



Dear Guest,

Warmest welcome to Safka Restaurant!

We are happy to have you as our guest and hope you will enjoy this diverse menu. All our food is home-made, prepared and cooked with love by our Balinese kitchen team. Please let our serve know if you have any special dietary preferences or restrictions and our chef will be happy to accommodate.

Most ingredients in our dishes come as much as possible from local produce. We care of the environment and our kitchen team is striving for sustainable and ecological ways of working.

Your feedback and comments are very much appreciated, as we strive to constantly better ourselves for your maximum enjoyment. Would you kindly spread the good word and rate us after your culinary experience with us on TripAdvisor and on social media:



The Griya Team

FIND US, FOLLOW US AND TAG US ON SOCIAL MEDIA!

THEGRIYAVILLASANDSPA

THE GRIYA VILLAS AND SPA



Breakfast Menu (7:00am-11:45pm)

THE GRIYA BREAKFAST CROISSANT - 80K

scrambled egg, hollandaise sauce, slices of tomato, grilled bacon served in toasted butter croissant with side salad

MASHED AVO - 75K

mashed avocado on toast served with poached egg, feta cheese and tomato

BALINESE FRESH FRUITS - 48K

dragon fruit, pineapple, watermelon, papaya, orange served with yogurt

CROISSANT BENEDICT - 98K

poached eggs, smoked salmon, hollandise sauce, butter croissant, salad

NASI GORENG BUMBU BALI - 75K

Indonesian traditional fried rice with prawn, chicken, fried egg, prawn crackers and acar

SALMON BENEDICT - 98K

poached eggs served on toasted English muffin, ham or smoked salmon, hollandaise sauce and asparagus

EGGS FLORENTINE - 70K

poached eggs served on toasted muffin, creamy spinach & hollandaise sauce



VEGGIE OMELETTE - 70K

onion, garlic, tomato and mushroom omelette with asparagus, feta cheese and homemade sovital bread

LUMBER JACK - 95K

eggs any style, bacon, sausage, grilled tomato, hash brown and creamy spinach

SESAME BAGEL - 110K

with cream cheese, lettuce and tomato

- smoked salmon
- ham

SMOOTHIE BOWL - 75K

banana, stawberry, dragon fruit, granola, almond slice, honey

BIRCHER MUESLI - 85K

fruit muesli with sunflower seeds, apple, coconut water, raisin and yoghurt

CLASSIC PANCAKES - 65K

- fruit pancake, fruit slices and tamarin sauce
- chocolate pancake, whipped cream and strawberry

BELGIAN WAFFLES - 70K

served with whipped cream, fruits and maple syrup





ESCARGOT À LA BOURGUIGNONNE - 75K

snails in garlic & herb butter served with garlic bread

3 X TUNA SYMPHONY - 75K

tuna tartar, tataki & sashimi served with wasabi & condiments

VEGETABLE CURRY SAMOSA - 65K

vegetable curry wrapped in pastry, served with home made chili dip

MOZZARELLA DI BUFALA - 78K

fresh mozzarella, tomato, rucola, shallot vinaigrette and balsamic reduction

CHICKEN AND SCALLION GYOZA - 70K

pan seared dumplings with mala chili vinegar, sesame, herbs & cilantro

WAGYU BEEF TSUKUNE - 75K

Japanese style beef skewer with yakitori glaze and furikake crumb





SOUPS & SALADS



special Hungarian beef soup with paprika broth and potato

AMED SEAFOOD SOUP - 75K 🚹

creamy local mix seafood soup served with garlic bread

PUMPKIN SOUP - 70K

creamy pumpkin soup served with pumpkin seeds, feta cheese and herbs

CURRIED SWEET POTATO SOUP - 70K

served with sliced apples, sunflower seeds and cilantro

NIÇOISE SALAD À LA GRIYA - 85K

<mark>s</mark>eared tuna with potato, eggs, anchovies, green beans & crouton

CLASSIC CAESAR SALAD- 70K

ADDITIONAL CHICKEN 20K

ADDITIONAL PRAWNS 20K

baby romaine lettuce, crispy bacon, parmesan cheese, croutons, eggs, caesar dressing

VIETNAMESE SALAD - 70K

rice noodle, carrot, cucumber, coriander leaves, mixed capsicum, tomato, Asian dressing, crushed peanuts

POTATO SALAD - 70K

grilled potatoes, mixed greens, fresh mozzarella, capsicum, cherry tomatoes and vinaigrette dressing





PASTA

CHOOSE YOUR FAVOURITE PASTA FROM:

- SPAGHETTI
- PENNE RIGATE
- FARFALLE
- FETTUCCINE

CHOOSE YOUR SAUCE FROM:

VONGOLE -110K

manila clams in white wine sauce, garlic, olives, parsley, red chili and cherry tomatoes

ALFUNGHI -95K

shitake button mushrooms on creamy bechamel sauce and parmesan

PRAWN ARRABIATA -110K

spicy tomato sauce, grilled king prawns, parmesan

BOLOGNESE -110K

minced beef with tomato sauce

PASTA AL PESTO "A LA GRIYA" - 110K ADD BEEF STRIPES - 25K

home-made pesto, zucchini and parmesan

PIZZA MARGHERITA -95K

homemade tomato sauce, mozzarella, parmesan cheese, slice tomato and basil

PIZZA AI QUATTRO FORMAGGI - 145K

mozzarella, orange cheddar, blue cheese and parmesan

AMED SPECIAL PIZZA - 130K

sauteed mix seafood, onion and basil pesto

MEAT LOVER PIZZA - 135K

pepperoni, minced beef, green capsicum, black olives and mozzarella

THE GRIYA TRIANGLE PIZZA- 140K

grilled chicken, sambal matah, mushroom and spicy salami

HALF & HALF PIZZA - 140K

choose 2 of your favourite pizza from our menu

CALZONE SPECIAL - 140K

tomato sauce, mozzarella, pepperoni, green capsicum, mushrooms and chili





ASIAN CORNER



fish skewers, spicy prawns, spiced egg, shredded chicken, fried tempe, balinese vegetables and pork ribs

BALINESE CRISPY DUCK - 147K

duck is made very crispy and tasty following the Balinese tradition. it is served with rice, balinese urab salad and sambal

TEMPE MORINGA VEGAN - 85K

tempe and tofu moringa curry with rice, tomato and chili

BEEF RENDANG - 130K

slow cooked beef rump with black kluwek nut paste served with rice and vegetables

DAL MAKHANI - 85K

Indian lentil curry with potato, broccoli and cauliflower served with sesame rice

SARI SEGARA TUNU - 175K 👚

balinese grilled mixed seafood served with vegetable urab & rice

AYAM TALIWANG - 125K

famous Lombok style spicy chicken served with urab salad and steamed rice

NASI GORENG VEGETARIAN - 75K NASI GORENG CHICKEN - 80K

NASI GORENG SEAFOOD - 85K

PAD THAI - 95K

thai style rice noodles served with prawns, tamarind sauce and crushed peanuts

N vegetarian dish



Chef's recommendation



SAFKA restaurant & terrace THE GRIYA SIGNATURE DISH Authentic Balinese Rijstaffel

280K (FOR 2 PERSONS, ORDER 1 DAY IN ADVANCE)

IGA MENYATNYAT

stewed pork ribs with balinese herbs

SATE LILIT IKAN

ground fish & coconut on lemongrass skewers

PEPES BE PASIH

grilled fish wrapped in banana leaf

deep fried tofu filled with balinese greens

UDANG LALAH MANIS

sweet & spicy seared river prawns

TUM AYAM

steamed chopped chicken breast & coconut in banana leaf

SIDES:

steamed white rice, balinese sambal match, crispy herb spinach crackers, steamed balinese vegetables, urab balinese salad.

Dessert

BUBUR SUMSUM

rice pudding & pandan palm sugar sauce

PISANG RAI

poached banana dipped in rice flour mix





NEW YORK BEEF TENDERLOIN 200G - 330K (1) capsicum coulis, shallot confit, red wine and bearnise sauce

MEDITERRANEAN LAMB SKEWERS - 215K lamb and vegetable skewers with sliced

lamb and vegetable skewers with sliced potatoes, cucumber and dill salad, tzatziki

MEZZE PLATTER - 135K

middle eastern specialty with hummus trio, feta cheese and pommegranate

scandinavian meatballs - 135K to tasty meatballs with mashed potatoes, grandma's brown gravy, lingonberry jam and pickles



CHICKEN STEAK WITH MUSHROOM GRAVY- 140K

grilled chicken thigh served with mashed potatoes, vegetable confit and mushroom gravy

YELLOW FIN TUNA WASABI - 138K

baby bok coy, Asian coleslaw, wasabi soy sauce

OCEAN BLISS - 185K

mahi mahi beurre blanch, tuna green curry, ginger glazed barramundi, spicy prawn

CATCH OF THE DAY - 142K

STEAMED

with curry yoghurt marinated served with vegetables ragout and falafel

GRILLED

with mashed potato confit vegetables and olive beurre blanch



French fries

potato wedges

Mashed Potato

Steamed Rice

balinese Urab Salad

Stir-Fried Vegetables

Mixed Green Salad



FISH & CHIPS - 125K

deep fried fish in beer butter served with fries and green salad.

YIN & YANG BARRAMUNDI - 145K

grilled barramundi with baby bok coy served with creamy garlic butter and ginger glazed.

BURGERS AND TEX-MEX

QUESADILLA "SAFKA STYLE" - 95K 🔉 ADD CHICKEN -15K

ADD BEEF -25K

veggies, cheese, pico de Gallo, guacamole, jalapeños & sour cream

SIZZLING FAJITAS - CHICKEN 135K

bell pepper, onion, cheese, guacamole, sour cream & pico de gallo

SIZZLING FAJITAS - BEEF -145K

bell pepper, onion, cheese, guacamole, sour cream & pico de gallo

WAGYU CHEESE BURGER -125K

with orange cheddar cheese, pickles, bacon, greens, fried egg and onion ring, served with fries

MEXICAN FISH BURGER 115K

served with tortillas and salsa, greens, sliced jalapeños & lemon dill sauce





DESSERT

CARROT CAKE - 57K

with toasted caramelized banana, topped with coconut crumble and cream cheese

OVEN BAKED CHOCOLATE MOUSSE - 69K



served with vanilla ice cream

MATCHA CHEESE CAKE - 65K

served with vanilla ice cream, straberry coulish and chocolate touile

WARM CHOCOLATE BROWNIE - 62K

with vanilla ice cream and caremalized peanuts

BALINESE EXOTIC FRUIT PLATTER - 45K

seasonal tropical fruit with tamarind sauce

ICE-CREAM - 25K EACH, FLAVOURS:

- CHOCOLATE

CAFE GOURMAND - 89K



Chef's daily inspired selection of mini desserts. Perfect for two!



VEGETARIAN



with toasted caramelized banana, topped with coconut crumble and cream cheese

OVEN BAKED CHOCOLATE MOUSSE - 69K



served with vanilla ice cream

MATCHA CHEESE CAKE - 65K

served with vanilla ice cream, straberry coulish and chocolate touile

WARM CHOCOLATE BROWNIE - 62K

with vanilla ice cream and caremalized peanuts

BALINESE EXOTIC FRUIT PLATTER - 45K

seasonal tropical fruit with tamarind sauce

ICE-CREAM - 25K EACH, FLAVOURS:

CAFE GOURMAND - 89K



Chef's daily inspired selection of mini desserts. Perfect for two!