SIGNATURE MENU

ESTABLISHED 2013

ROMEOS

BAR&GRILLERY





CHEF BANJAR
EXECUTIVE CHEF

Balinese-born Chef Banjar brings passion to every dish with his mantra of 'Cooking With Love,' blending global influences with Balinese tradition. His meticulous style combines tradition and innovation, crafting truly memorable dining experiences.

Chef's Recommend

Chocolate Soufflé

Served with vanilla ice cream

70K

Barramundi

Grilled Australian Barramundi served with mashed potatoes, baby carrot,zucchini, cherry tomato, raisin - pinenuts sauce

165K

Pork Ribs

Pork ribs 300grams

165K

: Contain Pork : Chef's Recommendation

All Prices Are in IDR.000 (Excluding 10% Tax and 7,5% Service)

Grill Menu

Australian" GFYG" T- Bone
T-Bone Steak 500 Grams

467K

Australian Harvey Sirloin Steak
Sirloin Steak 250 Grams

351K



Romeos Mix Grill
Our signature grilled made for two with beef sirloin, pork ribs, chicken wings, pork sausage, four sauces and choice of two sides

732K



Australian Harvey Rib Eye

Rib Eye Grain Fed Kilkoy 250 Grams

364K



Australian Beef Tenderloin

Beef Tenderloin 200 Grams

360K



Grilled Chicken Breast

Chicken Breast 200 Grams

145K



Chicken Wings

6pcs chicken wings

135K



OP Ribs

Australian Angus Beef OP Ribs
450 Grams

644K

CHOICE OF SIDES

- French Fries
- Mix Vegetables
- Mashed Potatoes
- Roasted Cauliflower
- Potato Wedges
- Sautéed Mushroom
- Mac n Cheese

CHOICE OF SAUCE

- Homemade Steak Sauce
- Lemon Parsley Butter
- Red Wine Sauce
- Mushroom Sauce
- Black Pepper Sauce
- Classic Béarnaise
- Chimichurri
- Apple Cider BBQ Sauce

Appetizer



Fried Mozzarella Balls

Served on bed of olive oil-stewed tomatoes, baby rocket and parmesan cheese

75K

Oyster Nam Jimh

6 fresh Lombok oysters red nam jimh dressing, fried shallot, cilantro and red chili

90K

Appetizer



Dumpling"Banh Bot Loc"

Chewy tapioca dumpling, pork & prawn filling, scallions' oil, crispy shallots

75K



Prawn Toast

Brioche bun, poached prawn, celery, cucumber, sriracha-mayo, chives, smoked paprika, flying fish roe

85K



Salt and Pepper Calamari

Asian style salt & pepper calamari with tartar sauce and side salad

78K



Beef Tataki

Black pepper-palm sugar crusted beef, balsamic teriyaki, micro green, fried garlic and shredded leek

115K

Main Course



Carla's Crispy Skin Salmon

Pan seared salmon, cauliflower puree, green bean, poached potato, poached egg and hollandaise saus

250K

Grilled Octopus

Four hours sous vide and grilled octopus, truffle potato foam, kale, coriander oil

153K



Grilled Prawn Chimichurri

Butterfly grilled ocean prawns, chimichurri and mix salad

253K

Main Course



Barramundi

Grilled Australian Barramundi served with mashed potatoes, baby carrot,zucchini, cherry tomato, raisin - pinenuts sauce

165K



Crispy Pork Belly

Deep fried pork belly, onion-apple veloute, zucchini, baby carrot

165K



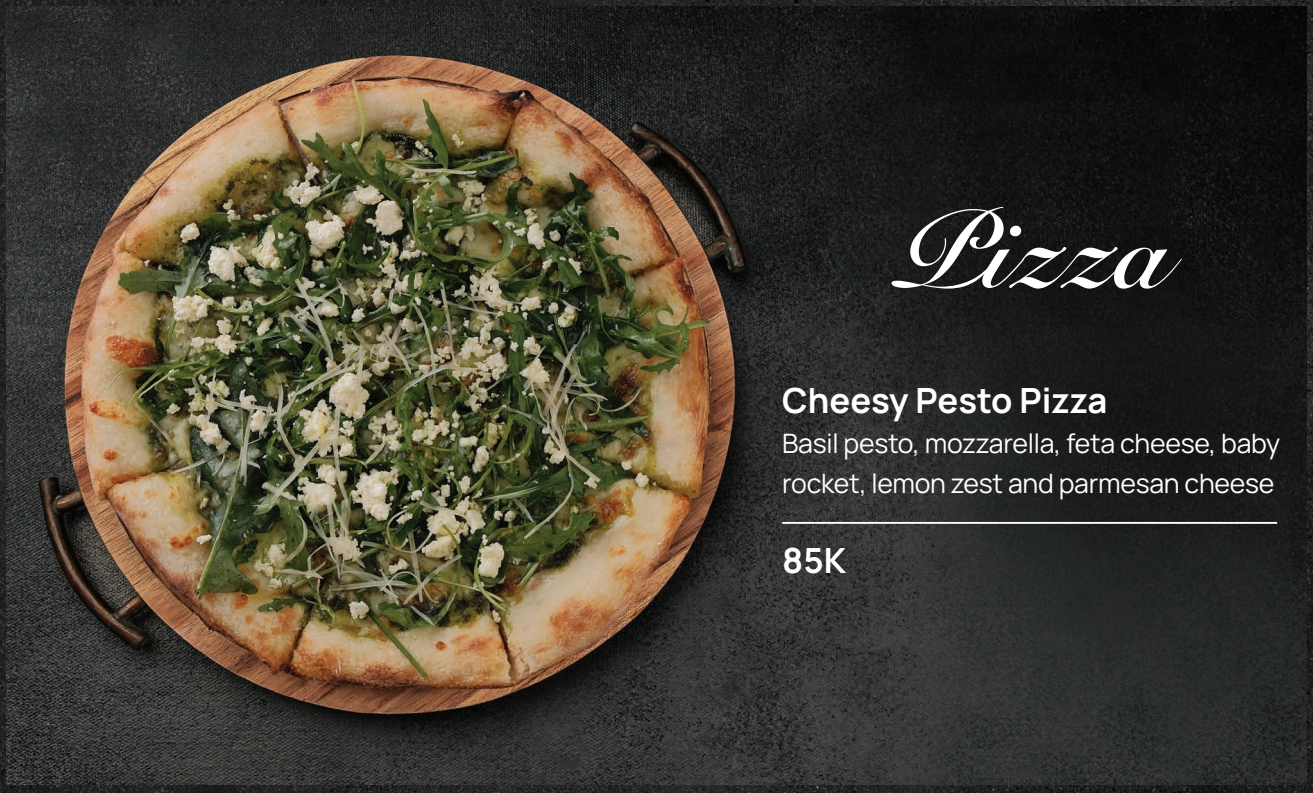
Wagyu Beef Burger

Milky milk burger bun, homemade wagyu beef patty, lettuce, fresh sliced tomato, cheese, bacon and french fries

128K

EXTRA SIDES

- **French Fries 45K**
  Served with tomato ketchup
- **Onion Rings 45K**
  Served with tartar sauce
- **Potato Wedges 45K**
  Served with sriracha-mayo



Pizza

Cheesy Pesto Pizza

Basil pesto, mozzarella, feta cheese, baby rocket, lemon zest and parmesan cheese

85K



Chicken Mushroom

Pomodoro, mozzarella cheese, chicken breast, mushroom, olive and basil

95K



American Pizza

Pomodoro, mozzarella cheese, pepperoni and basil

85K

Pasta

Alla Carbonara
Classic carbonara, guanciale, black pepper and beaten eggs

115K

CHOICE OF PASTA

- Spaghetti
- Fettuccine
- Macaroni



Spaghetti Bolognese
Classic bolognese sauce, parmesan and basil

125K

Salad



Beetroot Salad

Roasted beetroot, butternut squash, baby carrot, radicchio, rocket, walnuts and whole grain mustard dressing

75K



Caesar Salad

Baby cos romaine, caesar dressing, garlic crouton

70K



Pumpkin Feta Salad

Baby rocket, roasted pumpkin and cashew nut, feta cheese, green apple and balsamic vinegar

75K



Heirloom Tomato Salad

Whipped feta cheese, tomato cherry,anchovy, shallot,basil,crostini

75K

Asian



Chicken Satay

Balinese grilled chicken satay, peanuts sauce, steamed rice and cucumber salad

115K



Beef Rendang

Sumatran-braised beef shank with coconut milk, red curry paste, red chili and served with steamed rice

145K



Green Curry Seafood

Thai style green curry seafood, prawn, barramundi, squid,okra, mushroom, green chili, coconut milk and steamed rice

125K



Nasi/Mie Goreng

Indonesian chicken fried rice/egg noodles with cabbage, carrot, onion, fried egg, satay, acar and crackers

Add 80 grams roasted pork belly - 55K

115K

Dessert

Chocolate Soufflé
Served with vanilla ice cream

70K



Crème Brûlée
Silky smooth crème brûlée with ginger essence

75K





Cheese Cake
Basque burnt cheese cake , lemon curd, coconut cookies powder and coconut sorbet

70K

www.romeosbali.com