
BALI BETULA

STARTERS

Cheese Burger

110 k

100% beef patty, double cheese, and pickles on a soft bun.



Club Sandwich

85 k

Grilled chicken, smoked bacon, egg, lettuce, and tomato on three slices of toasted bread.



Cheburek

70 k

A traditional deep-fried turnover filled with juicy, seasoned minced meat and savory herbs.



Syrniki

100 k

Pan-fried classic cottage cheese pancakes, served warm with a side of sour cream or berry jam.



tax 10% service 6%

BALI BETULA

SOUPS

Borsch

90 k

A vibrant, traditional beet-based soup slow-simmered with tender beef, hearty vegetables, and a dollop of fresh sour cream.



Solyanka

95 k

A rich, tangy, and deeply savory soup packed with a variety of smoked meats, pickles, olives, and a lemon.



Pelmeni (15/25 pcs)

80 k/120 k

Handmade dumplings filled with seasoned minced meat, served traditionally with a side of sour cream or in a clear, flavorful broth.



tax 10% service 6%

BALI BETULA

SALADS

Crispy Eggplant

110 k

Deep-fried eggplant cubes tossed in a sweet chili glaze with fresh cilantro and crunchy sesame seeds.



Tuna with mango

95 k

A vibrant stack of fresh tuna and mango.



Tuna Tartare

145 k

Fresh, hand-chopped premium tuna seasoned with citrus, soy, served with avocado.



Achichuk

80 k

A traditional Uzbek salad of thinly sliced ripe tomatoes, onions, and chili peppers – the perfect fresh pairing for Plov.



Lebanon Eggplants

105 k

Crispy fried eggplant drizzled with rich sesame sauce.



tax 10% service 6%

BALI BETULA

MAIN DISHES

Beshbarmak with Australian Beef Ribs

250 k

A signature take on the traditional nomadic feast: tender, hand-rolled dough sheets topped with slow-cooked Australian beef short ribs and a savory onion glaze.



Plov

130 k

A fragrant, traditional rice pilaf slow-cooked with beef brisket, sweet carrots, and aromatic spices.



Chicken Schnitzel

105 k

A classic golden-brown breaded chicken breast, fried to a perfect crunch and served with a mashed potato.



Beef Stroganoff

105 k

Tender strips of sautéed beef smothered in a rich, velvety sour cream and mushroom sauce.



Mushroom Chicken Creamy Pasta

95 k

Pasta tossed with juicy chicken pieces and mushrooms in a cream sauce.



Nasi Goreng

65 k

Indonesian-style savory fried rice seasoned with sweet soy sauce, served with chicken, vegetables, and a fried egg on top.



Chicken liver and mash

90 k

Golden-brown chicken liver served with velvet mash and fresh garden herbs.



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BALI BETULA

MAIN DISHES

Tsomyan (Fried lagman)

110 k

Traditional hand-stretched noodles wok-tossed with sliced beef, garlic, and seasonal greens.



Manty (preorder 60 mins)

110 k

Hearty steamed dumplings with a savory meat and onion filling, seasoned with traditional spices. (5 pcs)



Kazan kebab

220 k

Cauldron-fried beef and potatoes seasoned with cumin and salt, served with a fresh onion garnish.



Tuna steak

120 k

Choose your style: Creamy, served with a rich mushroom sauce and golden sautéed mushrooms; or Sambal, topped with onions and fresh chili.



Pepper steak

250 k

Pepper-crusted beef steak, buttery pepper sauce.



Shrimp pasta

125 k

Juicy prawns and pasta in a rich, buttery garlic sauce with a sprinkle of chili flakes.



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BALI BETULA

BOWLS

Chicken Bowl

85 k

Grilled succulent chicken breast served with avocado, edamame, crunchy cucumbers, and a savory teriyaki glaze.



Tuna Bowl

90 k

Sashimi-grade tuna chunks topped with radish, green onions, and toasted sesame seeds in a light soy-sesame dressing.



SMOOTHIE BOWLS

Dragon Power

75 k

Dragon Fruit, Banana, Mix Berries, Papaya, Coconut Flakes, Chia seed, Granola + Ice.



Berries Smoothie

75 k

Blueberries, Banana, Melon, Papaya, Coconut Flakes, Chia seed, Granola + Ice.



Pure Sweetness

75 k

Strawberry, Banana, Mango, Melon, Coconut Flakes, Chia seed, Granola + Ice.



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BALI BETULA

SIGNATURE COFFEE

Betula
Creamy
Coffee

55 k

Espresso, Fresh Milk, Rum
Syrup, Brown Sugar + Ice.



Creamy
Kintamani

55 k

Espresso, Fresh Milk,
Condance Milk, Vanilla
Syrup and Ice.



SourBee
Coffee

55 k

Orange Juice, Honey Urray,
Espresso & Slice of Orange
Skin.



Midnight
Citrus

55 k

Orange Juice, Honey Urray,
Pineapple Juice, Espresso &
Ice.



The Apple
Of Ice

40 K

Espresso, honey urray, apple
juice, syrup & Ice.



tax 10% service 6%

BALI BETULA

MOCTAILS AND ICE TEA

Yellow Frenzy

35 k

Pineapple,
Elderberry, Peach,
Symple Syrup, Soda
Water + Ice.



Red Spark

35 k

Strawberry, Passion
Fruit, Orange Juice,
Symple Syrup, Soda
Water + Ice.



Green Bali Betula

35 k

Kiwi, Jasmine,
Orange, Symple
Syrup, Soda Water +
Ice.



COFFEE BASED

- Espresso – 28K / 28K
- Americano – 30K / 33K
- Macchiato – 30K
- Piccolo – 33K
- Latte – 35K / 38K
- Cappuccino – 35K / 38K
- Flat White – 35K
- Mochaccino – 40K / 43K

FRAPPUCCINO

45 K

Coffee, Choco,
Matcha, Taro.



Ice Tea / Peach Tea / Lychee Tea

20k / 30k /
30K



NON-COFFEE

- Matcha Latte – 35K / 38K
- Chocolate – 35K / 38K
- Taro Latte – 35K / 38K
- Creamy Nusantara – 35K / 38K
- Mineral Water – 35K
- Sparkling Water – 40
- Loose leaf – 35K (English
Breakfast, Early Gray, Green Tea,
Peppermint, Chamomile
- Taskentea - 75K

SOFT DRINKS

- Cola - 25K
- Cola zero - 20K
- Sprite - 25K
- Bintang - 40K
- Black Sand Lager - 50K
- Black Sand IPA - 75K
- Island Brewing - 50K
- Summer Pale Ale - 50K
- Everyday Weekend mango &
passion fruit - 40K
- Everyday Weekend lime & soda
- 40K

tax 10% service 6%