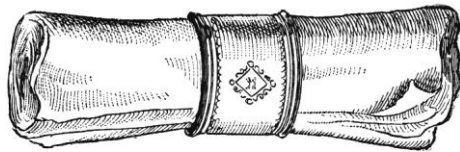


U M A C U C I N A



VEGAN MENU

FIRST PLATES

I

BRUSCHETTA / eggplant caponata, green olives / 90

II

MINISTRONE / seasonal garden vegetable soup, herbs / 85

III

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

IV

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

PASTA, RICE AND PIZZA

I

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

II

CARNAROLI RICE / seasonal vegetables, asparagus, basil, lemon / 150

III

MARGHERITA / tomato, basil, cashew nut cheese
100 small / 120 regular

IV

ZUCCHINI / shaved zucchini, dried chilli, cashew nut cheese, pesto
100 small / 170 regular

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

SIDES

I

ROCKET / red radish, Parmesan, lemon / 55

II

BRAISED KALE / garlic, chilli, lemon / 55

III

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

IV

FRIED LITTLE POTATOES / balsamic, parsley / 55

V

GRILLED VEGETABLES / seasonal selection, basil pesto / 55

VI

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

DESSERTS

I

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

II

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

III

COCOA BEAN / coconut, raisin and almond slice with crisp cocoa leaves / 85

IV

CHEESE CAKE / mango and passion fruit 'cheese cake', macadamia and coconut crust / 85

V

TARTLET/ strawberry, vanilla and young coconut tartlet / 85