



GENTE  
BALI

GENTE



GENTE is the Italian way to express the word people.

That's what inspired us.

Through people, we create connections, build relationships,  
hear interesting stories and learn new things.

Through people, we can make our lives more enjoyable,  
we can laugh and, of course, fall in love.

With GENTE we would like to embrace people and  
make them happy through our genuine passion  
for fresh homemade food, wine, art and design.

Explore the food, enjoy the vibes,  
and thanks for making our dream come true.



# OUR TERRACE





OUR INTERIORS

# GENTE



MENU

# RAVIOLI CON GAMBERI E STRACCIATELLA

Stracciatella cheese - Prawns - Tomatoes sauce



# DA MANGIARE

## PANE & MOUSSES / BREAD & DIPS



### PANE

Sourdough bread 30K

### OLIVE

Green olives 25K

### MOUSSE DI DENTICE E CECI

Snapper - Chickpeas - Cumin - Tahini - Lime juice - Sourdough bread 65K

### MOUSSE AL BASILICO

Basil pesto - Chickpeas - Cumin - Tahini - Lime juice - Sourdough bread 55K

### MOUSSE DI BARBABIETOLA

Beetroot - Chickpeas - Cumin - Tahini - Lime juice - Sourdough bread 55K

## ANTIPASTI / STARTERS



### TARTARE DI TONNO

Tuna - Mango - Avocado 95K / Add burrata 75K

### CARPACCIO DI PESCE SPADA

Swordfish - Pomegranate - Basil and passion fruit caviar 90K / Add burrata 75K

### BRUSCHETTA CON LE VONGOLE

Clams - Tomatoes - Sourdough bread 85K / Vegan 55K / Add burrata 75K

### INSALATA DI MARE

Prawns - Baby squid - Octopus - Clams 100K / Add burrata 75K

### ZUPPETTA DI CALAMARETTI

Baby squid - Bisque - Sourdough bread 90K

### SAUTE' DI VONGOLE

Clams - Sourdough bread - White wine sauce 90K

### BURRATA SU CAPONATA DI VERDURE

Burrata cheese - Eggplant - Zucchini - Bell peppers - Tomatoes - Basil pesto 115K



## POLPO ALLA GENTE

Octopus - Confit cherry tomatoes - Baby potatoes - Spinach



# DA MANGIARE

## PRIMI / PASTAS



### SPAGHETTI CON LE VONGOLE

Clams - Cherry tomatoes 115k

### RAVIOLI CON GAMBERI E STRACCIATELLA

Stracciatella cheese - Prawns - Tomato sauce 135K

### ORECCHIETTE CON CALAMARETTI

Baby squid - Broccoli - Pecorino cheese 125K / Vegan 90K

### LINGUINE ALLA PESCATORA

Octopus - Baby squid - Prawns - Cherry tomatoes - Tomato sauce 130K

### SPAGHETTI GAMBERI, AGLIO E OLIO PICCANTI

Prawns - Baby squid - Cherry tomatoes - Garlic - Fresh chilli 120K

### SPAGHETTI PACHINO, POMODORO E BASILICO

Cherry tomatoes - Tomato sauce - Basil 90K / Add Burrata 75K

## SECONDI / MAINS



### TONNO SCOTTATO AL SESAMO

Seared tuna - Sesame - Broccoli sautéed 140K

### FILETTO DI BARRAMUNDI IN CROSTA DI PATATE

Barramundi fillet - Potatoes crust - Asparagus 150K

### CATALANA DI GAMBERI

Prawns - Potatoes - Tomatoes - Onion 135K - Vegan 65K

### POLPO ALLA GENTE

Octopus - Confit cherry tomatoes - Baby potatoes - Spinach 145K

### POLPO CON ASPARAGI E SALSA DI PEPERONI

Octopus - Asparagus - Red bell pepper sauce 145K / Add burrata 75K

# TIRAMISU'

Lady fingers - Coffee - Rum - Cream



# DA MANGIARE

## SECONDI / MAINS



### PARMIGIANA DI VERDURE

Eggplant - Zucchini - Tomato sauce - Stracciatella cheese - Parmesan 115K

Vegan 80K / Add burrata 75K

## CONTORNI / SIDES



### PATATE ARROSTO

Roasted baby potatoes - Rosemary 45K

### BROCCOLI SALTATI IN PADELLA

Sauteed broccoli - Confit cherry tomatoes - Sliced almonds 60K

### INSALATA MISTA

Green leaves - Tomatoes - Black olives - Onions 45K / Add burrata 75K

## DOLCI / DESSERTS



### TIRAMISU'

Lady fingers - Coffee - Rum - Cream 70K

### FRANGIPANI

Apple - Raisin - Cinnamon 70K / Add ice cream scoop 30K

### TORTINO AL CIOCCOLATO

Chocolate - Caramel - Vanilla cream 70K / Add ice cream scoop 30K

### GELATO

Vanilla - Chocolate - Passion fruit 30K per scoop

### GELATO AFFOGATO

30K per scoop / Add coffee 30K



## PASSION FRUIT MOJITO

Rum - Passion fruit - Lime juice - Brown sugar - Soda

# DA BERE

## COCKTAILS

•

Americano 130K

Sidecar 150K

Margarita 130K

Martini cocktail 130K

Manhattan 130K

Negroni 130K

Old fashioned 130K

Spritz 130K

Tequila sunrise 130K

Whiskey sour 130K

## COGNAC

•

Martell 150K

## SAMBUCA

•

Vaccari 100K

## VODKA

•

Grey Goose 120K

## RUM

•

Diplomatico (8 Years) 140K

## WHISKEY

•

Talisker (10 Years) 150K

Lagavulin (16 Years) 150K

Glenlivet (12 Years) 150K

Jim Beam (5 Years) 110K

## GIN

•

Bombay 120K

Hendricks 150K

Monkey 150K

## TEQUILA

•

Ranchitos Oro 110K

## AMARO

•

Jagermeister 100K

# DA BERE

## VINO BIANCO

•  
Sauvignon - Malvasia (Italy)  
Cantine San Marzano 650K / gl. 135K

Vermentino (Italy)  
Leonardo Da Vinci 650K / gl. 135K

Pinot grigio (Italy)  
Corte Giara 670K / gl. 140K

Chardonnay (Italy)  
Cantine San Marzano 650K / gl. 135K

## VINO ROSE'

•  
Pipoli Rosato (Italy)  
Vigneti Del Vulture 670K / gl. 140K

## VINO ROSSO

•  
Negroamaro (Italy)  
Cantine San Marzano 670K / gl. 140K

Nero D'Avola (Italy)  
Vigneti Zabu 650K / gl. 135K

## BOLLICINE

•  
Prosecco (Italy)  
Sette Cascine 700K / gl. 145K

## BIRRA

•  
Bintang 45K

San Miguel 60K

## SOFT

•  
Acqua frizzante 35K / 55K  
Balian 330ml / 750ml - Sparkling

Acqua naturale 30K / 50K  
Balian 330ml / 750ml - Still

Coca Cola 30K  
Regular or Zero

Soda or Tonic water 30K

Oransoda - Lemonsoda 40K

Orange juice (fresh) 40K

Watermelon juice (fresh) 40K

## CAFFE' & TEA

•  
Espresso Single 30K / Double 35K

Long black (Americano) 35K

Tea Black or Green 35K



GENTE is an authentic and honest homemade Italian fresh seafood and veggies restaurant with vegan and vegetarian friendly options available.

Our strength are the fresh ingredients cooked with love and passion. All the dishes we serve come from different Mediterranean Italian regions, some revisited with the use of beautiful local ingredients that make them vibrant and tasty without losing the classic Italian touch.

The joy is to make our customers happy through a delicious cuisine proposed at a very honest and comfortable price for a win/win remarkable experience.



\*All prices are subjected to Tax 10% and Service charge 6%



GENTE\_BALI

RESERVE YOUR TABLE AT:

+62 812 3704 4454

“WA & DIRECT CALLS”

Jl. Tegal Sari No.21, Tibubeneng • Berawa • Canggu



THE PLACE TO BE

