



BALI SATAY HOUSE

INDONESIAN CUISINE

STARTERS

VEGETARIAN / CHICKEN

SPRING ROLLS £6.45

Crispy spring rolls filled with potatoes and carrot (V) / chicken.

TAHU ISI (V) £6.45

Fried Tofu stuffed with mix vegetables, carrots, bean sprouts and cabbage served with fresh chilli.

BAKWAN SAYUR, INDONESIAN

FRITTERS (V) £6.45

Deep fry vegetables fritters made of carrot, cabbage, garlic shallots, spring onions, served with chilli.

BAKWAN JAGUNG (V) £6.45

Corn Fritters mixed with spring onions.

TEMPE MENDOAN (V) £6.45

Crispy, Crunchy Savory Fried Tempe with Spiced Batter

KING PRAWN £7.50

Juicy deep fried King Prawns with breadcrumbs served with slices of cucumbers, tomato and homemade sambal.

MARTABAK DAGING £7.50

Spiced beef pastries filled with garlic, spring onion and spices.

CIRENG BUMBU RUJAK(V) £6.45

Tapioca Fritters served with Rujak Sauce, brown sugar, tamarind juice and chilli.

SIOMAY BANDUNG

S-£9.50/M-£18.50

Indonesian steamed chicken dumplings served in peanut sauce.

Starter portion- Cabbage, tofu and potatoes stuffed with minced chicken.

Main portion- Chicken dumplings, cabbage, potatoes, bitter melon, hard-boiled eggs, and tofu.

INDONESIAN SOUPS

(soups are not served with rice unless stated)

SOP BUNTUT / OXTAIL SOUP

£18.95

Oxtail soup served with carrot, potatoes, tomatoes, celery, spring onion and sambal.

BAKSO KUAH / MEAT BALL

SOUP £16.95

Home made beef meat ball soup served with rice noodle, bok choy, bean sprout, fried shallot and sambal.

SAYUR ASAM /

INDONESIAN SWEET AND

SOUR SOUP (V) £15.95

Slow-cooked sour soup with green papaya, chayote, long bean, peanut, jack fruit and sweet corn.

SOTO AYAM / TURMERIC

CHICKEN SOUP £15.95

Slow-cooked chicken soup, served with glass noodles, shredded cabbage, bean sprouts, tomato, fried shallots and sambal.

RAWON SOUP £18.95

Herbed black beef soup from the keluwek nut which gives a velvety dark broth with a distinctive earthy aroma and a subtly nutty taste.

Served with salted duck egg and Jasmine rice.

Quoted as the best soup in the world.

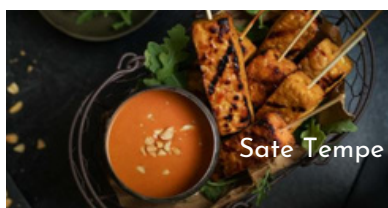
M E N U



Soto Ayam



Sate Ayam



Sate Tempe



Oxtail Soup

INDONESIAN SATAY

(all satays can be served as a starter or as a main dish S-starter, M-main)

SATE KAMBING

S-£9.00 / M-£17.95

Lamb Satay served with sweet soy sauce, shallots, tomatoes and chilies.

SATE LILIT

S-£9.00 / M-£17.95

Fish Satay, Balinese Style grilled mackerel served with sambal matah.

SATE AYAM

S-£9.00 / M-£17.95

Chicken Satay, marinated with our own spices, grilled gently, and served with fresh acar salad, peanut sauce, and sweet soy sauce.

SATE MARRANGGI

S-£9.50 / M-£18.95

Beef Satay marinated with our own spices. Sundanese Style served with sambal tomat.

SATE KING PRAWN

S-£11.00 / M-£20.95

King Prawn Satay marinated with sweet and spicy honey.

SATE TEMPE (V)

S-£7.50 / M-£14.95

Tempe Satay, marinated served with sambal kecap and pickles

SATE TAHU (V)

S-7.50 / M-£14.95

Tofu Satay, marinated chunks of tofu skewered and grilled, served with peanut sauce and acar segar.

SIDES DISHES

JASMINE RICE £4.00

Jasmine rice with onion shallots

SHRIMP CRACKERS £5.50

Fried crackers made from Tapioca flour, shrimp and egg

PERKEDEL £6.50

Indonesian potato fritters

EMPING CRACKERS £5.50

Vegetarian crackers made from Gnemon nut

SAMBAL GORENG KENTANG £6.50

Spicy fried potato in chilli paste

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

All of our food is freshly made.



-Fish



-Peanut



-Egg



-Crustacean



-Milk



-Mollusc



-Gluten



-Celery



-Nuts



-Soya



-Sulphur Dioxide



-Sesame



Updated: 23rd April 2024



BALI SATAY HOUSE




INDONESIAN CUISINE






M E N U

VEGAN DISHES



TEMPE OREK BASAH £15.95  
Fried Tempe, cooked with fresh long green beans with sweet soy sauce, Indonesian spices and served with sliced cucumber, tomatoes and sambal.

TAHU GORENG £15.95 
Fried Tofu, served with fresh sliced cucumber, white cabbage, sweet soya sauce and spicy tomato sauce.



KAREDOK £15.95   
Indonesian fresh salad with bean sprouts, long beans, fresh cucumber, cabbage, Indonesian basil, small green aubergine served with peanut sauce.



GADO GADO £17.95     
Steamed vegetables, spinach, cabbage, bean sprouts, long beans, carrots, fried Tempe, potatoes, and tofu served with peanut sauce, sprinkled with fried shallots.
(salad served warm, with egg for vegetarians, or without for vegans)



TEMPE CURRY £15.95  
Indonesian style stew with Tempe, cooked in coconut milk with garlic, onion, coriander, chilli and vegetables.

TOFU CURRY £15.95  
Indonesian style stew with Tofu, cooked in coconut milk with green beans, garlic, onion, coriander, chilli and vegetables.








CAP CAY KUAH £16.95  
Indonesian culinary dish with Chinese influence. Cap Cay literally means 'mixed vegetables and is served with Jasmine Rice, Vegetarian Crackers and Vegetarian Sambal.
Add chicken, seafood or beef for £1.

TOFU WITH BEAN SPROUTS  
£14.95
Stir fry tofu mixed with bean sprouts, onion, garlic, red, chilli, sweet soya sauce and served with Jasmine rice

STIR FRIED MORNING GLORY £14.95  
The ideal stir fried green vegetable gently fried with garlic and onion shallots, served with or without shrimp paste.

KANGKUNG PLECIING £14.95  
Blanched, boiled or steam morning glory with sambal or chilli with peanuts on the top, served with Jasmine rice

NOODLE DISHES

MIE GORENG (INDONESIAN FRIED NOODLES) £15.95      
Chef's special fried noodles with Indonesian spices. Choose from Chicken, Vegetarian or Vegan. 



Rendang Daging



Gado Gado



Gule Ayam



Ayam Goreng Lengkuas



Karedok







Cap Cay Kuah




Nasi Goreng

BEEF DISHES




RENDANG DAGING £18.95 
Slow-cooked beef stew in coconut milk, garlic, onion, cumin, coriander, ginger, lime leaves, galangal, turmeric leaf, sprinkled with fried shallots.

SEMUR DAGING £18.95   
Slow-cooked beef in thick brown gravy served with potato and sprinkled with fried shallots.



LAMB DISHES



KARE KAMBING £18.95 
Indonesian lamb curry. Indonesian style with carrots and potatoes.


POULTRY DISHES

AYAM BETUTU £17.95   
Steamed chicken on the bone, with Balinese spices, served with long beans, Balinese chicken broth, sambal matah and fried peanut.




BEBEK GORENG BETUTU £18.95   
Deep fried crispy duck on the bone, served with betutu sauce, mixed vegetables, Balinese spices and sambal matah.





GULE AYAM £17.95  
Slow-cooked chicken stew on the bone, Indonesian style with potatoes.

AYAM GORENG LENGKUAS £17.95  
Deep fried chicken on the bone marinated with our own spices, served with fresh sliced cucumber, cabbage and sambal.

OPOR AYAM £17.95 
Chicken braised in coconut milk, served with Jasmine Rice, Acar, Sambal and Tapioca Cracker. Javanese traditional dish.

FISH DISHES

IKAN BAKAR BANDUNG £18.95   
Grilled fillet of sea bass marinated with our own spices served with fresh sliced cucumber, sliced tomato and chilli sauce. (served with Jasmine rice)

PESMOL IKAN KAKAP £18.95    
Fillet of fried sea bass served with our special sauce and acar (served with Jasmine rice)

RICE DISHES

NASI GORENG (INDONESIAN FRIED RICE) £15.95       
Chef's special fried rice with Indonesian spices. Choose from Chicken, Vegetarian or Vegan.

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. All of our food is freshly made.

 -Fish  -Peanut  -Egg  -Crustacean  -Milk  -Mollusc
 -Gluten  -Celery  -Nuts  -Soya  -Sulphur Dioxide  -Sesame



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BALI SATAY HOUSE

INDONESIAN CUISINE

SPECIALS FOR TONIGHT

NASI CAMPUR BALI £18.95

Jasmine Rice served with Ayam Betutu, Sate Lilit, Urap Sayur (steamed vegetables mixed with spiced coconut) and Balinese Sambal Matah



NASI PADANG £18.95

Jasmine Rice served with Beef Rendang, Gule Ayam, Steamed Spinach and Sambal



NASI BEBEK GORENG £18.95

Jasmine Rice with Duck, Morning Glory Plecing, Peanut, Balinese Sambal Matah and Tapioca Crackers



NASI IGA BAKAR £18.95

Grilled beef ribs marinated in sweet soya sauce and herbs, served with Jasmine Rice, raw vegetable salad (lalapan) and Balinese Sambal Matah.



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Fish dishes may contain small bones.



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BALI SATAY HOUSE

INDONESIAN CUISINE

TRADITIONAL INDONESIAN DESSERTS

PISANG GORENG £8.45



Banana Fritters (4 pieces) drizzled with honey and served with ice cream. Choose from coconut, chocolate and rum & raisin ice creams.



ES CENDOL £8.45

Home made iced sweet desert with green rice flour jelly, coconut milk and brown sugar syrup.



ONDE ONDE £8.45



A popular Indonesian snack. Sticky rice snack filled with sweet mung bean paste. Perfect as a dessert after your meal.



ES TELER £8.45



Home made Indonesian fruit cocktail with avocado, coconut meat, fermented cassava and jack fruit served with coconut and condensed milk.



UBI GORENG £8.45



Traditional Indonesian snack with fried sweet potato (3 pieces) filled with palm sugar



ICE CREAM

VEGAN CHOCOLATE

ICE CREAM £7.45

2 scoops of ice cream.



RUM & RAISIN ICE CREAM

£7.45



2 scoops of ice cream.



COCONUT ICE CREAM £7.45

2 scoops of ice cream.



REFRESHING SORBET

RASPBERRY SORBET £7.45

2 scoops of Sorbet



LEMON SORBET £7.45

2 scoops of Sorbet



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-Sesame



-Milk



-Gluten

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HALAL