

KATAMAMA LUNCH & DINNER

Available daily, from 12 pm - 10 pm

SNACKS

KETTLE CHIPS ③	30
Purple and yellow sweet potato chips	
CUCUMBER ②③	40
Plaga Farms' organic baby cucumbers, Bali-Alm mint labneh and smoked egg yolk	
TEMPE ③	40
Fermented soybean crackers with smoky eggplant caviar and beetroot hummus	
CASHEW ④③	55
Spicy dill pickled East Bali cashews	

SMALL PLATES

SALT AND PEPPER TOFU ③	50
Amed salt, comet's tail pepper, house-made sweet chilli and lime	
CHICKEN ②③	80
Twice cooked crispy popcorn chicken, scallions and smoky BBQ sauce	
SALMON ③	95
Calamansi-cured salmon served with purple daikon radish and smashed garden peas	

SANDWICHES & WRAPS

PIDE POCKET ③	120
Spiced Bali-Alm yoghurt marinated Naturalis organic chicken, green pea falafel and iceberg lettuce served with crispy tempura vegetables	
THE ROOTS BURGER ③	125
Seasonal vegetables, cheese fritter, coleslaw, lettuce, pickles, hot sauce, mayo fries	
CHEESE TOAST ③	140
A triple cheese toasted sandwich on house-made rye sourdough served with a butternut squash soup	
BABY HUEY ③	165
140g prime beef patty, cheese, lettuce, ketchup, pickles and spiced mayo with fries	

SALADS

HERB GARDEN ③	90
Summer vegetable salad with a chilled herb garden soup, aquatic plants, sprouts, seeds and banana-flour bread croutons	
BEETROOT ②③	120
Coffee-baked baby beetroot with spiced sorghum, Rosalie goat cheese pepita seed and pumpkin-leaf sauce	
STRACCIATELLA ②④③	145
Zucchini noodle salad with kemangi and a kenari nut pesto, locally made stracciatella and flowering herbs	

③ Contains Pork ④ Contains Dairy ③ Gluten Free ④ Contains Nuts ⑤ Contains Shellfish ⑥ Vegetarian ⑦ Vegan

All prices are in thousands of rupiah and are subject to 10% government tax and 8% service charge

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LARGE PLATES

CAULIFLOWER ⑥⑩	120
Jamu-poached and -roasted cauliflower steak served with a smoked pumpkin puree, sugar snap peas and red quinoa	
TUNA ⑥	150
Papuan coffee rubbed on tuna loin sourced from Bali Sustainable Seafood, served with warmed marble potatoes and snake beans, kampung egg and cherry tomato salad	
BEEF ⑩⑥	220
OBE organic steak with fermented, triple cooked potatoes, garden salad and a green peppercorn sauce	
CHICKEN ⑥	160
Harissa marinated Naturalis organic spring chicken served with a cauliflower and Javanese turmeric pilaf and chimichurri sauce	

SIDES

SALAD of garden herbs and mixed lettuce ⑥	50
ISLAND CORN with East Bali cashew nut butter ⑥	60
POTATOES roasted with garlic and rosemary ⑥	60
ASPARAGUS with parmesan sauce ⑩⑥	70

SWEETS

LEMON sorbet ⑥⑩	30
COCONUT panna cotta banana flour crisp ⑥⑩	50
CHOCOLATE marquise, jamu sorbet ⑥	60
PINEAPPLE consommé, coconut sorbet ⑥⑩	60

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