# Evicurious Restaurant

Forest-to-Table SE Asian Cuisine



# **Breakfast**



# Granola with fruit and yogurt

**Rp 69k** 

#### Smoothie bowl

**Rp** 75k

Choose from Mango, Dragon fruit, or Mixed berry.

#### **Bubur Ayam**

**Rp 39k** 

West Kalimantan style rice porridge with a touch of garlic and Soto Ayam soup broth with chicken.

#### **Breakfast Burrito**

**Rp 89k** 

Tortilla wrap with spicy chorizo, scrambled eggs, mild chiles, cheese, and red beans with home fries on the side.

# **Scrambled Egg Pratta Wrap**

**Rp** 99k

This flat bread has its origins in India and includes scrambled eggs and spinach with tomato chutney. Home fries on the side. **Add crispy bacon. Rp 26k** 

## **Botanical Brekkie**

**Rp 69k** 

Lightly fried corn fritters, poached eggs, tomato chutney, English spinach tossed in vinaigrette. Garnished w/ edible flower.

# Scrambled, poached, or fried eggs

**Rp 59k** 

Served with home fries, salad, and home-made sourdough bread toasted until golden brown.

#### **Pancakes**

Rp 55k

Fluffy pancakes just like you wish mom cooked. Served with maple syrup and fruit topping.

One of our chefs is vegetarian and we can prepare various vegan & vegetarian dishes not on the menu.

# **Lunch and Pool-side**

Edamame: Rp 25k

Steamed edamame with a touch of salt and pepper.

Onion Rings: Rp 35k

Lightly battered and quick fried, absolutely delicious.

Calamari Rings: Rp 59k

Lightly fried lemon pepper calamari. Served with a tartare sauce.

Fried spring rolls Rp 45k

Thai spring rolls with fresh veggies in rice paper Rp 45k

Cabbage & Carrot Salad: Rp 59k

Freshly harvested red cabbage and carrots sliced with a mild green chili and coriander olive oil dressing.

Tangerine Salad: Rp 39k

A refreshing salad on a hot tropical day, with tangerine slices on a bed of various types of salad sprinkled with sunflower seeds with a vinaigrette dressing.

Soto Ayam Soup: Rp 49k

Chicken, rice noodles, spices out the wazoo, including: turmeric, garlic, candle nut, ginger root, shallot, kefir lime, lemon grass, galangal root.

Served with steamed rice.

Fish and Chips: Rp79k

Freshly caught fish served with fresh salad, homemade chips/fries and tartare sauce.

Pasta Aglio e Olio: Rp 95k

A light dish from the Italian coast, grilled prawns, olive oil, fresh chili and parsley with grated parmesan cheese. Please request spicy or not.

Pasta Pesto:

**Rp 98k** 

Grilled chicken, mushrooms, capsicum, and basil pesto sauce.

Pasta options: linguine or penne

#### Fake News Tuna Salad Sandwich

**Rp 89k** 

You'll swear it's tuna salad but instead we harvest jack fruit from our forest cooked to perfection and mix in garlic mayo, fresh ground black pepper, with toasted homemade bread. Served with our famous thin sliced fries with the skins left on.

# **Grilled Chicken Wrap:**

**Rp 89k** 

Grilled chicken with mixed lettuce, cucumber, tomatoes, avocado, and topped with a mint yogurt sauce wrapped in a wheat tortilla accompanied by a basket of hand cut fries.

# Nasi Goreng (Fried Rice)

**Rp 55k** 

Indonesia's best-known dish, taken to another level. Stir-fried rice with premium chicken and a medley of fresh vegetables, topped with a scrambled egg.

Choose shrimp instead of chicken

add: Rp 25k

#### Thai Fried Rice w/ Basil (v)

**Rp 55k** 

This dish is lighter than nasi goreng above, and starts with rice, spinach and portobello mushrooms.

Add Chicken or Shrimp: Rp 19k/29k

# Sate Ayam:

**Rp 55k** 

Tender chunks of chicken grilled to perfection w/ our special sauce served with steamed rice and spicy peanut sauce.

#### Thai Prawns with Fiddlehead Ferns

**Rp 79k** 

Stir-fried prawns with fiddlehead ferns freshly foraged from our own forest, shallots, garlic, and cherry tomatoes. One of our signature dishes and served a bit spicy.

# Thai Red or Green Chicken Curry:

Rp 90k

Homemade curry with fresh local ingredients including apple eggplant, red or green capsicum, and side of steamed rice.

# Dinner (lunch menu items can also be ordered for dinner)

# **Jack Fruit Red Curry**

**Rp 79k** 

From our forest we harvest only the ripest jack fruit, and stew it in our home-made red curry sauce. Please request how spicy you want it.

# **Jack Fruit Rendang**

**Rp 79k** 

West Sumatra cuisine known as Padang is famous for its spicy curries and especially for rendang sauce, traditionally served with beef or chicken. Our rendang is made from scratch, starting with a medley of species including nutmeg, cloves, cinnamon, cumin, coriander, and a touch of brown sugar.

Pad Kao Pao **Rp 109k** 

Stir-fried chopped chicken with fresh basil and long beans and served with steamed rice. One of our favorites during the two years we lived in southern Laos

Pad Thai: **Rp 89k** 

Sautéed chicken, bean sprouts, Thai noodles, garlic, onion, and brown sugar

#### Chicken Tikka Masala

Rp 149k

This Northern Indian dish includes marinated pieces of boneless chicken which we grill and then stewed in a thick, creamy gravy with an array of Indian species.

#### **Balinese Grilled Chicken**

**Rp 109k** 

Marinated and then grilled perfectly with our own slightly spicy Balinese BBQ sauce. Choose breast or thigh/leg meat accompanied by steamed rice and long beans sautéed in a Balinese sauce. Substitute mash potatoes for rice and add: **Rp 29k** 

#### **Creamy Garlic Prawns:**

Rp 169k

Plump prawns grilled to perfection in a garlic cream sauce with a cornucopia of veggies, including roasted zucchini, eggplant, portobello mushrooms, and a dash of red wine. Served with a side of mash potatoes.

# Fish and Chips:

**Rp 79k** 

Freshly caught fish served with fresh mixed salad, homemade fries and tartare sauce.

#### The Sanctuary Sourdough Pizza (v)

Rp 129k

We start with our special sourdough and add zesty tomato garlic sauce, Portobello mushrooms, English spinach, sun-dried tomato, & basil

# Make your own, starting w/ cheese & tomato sauce Rp59k

#### Pizza toppings

Shrimp	Rp29k
Chicken	Rp20k
Portobello mushrooms	Rp29k
English spinach	Rp25k
Sun-dried tomato	Rp25k

#### SIDE ORDERS

Fries/chips (thin sliced with skins on):	Rp 30k
Home fries w/ basil and garlic (you gotta try thi	(s) Rp 35k
Side salad:	Rp 30k
Steamed Rice:	<b>Rp 15k</b>
Two eggs cooked any style	<b>Rp 19k</b>
Bacon (pork or beef)	<b>Rp 35k</b>
Toast w/ butter & jam (sourdough bread)	Rp 29k

Ask us if you don't see a side order you'd like

# **Desserts**

All desserts are made in-house using the freshest ingredients

Fruit Plate	<b>Rp 29k</b>	
Banana Bread (gluten free)	<b>Rp 35k</b>	
An ideal home-made dessert that goes well with tea or coffee		
Fried banana with Ice Cream	<b>Rp 39k</b>	
Apple Pie w/ ice cream	<b>Rp 59k</b>	
Cheese Cake:	<b>Rp 69k</b>	
Chocolate Lava w/ vanilla ice cream		
Needs 20 min. prep time	<b>Rp 55k</b>	
Afogato: a shot of espresso w/vanilla ice cream	<b>Rp 59k</b>	
Gelato Secrets Ice Cream, Bali'sbest	<b>Rp 29k</b>	
Vanilla, Cookies n Cream,		
Chocolate Hazelnut,		
Strawberry or Passionfruit Sorbet		

<b>COFFEE</b> Kintamani single origin from Bali's nearby mountains	Rp 42k
Espresso, Cappuccino, Latte, Americano (long black)	
Bali coffee	
TEA	<b>Rp 35k</b>
English Breakfast	
English Breakfast	

Jui	ce:	Rp 40K	
Orange, watermelon, papaya, pineapple, mango			
He	athy Drinks	<b>Rp 59k</b>	
•	• Fresh pineapple & lime juice $\mathbf{w}/$ a splash of ginger, cinnamon, and mint		
•	Orange, lime & ginger squash		
•	Rosella & cinnamon ice tea		
• Passionfruit ice tea: black tea w/a scoop of passionfruit sorbet			
Cok	te, Diet Coke, Sprite	<b>Rp 35k</b>	
BE	ER & HARD CIDER		
Bin	tang or Bintang Radler w/ lemon flavor	<b>Rp</b> 42k	
Star	k 1945 or Stark Wheat (brewed in Bali)	<b>Rp 59k</b>	
Albens Apple Cider or Apple/mango flavor Rp		<b>Rp 59k</b>	
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Spe	ecialty Beer		
Kalı	tenberg Royal Lager (flavorful German beer)	<b>Rp 79k</b>	
Kur	a Kura Summer Pale Ale (brewed in Bali)	<b>Rp 89k</b>	
Two	o islands Wine by the glass	Rp 99k	
Two	o islands by the bottle	Rp495k	
Gov	vernment Tax:	10%	
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Service Charge: