



UMA GARDEN

FIRE COOKING + BACKYARD CONVERSATIONS

STARTERS

| | |
|---|------|
| HOMEMADE CROQUETTE Smoked paprika and pork chorizo | 60K |
| SPICY HUMMUS Chickpeas, smoked paprika, sourdough, olive oil | 80K |
| BURNT PROVOLONE PICCANTE Grain mustard, honeycomb, sourdough | 110K |
| CHARRED SEA BASS Coriander & caper sauce, ginger, preserved lemon, olive oil | 120K |
| BURRATA CHEESE Burnt Cherry tomatoes, micro basil, olive oil | 140K |
| BEEF TARTARE Classic French condiment, hazelnuts, tomato and tabasco granita, quail egg | 165K |
| BEEF CARPACCIO Spring onion, pickled shallot, truffle cream, parmesan, crostini | 170K |
| GRILLED SCALLOPS Served with Nduja butter and dill | 180K |
| HOUSE BREAD Served with olive oil and charcoal butter | 40K |

CHARCUTERIE



| | |
|--|------|
| MIXED PLATTER 3 types of cheese, 3 types of salumi, served with honeycomb, balsamic reduction, and toasted sourdough | 315K |
| JAMON IBERICO (60gr) Served with honeycomb, balsamic reduction, and toasted sourdough | 270K |
| CHEESE SELECTION 3 types of cheese served with honeycomb and toasted sourdough | 150K |






FIERY MAINS

| | |
|--|-------------|
| CHARRED HALF CHICKEN Marinated chicken, sesame glazed, pickles onion, served with sesame sauce and coriander | 160K |
| LAMB STIFADO With parsnips purée, spinach, pearl onion, lamb jus | 260K |
| SLOW COOKED PORK BELLY Charred carrots, cardamom, pickled carrots, dill labneh | 165K |
| BBQ PORK RIBS (500GR) Served with Asian BBQ sauce, spring onion, and burnt lemon | 295K |
| CHARCOAL BLACK COD Pea's purée, cucumber, yogurt, mint, cayenne pepper | 170K |
| GRILLED PRAWN (250GR) Spiced clarified garlic butter, green mustard, sambal mattah, burnt lemon | 220K |
| GRILLED LOBSTER (500GR) Garlic butter, pickled onion, cherry tomatoes confit, mixed green salad, and served with bearnaise | 700K |






PASTAS


| | |
|--|-------------|
| SPAGHETTI CACIO E PEPPE Black pepper, pecorino, parmesan served on a wheel of cheese | 110K |
| 100 LAYERS OF LASAGNA Tomato, spinach, bechamel, parmesan | 120K |
| BLACK CHARCOAL GNOCCHI Mushroom truffle sauce, shimeji, king mush, parsley | 130K |
| RIGATONI NDUJA Nduja sauce, ricotta, oregano | 135K |
| DUCK TORTELLONI Duck, ricotta, mascarpone, duck jus, parmesan foam, pistachio | 150K |

PRIME STEAK

| | |
|---|--------------|
| AUS WAGYU SKIRT | 295K/200g |
| AUS STRIPLOIN | 390K/200g |
| AUS WAGYU STRIPLOIN MB 6/7 | 690K/200g |
| AUS WAGYU STRIPLOIN MB 8/9  | 490K/100g |
| AUS WAGYU CUBE ROLL RIB EYE MB 8/9  | 510K/100g |
| USDA GRAIN FED BLACK ANGUS TENDERLOIN | 500K/200g |
| USDA PRIME BLACK ANGUS RIB EYE | 550K/300g |
| USDA PRIME BLACK ANGUS T-BONES  | 255K/100g |
| USDA PRIME OP RIBS  | 280K/100g |
| USDA PRIME BLACK ANGUS TOMAHAWK  | 1,800K/1000g |


20 DAYS DRY AGED STEAK

| | |
|--|---------------|
| AUS WAGYU STRIPLOIN MB 6/7  | 490K/100g |
| USDA BLACK ANGUS RIB EYE  | 240K/100g |
| USDA PRIME BLACK ANGUS T-BONES  | 270K/100g |
| USDA PRIME BLACK ANGUS OP RIBS  | 310K/100g |
| USDA PRIME BLACK ANGUS TOMAHAWK  | 2,000K/1,000g |

 Freshly cut based on size availability

SAUCE SELECTIONS:

- Green Pepper Corn Jus
- Bearnaise
- Salsa Verde
- Asian BBQ
- Creamy Mushroom

 30K for extra sauce

SMOKEY SIDES

HOMEMADE FRENCH FRIES

Served with tomato sauce

40K

CHARRED BROCCOLI

Served with feta cheese and chili oil

40K

POMME PURÉE

Olive oil and chives

45K

CORN WITH THYME BUTTER

Sautéed corn butter, crispy pork flakes and thyme butter

50K

CHARRED BABY CARROTS

Honey glazed, flat almond and lemon basil

60K

GRILLED ASPARAGUS

Served with bread crumble and parmesan

60K

POTATOES AU GRATIN

Layers of potatoes, bechamel and parmesan crumble

75K

WHITE RICE

30K



Jl. Umalas 1 No.8, Kerobokan Kelod, Kec. Kuta Utara,
Kabupaten Badung, Bali 80361