



The image shows a sophisticated dining environment. In the foreground, a gourmet dish is elegantly plated on a light-colored ceramic dish. The dish consists of a cylindrical stack of ingredients, including what appears to be seared salmon, avocado, and other vegetables, topped with a vibrant pink flower and a dollop of orange sauce. A light green sauce is drizzled around the base of the stack. To the left of the plate, a tall glass filled with a golden beverage, garnished with a lime wedge and fresh basil, sits on a wooden coaster. In the background, a large ceramic vase with a blue floral pattern, a lit candle in a brass holder, and scattered pink flowers create a warm and inviting atmosphere. A wine glass and a fork are also visible on the right side of the frame.

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.



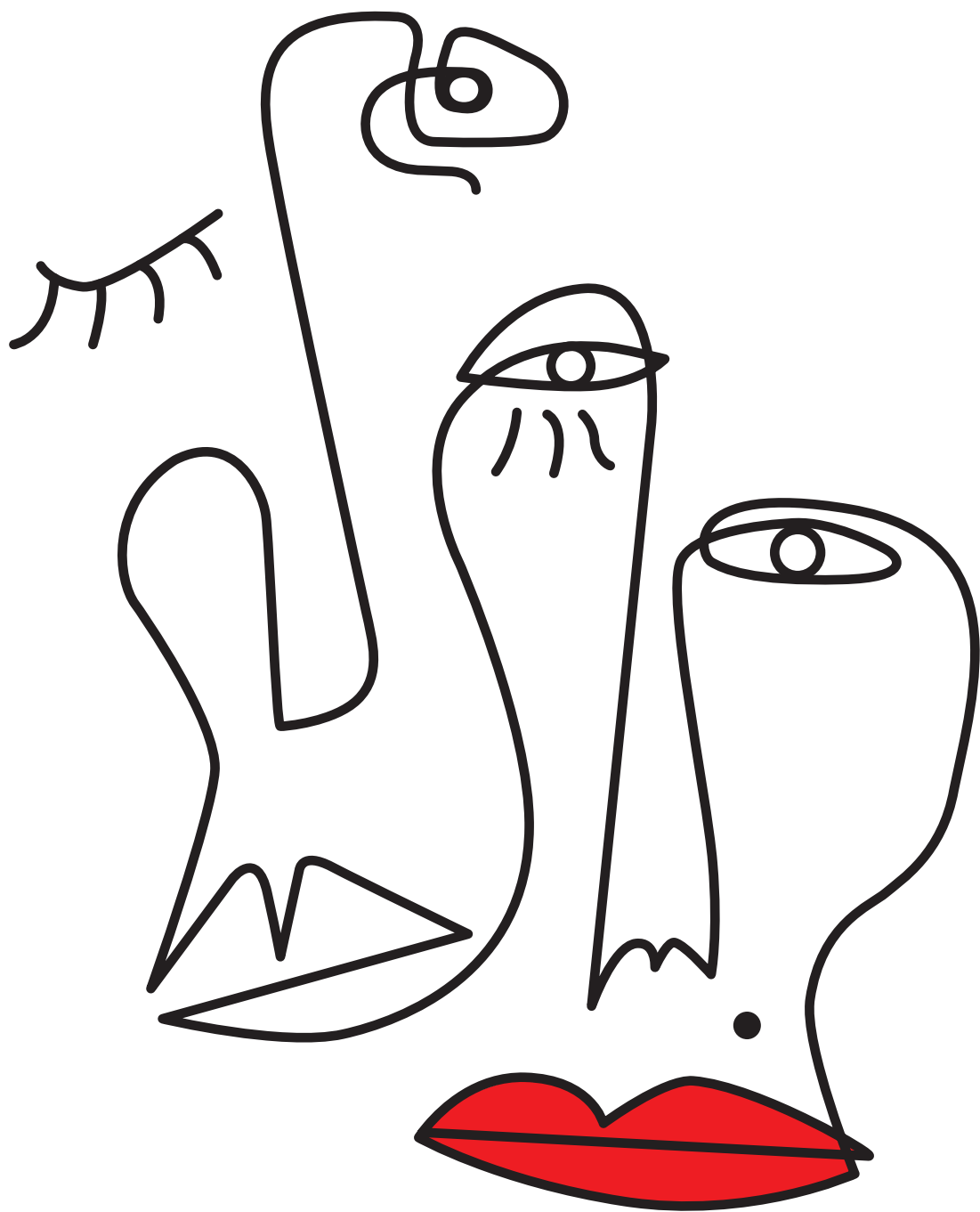
OUR TERRACE





OUR INTERIORS

GENTE



MENU

RAVIOLI CON GAMBERI E STRACCIATELLA

Stracciatella cheese - Prawns - Tomatoes sauce



DA MANGIARE

PANE & MOUSSES / BREAD & DIPS



PANE

Sourdough bread 35K

MOUSSE DI DENTICE E CECI

Snapper - Chickpeas - Cumin - Tahini - Lime juice - Sourdough bread 70K

MOUSSE AL BASILICO

Basil pesto - Chickpeas - Cumin - Tahini - Lime juice - Sourdough bread 60K

MOUSSE DI BARBABIETOLA

Beetroot - Chickpeas - Cumin - Tahini - Lime juice - Sourdough bread 60K

ANTIPASTI / STARTERS



TARTARE DI TONNO

Tuna - Mango - Avocado 100K / Add burrata 75K

CARPACCIO DI PESCE SPADA

Swordfish - Pomegranate - Basil and passion fruit caviar 100K / 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 95K

SAUTE' DI VONGOLE

Clams - Sourdough bread - White wine sauce 95K

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 120k

RAVIOLI CON GAMBERI E STRACCIATELLA

Stracciatella cheese - Prawns - Tomato sauce 135K

ORECCHIETTE CON CALAMARETTI

Baby squid - Broccoli - Pecorino cheese 130K / Vegan 90K

LINGUINE ALLA PESCATORA

Octopus - Baby squid - Prawns - Cherry tomatoes - Tomato sauce 135K

SPAGHETTI GAMBERI, AGLIO E OLIO PICCANTI

Prawns - Baby squid - Cherry tomatoes - Garlic - Fresh chilli 125K

SPAGHETTI PACHINO, POMODORO E BASILICO

Cherry tomatoes - Tomato sauce - Basil 100K / Add Burrata 75K

SECONDI / MAINS



TONNO SCOTTATO AL SESAMO

Seared tuna - Sesame - Broccoli sautéed 145K

FILETTO DI BARRAMUNDI IN CROSTA DI PATATE

Barramundi fillet - Potatoes crust - Asparagus 155K

CATALANA DI GAMBERI

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

POLPO ALLA GENTE

Octopus - Confit cherry tomatoes - Baby potatoes - Spinach 150K

POLPO CON ASPARAGI E SALSA DI PEPERONI

Octopus - Asparagus - Red bell pepper sauce 150K / 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 50K

BROCCOLI SALTATI IN PADELLA

Sauteed broccoli - Confit cherry tomatoes - Sliced almonds 60K

INSALATA MISTA

Green leaves - Tomatoes - Black olives - Onions 50K / Add burrata 75K

DOLCI / DESSERTS



TIRAMISU'

Lady fingers - Coffee - Rum - Cream 75K

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 35K



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 660K / gl. 135K

Vermentino (Italy)
Leonardo Da Vinci 670K / gl. 140K

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

Chardonnay (Italy)
Cantine San Marzano 660K / gl. 135K

VINO ROSE'



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

VINO ROSSO



Negroamaro (Italy)
Cantine San Marzano 680K / gl. 145K

Nero D'Avola (Italy)
Vigneti Zabu 660K / gl. 135K

BOLLICINE



Prosecco (Italy)
Sette Cascine 710K / gl. 150K

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 35K / Double 40K

Long black (Americano) 40K

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

