b>40</b>
Tonic Water 330ml	<b>40</b>
Fever Tree Tonic 200ml	<b>60</b>
Fever Tree Ginger Ale 200ml	<b>60</b>

#### TEA Hot / Iced

English Breakfast / Red Berries Infusion / Lemon / Peach / Green Jasmine / Chamomile / Peppermint / Ginger Lemon & Honey	<b>30</b>
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#### COFFEE Hot / Iced

Cappuccino / Latte	<b>50</b>
Double Espresso	<b>45</b>
Macchiato	<b>40</b>
Long Black	<b>40</b>
Espresso	<b>35</b>

#### LASSIES & MILKSHAKES

Ice, Water, Yoghurt, Ice Cream, Milk & Honey	<b>45</b>
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#### MOCKTAILS

<b>Tooth Fairy:</b> Bubble gum syrup, violet syrup, soda, lemon juice, dry lemon, edible flowers	<b>60</b>
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<b>Broken Temple:</b> Green apple syrup, dry apple, spiced syrup, lemon juice, soda water, lemon	<b>60</b>
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<b>Wise Lady:</b> Strawberry shrub, rose syrup, lemon juice, sprite, rose petals, dry orange	<b>60</b>
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#### WINE COCKTAILS

<b>Sangria Blanc</b> Pinot grigio, spiced rum, lemon juice, tropical syrup, strawberry, orange, apple, soda / sprite	glass / jar	<b>140/390</b>
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<b>Grapey Sangria</b> Vodka, cabernet sauvignon, crème de cassis, fresh fruit, soda / sprite	<b>140/390</b>
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#### SPARKLING COCKTAILS

Aperol Spritz / Bellini / Mimosa / Kir Royal / Champagne Cocktail / French 75	<b>135</b>
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### La Favela celebrates Halloween for 4 days

Halloween is a holiday everyone looks forward to every October! One night of expressing your most creative self in a spooky or sexy way. La Favela never misses a year of celebrating Halloween, and this year we're back with a classic theme everyone loves: **Haunted House**.

Expect an early start on October 28th, with 4 nights straight of parties with gory goodness featuring La Favela's resident DJs all night, and special guests DJ Stan on the 29th, and DIPA Barus on the 31st.

If you're planning on starting the night early, join us from 8.30pm for live music performances every night with different genres for everyone. We're also throwing an online costume contest with one winner each night through Instagram (with a chance to win a bottle + table for you and your squad).

So let's see, who's the spookiest of 'em all? See you on October 28th to 31st from 7pm onwards. Table bookings are now available!

### Food Specials for Dinner at La Favela everynight

Introducing our new food specials available every night during dinner hours from 7.30pm to 11.30pm.

Choose from seafood and meats such as tuna, octopus, salmon or beef, with several options available in the appetizer or mains section.

What's dinner without dessert? We always gotta finish with something sweet! Chef Marco adds a fun twist to the end of any meal; Tempura Ice Cream (fried ice cream served with fresh and organic strawberries drizzled in chocolate).

Not to worry, we've got a special cocktail

available for you to pair with dinner delights, ask for a glass of "Melata Amara" for a fresh mouth refresher and a kick-start for the night.

Find out more of our food specials on the very first page, and grab a bite or two.



### Attika open Nightly upstairs

**Monday, Wednesday, Friday & Sunday:** Resident DJs featuring Katze, Manu L, Rafa Gonzalez & IAAM.

**Tuesday:** Escape After Dark featuring Escape residents & guest DJs.

**Thursday:** Who's Your Daddy's "Disco Bunda" featuring guest DJs.

**Saturday:** Nights on Wax (Live Vinyl Sets)

**Cocktail Tasting** from Sunday through Wednesday - which features Free Flow drinks starting at 10pm.

**Opens 10pm.**



Check the new club

### There's more to explore in La Favela's array of Bars



#### Gin Bar

Located on the 2nd floor, our Gin bar specializes in, well, Gin. Find classics and fresh takes on gin-based cocktails, available every night from 10pm and learn more about the history behind it!

It's more than just a drinking experience.

#### Whiskey Bar

Filled with a collection of rare and tasty things - our 1st floor whiskey bar is perfect if you're feeling adventurous.

Discover different origins of whiskey from the european seas, to the modern creations and unforgettable classics with a side of cigar, all in one bar.

#### Tequila & Mezcal Bar

Everyone has a love and hate relationship with tequila (excluding us of course). We've found the recipes to absolutely fall in love with Tequila (even when we end up on the floor).

Explore why Tequila is so special at our 1st floor Combi!

#### Amazonia Bar

From white, gold, spiced, to dark rum - the Amazonia Bar has it all! Craving for any of these? Head to the 2nd floor and grab a shot or two.

Special cocktails and the unforgettable classics are also available!

