

Deeva Restaurant

Ala Carte Menu

Here at Deeva Restaurant, our goal is to offer a personalized rendition of cuisine inspired by the nature that surrounds us and its incredible diversity. The best quality ingredients—carefully foraged, raised, and grown with ecological and sustainable practices—are used to create heartfelt delicacies that are worth every bite.

Our restaurant is named “Deeva”, which means divine being or god, reflecting our commitment to offer food and a dining experience worthy of the gods. Deeva Restaurant is designed with simplicity and intimacy in mind because we believe that even the simplest things can become extraordinary in the right hands. Your typical homedish is made and served with an extra special touch, providing a sense of home-like easement throughout your dining experience with us.



Signature Dish



Healthy Option



Vegetarian



Medium Spicy



Gluten Free

TO START

Rice Paper Rolls



115

Vietnamese-style fresh spring rolls with lettuce, cucumber, red chili, mint, coriander, and sesame seeds. Served with Thai chili sauce.

Vegetable Spring Rolls



115

Crispy golden rolls filled with mixed vegetables, served with Thai chili sauce.

Vegetable Samosa



115

Crispy pastry pockets filled with curried mixed vegetables. Served with Thai chili sauce.

Rendang Croquette



120

Crispy potato croquettes with rendang filling, opor aioli, fried cassava leaves, and green oil.

Honey Glazed Chicken Wing

135

Grilled chicken wings glazed with honey, served with mixed salad, potato chips, and BBQ sauce.



TO START

Sweet Potato Nachos



115

Crispy sweet potato chips topped with beef fajitas, sour cream, pesto aioli, and tomato salsa. (Vegetarian option available)

Calamari Fritti

135

Crispy fried calamari served with potato chips, aioli, and fresh mixed salad.

Seafood Spring Rolls

135

Crispy spring rolls filled with mixed seafood and vegetables. Served with Thai chili sauce.

Crispy Tofu



95

Fried crispy tofu served with Cajun seasoning, aioli, and a fresh mixed salad.

Potato Selection



60

A medley of French fries, potato wedges, potato chips, and creamy mashed potatoes.

SALAD

Quinoa Salad 130

Quinoa tossed with cucumber, cherry tomato, edamame, arugula, and orange, finished with a refreshing orange dressing.

Arugula Parmesan 120

A vibrant mix of arugula and frisée with parmesan and caramelized ricotta cheese, complemented by lemon gel and a light lemon-maple dressing.

Thai Beef Salad 135

Grilled beef with cucumber, carrot, red chili, mint, and coriander, dressed in Thai-style dressing over a bed of fresh mixed lettuce.

Caesar Salad 130

Romaine lettuce in classic Caesar dressing, topped with crispy bacon, grilled chicken, parmesan, cherry tomato, and croutons.

Organic Seasonal Farm Salad 125

A fresh creation from our organic farm in Bedugul, featuring avocado, coriander, lollo rosso, cherry tomato, boiled egg, and baby carrots, served with garlic mustard aioli..

Japanese Goma Salad 125

Grilled chicken served over mixed lettuces, cucumber, cherry tomato, red cabbage, pickled onion, katsuobushi, croutons, and egg, drizzled with rich goma dressing.

SOUP

Ginger Pumpkin Soup 110

Silky pumpkin purée infused with ginger and soy milk, served with warm garlic bread.

Soto Ayam 125

Traditional Indonesian chicken soup with turmeric broth, chicken mousse, rice noodles, egg, cabbage, cherry tomato, celery, and leek. Served with sambal and a squeeze of lime.

Tom Yum 160

A fragrant Thai sweet and sour soup with seafood, button mushrooms, coriander, and tomato. Served with steamed rice.

Oxtail Soup 180

Slow-cooked oxtail in rich, savory broth with tomato, potato, carrot, celery, and leek. Garnished with fried shallots and served with sambal, lime, and nut crackers. Served with steamed rice.

Corn Soup 110

Creamy puréed corn soup served with garlic bread.

Chicken Curry 145

Aromatic chicken curry served with paratha, nut crackers, sambal, and lime. (Vegetarian option available)

Additional Rice 40

Choice of steamed white rice or fragrant potato rice.

MAIN COURSE

Chicken Cordon Bleu

180

Crispy breaded chicken fillet stuffed with ham and cheese, served with fresh salad, fries, and creamy mushroom sauce.

Ikan Bakar Sambal Matah

180

Grilled mahi-mahi topped with traditional Balinese sambal matah, served with steamed rice and jukut urap vegetables.

Pork Ribs

275

Grilled pork ribs glazed with smoky BBQ sauce, served with your choice of mashed potato or wedges, and Asian slaw.

Salmon Quinoa

300

Pan-seared salmon served with quinoa, orange dressing, tomato sauce, zucchini, edamame, corn, and hasselback potatoes.

Salmon with Anchovy Butter

325

Golden-seared salmon with asparagus, mashed potatoes, and silky anchovy butter.



Rawon Steak

350

Pan-seared rib-eye steak seasoned with coriander sea salt, served with mashed pumpkin, grilled vegetables, and kluwek au jus.

Hamburg Steak

200

Juicy beef patty served with fries, sautéed vegetables, and black pepper sauce.

Chicken Nanban

180

Crispy fried chicken thigh glazed with shoyu sauce, served with rice, mixed salad, and Japanese tartar.

Minang Wrap

180

Tortilla wrap filled with rice, rendang, cassava curry, vegetables, and sambal ijo aioli.

Breakfast Club Wrap

150

Tortilla wrap with sautéed vegetables, tomato-basil sauce, sweet potato chips, and Asian slaw.

Steak Selection

- *Beef Tenderloin (Australian)* 325
- *Rib Eye* 350
- *Salmon* 350
- *Chicken Breast* 200

All served with your choice of:

- *Side: Steamed rice, mashed potato, wedges, or fries with sautéed vegetables.*
- *Sauce: BBQ, black pepper, mushroom, or lemon butter cream.*

Nasi Goreng Rendang 150

Voted one of the world's best dishes by CNN, this traditional Indonesian fried rice is infused with rich beef rendang flavor. Served with fried egg, sambal ijo, pickles, and nut crackers.

Nasi Goreng Udaya 130

Homemade Indonesian fried rice tossed with mixed vegetables. Served with fried egg, sambal bajak, pickles, shrimp crackers, and chicken satay. (Vegetarian option available).

Nasi Goreng Sambal Matah 130

Wok-fried rice with sambal matah and bean sprouts, served with fried egg, grilled chicken, pickles, and prawn crackers.

Mie Goreng Udaya 130

Stir-fried egg noodles with chicken and vegetables, served with chicken satay, fried egg, pickles, and prawn crackers. (Vegetarian option available)



Bihun Goreng

130

Stir-fried rice noodles with chicken, vegetables, and glazed prawns. Served with fried egg, pickles, and prawn crackers. (Vegetarian option available)

Pad Thai

130

Wok-fried flat noodles with chicken, vegetables, and glazed prawns. Served with fried egg, pickles, and prawn crackers. (Vegetarian option available)

Cap Cay

150

Chinese-style braised vegetables with chicken and seafood, served with steamed rice and prawn crackers. (Vegetarian option available)

Bebek Goreng Udaya

180

Crispy deep-fried or grilled duck served with jukut urap, sweet potato rice, vegetables, sambal matah, and sambal terasi.

Satay Selection

180

Choice of beef, pork, or chicken satay, served with steamed rice, peanut sauce, sambal mbe, and crackers.

BURGER & SANDWICH

Udaya Beef Burger

180

Juicy beef patty with aioli, red wine BBQ sauce, bacon, egg, cheese, pickled onion, pickled cucumber, tomato, and fresh vegetables in a soft burger bun. Served with salad and fries.

Forest Mushroom Ciabatta

150

Ciabatta bread filled with champignon and shimeji mushrooms, onion, mozzarella, parmesan, and a hint of truffle oil.

Philly's Cheese Steak

180

Warm baguette stuffed with tender beef, mushrooms, mozzarella, and parmesan. Served with fries and mixed salad.

Triple Decker's Club

180

Three layers of toasted bread with grilled chicken, pork bacon, fried egg, cheese, tomato, and lettuce. (Gluten-free option available)

Chicken Scallopine Sandwich

160

Sourdough bread with grilled chicken breast, balsamic cream, mushrooms, and parmesan cheese. (Gluten-free option available)

PASTA

Choice of Pasta:

Penne, Spaghetti, or Fettuccine

Bolognese

140

Classic Italian-style meat sauce slow-cooked with herbs and tomatoes.

Carbonara

140

Creamy sauce with bacon, egg, and parmesan cheese.

Aglione Mushroom

120

Olive oil, garlic, chili flakes, and sautéed mushrooms for a simple, aromatic favorite.

Alfredo

130

Rich cream sauce with parmesan cheese and a touch of butter.

Creamy Pesto

130

Fresh basil pesto blended with cream and parmesan.



PIZZA

Margarita

150

Fresh tomatoes, homemade tomato sauce, cheese, and organic basil. (Gluten-free option available)

Meat Lover

170

Loaded with bacon, ham, sausage, onion, and cheese.

Bianco Pizza

150

A creamy white pizza topped with onion, mushrooms, truffle oil, and cheese.

Hawaiian Pizza

160

A tropical favorite with chicken, pineapple, onion, olives, tomato sauce, and cheese. (Gluten-free option available).



DESSERT



Chocolate Lava 130

Oven-baked molten chocolate cake served with fruit salsa and vanilla ice cream.

Warm Apple Tart 120

Classic apple tart drizzled with caramel sauce and served with vanilla ice cream.

Brownies Delight 120

Rich chocolate brownies with chocolate tuile, chocolate mousse, and vanilla ice cream.

Chocolate Mousse 130

Layers of chocolate cake, mousse, tuile, and chocolate soil — a dream for chocolate lovers.

Udaya Tiramisu 130

Deeva's signature tiramisu with ladyfingers, mascarpone cream cheese, coffee rum, chocolate soil, and strawberry.

Pumpkin Cake

110

Vegetarian pumpkin cake with pumpkin custard, ube praline, and tuile.

Carrot Cake

120

Moist carrot cake with lemon frosting, caramelized carrot crèmeux, parmesan crumble, and vanilla ice cream.

Fresh Fruit Slices

70

Assortment of seasonal Balinese fruits.

Balinese Crepes

90

Traditional Balinese-style crepes filled with coconut and palm sugar.