



deeva
RESTAURANT

Deeva Restaurant

Ala Carte Menu

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

Deeva Restaurant is designed with simplicity and intimacy in mind because we highly believe that even the simplest things can be extraordinary in the right hands. Your typical homedish is made and served with an extra special touch to provide home-like easement throughout your dining experience with us.

 Signature Dish

 Healthy Option

 Vegetarian

 Medium Spicy

 Vegan

 @theudaya

 www.theudaya.com



TO START

Rice Paper Rolls 115

Vietnamese fresh veggie or prawn spring rolls with lettuce, sliced capsicum, cucumbers, and peanut. Served with Nam Jim dressing.

Assorted Fritters 120

Fried tofu with vegetable stuffing, tempe mendoan, and bala-bala. Served with peanut sauce and fresh green chili.

Vegetable Samosa 115

Crispy fried mixed vegetable samosas with lettuce, cherry tomatoes, and sweet chili sauce.

Vegetable Spring Rolls 115

Sautéed mixed vegetables wrapped in deep-fried phyllo pastry. Served with sweet sour sauce.

TO START

Zucchini Fritters 115

Pan-fried grated zucchini with cumin, herb, salt, and pepper. Served with sour cream.

Vegetable Quesadilla 110

Crispy white flour tortillas with sautéed mixed vegetables, BBQ sauce, shallot, and mixed lettuces. Served with sour cream and guacamole sauce.

Honey Glazed Chicken Wing 115

Marinated and grilled chicken wing served with potato wedges and BBQ sauce.

Seafood Spring Rolls 130

Fried vegetable and seafood spring rolls served with sweet chili sauce.

Calamari Fritti 130

Fried calamari served with french fries and tartar sauce.

Spanakopita 130

Triangle filo pastry with spinach and cheese fillings. Served with strawberry jam and sour cream.

All prices are in thousands Rupiah, included 11% tax and 10% service charge

SALAD

Rucola Parmesan



130

Arugula, sliced parmesan, and avocado with lime olive oil dressing.

Gado-gado



115

Boiled mixed vegetables, tofu, soybean, potato, tomato, and cucumber with traditional peanut sauce and nut crackers.

Olivier Salad

115

Diced potato, carrot, green peas, egg, pickles, boiled egg, and chicken. Served with mayo and yogurt dressing.

Mixed Fruit Salad



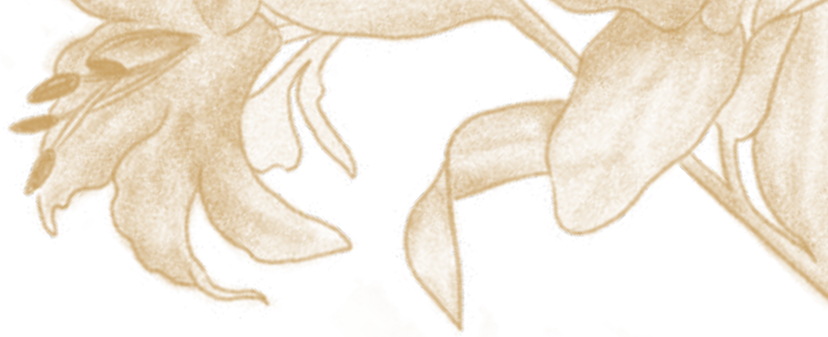
110

Pineapple, banana, melon, watermelon, papaya, and strawberry with honey lime mint dressing.



All prices are in thousands Rupiah, included 11% tax and 10% service charge

SALAD



Caesar Salad

120

Fresh baby romaine with caesar dressing. Served with crispy bacon, grilled chicken, spring onion, parmesan cheese, and crouton.

Vegan Shuba

100

Potato, carrot, and beetroots layered with mayonnaise, pickles, and dill.

Som Tam (Thai Papaya Salad)

100

Grated green papaya, tomato, capsicum, and cilantro. Served with palm sugar lime dressing and crushed cashew.

Seasonal Organic Farm Salad

120

Our special salad sourced from our organic farm in Bedugul, North Bali. Served with avocados, coriander, lollo rosso, sun-dried tomatoes, soft boiled egg, Balinese carrots, and topped with mustard and garlic vinaigrette.

SOUP

Pumpkin & Ginger Soup 110

Fresh pumpkin, honey, ginger, and coconut milk. Served with ravioli and sourdough bread.

Soto Ayam 115

Yellow or soto broth, chicken, glass noodles, fresh tomato, white cabbage, leek, quail egg, and koya.

Beet & Bean Soup 120

Beetroots, red beans, potato, carrot, white cabbage, spices, and coconut cream served with dill and sourdough bread.

Cabbage Soup 120

Potato, carrot, tomato, white cabbage, and vegan broth. Served with coconut sour cream and bread.

Mushroom Cappuccino Soup 125

Sautéed mixed mushrooms with milk, ravioli, and vegetable stock. Served with cream and truffle oil.

Borscht Soup 125

Beef broth, potato, carrot, white cabbage, dill, and beetroots. Served with sour cream and sourdough bread.

Tom Yum Talay 160

Thai prawn broth with prawns, fish, squid, button mushrooms, red chili, galangal, shallot, lime leaves, and coriander.

Lemongrass & Coriander Vichyssoise 120

Subtly fragrant potato and leek soup with steamed coconut. Served either cold or hot.

All prices are in thousands Rupiah, included 11% tax and 10% service charge

INTERNATIONAL FLAVORS

Chicken Cordon Bleu

180

Chicken fillet with ham, deep fried with cheese and breadcrumbs. Served with with fresh salad, french fries, and blanc sauce.

Prawn Piccata

250

Pan-fried prawns served with fettuccine, lemon caper sauce, and arugula salad.

Mahi Mahi

230

Pan-grilled mahi mahi fillet. Served with baby potato, baby beans, sun-dried tomato, shallot confit, and lemon butter wine sauce.

Pork Ribs

250

300 gr grilled pork ribs with BBQ sauce and pesto. Served with your choice of either french fries or mashed potato and fresh salad or sautéed vegetables.

Beef Medallions

270

200 gr grilled beef steak and grilled vegetables. Served with shallot confit and port wine sauce.



All prices are in thousands Rupiah, included 11% tax and 10% service charge

INTERNATIONAL FLAVORS

Lentil Steak 190

Pan-grilled lentil, potato, and flour. Served with red rice, grilled vegetables, and basil pesto coconut sauce.

Chickpea Schnitzel 180

Pan-grilled chickpeas and potato. Served with grilled vegetables, brown rice, and basil pesto coconut sauce.

Tofu Niki Steak 150

Pan-grilled and marinated tofu and banana with coconut oil. Served with fruit salad, potato with basil pesto, and mint coconut pesto.

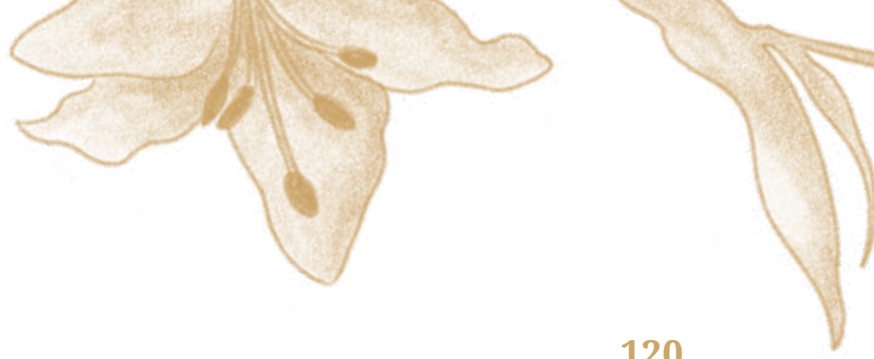
Vegan Fish 150

Pan-grilled tofu, tofu flower, and nori seasoning with coconut oil. Served with potato with basil pesto, fresh salad, and basil coconut pesto.

All prices are in thousands Rupiah, included 11% tax and 10% service charge



ASIAN FUSION



Cap Cay

120

Chinese style stewed vegetables with chicken. Served with steamed rice and prawn crackers.

Sapo Tahu

110

Claypot egg tofu. Korean style stewed carrot, mushroom, leek, broccoli, cauliflower, and fried tofu with ginger broth. Served with steamed rice and prawn crackers.

Chicken/Fish/Vegan Curry

125

Your choice of chicken, fish, or vegan curry stewed with yellow spices, potato, carrot, masala, and coconut milk. Served with red rice.

Chicken Tandoori

160

Boneless chicken leg with ginger, cumin, saffron, yogurt, garlic, lemon, and masala salt. Served with curry rice and fresh salad.

Beef Bulgogi

180

Korean style stewed beef. Served with kimchi, crispy lettuce, steamed rice, and gochujang.

Salmon Teriyaki

280

Pan-grilled salmon with teriyaki sauce, goma, and crispy lettuce. Served with Japanese rice.

Mutabbaq

150

Pan-fried dough with minced beef, onion, leek, masala, and cucumber parathas.

All prices are in thousands Rupiah, included 11% tax and 10% service charge

INDONESIAN FLAVORS



Nasi Goreng Rendang **120**

Voted as the world's best food by CNN, nasi goreng rendang is a traditional Indonesian fried rice served with beef rendang.

Nasi Goreng Udaya **120**

Homemade Indonesian fried rice with mixed vegetables and Balinese paste. Served with prawn crackers and chicken satays.

Nasi Bakar **135**

Pan-grilled rice with your choice of chicken or seafood and banana leaves. Served with vegetable and crackers.

Wok Fried Noodles Selection **120**

Your choice of egg noodles, glass noodles, or rice noodles with vegetables, chicken, or seafood. Served with fried egg and nut crackers.

Banana Leaf Salmon **280**

Salmon wrapped in banana leaves, grilled with traditional spices and vegetables. Served with green bean urap and brown rice.

Bebek Goreng/Betutu **150**

Your choice of either deep-fried or betutu duck. Served with vegetable urap and steamed sweet potato rice.

All prices are in thousands Rupiah, included 11% tax and 10% service charge

INDONESIAN FLAVORS

Ikan Bakar with Sambal Matah **160**

Grilled mahi-mahi with raw Balinese spices and sambal, green bean urap, and brown rice.

Pasar Satay **150**

Your choice of beef, pork, chicken, tofu and tempe, vegetable, or mixed satays. Served with rice, traditional peanut sauce, sambal ulek, and crackers.

Nasi Goreng Vegan **125**

Wok fried rice with coconut oil, carrot, tomato, cabbage, potato, red chili, and white cabbage. Served with tempeh and tofu satay and nut crackers.

Banana Leaf Tofu **125**

Steamed marinated tofu with Balinese spices, tomato and spinach wrapped in banana leaves. Served with brown rice and potato chips.

Jackfruit Rendang **125**

Stewed jackfruit with spicy sauce. Served with brown rice and coconut cream.

All prices are in thousands Rupiah, included 11% tax and 10% service charge

GRILL SELECTION



Australian Beef Tenderloin	350
Australian Beef Sirloin Rib	330
Rib Eye	300
Salmon	350
Lamb Chop	300
Chicken Breast	160
Tuna	180
Prawn	300

Served with your choice of:

Side Dishes:

steamed rice, mashed potatoes, wedges, french fries, vegetable

Sauce:

BBQ, black pepper, mushroom, blanc, port wine.

All prices are in thousands Rupiah, included 11% tax and 10% service charge



SLAVIC CUISINE

Dumpling Selection

150

Your choice of beef, tuna, or prawn dumplings. Served with butter, dill, and sour cream.

Varenyky Selection

150

Your choice of potato mushroom, cheese mushroom, spinach cottage cheese, strawberry, or cherry. Served with butter, dill, and sour cream.

Cabbage Rolls

180

Steamed cabbage stuffed with ground beef, black pepper sauce, and sour cream.

Blini

150

Poached apple on pancake dough. Served with strawberry jam and sour cream.

Syrniki

150

Cheese pancake with jam, sugar icing, and sour cream.

All prices are in thousands Rupiah, included 11% tax and 10% service charge

SANDWICHES AND BURGERS

Udaya Burger

150

Burger with your choice of beef, chicken, or fish with mayonnaise, sliced cheese, tomato, and lettuce. Served with french fries.

Jumbo Burger

200

Double meat, bacon, egg, and cheese. Served with tomato, grilled onion, cucumber pickle, fresh salad, and french fries.

Sandwich

120

Your choice of

Bread:

French baguette, whole wheat, white toast, brown bread, sourdough.

Topping:

- *Tomato cheese*
- *Grilled beef or chicken*
- *Vegan (grilled zucchini, eggplant, carrot, and green bean)*



All prices are in thousands Rupiah, included 11% tax and 10% service charge

SANDWICHES AND BURGERS

Triple Decker

180

Three layered breads with grilled chicken, pork bacon, fried egg, cheese, tomato, and lettuce.

Croissant Sandwich

150

Grilled beef or chicken with mayo, cucumber, crispy lettuce, and french fries.

Philly Cheesesteak

150

Strip loin, mini baguette, mushroom, onion, melted cheese, salad, and french fries.

Hummus, Baba Ganoush, & Flat Bread

130

Hummus, baba ganoush, marinated olive, and coriander pesto. Served with fresh salad and french fries.

Potato Selection

60

Your choice of french fries, wedges, hash brown, or mashed potato.

All prices are in thousands Rupiah, included 11% tax and 10% service charge



PASTA

Your choice of

170

Pasta:

penne, spaghetti, linguine, fettuccine, spiral.

Sauce:

bolognaise, carbonara, aglio olio, napolitan.

PIZZA

Bianca 

125

Feta, mozzarella, pesto, agurula.

Margarita  

125

Fresh tomatoes, mozzarella cheese, organic basil.

Meat Lover 

150

Sliced bacon, ham, ground beef, sausage, and mozzarella cheese.

Chorizo

150

Spicy beef salami, roasted bell peppers, roasted tomato, olive.

Gambari

170

Grilled prawns, feta cheese, roasted garlic, oregano.

BBQ Chicken

140

Grilled chicken BBQ, tomato, onion, and cheese.

Funghi 

125

Champignon mushroom, shiitake, ricotta cheese and fresh thyme.

Verdure 

150

Grilled zucchini, onion, bell peppers, pesto.

All prices are in thousands Rupiah, included 11% tax and 10% service charge

DESSERT

Strawberry Brûlée

110

Warm smooth cream with strawberry, strawberry confit, and coconut bread stick.

Banana Tart

110

Layered banana and crushed cashew with Mayer's tart shell. Served with vanilla ice cream.

Chocolate Lava Cake

100

Oven-baked melted chocolate cake. Served with fruit salsa and chocolate bread stick.

Mixed Fruit Slices

100

Mixed exotic Balinese fruit slices.

Warm Apple Tart

110

Served with caramel sauce and vanilla ice cream.

Mango Panna Cotta

115

Served with chocolate sauce and cherry.



All prices are in thousands Rupiah, included 11% tax and 10% service charge

DESSERT

Chocolate Brownie

115

Sweet chocolate brownie with apple, mango, and strawberry sauce. Served with strawberry ice cream.

Talam Mangga

100

Sweet Indonesian dessert made of sticky rice, grated coconut, palm sugar, and mango pudding.

Ice Cream

65

Your choice of vanilla, chocolate, coconut, or strawberry ice cream.

Balinese Crepes

100

Crepe dough with palm sugar and coconut filling. Served with vanilla ice cream and coconut cookies.

Udaya's Banana Fritters

110

Deep-fried local banana with butter dough. Served with grated cheddar cheese and palm sugar sauce.

All prices are in thousands Rupiah, included 11% tax and 10% service charge

KIDS MENU

Goofy Sausage

120

Deep-fried breaded sausage. Served with french fries and sweet sour sauce.

Mozzarella Fritter

120

Deep-fried marinated and breaded mozzarella cheese. Served with french fries.

Chicken Nugget

100

Deep-fried breaded chicken with french fries and honey sambal ketchup.

Fish or Chicken Finger Fritter

120

Deep-fried breaded fish or chicken. Served with french fries and mayonnaise.

Spaghetti

120

Buttered angel hair spaghetti with tomato sauce.

All prices are in thousands Rupiah, included 11% tax and 10% service charge

KIDS MENU

Chicken Burger

120

Pan-grilled chicken with toasted buns and french fries.

Plain Porridge

80

Boiled plain rice porridge and boiled egg.

Kids' Noodle

100

Wok fried egg noodles or rice noodles with egg.

Noodle Soup

90

Stewed egg noodles with poached egg.

Kids' Fried Rice

80

Wok fried rice, chicken, egg, and shrimp crackers.

Pentol

80

Chicken meatball with sweet chili sauce.

All prices are in thousands Rupiah, included 11% tax and 10% service charge

