



Welcome to Siralada!

At Siralada, we believe every meal is a moment to savor and share. Our menu blends international flair with Asian influences, crafted with precision, creativity, and a touch of the unexpected.

At the heart of it all is our signature Siralada seasoning, a refined mix of salts and peppercorns that brings depth to every dish. From vibrant starters to indulgent main courses, explore a curated selection of bold, global flavors. Whether you're enjoying a perfectly grilled steak from The Sear & Sizzle or one of our House Specials, each bite is a reflection of our passion for culinary craft.

Make yourself at home in our inviting space, enjoy warm, personalized service, and let each dish speak for itself.

Your table is ready.
Selamat Makan! Bon appétit!

SIGNATURE SIRALADA SEASONING

Siralada, meaning salt & pepper in the local Balinese dialect, is a tribute to the island's heritage of hand-harvested Kusamba salt and the bold, earthy notes of Payangan peppercorns. Blended with global accents like Himalayan rock salt and Szechuan pepper, this signature mix delivers depth, balance, and a distinct sense of place.

Crafted to elevate every dish, it's our way of bringing Bali's spirit to your table.



TASTING NOTES

KUSAMBA ROCK SALT

Kusamba village, Bali, Indonesia

Hand-harvested using centuries-old techniques, this traditional Balinese sea salt offers a clean salinity and gentle oceanic brine. Its smooth, balanced flavor and mineral-rich content enhance dishes without overpowering, making it ideal for finishing touches.

TEJAKULA ROCK SALT

Tejakula, North Bali, Indonesia

Known for its purity, fine texture, and smooth finish, Tejakula rock salt has a delicate and nuanced taste, with subtle hints of minerals. Its subtle flavor enhances delicate dishes, adding depth without masking the ingredients' natural character.

AMED ROCK SALT

Amed, East Bali, Indonesia

Harvested traditionally from the Bali Sea, Amed rock salt delivers a well-rounded salinity with earthy, mineral hints. Its coarse texture adds satisfying crunch, while a touch of natural sweetness pairs beautifully with bold, hearty dishes.

HIMALAYAN ROCK SALT

Khewra Salt Mine, Pakistan

Mild and mineral-rich, this pink salt offers a delicate earthiness with a whisper of sweetness. Its natural balance of iron, calcium, and magnesium enhances meats and vegetables alike in a subtle, yet deeply flavorful way.

PAYANGAN GREEN PEPPERCORN

Payangan, Bali, Indonesia

Fresh and zesty, these green peppercorns offer a gentle heat with citrusy, herbaceous notes. Milder than black pepper, they lend a lively yet delicate bite to lighter proteins such as poultry, fish, and vegetables. These peppercorns also bring a fresh and bright undertone in sauces and marinades.

ANDALIMAN PEPPERCORN

North Sumatra, Indonesia

Also known as Batak pepper, Andaliman peppercorns are closely related to Szechuan pepper and thus provide a tingling finish but have a more pronounced citrus aroma. Its sharp, floral notes of lemongrass and lime zest add vibrant complexity to grilled meats and spicy dishes.

SZECHUAN PEPPERCORN

Sichuan Province, China

Renowned for its signature numbing sensation, Szechuan peppercorns deliver distinctive citrus notes with earthy, floral undertones. It adds a bold, tingling contrast to rich dishes and sweet marinades alike, helping create an overall balanced flavor.

PINK PEPPERCORN

Brazil or Madagascar

Delicately sweet with floral notes, pink peppercorns offer a gentle heat and tangy, berrylike finish. They are not true peppercorns and offer a fruity flavor with a light peppery bite. Their subtle spice makes them a perfect match for seafood, creamy sauces, or even desserts seeking a touch of intrigue.

FOOD



STARTER

SIRALADA SAMPLER



Prawn, calamari, bratwurst sausage, mashed potato, mushrooms and BBQ chicken wing

IDR 190,000

AVOCADO SALAD



Avocado, corn, green lettuce, cherry tomato, edamame, sesame dressing

IDR 110,000

TOFU & BROCCOLI NOODLE



Stir-fried tofu, broccoli, soba noodles, leek, chili, garlic, soy sauce, sesame oil

IDR 90,000

MEDITERRANEAN SALMON SALAD



Dice salmon, cucumber, red onion, olive, lettuce, feta, cherry tomato, honey lemon dressing

IDR 140,000

CHEESE POTATO CROQUETTE



Potato, cheese parmesan, chili mayo sauce

IDR 90,000

BABY COZ SALAD



Romaine lettuce, crispy beef bacon, shaved parmesan, classic Caesar dressing

IDR 90,000

TUNA SESAME SALAD



Seared tuna, sesame, cucumber, green lettuce, cherry tomato, edamame, sesame dressing

IDR 160,000

With Prawn IDR 150,000

With Salmon IDR 160,000

With Chicken IDR 145,000

THE SEAR & SIZZLE

Select your favorite premium cuts, paired with house-made sauces and fresh condiments. Grilled to perfection and served in a relaxed, modern setting. Enjoy the finest steak, your way, made to share or savor solo.

MEAT SELECTION

AUSI GRASS - FED ANGUS RIB EYE | 220 GRAM



Char-grilled Angus Ribeye served with sautéed garden vegetables and a choice of sauce

IDR 450,000

AUSI GRASS - FED ANGUS STRIPLOIN | 220 GRAM



Char-grilled Angus Striploin served sautéed garden vegetables served with choice of sauce

IDR 460,000

AUSI GRASS - FED TENDERLOIN | 200 GRAM



Char-grilled Angus Tenderloin served sautéed garden vegetables served with choice of sauce

IDR 490,000

SAUCE SELECTION (CHOOSE ONE)

Peppercorn Sauce | Chimichurri Salsa | Mushroom Sauce | BBQ Sauce | Red Wine Sauce

INDULGENT ADD-ONS




FRENCH FRIES IDR 60,000

CHEESY FRIES IDR 65,000

BOLOGNESE CHEESE FRIES IDR 70,000

WEDGES POTATO IDR 65,000

TRUFFLE MASHED POTATO IDR 60,000

House special:  Gluten free:  Gluten:  Vegan:  Dairy:  Egg:  Poultry:  Meat:  Seafood: 
Vegan:  Tree nuts:  Nuts:  Spicy: 

All prices are exclusive of 10% service charge and applicable taxes 11%



MAIN DISHES-FARM

THAI CHICKEN CURRY



Chicken, green curry spice, eggplant, coriander fresh, lemon grass, coconut milk and jasmine rice

IDR 155,000

CHICKEN PARMIGIANA



Italian breaded chicken, basil tomato sauce, Mozzarella, Parmesan cheese and fries

IDR 175,000

BABY CHICKEN



Slow cooking baby chicken, carrot, mashed potato, green bean and homemade thyme jus sauce

IDR 260,000

MIDDLE EAST LAMB



Slow cooked lamb shoulder dice in Middle East spices served with Biryani rice | HS

IDR 340,000



MAIN DISHES-FARM

SALMON TERIYAKI



Pan seared salmon marinated teriyaki sauce, zucchini, green peas pure, confit cherry tomato.

IDR 280,000

SALMON PISTACHIO



Salmon pistachio crushed, black olive, tomato-capers sauce, asparagus and truffle mashed potato.

IDR 290,000

PAN SEARED SNAPPER



Pan seared snapper fillet, baby potato, carrot, olive, cherry tomato, basil pesto sauce.

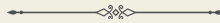
IDR 220,000

GRILLED TUNA



Tuna fillet marinated cajun, sauteed vegetables, cherry tomato, crême basil pesto | GF

IDR 340,000



BURGER AND SANDWICH

BLAZE BURGER



Burger buns, chicken breast, coleslaw, gherkins, cheese, jalapeños, and fries

IDR 145,000

ANGUS BEEF BURGER



Angus beef patty, beef bacon, crispy onion, tomato, gherkin, cheese and fries

IDR 175,000

CLUB SANDWICH



Toast bread, grilled chicken, beef bacon, fried egg, tomato, lettuce, cheese and fries

IDR 145,000

PIZZA

PIZZA QUATTRO FORMAGGIO



Mozzarella cheese, blue cheese, cheddar cheese & parmesan cheese

IDR 175,000

PIZZA MARGHERITA



Mozzarella cheese, blue cheese, cheddar cheese and parmesan cheese

IDR 175,000

PIZZA MEAT LOVER



Beef pepperoni, beef salami, beef sausage, mozzarella & parmesan cheese.

IDR 190,000

PIZZA SEAFOOD SAMBAL



Tomato, fish, squid, prawn sambal Matah, mozzarella, oregano and Parmesan cheese

IDR 175,000

House special: Gluten free: Gluten: Vegan: Dairy: Egg: Poultry: Meat: Seafood:
Vegan: Tree nuts: Nuts: Spicy:

All prices are exclusive of 10% service charge and applicable taxes 11%



PASTA YOUR WAY

Choose your favorite pasta from our selection and pair it with any of the cooking style listed below

PASTA SELECTION:

Spaghetti | Penne | Tagliatelle
Pappardelle | Fettucine

AGLIO OLIO



Olive oil extra virgin, garlic, chili, basil, parmesan cheese and garlic bread

IDR 105,000

With Prawn

IDR 145,000

With Chicken

IDR 130,000

BOLOGNAISE



Bologna beef ragout sauce, parmesan cheese & garlic bread

IDR 150,000

CARBONARA



Beef bacon, egg yolk, cream, mushroom, parmesan cheese and garlic bread

IDR 150,000

CREME ROSA



Salmon, cherry tomato, cream tomato sauce, Parmesan cheese and garlic bread

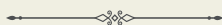
IDR 160,000

MARINARA



Prawn, fish, squid, mussel, garlic, dried chili, tomato sauce, fresh basil, parmesan cheese and garlic bread

IDR 135,000



NUSANTARA

CHAR KWETIAU MEDAN



Wok-fried rice noodle, beef brisket, vegetables and chicken egg with oyster sweet soy sauce

IDR 135,000

OXTAIL SOUP



Clear beef oxtail soup, carrot, potato, tomato crackers and steamed rice

IDR 210,000

UDANG BELACAN BELITUNG



Signature Belitung's prawn in sweet-spicy savory Belacan paste served with fragrant rice

IDR 175,000

NASI GORENG NUSANTARA



Fried rice, fried chicken, vegetables, fried egg with chicken satay, & prawn crackers

IDR 135,000

RAWON IGA SAPI



Black broth beef short rib soup, salted egg, bean cake, crackers, bean sprout and steamed rice

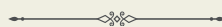
IDR 230,000

BAKMI GORENG



Wok-fried egg noodle, chicken, vegetables, fried egg with chicken satay, & prawn crackers

IDR 135,000



SAVOR BALI'S HERITAGE

BEBEK GORENG PAYANGAN

A crispy fried traditional duck marinated in Balinese spices, served with fragrant steamed rice, fresh vegetables, & sambal matah

IDR 180,000

SATAY LILIT

Marinated minced chicken satay combined with young coconut and traditional Balinese spices, grilled & served with fragrant jasmine rice & sambal matah for a rich, authentic flavor

IDR 140,000

NASI GORENG BONGKOT BALI

Fried rice, egg, prawn, chicken satay lilit, torch ginger, pickle and prawn cracker

IDR 145,000

BALINESE NASI CAMPUR

Renowned dish featuring succulent coconut braised chicken, braised beef, prawns, egg, vegetables urap, jasmine rice, and sambal matah

IDR 155,000

House special: Gluten free: Gluten: Vegan: Dairy: Egg: Poultry: Meat: Seafood:
Vegan: Tree nuts: Nuts: Spicy:

All prices are exclusive of 10% service charge and applicable taxes 11%





















SPICES UP YOUR PLATE

SAMBAL MATAH Traditional Balinese raw chili relish made from finely chopped shallots, chilies, lemongrass, and lime, mixed with coconut oil for a fresh, spicy flavor	IDR 25,000	SAMBAL TOMAT A savory and mildly spicy tomato-based chili sauce, adding rich flavor to your meal	IDR 25,000
SAMBAL PENCIT A tangy and spicy green mango relish, perfect for adding a zesty kick to any dish	IDR 25,000	SAMBAL BAWANG A fiery chili and garlic relish, known for its bold, savory heat	IDR 25,000








FARM CRAFT

BEETROOT CARPACCIO     Thinly sliced beetroot, green leaf, feta, extra virgin olive oil and almond flakes	IDR 85,000
AVOCADO POMELO TARTAR   Avocado, pomelo, fresh cilantro, vine-ripe tomato, virgin olive oil & lemon citrus dressing	IDR 85,000
ROASTED PUMPKIN     Pumpkin, seed, cherry tomato, green lettuce, sweet potato, mustard honey dressing	IDR 90,000
SUMMER WATERMELON     Local watermelon, cucumber, feta, mint, dill, cherry tomato, green lettuce, orange dressing	IDR 90,000
TOMATO BURRATA     Traditional Italian salad with burrata cheese, tomato, basil, lemon dressing	IDR 140,000













HEALTHY BOWL

ACAI BERRIES BLOSSOM      Acai smoothies bowl made with acai berries, blue berries, strawberries and tropical fruit, loaded with granola and almond flakes	IDR 75,000
---	------------



DESSERT

WARM APPLE TART      Apple compote, vanilla gelato, and cinnamon crumble	IDR 75,000	BLACK SESAME BANANA FRITTER      With black sesame seed batter, caramelized sauce, cheese and coconut ice cream	IDR 75,000
PANNA COTTA     Panna Cotta with mixed berries	IDR 75,000	CLASSIC TIRAMISU     Apple compote, vanilla gelato, and cinnamon crumble	IDR 75,000
MANGO & STICKY RICE  Mango & sticky rice with a side of coconut cream	IDR 65,000	SWEET COLENAK    Pan-seared sweet cassava, strawberry, coconut served with ice cream	IDR 75,000

House special:  Gluten free:  Gluten:  Vegan:  Dairy:  Egg:  Poultry:  Meat:  Seafood: 
Vegan:  Tree nuts:  Nuts:  Spicy: 

All prices are exclusive of 10% service charge and applicable taxes 11%

BEVERAGE



CRAFTED COCKTAIL*

SACRED WEDANG Local arak, ginger syrup, homemade ginger beer	IDR 160,000
TROPIC SWIZZLE Gin infused thyme, citric, watermelon cordial, tonic water	IDR 165,000
BALIGRONI A negroni riff: arak infused rosella, limo aperitivo, sweet vermouth	IDR 160,000
SARIN TEBA White rum, herb syrup, lemon jc, coconut liqueur, pandan foam	IDR 165,000
RUMAH RASA Tequila, tamarind and paprika syrup,lemon jc, tangerine jc and foam	IDR 180,000
LUMA ISLE Vodka,limo aperitivo, passionfruit pure, pineapple jc, simple syrup	IDR 160,000
TROPICAL PUHU Arak infused strawberry & rosemary, peach liqueur, lavender syrup, lemon jc, foam	IDR 175,000
BEJI EMERALD Gin, cucumber jc, herb syrup, tonic water	IDR 165,000
TREASURE OF JAVA Spice rum, coconut liqueur, pandan & banana syrup, lemon jc, foam	IDR 165,000
UBUD PALOMA Tequila, pomelo, agave syrup, grapefruit jc, soda water	IDR 165,000
THE TANGI Tequila infused butterfly pea, lavender syrup, elderflower liqueur, lemon jc, tonic water	IDR 165,000
NAGA SUDHA Vodka, lychee liquer, dragon schrub, vanilla syrup, lemon juice	IDR 170,000

CLASSIC COCKTAILS*

NEGRONI Gin, sweet vermouth, campari	IDR 168,000
MOJITO White rum,mint leaves, lime, soda	IDR 168,000
ESPRESSO MARTINI Vodka, coffee liqueur, espresso	IDR 168,000
LYCHEE MARTINI Vodka, lychee liqueur, lemon juice-fruity	IDR 168,000
WHISKY SOUR Bourbon, lemon juice, sugar, egg white (optional)	IDR 168,000
MARGARITA Tequila, triple sec, lime juice	IDR 168,000
MAI TAI Light & dark rum, orange curacao, lime juice, orgeat	IDR 168,000
PINACOLADA Light rum, spiced rum, coconut liqueur, pineapple juice, lime juice and coconut milk	IDR 168,000
SANGRIA By glass 1 ltr Jar	IDR 165,000 IDR 600,000
Red wine, triple sec, lemon juice, simple syrup, fresh watermelon fruit	



SUSTAINABLE DRINKS

AMARA MANAS* (cocktail) One fruit, reborn in many lives. a meditation of flavor and time. White rum, pineapplesyrup, tepache	IDR 165,000
ROSELLA REFRESHER Rosella tea, citrus peel cordial, soda water	IDR 60,000
FRESH YOUNG COCONUT	IDR 70,000

*Served only to guests aged 21 years and above
All prices are exclusive of 10% service charge and applicable taxes 11%



SUNSET HAPPY HOUR

Buy One, Get One Free on selected beverages. Ask our team for details.
Available daily from 6 p.m. to 9 p.m. Raise your glass to sunset moments

BEERS*

BINTANG PILSNER Lager	IDR 70,000
BINTANG RADLER	IDR 75,000
BINTANG CRYSTAL	IDR 75,000
PROST LAGER	IDR 65,000
KURA KURA Lager	IDR 110,000
KURA KURA Easy Ale	IDR 105,000
KURA KURA IPA	IDR 150,000
HEINEKEN Lager	IDR 90,000
CORONA EXTRA	IDR 155,000
ALBENS Original Cider	IDR 120,000

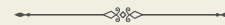


WATER & SOFT DRINKS WATER

Cleo, Mineral Water 330 ml	IDR 30,000
Equil Natural Still Water 380 ml	IDR 45,000
Equil Natural Still Water 760 ml	IDR 55,000
Equil Sparkling Water 380 ml	IDR 45,000
Equil Natural Sparkling Water 760 ml	IDR 55,000
SOFT DRINKS	IDR 35,000
Coke, CokeZero, Diet Coke, Sprite, Tonic, Soda Water, Ginger Ale	

MOCKTAILS

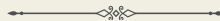
NAGA BOOST	IDR 60,000
Dragon fruit, banana, chia seeds, coconut	
TROPICAL GLOW	IDR 60,000
Pineapple, turmeric, ginger, honey, lime	
PASSION VIRGIN MOJITO	IDR 60,000
Mint, passion, lime, soda	
RICE FIELD MIST	IDR 60,000
Pandan, lemongrass, ginger syrup, soda	
FRUIT PUNCH	IDR 60,000
Orange, pineapple, grenadine, soda	
MILKSHAKE	IDR 60,000
Vanilla Chocolate Strawberry	



JUICES

Freshly pressed Tropical selection Served Fresh Or Chilled

FRESH	IDR 50,000
Watermelon Pineapple Papaya Mango	
CHILLED	IDR 45,000
Orange Apple Guava	



ESPRESSO BASED COFFEES

ESPRESSO	
Single	IDR 35,000
Double	IDR 45,000
AMERICANO	IDR 45,000
MACCHIATO	IDR 45,000
CAPPUCCINO	IDR 50,000
LATTE	IDR 50,000
FLAT WHITE	IDR 50,000
MOCHA	IDR 55,000
AFFOGATO	IDR 50,000
ICED COFFEE/ ICED LATTE	IDR 55,000

TEAS

ROYAL EARL GREY	IDR 45,000
SENCHA GREEN	IDR 50,000
CHAMOMILE GARDEN	IDR 45,000
GINGER LEMONGRASS	IDR 45,000
PEACH OOLONG	IDR 45,000

Available Hot or Iced Served with honey or lemon on request

*Served only to guests aged 21 years and above
All prices are exclusive of 10% service charge and applicable taxes 11%

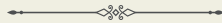


SPIRITS & LIQUEUR*

Served as 30 ml Single - Price quoted are for single shot

GIN*

East Indies Archipelago	IDR 125,000
East Indies Bali Pomelo	IDR 125,000
Bombay Sapphire	IDR 175,000
Roku Gin	IDR 200,000
Hendricks Gin	IDR 180,000
Spiced Negroni Gin	IDR 180,000
Tanqueray	IDR 180,000



WHISKEY*

Jack Daniel	IDR 130,000
Monkey Shoulder	IDR 130,000
Johnny Walker Black Label	IDR 145,000
Jameson Irish Whiskey	IDR 130,000
Maker's Mark	IDR 160,000
Chivas Regal 12 Y/O	IDR 160,000
Singleton 12 Y/O	IDR 170,000
Glenlivet 12 Y/O	IDR 170,000
The Macallan 12 Y/O	IDR 300,000
Glenfiddich 12 Y/O	IDR 200,000

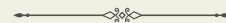
VODKA*

Ketel One	IDR 165,000
Grey Goose	IDR 175,000
Beluga Noble	IDR 180,000
Belvedere	IDR 175,000



COGNAC*

Beehive Brandy VSOP	IDR 200,000
Bisquit & Dubouche	IDR 245,000



RUM*

SailorJerry Spiced Rum	IDR 120,000
------------------------	-------------

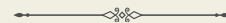


TEQUILA*

Espolon Blanco	IDR 145,000
Herradura Plata	IDR 135,000
Machetazo Mezcal	IDR 160,000
Don Julio Reposado	IDR 230,000

LIQUEUR*

Jagermeister	IDR 135,000
Baileys Irish Cream	IDR 140,000
Frangelico	IDR 180,000
ST. Germain Elderflower	IDR 130,000
Amarreto Dissarono	IDR 130,000



APERITIF *

Campari	IDR 120,000
Aperol	IDR 120,000

*Served only to guests aged 21 years and above
All prices are exclusive of 10% service charge and applicable taxes 11%



WINE BY BOTTLE*

CHAMPAGNE / SPARKLING

DE BORTOLI - SACRED HILL BRUT NV AUSTRALIA	IDR 900,000
BOLLINGER SPECIAL CUVÉE NV CHAMPAGNE FRANCE	IDR 3,750,000

RED WINE

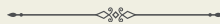
FRONTERA MERLOT CHILE	IDR 750,000
SENSI COLLEZIONE MONTEPULCIANO D'ABRUZZO ITALY	IDR 850,000
FRONTERA CABERNET SAUVIGNON CHILE	IDR 750,000
TWO ISLAND CABERNET MERLOT INDONESIA	IDR 550,000

WHITE WINE

FRONTERA CHARDONNAY CHILE	IDR 750,000
FRONTERA SAUVIGNON BLANC CHILE	IDR 750,000
KNAPPSTEIN CLARE VALLEY RIESLING AUSTRALIA	IDR 900,000
TWO ISLAND PINOT GRIGIO INDONESIA	IDR 550,000
TWO ISLAND CHARDONNAY INDONESIA	IDR 550,000

ROSE

CAPE DISCOVERY MARGARET RIVER - ROSE AUSTRALIA	IDR 550,000
--	-------------



WINE BY GLASS

CAPE DISCOVERY MARGARET RIVER - ROSE AUSTRALIA	IDR 140,000
TWO ISLAND PINOT GRIGIO INDONESIA	IDR 125,000
TWO ISLAND CHARDONNAY INDONESIA	IDR 125,000
TWO ISLAND CABERNET MERLOT INDONESIA	IDR 125,000

*Served only to guests aged 21 years and above
All prices are exclusive of 10% service charge and applicable taxes 11%