



# LA BARACCA

BALI











LA BARACCA BALI



@LABARACCABALI

**NO SPLIT BILL**

## ALLERGIES GUIDELINES

							
Vegan	Gluten Free	Vegetarian	Spicy	Pork	Fish	Lactose	Nuts

\*Gluten-free pizza and bread might be contaminated, please let the floor manager know if you have any intolerance.

PRICES WILL BE CHARGED OF 10% TAX AND 6% SERVICE



*our*  
**STORY**  
**IS NOT ABOUT**  
*food*

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**It's about our childhood friendship and a joint idea to create a place where you feel at home, away from home.**

A place, grounded by our Italian roots with family recipes, which we kept reinventing along the last 10 years with so much passion thanks to the island ingredients abundance and our friendly lifestyle here.

When we were kids we used to surf and play tricks on people.. Then we grew up, two of us went to Australia and the other two were here on holidays in Bali and with phone call the adventure begun...

It was not always easy but just like writing our first menu on a piece of paper, the story of La Baracca is simple. Working together as a team and growing our friendship side by side to be able to share it with you every time you walk in one of our restaurants.

*Welcome!*  
*La Baracca crew*





tomatoes

# -VEGANO- Vegan Menu



basil

- ☞
**BRUSCHETTE** *(gluten free on request)* \_\_\_\_\_ **59K**  
 Toasted sourdough topped with tomato, basil, garlic, oregano, and extra virgin oil.
- ☞☞☞
**GARDEN LASAGNA** \_\_\_\_\_ **109K**  
WE LOVE IT Vegan and gluten free vegetables lasagna (zucchini, eggplant, tomato, home basil pesto, plant based ricotta, mozzarella, rawmesan).
- ☞☞
**VEGAN CELLITTI AL TARTUFO** *(gluten free on req)* \_\_\_\_\_ **119K**  
WE LOVE IT Home flour and water pasta, vegan parmesan sauce, truffle oil, red saffron.
- ☞☞
**CELLITTI VEGAN PESTO** *(gluten free on req)* \_\_\_\_\_ **105K**  
 Flour and water home pasta in basil pesto sauce, boiled potatoes, green beans, rawmesan.
- ☞☞
**VEGAN TAGLIATELLE POMODORO** *(gluten free on req)* \_\_\_\_\_ **99K**  
 Home made tagliatelle in our addictive tomatoes basil sauce and rawmesan.
- ☞☞
**VEGAN RAVIOLI** \_\_\_\_\_ **95K**  
WE LOVE IT Home vegan ravioli, with cashew cheese, mixed olives, oregano and our addictive tomato basil sauce.
- ☞☞
**VEGAN RAVIOLI IN BIANCO** \_\_\_\_\_ **95K**  
 Home vegan ravioli stuffed with cashew cheese, mixed olives, herbs in extra virgin oil and garlic, rawmesan sauce. **Add truffle oil +35k**
- ☞☞
**VEGAN MARGHERITA** *(gluten free on req)* \_\_\_\_\_ **89K**  
 Pizza, Tomato sauce, home mozzarella, basil.
- ☞☞
**VEGAN VEGETARIANA** *(gluten free on req)* \_\_\_\_\_ **105K**  
 Pizza, Tomato sauce, home mozzarella, zucchini, capsicum, mushrooms, cherry tomato, watercress.



olives



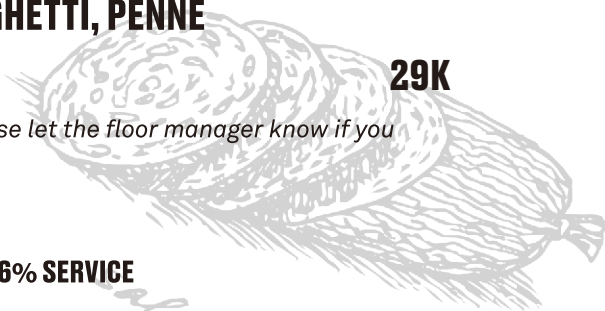
basil

## VEGAN PASTA : CELLITTI, TAGLIATELLE, SPAGHETTI, PENNE

### G.F. PASTA : SPAGHETTI, PENNE

**29K**

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olives

**PRICES WILL BE CHARGED OF 10% TAX AND 6% SERVICE**













# PANINI Sandwiches

## LUNCH ONLY

- 
**VOTA ANTONIO** (*gluten free on req*) \_\_\_\_\_ **125K**  
**WE LOVE IT** Italian imported prosciutto from Parma, fresh burrata, rocket, tomato in a fresh homemade ciabatta.
- 
**BURGERONE** (*gluten free on req*) \_\_\_\_\_ **95K**  
 250g. Home made juicy beef burger, guanciale al pepe, smoked scamorza cheese, baby romaine, confit tomato, tomato ketchup, lime mayo, in a fresh homemade ciabatta (la romana dough).
- 
**TURBO BURGER** (*gluten free on req*) \_\_\_\_\_ **129K**  
 250g. Home made juicy beef burger, italian imported mortadella, crispy iceberg, dijon mustard, lime mayo, in a fresh homemade ciabatta (la romana dough).
- 
**MORGANA** (*gluten free on req*) \_\_\_\_\_ ~~89K~~ **69K LUNCH DEAL**  
**WE LOVE IT** 100g beef escalope, rocket, parmigiano reggiano, balsamic vinegar, pink sauce in a fresh homemade ciabatta (la romana dough).
- 
**POLLO E AVO** (*gluten free on req*) \_\_\_\_\_ ~~89K~~ **69K LUNCH DEAL**  
 Sous vide chicken breast, avocado, confit tomato, sauteed zucchini, baby romaine, feta, lime mayo in a fresh homemade ciabatta.
- 
**TONNO IO** (*gluten free on req*) \_\_\_\_\_ ~~89K~~ **69K LUNCH DEAL**  
**WE LOVE IT** 100g yellow fine tuna tartare, lime, caper, fresh burrata, roasted peppers, watercress, lime mayo, yellow lemon zest fresh basil in a fresh homemade ciabatta.
- 
**GLORIA LA VEGANA** (*gluten free on req*) \_\_\_\_\_ ~~89K~~ **69K LUNCH DEAL**  
 Grilled tempeh, zucchini, marinated eggplant, confit tomato, watercress, vegan basil pesto, rawmesan in a fresh homemade ciabatta.

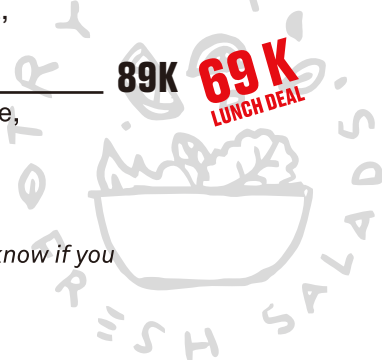
WE HAVE GLUTEN FREE PANINO +19K

## Salads INSALATE

- 

**TONNEREI** \_\_\_\_\_ **99K** **69K LUNCH DEAL**  
**WE LOVE IT** Tuna tartare, fresh watercress, boiled potato, cherry tomato, marinated eggplants, avocado, onion, feta, basil, lime.
- 

**POLLO E NOCI** \_\_\_\_\_ **89K** **69K LUNCH DEAL**  
 Gluten free chicken breaded, baby romaine, red cabbage, avocado, walnut, parmigiano reggiano, lime, basil.
- 
**HULIETTA IL POLLO** \_\_\_\_\_ **89K** **69K LUNCH DEAL**  
 Baby romaine, boiled egg, cherry tomato, corn, onion, grilled chicken breast, baked pumpkin, fresh basil, pumpkin seeds, balsamic vinegar and extra virgin olive oil.
- 
**INSALATA MEDITERRANEA** \_\_\_\_\_ **89K** **69K LUNCH DEAL**  
 Capsicum, cucumber, jalapeno, tomato cherry, dried tomato, onion, kalamata olive, mint, dill, basil, parsley, lentil, pomegranate, feta chesse, whipped ricotta, with balsamic vinaigrette.
- 

**VEGAN DREAM** \_\_\_\_\_ **89K** **69K LUNCH DEAL**  
 Home made herbs vegan cheese, baby romaine, carrot, corn, red cabbage, onion, pumpkin seed, sesame, almond, avocado, lime juice, walnut, garlic oil and balsamic vinegar.

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PAPA  
COL  
POMO  
DORO

..... The Real .....  
**TRADITIONAL  
ITALIAN FOOD**

- Antipasti -

  	<b>SWORDFISH CARPACCIO</b> _____	<b>125K</b>
	<b>WE LOVE IT</b> Home salt cured swordfish, roast eggplant mash, black olives dust. watercress topped with fresh home stracciatella cheese.	
 	<b>TARTARE DI TONNO</b> _____	<b>99K</b>
	Fresh raw yellow fin tuna with smashed avocado and mango.	
 	<b>PRAWN CROQUETTE</b> _____	<b>79K</b>
	Besciamella based croquette with prawn bisque, fresh prawns, parsley served with parmesan sauce and shaved parmesan on top.	
 	<b>POLPETTE DI MARE</b> _____	<b>69K</b>
	G.f. breaded sous-vide octopus and red potato balls, melted mozzarella served with lime mayonnaise dip and anchovies tomato sauce.	
 	<b>CARPACCETTO</b> _____	<b>109K</b>
	Slice raw sirloin beef, parmigiano reggiano, parmesan cracker, fresh rocket, watercress kalamata olive, lemon zest, sliced almond, lemon wedges, basil and parsley oil.	
	<b>CROQUETTE</b> _____	<b>89K</b>
	<b>WE LOVE IT</b> Red potato croquette filled with: Neapolitan White beef ragù and parmesan sauce.	
 	<b>BURRATA SALAD</b> _____	<b>119K</b>
	<b>WE LOVE IT</b> Fresh local burrata cheese with rocket, cherry tomatoes.	
 	<b>BURRATA E PROSCIUTTELLA</b> _____	<b>219K</b>
	<b>WE LOVE IT</b> Fresh local burrata cheese and Italian imported prosciutto from Parma.	
	<b>MOZZARELLA IN CARROZZA</b> _____	<b>59K</b>
	Deep fried breaded mozzarella served with tomato basil sauce.	
	<b>BRUSCHETTE</b> ( <i>gluten free on req</i> ) _____	<b>59K</b>
	Toasted sourdough topped with tomato, basil, garlic, oregano and extra virgin oil. Add italian anchovies +39 k	
 	<b>PARMIGIANA DI MELANZANE</b> _____	<b>89K</b>
	Fried and baked eggplant with tomato sauce, mozzarella and parmigiano reggiano.	

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# Primi - Pastas

We serve pasta italian style: "al dente". If you like it softer please ask for it.

- 🍝 **CELLITI ALL'AMATRICIANA** \_\_\_\_\_ **109K**  
One of our signatures dish: Flour and water home pasta with slow cooked tomatoes sauce, smoked bacon, red wine and parmigiano reggiano.  
**Swap with pecorino 35k, Add guanciale +45k**
- 🍝 **CELLITI AL TARTUFO** \_\_\_\_\_ **115K**  
**WE LOVE IT** Flour and water home pasta, parmigiano reggiano sauce, truffle oil, red saffron. **Add tuna tartare +45k**
- 🍝 **BEEF RAGU** \_\_\_\_\_ **119K**  
Flour and water home pasta with white Neapolitan beef ragù and parmigiano reggiano.
- 🍝 **TAGLIATELLE AL POMODORO** *(vegan on req)* \_\_\_\_\_ **99K**  
Home tagliatelle in our tomato basil sauce and parmigiano reggiano. **Add burrata +59K**
- 🍝 **TORTELLINI AL SUGO** \_\_\_\_\_ **135K**  
**WE LOVE IT** 130g traditional home tortellini filled with Italian prosciutto parma and mortadella or tortellini filled with chicken served in our basil sauce and crackers of parmigiano reggiano.
- 🍝 **RAVIOLI AL PESTO ROSSO** \_\_\_\_\_ **115K**  
Home ravioli filled with our delicious 6h roasted porchetta and broccoli, in a red Sicilian pesto from Trapani city. **Add parmesan +25k, Add local pecorino +35k.**
- 🍝 **RAVIOLI THAT'S AMORE** \_\_\_\_\_ **109K**  
**WE LOVE IT** Home ravioli filled with fresh ricotta cheese and spinach in tomato basil sauce and parmigiano reggiano.
- 🍝 **GNOCCHI SCAMORZA SALSICCIA E FUNGHI** \_\_\_\_\_ **109K**  
**WE LOVE IT** Home potato gnocchi in italian sausage, mushroom and smoked scamorza sauce. Served in a bread bowl. **Add truffle oil +39k**
- 🍝 **GNOCCHI SORRENTINA** \_\_\_\_\_ **105K**  
**WE LOVE IT** Home potato gnocchi in tomato basil sauce, malted mozzarella cheese and parmigiano reggiano. Served in a bread bowl.
- 🍝 **GNOCCHI FOUR CHEESE** \_\_\_\_\_ **109K**  
Home potato gnocchi in 4 cheese sauce ( parmigiano reggiano, whipped ricotta, mozzarella, cheddar) and rocket salad. Served in a bread bowl.
- 🍝 **SPAGHETTI O RIGATONI A LA CARBONARA** \_\_\_\_\_ **109K**  
Imported Italian spaghetti or rigatoni, egg yolk, bacon, pepper, Parmigiano Reggiano.  
**Swap with pecorino 35k, Swap with guanciale 45k**

## Primi di pesce - pasta with Fish

- 🐟 **SPAGHETTI AGLIO OLIO E TARTARE** \_\_\_\_\_ **115K**  
**WE LOVE IT** Italian imported spaghetti, aglio e olio sauce, balinese chili, fresh yellow fin tuna tartare, lemon, lime, basil, parmigiano reggiano.
- 🐟 **SPAGHETTI FRESH SEAFOOD** \_\_\_\_\_ **125K**  
Italian imported spaghetti, prawn, squid, clam, octopus and seafood cream sauce, lemon zest, lime, parsley, home bottarga.
- 🐟 **RAVIOLI GAMBERI BURRATA E ZUCCHINE** \_\_\_\_\_ **155K**  
**WE LOVE IT** Prawns and zucchini home ravioli in parmigiano reggiano sauce, topped with fresh burrata cheese and yellow lemon zest.

**+ ADD FRESH BURRATA ON YOUR PASTA 59K OR LOCAL PECORINO CHEESE +35K**

**VEGAN PASTA : CELLITI, TAGLIATELLE, SPAGHETTI, PENNE**

**GF PASTA : SPAGHETTI, TAGLIATELLE, PENNE, GNOCCHI GF**

**29K**

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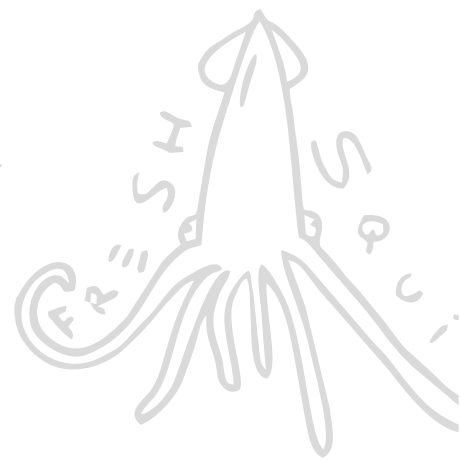




# Secondi Main



-   **CALAMARI IMBUTTUNAT** \_\_\_\_\_ **129K**  
Italian style calamari stuffed with potato, kalamata olive , Italian sun-dried tomato, with squid ragù sauce and dried black olives dust.
-   **INSALATA DI POLPO IN CREMA DI BURRATA** \_\_\_\_\_ **145K**  
**WE LOVE IT** Tender octopus, fresh burrata velvet, confit and fresh tomato , basil , oregano, grated homemade bottarga and drop of balinese red chilli oil, served with watercress , boiled potato, zucchini and olives salad.
-   **ZUPPA DI PESCE FRESCO** (*gluten free on req*) \_\_\_\_\_ **125K**  
Prawn, squid, clam, octopus and seafood cream sauce, lemon zest, lime, parsley, home bottarga soup served with toasted sourdough.
-   **TURBO BURGER** (*gluten free on req*) \_\_\_\_\_ **129K**  
250g Home made juicy beef burger, melted scamorza, italian imported mortadella, crispy iceberg, dijon mustard, Lime mayonnaise in a fresh homemade ciabatta served (la romana dough) with corn ribs.
-   **BEEF ESCALOPE (STRACCETTI) CON RUCOLA E GRANA** \_\_\_\_\_ **114K**  
Thin and soft beef escalope slices with rocket, parmigiano reggiano and balsamic sauce served with side.
-    **TRUFFLE BEEF ESCALOPE (STRACCETTI) BROCCOLI E PANCETTA** \_\_\_\_\_ **125K**  
**WE LOVE IT** Thin and soft beef escalope slices with broccoli, crispy bacon, parmigiano reggiano sauce and truffle oil served with side.
-  **TAGLIATA DI MANZO ALL'ACETO BALSAMICO** \_\_\_\_\_ **145K**  
Slice sous -vide beef fillet with balsamic vinegar sauce on bed of fresh rocket and cherry tomato served with side.
-   **FILETTO DI MANZO BROCCOLI E PARMIGIANO** \_\_\_\_\_ **155K**  
**WE LOVE IT** Sous-vide beef fillet on mashed broccoli, parmigiano reggiano sauce , kale served with side.
-   **MILANESE RIFATTA** \_\_\_\_\_ **99K**  
G.F. breaded chicken, confit tomato, melted scamorza cheese on a bed of fresh watercress served with side.



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# PIZZERIA

Choose Your Favourite Pizza Base

## OUR CLASSIC PIZZA

260 gr pizza dough  
48 hours leavining



## LA ROMANA

180gr Pizza Dough  
24 Hours leavining  
60% Less Gluten  
Light And Crispy

## GLUTEN FREE

230gr Gluten Free  
Pizza Dough  
(Casava and Rice Flour)








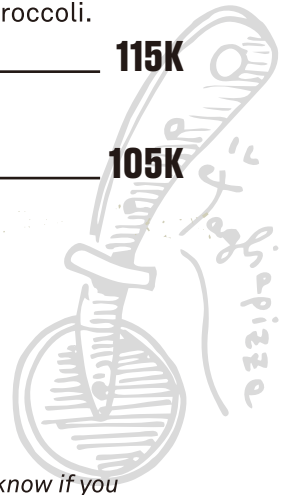
# pizze sexy

-   **FRESCHETTA** \_\_\_\_\_ **165K**  
Mozzarella , burrata, fresh yellow fine tuna tartare, green olives, lemon zest and juice, mint, Balinese red saffron, basil.
-    **THE EVOLUTION BURRATA** \_\_\_\_\_ **175K**  
Homemade tomato sauce, spicy Nduja from Calabria (south of italy), chopped garlic, mozzarella, fresh homemade stracciatella, basil, oregano, chilli oil.
-   **MORTY** \_\_\_\_\_ **125K**  
Mozzarella, parmesan sauce, local pecorino cheese, italian mortadella , crushed pistachio, whipped ricotta cheese stuffed crust. (NO TOMATO SAUCE).
-    **FORZA REGGINA** \_\_\_\_\_ **125K**  
**WE LOVE IT** Homemade tomato sauce, 'nduja from Calabria region (south of italy), spicy salami, melted mozzarella and smoked scamorza cheese, watercress, fresh thyme, basil, chilli flakes, chilli oil.
-   **PIZZA FIACCI** \_\_\_\_\_ **159K**  
**WE LOVE IT** Tomato sauce, Italian sausage, mozzarella, parmesan, drop of stracciatella , basil leaf and our parmigiana di melanzane stuffed crust .

# pizze bianche

NO TOMATO SAUCE

-  **PIZZA RAGU ALLA GENOVESE** \_\_\_\_\_ **119K**  
**WE LOVE IT** White Neapolitan beef ragù sauce, mozzarella , parmesan sauce, broccoli.
-   **QUATTRO FORMAGGI** \_\_\_\_\_ **115K**  
Four cheese (mozzarella, whipped ricotta, parmigiano reggiano and cheddar).  
Add Gorgonzola +39k.
-   **CARBONARA** \_\_\_\_\_ **105K**  
Bacon, onions, egg, parmigiano reggiano, pepper and mozzarella.



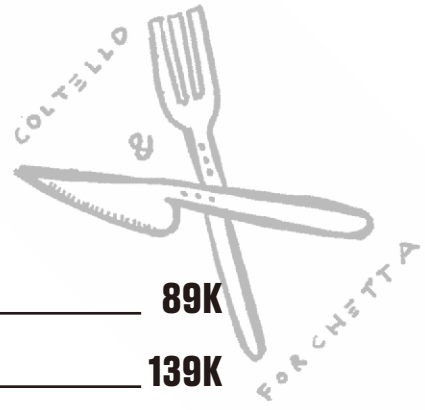
**WE HAVE GLUTEN FREE PIZZA BASE(+29K) AND HOME VEGAN CHEESE (FREE).**  
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# pizze rosse

WITH TOMATO SAUCE



- 

**MARGHERITA** \_\_\_\_\_ **89K**  
 Tomato sauce, mozzarella, basil.
- 

**PIZZA BURRATA** \_\_\_\_\_ **139K**  
**WE LOVE IT** Tomato sauce, mozzarella, fresh burrata cheese, basil.
- 

**PARMA** \_\_\_\_\_ **165K**  
**WE LOVE IT** Tomato sauce, mozzarella, Italian imported prosciutto from Parma, basil leaf.
- 

**PROSCIUTTO** \_\_\_\_\_ **109K**  
 Tomato sauce, mozzarella, rocket, local Parma ham, parmigiano reggiano.
- 

**PROSCIUTTO E BURRATA** \_\_\_\_\_ **169K**  
**WE LOVE IT** Tomato sauce, mozzarella, local Parma ham, rocket, parmigiano reggiano, fresh burrata cheese.
- 

**PROSCIUTTO E FUNGHI** \_\_\_\_\_ **105K**  
 Tomato sauce, mozzarella, mushrooms, local Parma ham, basil leaf.
- 

**VEGETARIANA** \_\_\_\_\_ **109K**  
 Tomato sauce, mozzarella, cherry tomato, watercress, sautéed zucchini, capsicum, mushroom.
- 

**SALSICCIA ITALIANA** \_\_\_\_\_ **109K**  
**WE LOVE IT** Tomato sauce, mozzarella, italian pork sausage, mushrooms and parmigiano reggiano, basil leaf.
- 

**CALABRESE** \_\_\_\_\_ **105K**  
 Tomato sauce, mozzarella, spicy salame, cherry tomato, chilli oil and basil.
- 

**NAPOLI** \_\_\_\_\_ **105K**  
 Tomato sauce, mozzarella, imported italian anchovies, capers, oregano.
- 

**HAWAIANA** \_\_\_\_\_ **105K**  
 Tomato sauce, mozzarella, pineapple, parsley, french cooked ham.
- 

**CALZONE BARACCA** \_\_\_\_\_ **105K**  
**WE LOVE IT** Tomato sauce, whipped ricotta cheese, mozzarella and spicy salame.
- 

**CALZONE FRANZOSO** \_\_\_\_\_ **105K**  
 Tomato and parmesan sauce, French cooked ham, smoked scamorza cheese, cheddar






+ **ADD BURRATA 109K**  
 + **ADD NDUJA (SPICY SALAMI FROM CALABRIA) 45K**

**WE HAVE GLUTEN FREE PIZZA BASE (+29K) AND HOME VEGAN CHEESE (FREE).**

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# Dolci - desserts

-  **TIRAMISU** \_\_\_\_\_ **79K**  
**WE LOVE IT** The traditional tiramisu.
-  **DITA' S CAKE** \_\_\_\_\_ **79K**  
**WE LOVE IT** Warm chocolate and strawberry lava cake . Add Vanilla ice cream +39k
-  **FRUIT SALAD** *(vegan on req)* \_\_\_\_\_ **79K**  
Banana, apple, watermelon, strawberry, passion fruit, lime, mango sauce, almonds mint and Indonesian honey.

## ARTISANAL Italian Gelato

**FLAVOURS:** Please ask to our staff  
39K X 1 scoops – 55K x 2 scoops – 65K x 3 scoops. Add Hazelnut praline +19K

**AFFOGATO** \_\_\_\_\_ **69K**  
Gelato vanilla , Italian espresso.

**AFFOGATO WITH FRANGELICO** \_\_\_\_\_ **119K**  
Gelato Vanilla, Espresso , Frangelico.

**CAFFE SHAKERATO AFFOGATO AL BAILEYS** \_\_\_\_\_ **119K**  
Espresso coffee, Baileys, Simple Syrup, Vanilla Gelato.



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