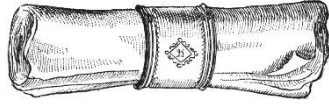


U M A
C U C I N A



F I R S T P L A T E S

I

Zuppa / sweetcorn soup, basil-infused *v* / 80

II

Arancini / mushroom, thyme, mozzarella Arborio rice balls, pesto *N* / 85

III

Uma Caprese / tomato, torn mozzarella, basil, lemon, extra virgin olive oil *GF* / 85

IV

Insalata Romana / baby romaine hearts, white anchovies, capers, parmesan, pangrattato, green goddess dressing / 85

V

Burrata / stone oven baked sweet and sour tamarillos, fire-roast peppers, basil, almonds *N* / 120

VI

Carpaccio / tuna, olive, caper, lemon, parsley salad *LF GF* / 110

VII

Carpaccio di Manzo / herb marinated beef, semi-dried cherry tomatoes, olives, almonds, pecorino, arugula *GF N* / 140

VIII

Calamari alla Griglia / chickpea, garlic, parsley salad, chickpea sauce *LF GF* / 110

IX

Fritto Misto / crispy fried mixed seafood, aioli, lemon *LF* / 120

X

San Daniele Prosciutto / compressed Sambuca-infused melon, mint, radicchio, parmesan *GF* / 180

V vegan LF lactose-free GF gluten-free N contains nuts

For any dietary intolerance, please inform our staff

All prices are in thousands of rupiah and subject to 21 per cent service charge and government tax

PASTA AND RICE

I

Gnudi / ricotta dumplings, pumpkin, ginger, orange sauce, fried sage, pumpkin seeds / 150

II

Ravioli / ricotta, spinach, tomato passata, torn basil / 150

III

Riso Carnaroli / mushroom, thyme, dried porcini risotto, arugula, parmesan, truffle oil *GF* / 160

IV

Spaghetti / bacon, egg yolk, black pepper, parmesan / 150

V

Linguine / sautéed prawns, cherry tomato, garlic, chilli, lemon, arugula / 160

VI

Garganelli / braised jumbo octopus, red wine, tomato passata ragu, rosemary pangrattato / 160

VII

Pappardelle / braised duck, red wine, orange, olive, ragu, mint, parmesan / 160

VIII

Pici / Tuscan slow-cooked beef short rib ragu, king oyster mushrooms, parmesan / 180

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PIZZA

I

Margherita / tomato passata, fresh mozzarella, torn basil / 110

II

Funghi / mixed mushroom, white sauce, kale, parmesan, truffle oil / 150

III

Zucchine / shaved zucchini, ricotta, white anchovy, dried chilli, salsa verde / 160

IV

Quattro Formaggio / mozzarella, Bali blue, brie, parmesan, white sauce, sweet onions, radicchio, walnuts *N* / 150

V

Gamberi / prawn, cherry tomato, garlic, oregano, fresh mozzarella, grilled red chilli relish / 160

VI

Salsiccia / house-made pork and fennel sausage, fresh mozzarella, sweet fennel, parsley / 150

VI

Prosciutto Crudo / shaved prosciutto, tomato passata, fresh mozzarella, rucola, shaved parmesan / 180

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M A I N S

I

Parmigiana di Melanzane / baked eggplant, tomato passata, mozzarella cheese, pesto / 130

II

Dentice / roasted red snapper, cavolo nero, garlic, chilli, capers, marjoram *GF* / 160

III

Tonno alla Griglia / yellowfin tuna steak, cherry tomatoes, olives, caper, lemon sauce *LF GF* / 160

IV

Gamberi alla Griglia / grilled marinated prawns in the shell, garlic, chilli, fresh soybeans, parsley,
lemon *LF GF* / 260

V

Pollo alla Diavola / garden herb, spice and lemon marinated free-range chicken, peperonata, black olive, parsley,
preserved lemon salad *LF GF* / 170

VI

Cotoletta di Maiale / crumbed highlands pork cutlet, fried capers, sage, anchovy, parmesan / 240

VII

Cotolette di Agnello alla Griglia / grilled rosemary, garlic marinated lamb cutlets, zucchini, confit garlic,
tapenade *LF GF* / 300

VIII

Manzo alla Griglia / grilled Stockyard Gold, 200-day grain-fed sirloin, charred red onions, asparagus,
salsa verde *LF GF* / 300

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ON THE SIDE

I

Insalata Mista / tomato, cucumber, sweetcorn, red onion, radish, mixed leaves and herbs *V LF GF / 50*

II

Rucola / rocket, red radish, parmesan, lemon *GF / 50*

III

Patate Novelle Arrosto/ roast baby potatoes, confit garlic, rosemary *GF / 50*

IV

Fagiolini Saltati / sautéed beans, garlic, almonds, lemon *GF N / 50*

V

Cavolo Nero / braised with long red chilli, garlic, infused lemon *V LF GF / 50*

VI

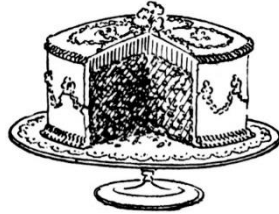
Patatine di Manioca / twice cooked cassava fried, truffle oil, parmesan *GF / 50*

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U M A
C U C I N A



D E S S E R T

I

House-made gelato, sorbeto, per scoop / 25
ask your server for today's flavours

II

Granita / watermelon, hibiscus poached strawberry, Sambuca cream / 40

III

Affogato / espresso coffee, almond biscotti *N* / 65

IV

Chocolate Nemesis / golden flourless chocolate cake, espresso sauce, whipped cream *GF* / 75

V

Semifreddo / white chocolate, passion fruit, mango, ginger crumbs / 75

VI

Tiramisu / mascarpone custard, whipped cream, rum, coffee, ladyfingers / 75

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