



## 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**

 **Vegetarian**

 **Gluten Free**

 **Healthy Option**

 **Medium Spicy**

## TO START

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### 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

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### 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

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### 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

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## 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

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### 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

• <i>Beef Tenderloin (Australian)</i>	325
• <i>Rib Eye</i>	350
• <i>Salmon</i>	350
• <i>Chicken Breast</i>	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

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### 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

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**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.*

**Aglio e Olio 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

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### 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

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### 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.*