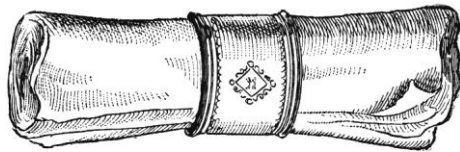


U M A C U C I N A



GLUTEN - FREE

SHARED PLATES

I

BRUSCHETTA / eggplant caponata, green olives, stracciatella / 90

II

ZUCCHINI BLOSSOMS / crispy fried, ricotta, lemon filling, grated Parmesan, tomato, basil salsa / 110

III

AFFETTATI MISTI / cured Italian meats, homemade terrine, chicken liver pate, olives, pickles / 110

FIRST PLATES

I

MINISTRONE / seasonal garden vegetable soup and herbs / 85

II

ROMAINE HEARTS / Parmesan, capers, anchovies, green goddess emulsion / 95

III

BURRATA MOZZARELLA / sweet and sour tamarillo, fire-roast peppers, almonds / 140

IV

YELLOW FIN TUNA CRUDO / pomelo, fennel, dill, rocket / 95

V

GRILLED OCTOPUS / chickpeas, baby potatoes, garlic, parsley, vinegar / 130

VI

CALAMARI FRITTI / baby squid, lemon aioli / 140

VII

TONKUZEN BEEF CARPACCIO / asparagus, pine nuts, capers, Parmesan, rocket, truffle oil / 180

All prices are in thousands of rupiah and subject to 21 per cent applicable service charge and government sales tax

PASTA AND RICE

I

WHOLEMEAL FUSILLI / eggplant, tomato sugo, basil, stracchiarella / 120

II

SPAGHETTI / alla carbonara, pancetta, pecorino, black pepper / 150

III

SPAGHETTI / Bologna-style slow-cooked beef ragu, tomato, parsley, Parmesan / 170

IV

CARNAROLI RICE / shelled blue crab, asparagus, basil, lemon / 150

PIZZA

I

MARGHERITA / tomato, fior di latte, basil
100 small / 120 regular

II

FORMAGGIO / fior di latte, Gorgonzola, taleggio, pecorino, rosemary, sweet onion, radicchio, walnuts
100 small / 170 regular

III

FUNGI / mushroom, kale, pecorino, truffle oil
120 small / 180 regular

IV

ZUCCHINI / shaved zucchini, ricotta, white anchovy, dried chilli, salsa verde
100 small / 170 regular

V

SALSICCIA / house-made pork and fennel sausage, fior di latte, sweet fennel, parsley
100 small / 170 regular

VI

PROSCIUTTO / fior di latte, pickled onion, rocket, Parmesan
120 small / 180 regular

SEAFOOD AND MEAT

I

GRILLED PRAWNS / white beans, roast cherry tomatoes, parsley / 260

II

RED SNAPPER / Tuscan kale, lemon, capers and olives / 195

III

CHICKEN DIAVOLA / zucchini, black olives, lemon garlic puree / 195

IV

BALINESE BLACK HERITAGE PORK CUTLET / cracked green olives, currants, almond salad, fennel apple puree/ 230

V

STOCKYARD WAGYU BEEF SIRLOIN / sweet and sour beets, fried onion rings, Gorgonzola butter / 300

ON THE SIDE

I

ROCKET / red radish, Parmesan, lemon / 55

II

BRAISED KALE / garlic, chilli, lemon / 55

III

ICEBERG / cherry tomatoes, red onion, capers, olives, mint / 55

VI

FRIED LITTLE POTATOES / balsamic, Parmesan, aioli / 55

V

GRILLED VEGETABLES / seasonal selection, basil pesto / 55

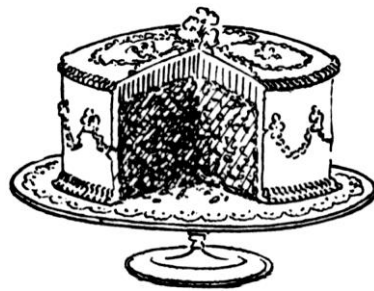
VI

POLENTA CHIPS / thyme, sea salt, Parmesan / 55

VII

ROAST CAULIFLOWER / walnuts, capers, grapes, radicchio / 55

U M A C U C I N A



D E S S E R T

I

HOUSE-MADE GELATO, SORBETO / PER SCOOP / 30
Ask your server for today's flavours

II

GRANITA / watermelon, hibiscus poached strawberry, Sambuca cream / 45

III

AFFOGATO / espresso coffee, almond biscotti / 75

IV

CHOCOLATE NEMESIS / golden flourless chocolate cake, whipped cream / 75

V

SEMIFREDDO / white chocolate, passion fruit, mango, ginger crumbs / 75

VI

TIRAMISU / mascarpone custard, whipped cream, rum, coffee, drunken ladyfingers / 75