



AUTHENTIC BALINESE CUISINE
TRADITIONAL RECIPES PASSED DOWN THROUGH
GENERATIONS FROM A SMALL VILLAGE IN NORTH
EAST BALI, PEDAHAN.

PIRING CENIK | SMALL PLATES

KERUPUK BASKET SOYBEAN CRACKERS WITH PEANUT SAUCE - GF V VGO	6
LUMPIA HOMEMADE CRISPY SPRING ROLLS WITH A SWEET CHILLI DIPPING SAUCE (2pcs) - V	11
JAGUNG PERGEDEL CRISPY CORN FRITTERS (3pcs) - GF V	12
TEMPE RENYAH SWEET CRISPY TEMPE & PEANUTS (OPTIONAL) - GF V VGO	11
AYAM SUNE CEKUH MINI CHICKEN WINGS TOSSED THROUGH A TUMERIC SAMBAL (5pcs) - GF	14
BABI BAO BUN CRISPY PORK BELLY, FRESH CABBAGE, CUCUMBER & KAFFIR LIME (3PCS)	17
BABI KECAP TENDER SLICED PORK BELLY IN SWEET BALINESE SAUCE - GF	17

SATE BAKAR | CHARCOAL GRILLED SATE

SATE BABI LILIT PORK, COCONUT & LEMONGRASS (3pcs) - GF	14
SATE AYAM CHICKEN SKEWERS WITH PEANUT SAUCE (3pcs) - GF	14
SATE DOMBA LAMB SKEWERS, PEANUT SAUCE & FRESH SLICED SHALLOTS (3pcs) - GF	17
SATE CAMPUR MIXED SELCETION OF SATE & SAMBALS (6pcs) - GF	27

PIRING GEDE | LARGE PLATES

UDANG RENYAH LIGHTLY BATTERED PRAWNS TOSSED IN A GARLIC ONION SAUCE (10pcs)	25
CUMI - CUMI FLASH FRIED LOCAL CALAMARI WITH TURMERIC & KAFFIR LIME	22
BABI GULING ALA NOVA CRISPY SKINNED TENDER PORK, PORK SKEWER & BALINESE GREENS - GF	33
BABI IGA STICKY MARINATED CHAR GRILLED PORK RIBS - GF	35
KARI KAMBING CINNAMON, STAR ANISE, TOMATO SLOW COOKED LAMB CURRY - GF	29
BEBEK BETUTU SLOW COOKED HALF DUCK WITH LEMONGRASS, GINGER & ROASTED PEANUTS - GF	35
KARI AYAM TENDER CHICKEN PIECES IN COCONUT MILK, TURMERIC, LEMONGRASS & KAFFIR LIME CURRY - GF	27
TEMPE SANTAN VEGETABLE & TEMPE IN TURMERIC, COCONUT MILK CURRY - GF VG	23
GADO GADO TOFU, POTATO & STEAMED MIXED VEGETABLE WITH PEANUT SAUCE AND SOY BEAN CRACKER - VG GF	17

NASI CAMPUR

AYAM YELLOW COCONUT RICE WITH TOMATO SAMBAL SHREDDED CHICKEN, CHICKEN SKEWER, BOILED EGG, FRIED TEMPE, ROASTED PEANUT & BALINESE GREENS GF	29
SAYUR YELLOW COCONUT RICE WITH TOMATO SAMBAL TOFU, BOILED EGG, FRIED TEMPE, ROASTED PEANUT & BALINESE GREENS - GF V VGO	27

NASI / MIE GORENG | BALINESE FRIED RICE / NOODLES

NASI GORENG FRIED RICE SERVED WITH EGG	MIE GORENG STIRFRIED NOODLES SERVED WITH EGG	
SAYUR VEGETARIAN - GF V VG	SAYUR VEGETARIAN - V	19
AYAM CHICKEN - GF	AYAM CHICKEN	21
UDANG PRAWN - GF	UDANG PRAWN	25

SAMPINGANNE | SIDES

NASI PUTIH STEAMED JASMINE RICE - V	4
NASI KUNNING STEAMED YELLOW COCONUT RICE - V	6
URAP BLANCHED BEANS, BEANSHOOTS & SPINACH TOSSED THROUGH COCONUT & BALINESE SAMBAL - GF V	13
CAPCAY STIRFRIED MIXED VEGETABLES - GF V VG	11

SAMBAL | SPICY BALINESE CONDIMENTS

SAMBAL TOMAT COOKED TOMATO, SHALLOTS, GARLIC, CHILLI, GINGER VGO	3
SAMBAL MATAH SHALLOTS, GINGER, CHILLI, KAFFIR LIME LEAVES	3
SAMBAL EMBE CHILLI, SHALLOTS, GARLIC, SHRIMP PASTE (FRIED)	3

MANISAN | DESSERTS

DADAR GULUNG COCONUT & PALM SUGAR ROLLED IN PANDAN PANCAKES	13
BUBUR HITAM PANDAN INFUSED BLACK RICE PUDDING	13
ES PELANGI MANGO, DRAGONFRUIT & COCONUT HOMEMADFE ICECREAM - GF	11
ESKRIM KELAPA HOMEMADE COCONUT ICECREAM - GF VGO	9

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V = Vegetarian **VGO** = Vegan option request **GF** = Gluten Free

Please let our staff know if there are any allergies/specific dietary requirements **A surcharge of 15% applies to all food and beverage on public holidays**

The logo features the word "NOVA" in a large, black, serif font, centered within a white circle. Below "NOVA" is the text "Balinese Kitchen" in a smaller, black, sans-serif font. The entire circular logo is set against a background of a black and white checkerboard pattern.

NOVA

Balinese Kitchen