KUTA SOCIAL CLUB

THE LUNCH

SOCIAL SNACKS

Tacos, choose from

• Pulled Jackfruit (VE) (GF)

Smoked Pulled Beef Brisket (GF)

Garlic Poached Lobster (GF)

Corn Taco, Avocado, Pickled Red Onion, Fermented Red Chili, Coriander & Lime 110

140

150

Bruschetta Crushed Tomato, Sourdough & Confit Garlic (VG)	75
Whipped Chickpeas Raw Farm Vegetables & Sourdough Flatbread (VG)	80
Arancini Truffle, Parmesan & Herb (*)	90
Crispy Calamari Crispy Chili & Garlic & Herbs (GF)	105
Bali Dairy Local Cheese & Cured Meats Sesame Lavosh, Red Wine Jelly, Radish & Celery	140
5 Spiced Fried Chicken Sesame Pickles, Salted Egg Yolk Mayo	50
Tempura Jumbo Prawn (GF) Coriander, Wasabi Aioli & Lime	150
LARGE PLATES	
Superfood Salad ^{(V) (GF)} Grilled Halloumi, Avocado Vinaigrette, Cauliflower, Radish, Broccoli, Pomegranate, Toasted Pistachio & Seeds	70
Caesar Salad Romaine Lettuce, Caesar Dressing, Parmesan, Beef Bacon, Soft Boiled Egg, Crouton	85
Poke Bowl, choose from	
 Fried Tofu (VE) Raw Tuna Katsu Chicken 	95 110 110
All served on Steamed Rice with Avocado, Corn, Radish, Cucumber, Shredded Carrot, Mango, Seaweed Sala	ıd
California Rolls (GF)	120
Raw Tuna, Avocado, Cucumber, Pickled Ginger, Spring Onion, Soy, Wasabi & Salmon Roe	



WOOD-FIRED PIZZAS

Margherita (V) Mozzarella, Basil & Extra Virgin Olive Oil	110
Smoked Aubergine (V) Smoked Aubergine, Fresh Tomato Sauce & Smoked Fet	120
Lamb Nduja Buratta, Oregano & Chili	140
Frutti Di Mare Prawns, Squid, Sea Bass, Octopus & Salsa Verde	140
Cured Beef Rib Eye Parmesan, Extra Virgin Chili Oil, Rocket Salad	150
Shoestring Fries Aioli	40
Tomato Salad Local Sea Salt, Herbs & Extra Virgin Olive Oil	50
Gelato & Sorbet, choose from Crème de Methe Chocolate Chip, Vanilla Vodka Strawberry Ripple, Banana & Bourbon Caramel, Chocolate & Baileys, Watermelon Martini, Aperol Spritz, Margarita, Mojito	65
Tiramisu Mascarpone, Coffee, Almond & Shaved Dark Chocolate	65

**Our Prices Are In Thousand Rupiahs. Exclude 10% Service Charge (Oh, and that 11% government tax? It's on the house, so we got you!)

GF Gluten Free

★ Signature Dish **V** Vegetarian **VE** Vegan

SNACKS & SMALLS

Sourdough Flat Bread Garlic & Herbs (VG)

50

Spinach & Manchego Croquetas Served Tomato & Chili Jam (*)

90

Grilled Romero Peppers
On Sour Dough Toast, Salsa Verde (VG)

80

Charcoal Grilled Aubergine
Lemon & Mint Yogurt & Sesame Crisp Bread (V)

85

Grilled Local Calamari Served with Lemon, Parsley & Garlic Oil (GF)

90

Whipped Chickpeas
Raw Farm Vegetables & Sourdough Flatbread (VG)

80

★ Bali Dairy Burrata

Grilled & Raw Asparagus, Toasted Almonds and Herbs (V) (GF)

140

Steak Tartar
Raw Egg Yolk & Seaweed Potato Crisps (GF)

140

 ${\bf Tuna\ Carpaccio}$ Shaved Fennel, Crispy Capers & Orange Vinaigrette $^{\rm (GF)}$

140

★ Oven Baked Scallop (3pcs)
Garlic & Herb Butter, Grilled Sourdough

240

KUTA SOCIAL CLUB_

The sound of rolling waves.
The aroma of charcoal smoked seafood.
The long shadows of a Balinese
sunset dancing across your plate.
Doesn't get much better than this.
Silahkan! Enjoy it.

LARGE PLATES

Wood Fired Cauliflower Steak
Truffle Dressing, Almond, Crispy Leek & Fine Herbs (VG) (GF)

140

★ Chargrilled Octopus

Lamb N'duja, Crispy Baby Potato, Roasted Capsicum & Aioli (GF)

160

Spinach & Ricotta Ravioli Grilled Baby Leeks, Pinenuts & Parmesan (*)

190

Charcoal Grilled King Prawns Chili, Garlic & Herbs (GF)

200

Grilled Lamb Cutlet

Grilled Little Gem Lettuce, Mint Yogurt & Sofrito Sauce (GF)

240

★ Grilled Tuna Steak

Tomato Sofrito, Crispy Aubergine & Green Olive Vinaigrette (GF)

240

Chargrilled Rib Eye Steak
Semi Dried Tomato, Salsa Verde & Rocket Salad (GF)
*Choice of one side

600

SHARE THE LOVE

Feeds 2-3 People

WHOLE SMOKED GARLIC, LEMON & THYME CHICKEN 1000g

500

WHOLE MARKET FISH OF THE DAY 800g

500

DRY AGED TOMAHAWK BEEF STEAK 1000g

1,600

★ MIXED SEAFOOD PLATTER (GF)

1,800

Grilled Local Lobster, Crispy Soft-Shell Crab, Grilled Calamari, Poached King Prawns, Clams & Fresh Oysters, Baked Mahi - Mahi (GF)

All served with

Mignonette, Aioli, Mojo Picante, Salsa Verde & Green Salad, Garlic Roasted Baby Potato, Grilled Farm Veg

WOOD-FIRED PIZZAS

Margherita

Mozzarella, Basil & Extra Virgin Olive Oil (V)

110

Smoked Aubergine

Smoked Aubergine, Fresh Tomato Sauce & Smoked Feta (V)

120

Lamb Nduja

Buratta, Oregano & Chili

140

Frutti Di Mare

Prawns, Squid, Sea Bass, Octopus & Salsa Verde

140

Cured Beef Rib Eye

Parmesan, Extra Virgin Chili Oil, Rocket Salad

150

★ Black Truffle

Mozzarella, Oregano & Truffle Sauce $^{(V)}$

320

SOMETHING ON THE SIDE?

Green Salad

Lemon Dressing, Dill, Fermented Cucumber& Shallot (VG) (GF)

50

Garlic Roasted Baby Potato

Garlic, Thyme & Extra Virgin Olive Oil (V) (GF)

50

Grilled Farm Veg

Seasonal Fresh Vegetables (VG) (GF)

50

Tomato Salad

Local Salt Sea, Herbs & Extra Virgin Olive Oil (VG) (GF)

50

DESSERTS

★ Tiramisu

Mascarpone, Coffee, Almond & Shaved Dark Chocolate

65

Crème Caramel - Milk, Caramel (GF)

65

Smoked & Grill Pineapple Carpaccio, Fermented Red Chili & Orange Sorbet (VG) (GF)

65

Bali Dairy Local Cheese, Sesame Lavosh, Red Wine Jelly, Radish & Celery

140

SOCIAL SNACKS



Gordel Olives White Anchovies & Fermented Green Chili	70
Bruschetta Crushed Tomato, Sourdough & Confit Garlic (VG)	75
Grilled Sweet Peppers Sourdough & Salsa Verde (VG)	75
Whipped Chickpeas Raw Farm Vegetables & Sourdough Flatbread (VG)	80
Arancini Truffle, Parmesan & Herb (*)	90
Crispy Calamari Crispy Chili & Garlic & Herbs (GF)	105
Chopped Tuna Capers, Balsamic & Parsley (GF)	130
Bali Dairy Local Cheese & Cured Meats Sesame Lavosh, Red Wine Jelly, Radish & Celery	140
Clay Oven Baked King Prawns Garlic, Chili & Parsley & Sourdough Bread	180

V Vegetarian VG Vegan GF Gluten Free

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(Oh, and that 11% government tax? It's on the house, so we got you!)





Kids Under 6 years Eat & Drink Free

BREAKFAST

2 Eggs Cooked to Your Liking & Toast Vegemite, Butter & Toast Fresh Fruit & Veggies

Koko Crunch or Cornflakes with Choice of Milk

30

LUNCH & DINNER

Hummus, Carrot Sticks, Cucumber & Flatbread Margherita Pizza, Mozzarella, Basil & Extra Virgin Olive Oil Linguini Pasta, Butter & Parmesan Sauce or Fresh Tomato Sauce & Parmesan Breaded Crispy Fish, Green Peas & French Fries Grilled Chicken Strips, Buttered Broccoli & French Fries

70

DESSERTS

1 Scoop Vanilla Ice Cream & Chocolate Sauce Fresh Fruit Plate

30

Vanilla, Chocolate, Strawberry, Banana

SMOOTHIES

Strawberry, Banana, Mango, Pineapple, Watermelon

30





