



NUSAVA

Restaurant By La Cantine



Welcome to **Nusava**, the little sister
restaurant of **La Cantine Ubud**.

Our philosophy is simple, we focus on using
the freshest, seasonal and locally sourced
products to create beautiful homemade food
that will bring you a taste of France.

Bon appétit !

Please inform our staff
if you have any food allergies. Thank you.



Contains Pork



Vegetarian



Vegan







Tapas



- EDAMAME 25K 
- BREAD & VEGETARIAN DIPS 69K 
- TRUFFLE & PARMESAN ARANCINI 89K 
- MARINATED KALAMATA OLIVES & FETA 59K 
- CHEESE BALL 89K 
- HOMEMADE VEGAN ANTIPASTI 39K 
- LE PETIT SAUCISSON 59K 

Entrées

- EGG MIMOSA 49K 
- HOMEMADE SMOKED MAHI-MAHI 65K
- HOMEMADE PORK RILLETTE 75K 
- HOMEMADE FOIE GRAS, CHUTNEY & BREAD 265K
- FISH TERRINE 65K
- HOMEMADE VEGAN RILLETTE 59K 
- GRILLED ZUCCHINI & FETA 69K 

Prices are excluding 5% service + 10% tax as mandated by the government



Planches

Delicious boards (small / large). To share... Or not!

CHARCUTERIE 119K / 199K 🐷

Chef's selection of the finest local cold cuts

CHEESE 99K / 179K 🌿

Assortment of the best local artisan cheeses

MIXTE 109K / 189K 🐷

Why choose? Get half charcuterie & half cheese board

OCÉANE 99K / 179K

Homemade delights from the ocean according to Chef's inspiration including our signature smoked mahi-mahi and fish rillettes.

VÉGÉTARIENNE 79K / 169K 🌿

Assortments of homemade vegetarian appetizers

Sunset Basket

Create your own take-away basket with a customized selection of appetizers and wine.

Relax and have unforgettable sunset.

Ask our friendly staff for more information.

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Tartines

Delicious open sandwiches served with fresh green salad.
Add homemade French fries +15K

CROQUE MONSIEUR 89K 

Classic French tartine, filled with ham & melted emmental cheese.
Make it a "Croque Madame" - Add a Fried Egg +10K

SMOKED MAHI-MAHI 110K

Toasted tartine with our signature homemade smoked mahi-mahi
and dill cream

WILD MUSHROOMS & TRUFFLE CREAM 95K 

GRILLED VEGGIES 70K 

Burgers

Served with homemade French fries

 BEEF BURGER 139K

Beef patty / Bacon / Grilled onions / Emmental cheese
Salad / Tomato / Béarnaise mayonnaise

FISH BURGER 109K

Fresh beer-battered fish / Zucchini pickles / Red onions
Salad / Tomato / Tartar sauce

 VÉGÉ BURGER 99K

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Mains

LAMB PARMENTIER 165K

French style mashed potatoes layered with confit duck.
Served with garden salad.

POULET FORESTIER 89K

Chicken thigh with a creamy wild mushroom & white wine sauce, rice and sautéed vegetables

BOEUF BOURGUIGNON 220K

Traditional French beef burgundy stew served with steamed baby potatoes

PESTO PENNE PASTA 85K

OCTOPUS FETTUCCINE PASTA 110K

BEEF RAGU LASAGNA 169K
Served with garden salad.

FISH OF THE DAY

Served with rice, vegetables and leek sauce.

Salads

CÉSAR 69K

Salad / Bacon / Boiled egg / Parmesan Anchovy / Crouton
Add Chicken +29K
Add Prawn +55K

CHÈVRE CHAUD 159K

Warm goat cheese / Bacon / Toast Curly salad / Tomato / Cucumber / Red onions / Walnuts

NIÇOISE 89K

Homemade confit tuna / Anchovy Boiled egg / Salad / Green beans Edamame / Tomatoes / Red onions

CHEF SALAD 99K

Ham / Cheese / Boiled egg / Cherry Tomato / Corn / Salad / Classic French dressing

NUSAVA 119K

Homemade smoked mahi-mahi / Prawns Octopus / Seaweed / Salad / Creamy wasabi dill dressing

Specials

BBQ - RACLETTE - TARTIFLETTE

Check out our black board or ask our staff about these specials

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Desserts

CRÈME BRÛLÉE 59K

A French classic. Enjoy cracking this creamy baked custard treat with a brittle top of melted sugar.

SPECULOOS TIRAMISU 65K

Our twist on the popular Italian dessert

FONDANT DE MAMIE 59K

The chocolate fudge cake our Grandma's used to bake. Served with ice cream.

ICE CREAM OR SORBET CUP 54K

COLONEL 99K

Lime sorbet and vodka.
A frozen delight for adults only!

CAFÉ GOURMAND 115K

Assortment of small desserts served with an espresso. This is the perfect dessert for those who can't choose!



Les crêpes

CRÊPE AU CHOCOLAT 79K

2 crêpes with melted chocolate

CRÊPE AU SUCRE 59K

2 crêpes with sugar

CRÊPE CONFITURE 65K

2 crêpes with homemade jam

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Apéritifs & Beers

KIR 59K
White Wine & Cassis

KIR ROYAL 99K
Sparkling Wine & Cassis

PASTIS 60K | PASTIS & SIROP 65K
Perroquet / Tomate / Mairesque

MARTINI VERMOUTH 65K

DRAFT BEER
Check our blackboard

BINTANG (SMALL) 35K

DEMI PÊCHE or CITRON 45K
Beer Shandy with Cordial (Peach or Lemon)

PANACHÉ 35K | MONACO 39K
Beer Shandy with Lemonade

MOSCOW MULE 89K

MARGARITA 99K

GIN TONIC 89K

MOJITO 89K

CAIPIRINHA 89K

CAIPIROSKA 89K

CUBA LIBRE 89K

BLOODY MARY 99K

LA CANTINE 99K

Gin infused with lemongrass,
Passion fruit, Basil, Egg white

NUSAVA COCKTAIL 99K

Vodka, Homemade tamarillo syrup,
Lime juice, Soda, Sweet gingersour,
Basil

LIMONCELLO 45K

To enjoy as a digestif or whenever
you want!

Cocktails

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Soft Drinks

WATER JUG (75CL) 10K
SODA WATER 18K
TONIC 18K | COCA COLA 18K | SPRITE 18K
HOMEMADE ICE TEA 18K
YOUNG COCONUT 29K
SIROP 18K
Grenadine / Mint / Peach
Lemon / Orgeat / Cassis

Hot Drinks

SINGLE ESPRESSO 30K | DOUBLE 35K
NOISETTE 30K | AMERICANO 30K
CAPPUCCINO 39K | LATTE 39K
Extra espresso shot +10K
Substitute with almond or soy milk +20K
TEA 32K
Check out our tea box for available flavors
MILK 15K | PLANT BASED MILK 25K
HOT CHOCOLATE 39K

Juices & Mocktails

VITAMIN 49K Carrot, Apple, Orange, Ginger	VIRGIN MOJITO 45K Mint, Lemon, Lime, Soda
DEEP PURPLE 49K Beetroot, Apple, Lemon	STRAWBERRY CRUSH 45K Strawberries, Black tea, Lemon
GREEN DETOX 49K Kale, Pineapple, Cucumber, Celery	TAMARILLO FIZZ 45K Tamarillo syrup, Basil, Soda, Lime
FRESH FRUITS 39K Ask for available seasonal fruits	SECRET GARDEN 45K Black tea, Mint, Lemon, Lime

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NUSAVA

Kids Menu



For kids under 12

GRANDMA'S COQUILLETES 59K
Pasta with ham or green peas

GRANDPA'S PURÉE 59K
Mashed potatoes with ham or green peas

HAM & CHEESE TOASTIE 59K 🐷
Toasted sandwich

CHICKEN NUGGETS 59K
Homemade Chicken Nuggets

FISH & CHIPS 59K
Made with market fresh fish

PASTA NAPOLETANA 59K 🍃
Pasta, Tomato Sauce, Cheese



ADD SIROP +9K

Cordial & Water. The favorite drink of all French kids!
Mint, Grenadine, Peach, Lemon, Orgeat, Cassis

ADD KIDS ICE CREAM OR SORBET CUP +39K

Local artisan ice cream / sorbet
Vanilla, Chocolate, Strawberry, Coconut, Lime



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