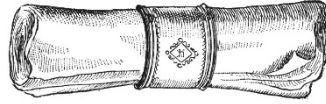


U M A C U C I N A



FIRST PLATES

I

Minestrone Soup / seasonal summer vegetables, cherry tomatoes, risoni, pesto, parmesan *N* / 120

II

Arancini / saffron arborio rice, slow cooked Tuscan beef ragu filling, mozzarella, parmesan, tapenade / 120

III

Cacio e Pepe Zucchini Blossoms / crispy fried blossoms, ricotta, pecorino, black pepper filling, truffle, honey / 140

IV

Burrata / sweet and sour tamarillos, fire roast peppers, almonds, grilled bread *N* / 140

V

Romaine Heart Salad / white anchovies, capers, parmesan, pangrattato, green goddess dressing / 130

VI

Uma Caprese / tomato, mozzarella, radicchio, red onion, capers, basil, red wine vinegar, extra virgin olive oil *GF* / 130

VII

Roast Beetroot Salad / orange, radicchio, baby beans, black olives, goats' cheese, almonds *GF N* / 130

VIII

Yellowfin Tuna Crudo / green olives, capers, shallots, parsley, arugula, lemon, extra virgin olive oil *GF LF* / 130

IX

Chilled Octopus Salad / fennel, celery, chickpeas, potatoes, parsley, lemon *GF LF* / 140

X

Fritto Misto / crispy fried mixed seafood, aioli, lemon *LF* / 140

XI

Classic Italian Meatballs / braised Black Angus beef, tomato passata, torn basil, parmesan / 180

V Vegan **GF** Gluten-free **LF** Lactose-free **N** Contains nuts

All prices are in thousands of rupiah and subject to 21 per cent service and government tax

PASTA AND RICE

- I
Baked Gnocchi / potato dumplings, tomato passata, torn mozzarella, basil, parmesan / 160
- II
Ravioli / roast butternut squash, ricotta, goats cheese parcels, rosemary, brown butter, walnut picada *N* / 150
- III
Orecchiette Genovese / pesto, baby beans, potatoes, parmesan *N* / 150
- IV
Linguine Gamberi / sautéed prawns, cherry tomato, garlic, chilli, lemon, arugula / 160
- V
Garganelli Puttanesca / yellowfin tuna conserva, anchovy, caper, olives, tomato passata, oregano *LF* / 160
- VI
Black Ink Risotto / braised Arborio rice, sautéed squid, guanciale, black ink, chilli, tomato, lemon *GF* / 160
- VII
Fazzoletti Ragù Bianco / rye handkerchief pasta, slow cooked chicken, porcini, pancetta ragù, pecorino / 160
- VIII
Bucatini Ragù / Tuscan slow-cooked beef short rib ragù, parmesan / 180

PIZZA

- I
Margherita / tomato passata, fresh mozzarella, torn basil / 130
- II
Funghi / mixed mushroom, truffle, white sauce, kale, parmesan, truffle oil / 170
- III
Quattro Formaggio / mozzarella, Bali blue, brie, parmesan, white sauce, sweet onions, radicchio, walnuts *N* / 160
- IV
Gamberi / prawn, cherry tomato, garlic, oregano, fresh mozzarella, grilled red chilli relish / 160
- V
Diavola / spiced Calabrese salami, tomato passata, fresh mozzarella, red pepper, black olives, oregano / 160
- VI
Salsiccia / house-made pork and fennel sausage, fresh mozzarella, sweet fennel, parsley / 150
- VII
Prosciutto / shaved prosciutto, white sauce, caramelized onions, fresh mozzarella, arugula, shaved parmesan / 180

MAINS

- I
Braised Chickpeas / slow cooked with curly kale, baby carrots, almond crema *v LFN* / 160
- II
Chargrilled Jumbo Prawns / caper, lemon, garlic, parsley, sauce *GF LF* / 260
- III
Seared Yellowfin Tuna / braised puy lentils, marinated peppers, salsa verde *GF LF* / 200
- IV
Roast Red Snapper / baby bean, olives, capers, lemon, parsley salad, white bean purée *GF LF* / 280
- V
Brick Chicken / garden herb marinated roast chicken, smoky braised kale, confit tomatoes *GF LF* / 190
- VI
Grilled Lamb Cutlets / roast cherry tomatoes, baby zucchini, confit garlic, tapenade *GF LF* / 350
- VIII
Grilled Stockyard Gold, 200-Day Grain-Fed Sirloin / mushrooms, garlic, parsley, charred red onion, porcini sauce *GF LF* / 430

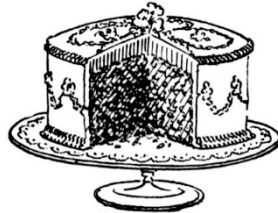
ON THE SIDE

- I
Arugula Salad / rocket, baby gem, fennel, red radish, lemon vinaigrette *v GF LF* / 70
- II
Mixed Salad / tomato, cucumber, red onion, radish, iceberg, mixed herbs *v GF LF* / 70
- III
Grilled Broccoli / garlic, parsley, lemon, parmesan *GF* / 70
- IV
Roast Crushed Baby Potatoes / confit garlic, rosemary *GF* / 70
- V
Polenta Chips / thyme salt, parmesan / 70

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U M A C U C I N A



DESSERT

I

House-made gelato, sorbeto, per scoop / 30
ask your server for today's flavours

II

Amalfi Style Lemon / lemon and basil infused sorbet, extra virgin olive oil *v* / 50

III

Affogato / vanilla ice cream, espresso coffee, almond biscotti *N* / 75

IV

Dark Chocolate Tart / pomegranate syrup, pistachios, sweet cream *N* / 75

V

Warm Date Cake / bourbon spiked toffee sauce, ginger gelato / 75

VI

Semifreddo / white chocolate, passionfruit, mango, ginger crumbs / 75

VII

Tiramisu / mascarpone custard, whipped cream, rum, coffee, ladyfingers / 75

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