



About Us

Once upon a time, nestled amidst the enchanting town of Ubud, there stood a restaurant that held a special place in the hearts of all who visited. This restaurant was none other than Terracotta Restaurant, a haven of culinary delights and unforgettable experiences.

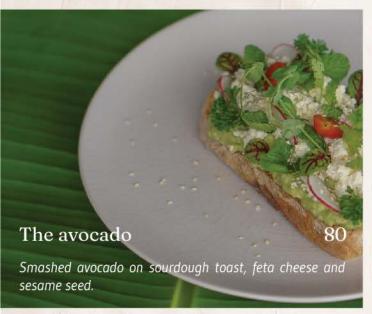
Terracotta Restaurant was more than just a place to dine; it was an immersive journey into the world of flavors, aromas, and creativity.

The moment guests stepped through the grand entrance, they were greeted by a warm and inviting ambiance. Soft lighting cast a gentle glow over the elegant decor, featuring earthy tones and touches of terracotta that reflected the restaurant's name.

Sincerely, Terracotta Family.

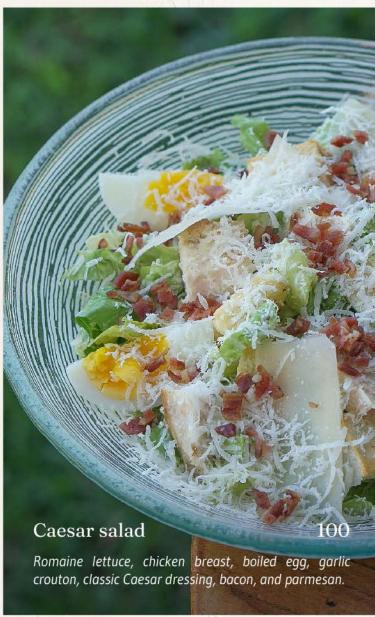


All Day Menu Entrées





garlic tuille mint mustard dressing and balsamic reduc-







All Day Menu Small plates | Light bites









All Day Menu Soup

Coconut ginger pumpkin soup (V) 80

Served with garlic crouton and grissini stick.

*(V): vegetarian

Crème de champignon (V)

Creamy mushroom soup with bread crouton, sauteed mushroom and cream.

* (V): vegetarian





80

All Day Menu Side's

Steamed white / yellow rice 30
Sauteed mixed vegetables 40
Mashed potato 40
Garden salad mustard mint dressing 40
French fries 40





All Day Menu Main course



Gnocchi (V)

With tomato sauce.



Gnocchi (V)

100

With mushroom and cream, parmesan sauce.



Mushroom risotto

120

135

110

140

Umami mushroom, black truffle oil, risotto rice, crispy basil, parmesan tuile, herbs oil.



Terracotta ravioli

House made ravioli pasta, ricotta spinach with tomato coulis, herbs butter, shaved parmesan.



Seafood risotto

Mixed seafood catches of the day, prawn, calamari, fish, risotto rice, crispy basil, herbs oil, parmesan tuiles.



Truffle carbonara with pancetta

Creamy pasta with eggs yolk, parmesan, crispy pancetta, drizzle of black truffle oil, crispy garlic bread.

* (V): vegetarian

All prices are in thousands rupiah and subject to 21% government taxes and service charge



Prawn linguine

Pan seared lemon butter king prawn with garlic, chilli, olive oil, parmesan, lemon zest, heirloom tomato, mixed herbs, linguine.



Creamy mushroom chicken schnitzel

Crusted parmesan chicken schnitzel, black truffle oil mushroom sauce, smashed baby potato chats, leafy greens.



150 Smash cheeseburger

150

Australian beef patties, melted tasty cheddar, bechamel, caramelized onion, shaved lettuce, pickled, tomato, fried eggs, smoked garlic aioli, milk bun, fries.





150











Mixed seafood citrus curry sauce

170

Pan-seared snapper, prawn and squid served with grilled mango and yellow rice.

Roasted honey pork (8)

Bell pepper coulis, sauteed vegetables and "Babi Guling" sauce demiglace and mashed potato.

Farfalle seafood

180

180

Pan seared snapper, prawn, scallop, squid with tossed farfalle, olive oil, fennel and tomato concasse.

*(**3**): contain pork



Sashimi grade tuna steak

Pan seared yellow fin tuna, chopped vegetables salad, seeds crumb, potato chips, burn native lime, beurre blanc.



Turkish grilled mixed kebabs 180

190

Grilled spice chicken kebab, beef kofta kebabs, mixed veggie kebabs, lavash, labneh, Greek salad.



Mediterranean mezze feast platter 180

270

Grilled spice chicken kebab, beef kofta kebabs, mixed veggie kebabs, lavash, labneh, Greek salad.



180

Australian beef teriyaki

Grilled Australian sliced beef with Japanese edamame, mushroom, ragout, spiced pumpkin puree, mashed potatoes, and teriyaki sauce.



Australian grilled beef tenderloin

Grilled beef tenderloin (200 gr), with coconut and sautéed spinach, bell pepper coulis and mushroom sauce served with mashed potato or French fries.

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All Day Menu Munchies

Homemade potato wedgies with aioli (V)

Onion rings tempura with basil mayonnaise (V)

80

80

Rice paper roll (V)

Tofu, tempe, and vegetables rolled in fresh rice paper with Thai dressing.

Crispy spring rolls (V)

Deep fry vegetables and vermicelli noodle spring roll with sweet chili sauce.

* (V): vegetarian

50 70





Soto ayam

Indonesian chicken soup with boiled egg, vermicelli noodle, tomato, and beansprout, mashed potatoes, and teriyaki sauce.



Gorgeous gado-gado (V)

Indonesian steamed mix veggie salad, tempeh, tofu, crackers, soft boiled eggs, creamy peanut sauce.



Nasi goreng

90

Stir-fry rice with chicken, prawn tempura, fried egg, crackers, chicken satay and pickles.



90



* (V): vegetarian, (): spicy

All prices are in thousands rupiah and subject to 21% government taxes and service charge







All Day Menu Vegetarian

ENTRÉES

Roasted pumpkin and fetta cheese salad With house dressing.	75
Royal avocado toast with tofu Sour dough toast, smashed avocado, mushroom, with tofu scramble.	75
Royal avocado toast with egg Sour dough toast, smashed avocado, mushroom, with poached egg.	75
MATHIS treat bowl Cauliflower, tomato salsa, smashed avocado, baby romaine, pulled jack fruit, tofu, and tempe and house dressing.	85
SOUP	
Spiced pumpkin cream soup With roasted grated coconut and toasted pumpkin seed.	50

Cauliflower moringa soup

With shitake and coconut cream.



60



MAINS

Silken tofu and vegetables curry With yellow rice.	75
Tofu and tempe teriyaki With toasted sesame and steamed rice.	75
Nasi goreng sayur Wok stir-fried rice with vegetables with melinjo crackers and tempe satay.	75
MUNCHIES	
Pulled jack fruit spring rolls With peanut sauce.	65
Fresh Vietnamese spring roll With peanut sauce.	65
DESSERTS	
Dadar gulung Balinese crepes stuffed with grated coconut.	55
Bubur injin Black rice pudding with palm sugar dan coconut cream.	55





Sticky rice and its mango (V)

Sweet coconut rice pudding with fresh mango and toasted almond on top.



Banana flambée

75

75

Caramelized banana, cashew nut in sugar syrup, chocolate sauce with papaya and strawberry salad.



Chocolate mousse

75

85

Served in chocolate cup, raspberry coulis, orange chips and caramel tuile.

75

85



Crème Brûlée vanilla

Served with caramel tuile.



Baba au rhum

Cake with rum, raspberry sauce, pastry cream candied orange and red cherry.



Fondant au chocolat

Warm chocolate fondant served with raspberry sauce and caramel gelato.

* (V): vegetarian









Beverages

Coke Diet coke Sprite Tonic Soda water	30
Equil sparkling 380 ML	40
Equil still 380 ML	40
Bintang beer (small)	55
Bintang Radler	55
Virgin Mojito	60
Virgin Pina Colada	60



Coffee and Tea Selection

Coffee Selection

Espresso		30
Bali Coffee		30
Double Espresso		40
Cappucino		40
Coffee Latte		40
Americano		40
Long Black		40
Mocha		40

Tea Selection

Lemongrass Tea	30
Mint Tea	30
Ginger Tea	30
English Breakfast Tea	40
Chamomile Tea	40
Earl Grey Tea	40
Darjeeling Tea	40
Green Tea	40





Dijiwa Cocktails



Coconut expresso 90 martini

Balance blended 'arak', coconut syrup and espresso.



Ni Luh Dewi 90

Balinese spirit 'arak', fresh rosemary, lime juice and cantaloupe syrup.



90

Coconut Islands

Arak, pineaple juice, coconut syrup, pineapple chunk.





International Cocktails



Mojito 100 Rhum, Mint, Soda water & lime juice.



Gin Tonic 100
Gin, Tonic Water & lime juice.



Caipirinha 100
Cachaça & lime juice.



Caipiroska 100
Vodka & lime juice.







Margarita 120
Tequila, Cointreau and lime juice.



Whiskey sour 120 Whiskey, Dash Egg White and lime juice.



Cosmopolitan 120
Vodka, Cointreau, Cranberry and lime juice.



Espresso martini 120 Vodka, Espresso & Coffee Liqueur.







Pina colada 140
Bacardi, Myer's Rum, coconut milk and pineapple Juice.



Long island tea 140

Vodka, Rhum, Gin, Tequila, Triple
Sec, Coke & lime juice.





White Wine		9/1
TWO ISLANDS Chardonnay	Bali	575
TWO ISLANDS Pinot Grigio	Bali	125/575
DOMAINE TARIQUET Sauvignon	France	140/580
DOMAINE TARIQUET Chardonnay	France	580
MI TERRUNO Torrontes	Argentina	580
TEMPUS TWO Silver Series Pinot Gris	Australia	650
TEMPUS TWO Silver Series Sauvignon Blanc	Australia	650
TALL HORSE Sauvignon Blanc	South Africa	820
LE GRAND NOIR Chardonnay	France	875
Red Wine		9/
TWO ISLANDS Cabernet Merlot	Bali	125/575
ANTIGAL Estimulo Malbec	Argentina	145/580
TEMPUS TWO Shiraz	Australia	580
TEMPUS TWO Cabernet Sauvignon	Australia	580
SAN MARZANO Il Pumo Primitivo	Italy	650
CARMEN Tolten Carménère	Chile	825
TALL HORSE Cabernet Sauvignon	South Africa	875

France



900

LE GRAND NOIR Merlot

Rose Wine

DOMAINE DU TARIQUET Côtes De Gascogne Rosé France 650 VIDAL FLEURY Côtes du Rhône Rosé France 675

Sparkling Wine

WOLF BLASS Bilyara Brut	Australia	620
VALDIVIESO Brut	Chile	720
JACQUELINE Brut Rosé N.V	France	750
RED LABLE Pink Moscato	Australia	810

Champagne

GREMILLET Selection Brut Champagne France 3.100



Premium Digestif

Johnnie walker red	100
Absolut vodka	100
Martini rosso	100
Martini bianco	100
Jose quervo	100
Campari	100
Bombay sapphire dry	100
Martini extra dry	120
Jack daniel's	120
Ballantines	120
Jägermeister	120
Chivas 12 years	140
Grey goose	140
Diplomatico	140
Bombay sapphire infused	140

Our Bartender pours 45 ml (11/2 fl. oz) per shot



