

BVLGARI

LA SPIAGGIA

A Mediterranean table brought to the edge of Bali. True to its name, La Spiaggia sits low on the cliffside beside the sea.

Sixteen seats beneath a thatched roof open fully to the ocean, where turtles and rays drift past the white sands of the secluded beach.

The light shifts over the water from the first catch of morning to the last of the day.

SALADS & BOWLS

Caesar salad di gamberi e avocado	500
Plaga romaine lettuce, locally sourced prawns, Avocado, soft-boiled eggs, croutons and Caesar dressing	
Insalata nizzarda (GF, L)	450
Locally sourced pan-seared tuna, long beans, Potatoes, taggiasca olives, anchovies and quail eggs	
Pasta alla “crudaiaola” (Veg)	430
Lumache pasta, cherry tomatoes, tomato dressing, Olives, basil and grated baked ricotta cheese	
Vegan option available 	
Burrata, pomodorini marinati, cipolla rossa (Veg)	400
Burrata cheese, marinated heirloom tomatoes, Red onion confit	

CRUDI AND SNACKS

Oscietra Caviar 30 grams	2,000
Capers, egg, shallots, sour cream, homemade blinis	
Ostriche (GF, L)	1,500
Selection of six fresh oysters	
Tartare di manzo con salsa tonnata (L)	590
Beef tartare, “tonnata sauce” and bread crumb	
Focaccia con gamberi rosa, burrata e limone	580
Baked focaccia, raw pink prawns, burrata and lemon	
Vegan option available 	
Panino con tartare di tonno e mozzarella, capperi e pesto (N)	520
Tuna tartare, mozzarella, basil pesto, Tomato and capers sandwich	
Lobster roll, pepe rosa e mela verde	800
Lobster roll, pink pepper and green apple	
Fritto misto (L)	490
Calamari, locally sourced prawn and fish fritto misto	
Homemade French fries (L) 	230



Veg

N

GF

L

Vegan | Vegetarian | Contain Nuts | Gluten Free | Lactose Free

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DALLA GRIGLIA

Galletto arrosto (GF) Roasted whole baby chicken	580
Tagliata di manzo (GF, L) Wagyu beef sirloin tagliata	2,100
Aragosta (GF, L) Locally sourced grilled lobster	1,500
Gamberoni (GF, L) Locally sourced grilled prawns	620
Polpo (GF, L) Locally sourced grilled octopus	600
Pescato del giorno, pomodorini marinati (GF, L) Locally sourced catch of the day, marinated tomatoes	750
Melanzana grigliata, pesto di mandorla e basilico, Pomodorini marinati (Veg, N, GF) ✓ Grilled eggplant, almond and basil pesto, Marinated tomatoes	480
Grigliata mista (GF, L) Mixed of grilled lobster, prawns, octopus, Catch of the day	1,900

CONTORNI SIDES

Verdure grigliate (GF) ✓ Grilled and marinated zucchini, eggplant, Red and yellow peppers	230
Puré di patate (GF) Mashed potatoes	230
Patate al forno (GF) Roasted-baked potatoes	230
Insalata verde (GF) ✓ Green salad, cherry tomatoes, balsamic dressing	180
Riso al vapore (GF) ✓ Steamed white rice	50

✓ Veg N GF L
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DESSERT

Granita (GF) 	190
Freshly shaved Italian granita Almond (N), lemon, mandarin, mixed berries	
Tagliata di frutta tropicale (GF) 	210
Locally sourced tropical fruit salad	
Tiramisù (Veg, N)	280



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COCKTAILS

Bulgari Cocktail	380
Monkey 47, Aperol, orange, lime, pineapple	
La Dolce Vita	380
Hendrick's, homemade limoncello, Prosecco, Cucumber, lime juice, rosemary	
Sangria	370
Wine, cognac, triple sec, chop's fruits, sprite	
Aperol Spritz	370
Aperol, prosecco, soda	

LOW ABV COCKTAILS

Aureum (0,8% ABV)	270
Longan, taragon, Prosecco, lime juice	
Sole (0,9% ABV)	270
Pineapple-pandan gomme, Elevated arak Bali, Junmai daiginjo, grated kaffir lime	

BEER

Bintang	150
Corona Extra	210
Bintang Zero (Non-alcoholic beer)	120

MOCKTAILS

Olivo	150
Apple juice, green olives, kaffir lime leaf, lemon juice, Elderflower syrup, soda	
Primavera	150
Jasmine tea, agave, yuzu, lemon	

FRESH JUICES

Orange	130
Watermelon	130
Whole Coconut	150

HOT BEVERAGES

(all coffees and teas are also available iced)

Selection of coffee (locally sourced beans)	130
Single espresso	
Double espresso	
Americano	
Black coffee	
Cappuccino	
Latte macchiato	
 Locally sourced selection of tea	 130
Indonesian Breakfast	
French Earl Grey	
Chamomile	
Peppermint	
Sencha	
Fresh Mint	
Ginger	
Lemon	
Lemongrass	

SODA

Coca-Cola	120
Coke Zero	120
Sprite	120
Soda Water	120
Fever Tree Tonic Water	160
Fever Tree Ginger Ale	160

MINERAL WATER

Still	
Balian 750 ml (local mineral water)	150
Acqua Panna 750 ml	200
 Sparkling	
Balian 750 ml (local mineral water)	150
San Pellegrino 750 ml	200

W I N E

	Glass	Bottle
Sparkling		
Maschio, Valdobbiadene Prosecco Veneto, Italy	330	1,600
Champagne		
Pol Roger, Brut Réserve, Champagne, France	940	4,600
White		
Clos Henri Estate Sauvignon Blanc Marlborough, New Zealand	390	1,900
Mar de Frades Albariño Rías Baixas, Spain	530	2,600
Rosé		
Fantini, Calalenta Merlot Rosato, Abruzzo	270	1,300
Barton & Guestier, Tourmaline Côtes de Provence	345	1,700
Red		
Masi Bonacosta Valpolicella Classico Veneto, Italy	450	2,200
Labruyere-Prieur Selection, Pinot Noir Burgundy, France	785	3,900

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