

## Sangkar

### Appetizers, Salads, Soups

<b>Seaweed Spring Rolls</b>	<b>200</b>	<b>Bonito Tartare (w)</b>	<b>270</b>
Shrimp, glass noodles, spicy tamarind dipping		Spices, herbs, zest, seaweed crackers	
<b>Calamari e Zucchini</b>	<b>200</b>	<b>Bebek Goreng</b>	<b>200</b>
Crispy squid & zucchini, chili, garlic, herbs		Crispy Duck, sweet chili sambal	
<b>Tempe Bowl (w) (v)</b>	<b>200</b>	<b>Burrata Artigianale</b>	<b>300</b>
Greens, grains, vegetables, avocado pomegranate vinaigrette		Tomatoes, basil, black olive tamarillo vinaigrette	
<b>Pomelo Salad (w) (v)</b>	<b>180</b>	<b>Soto Ayam</b>	<b>200</b>
Foraged leaves, green beans, jicama peanut, lime, chili		Glass noodles, shredded organic chicken poached egg, breadfruit chips	
<b>Bresaola (w)</b>	<b>250</b>	<b>Minestrone (w) (v)</b>	<b>200</b>
Cured beef, rucola, pecorino, lemon		Seasonal vegetables soup rucola pesto, tomato croutons	

### Pasta, Rice, Noodle

<b>Nasi Goreng</b>	<b>380</b>	<b>Chitarrine di Mare</b>	<b>380</b>
Fried rice, tiger prawn, wagyu beef satay		House made chitarrine pasta, seafood ragù	
<b>Mie Goreng</b>	<b>300</b>	<b>Riso e Zucca (v)</b>	<b>300</b>
Fried noodles, chicken, vegetables		Arborio risotto, pumpkin, orange zest	
<b>Lemongrass Fried Rice (w) (v)</b>	<b>230</b>	<b>Paccheri Arrabbiata (v)</b>	<b>280</b>
Organic brown rice, vegetable, egg white		Paccheri pasta, spicy tomato & garlic sauce	
<b>Ravioli di Pomodoro (v)</b>	<b>280</b>	<b>Fettuccine Bolognese</b>	<b>330</b>
Tomato filled, pecorino cream, basil		House made fettuccine pasta, beef ragù parmesan	

Prepared using exclusively local ingredient

All prices are in thousand rupiah  
and subject to prevailing government tax and 10% service charge

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### Curries, Stir-Fried, Baked, Grill

<b>Be Sampi Bumbu Bali</b> Braised wagyu beef in Balinese spices red rice, lime, pickles	<b>420</b>	<b>Khao Soi</b> Braised chicken red curry, crispy noodles lime, chili oil, pickled mustard	<b>350</b>
<b>Pesce alla Mugnaia</b> Fillet of today's catch, spinach, lentils lemon butter sauce	<b>420</b>	<b>Udang Bumbu Be Pasih</b> Tiger prawn, chili ginger wok fried morning glory	<b>380</b>
<b>Sate Campur</b> Grilled beef, prawn, chicken skewers peanut sauce, rice cake, pickles	<b>330</b>	<b>Bistecca di Manzo</b> Simply grilled wagyu sirloin, vegetables potato, rosemary oil, salt	<b>580</b>
<b>Milanese Balinese</b> Breaded pork chop, rucola tomato salpicón, burnt lemon	<b>380</b>	<b>Ikan Bakar (w)</b> Grilled red snapper, steamed rice sambal matah	<b>380</b>
<b>Sardine al Forno (w)</b> Baked sardines, sweet peppers black garlic, herbs	<b>350</b>	<b>Kepiting Merica</b> Wok fried soft shelled crab black and green peppercorn sauce bok choy, steamed rice	<b>380</b>

### Side Dishes

<b>Balado Terong Ungu</b> Fried eggplant, chili, tomato, garlic	<b>100</b>	<b>Fagiolini Cornetti</b> Yard bean, anchovy, chili, olive oil	<b>100</b>
<b>Broccoli and Kailan</b> Wok fried, garlic, shiitake sauce	<b>100</b>	<b>Fritte al Rosmarino</b> House made chips, rosemary, sea salt	<b>100</b>
<b>Pumpkin and Zucchini</b> Wok fried with basil & chili	<b>100</b>	<b>Spinaci</b> Sautéed with garlic and ginger	<b>100</b>

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