



TÉ KILA

Eat freely. Drink slowly. Live fully

Latin American Kitchen - Tequila & Mezcal Bar
Pengosekan, Ubud - Bali



Pongosekan, Ubud, Bali
Tacos • Carne Asada • Ceviche • Margaritas

ANTOJITOS

STARTERS

GUACAMOLE

60K

Traditional guacamole made fresh with pico de gallo, sour cream, feta cheese served with crispy corn chips

QUESADILLAS

85K

Flour tortilla filled with mozzarella, served with sour cream, black bean pure and pico de gallo
Choice of: Chicken Tinga / Vegetarian

NACHOS

105K

Layered corn chips topped with chili con carne, cheese sauce, jalapeños, sour cream and pico de gallo

TLAYUDA

135K

Crispy flour tortilla, abodo concase, melted cheese, mix onions, mix bell peppers, champignon, mix olive, sweet corn, red cabbage, sour cream, chilli sauce

BURRITOS

CHICKEN ADOBO

110K

Flour tortilla filled with chicken adobo, Mexican rice, black bean purée, mixed lettuce, mozzarella. Come with homemade French fries and chili sauce

CHILI CON CARNE

135K

Flour tortilla filled with chili con carne, Mexican rice, mixed lettuce, mozzarella. Come with homemade French fries and chili sauce

VEGETARIAN

95K

Chipotle flour tortilla with Balinese lawar, quinoa mix, guaca mole, feta cheese, mixed lettuce. come with homemade French fries and chili sauce

Price are subject to 10% government tax and 6% service

ENSALADAS

ESQUITE DE QUINOA

95K

Grilled corn, mixed quinoa, toasted pineapple, toasted pumpkin seed, cucumber, tomato cherry, red onion, feta cheese and Chipotle dressing

CAESAR MEXICANA (KING PRAWN)

• KING PRAWN

110K

• CHICKEN

95K

• VEGETARIAN

85K

Romaine lettuce, cherry tomatoes, red onion, crutong, caesar dressing, parmesan, and parmesan crackers

ENSALADA TROPICAL (VEG)

92K

Mango, jicama, watermelon, grilled pineapple, red onion and sweet-sour rosella dressing

CEVICHES

CEVICHE CLASICO

125K

Acapulco- style ceviche: fresh fish cured in lime, red onion, tomato cherry, cucumber, tajin chili, tortilla chips and sweet potato cherry puree

CEVICHE VEGANO

110K

Grilled caulis flower, mixed quinoa, coconut leche de tigre, cherry tomatoes, pineapple de gallo Mexican chili oil, served with cassava chips

COCTEL DE MARISCOS

145K

Octopus and shrimp with cherry tomatoes, red onion, avocado and Mexican cocktail sauce

Price are subject to 10% government tax and 6% service

TACOS - 2 PIECES

SOFT CORN TORTILLAS

CARNE ASADA 95k

Grilled marinated steak with onions, cilantro, Pico de Gallo and mayo chipotles

BAJA PRAWN 95k

Beer-battered prawns, red cabbage slaw, pineapple de Gallo and mayo chipotle

BABY CORN 80k

Tempura baby corn, black bean puree, Pico de Gallo, grilled halloumi and chili oil

QUESABIRRIA 98k

Slow-braised birria beef with melted cheese, served with rich consommé for dipping

CHICKEN AL PASTOR 85k

Adobo and achiote-marinated chicken, Pico de Gallo, mayo chipotles, pickle onions, and cilantro

SMALL BITES-2 PIECES

TOSTADA DE PULPO 110k

Crispy corn tostada topped with tender octopus, fresh red onion and chipotle mayo

TINGA DE POLLO 85k

Shredded chicken in smoky chipotle - tomato sauce, finished with red cabbage, sour cream and queso fresco

AVOCADO HALLOUMI 90k

Grilled halloumi, smashed avocado, black bean puree, and pineapple de gallo

Price are subject to 10% government tax and 6% service

FUERTES

MAIN COURSE

CAMARONES AL CHIPOTLE 155K

Creamy chipotle prawns served with grilled baby corn esquite, cooking cream, parmesan cheese, onion. Come with Mexican rice

PESCADO A LA VERACRUZANA 165K

Fresh fish in traditional Veracruz sauce with white wine, olives and mixed peppers, served with Mexican rice

POLLO SINALOA 145K

Grilled marinated chicken in Mexican adobo, served with rosemary potatoes wedges, long bean, tomato confit. Serve with Mexican rice

FAJITAS (BEEF) 225K

Classic sizzling fajitas with bell peppers, onions, melted cheese. Serve with Mexican rice, black bean puree and tortilla

FAJITAS (PRAWNS) 210K

Classic sizzling fajitas with bell peppers, onions, melted cheese. Serve with Mexican rice, black bean puree and tortilla

FAJITAS (CHICKEN) 150K

Classic sizzling fajitas with bell peppers, onions, melted cheese. Serve with Mexican rice, black bean puree and tortilla

FAJITAS (VEGETARIAN) 150K

Mix bell peppers, onion, cauliflower, zucchini, baby corn, melted cheese, served with Mexican rice, black bean puree and tortilla

PULPO AL AJILLO 185K

Char-grilled octopus with caramelized onion and baby potatoes. Garlic mayo dressing and guajillo chili

GRILLED STEAK

• **WAGYU FLANK STEAK 200gr (MB6/7)** 490K

• **RIBEYE 200g (BARLEY-FED MB2+)** 550K

Grilled steak served with chimichurri, potato wedges, garlic mayo and grilled leek salad

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POSTRES

DESSERTS

MANJARI DULCE DE LECHE 120K

Dulce de leche, Manjari brownie, chocolate cremeux and chocolate toil

RASPBERRY MANGO DELIGHT 120K

Raspberry white chocolate mousse, mascarpone whipped ganache, lemon curd, almond financier and mango- lime compote, raspberry fluid gel, crumble

DULCE MATCHA BLISS 120K

Dulce cremeux, matcha financier, mascarpone whipped ganache raspberry fluid gel matcha toil mango lime compote and yuzu fluid gel

JASMINE TEA, PEAR & VANILLA SCENTED 120K

Poached vanilla pear, jasmine tea- inf used whipped ganache and almond financier, raspberry fluid gel, mango fluid gel, yuzu fluid gel

STRAWBERRY CHEESE CAKE NACHOS 120K

Crispy golden nachos served with a luscious strawberry cheesecake twist

CHURROS 60K

Crispy golden churros coated with sweet cinnamon sugar, dulce de leche

Price are subject to 10% government tax and 6% service

KIDS

FISH & CHIPS

95K

Golden crispy fried fish, crunchy batter, served with warm french fries, tar-tar sauce and lemon wedges

CHICKEN STRIPS

95K

Crunchy & yummy chicken breast strips with Mexican rice, delicious tar-tar sauce and lemon wedges

POTATO WEDGES

75K

Super tasty potato wedges served with creamy garlic mayo for dipping

Price are subject to 10% government tax and 6% service

SIGNATURE COCKTAILS

TWICE MARGARITA 180K

Jose Cuervo Silver, Cilantro & Celery Cordial, Spicy Agave, Fresh Lime

MELON PALOMA 200K

Machetosa mezcal salmiana, Salted Midori, Orange Bitter, Fresh Lime, Fever Tree Grapefruit Soda

TEKILA HORCHATA 180K

Jose Cuervo Especial Reposado, Toasted Red Rice, Coconut, Cinamon, Agave, Fresh Lemon, Angostura Bitter

UMAMI COCONUT 200K

Jose Cuervo Especial Reposado, Machetazo Mezcal Salmiana, Fried Shallot, Orange Liqueur, Fresh Lime, Coconut & Tomato Water

MEXICAN WATERMELON 180K

Nusa Cana Tropical Rum, Watermelon, Fresh Lime, Mint, Seasalt, Fever Tree Mexican Lime Soda

KINTAMANI TEKILA 200K

Jose Cuervo Especial Reposado, Alipus mezcal, Tangerine, Passionfruit, Spiced Syrup

MOCKTAIL

GOLDEN HORCHATA COOLER 75K

Toasted Red Rice, Coconut, Cinnamon, Agave, fresh lemon, Creamy, Refreshing and Lightly Tropical

KINTAMANI SUNSET 75K

Tangerine, Passionfruit, Fresh Citrus and Spiced Syrup, Bright, Tropical and Perfectly Balanced

COCKTAIL

MARGARITAS (THE HEART OF TE KILA)

MARGARITA CLASSICA 140K

Tequila | Triple Sec | Lime | Salt

MARGARITA PICANTE 145K

Tequila | Lime | Jalapeno Syrup Smoked Salt

MARGARITA MANGGO CHILI FROZEN 145K

Tequila | Mango | Lime | Chili Tajin

Price are subject to 10% government tax and 6% service

COCKTAIL

FRESA FROZEN 145K

Tequila | Strawberry | Lime

PINA JALAPENO 145K

Tequila | Pineapple | Lime | Jalapeno

MARGARITA JUG (1 LITER) 650K

Choose : Classic / Picante / Margarita Manggo Chili / Fresa

TEQUILA & MEZCAL CLASSICA

PALOMA ROSA 145K

Tequila | Grapefruit Soda | Lime

TEQUILA SUNRISE 145K

Tequila | Orange | Grenadine

MEZCALITA 170K

Mezcal | Lime | Agave Syrup Smoked Chili Salt

LA CONCHITA 170K

Vanilla-infused Aged Tequila | Chili | Ginger

JALISCO GOLD 160K

Reposado tequila | Turmeric | Agave | Orange |romatic Bitters

OAXACA SMOKE 180K

Mezcal | Pineapple | Lime | Jalapeno Syrup | Smoked Salt

TULUM NIGHTS 190K

Passion Fruit | Vanilla | Lime | Vanilla-Infused Aged Tequila

AGAVE ESPRESSO MARTINI 190K

Tequila | Coffee liqueur | Espresso

AGAVE FLIGHT (4 SHOTS) 290K

Silver | Reposado | Anejo | Mezcal

MICHELADAS & SANGRIA

MICHELADA CLASICA 125K

Cervesa Beer | Lime | Petrol | Spices | Tajin

MICHELADA OJO ROHO 125K

Cervesa Beer | Tomato | Lime | Petrol | Chili

SANGRIA ROJA (GLASS / JUG) 95K / 280K

Red Wine | Citrus | Seasonal Fruits

SANGRIA BLANCA (GLASS / JUG) 95K / 280K

White Wine | Citrus | Seasonal Fruit

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WATER

AQUA PANNA	85K
750ml bottled still water	

AQUA REFLEXION	20K
380ml bottled still water	

SAN PELLEGRINO	85K
750ml sparkling mineral water	

SOFT DRINKS	40K
Sprite, Coca Cola, Cola Zero, Tonic or Soda	

BEER

HOEGAARDEN	130K
Belgian wheat beer with subtle citrus aroma	

BALI HAI	45K
Classic Indonesian lager	

BEACHES BREWING CO	50
Classic Indonesian lager	

JUICE

MIX FRUIT JUICE	55K
Seasonal Fruit	

ORANGE JUICE	50K
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PINEAPPLE JUICE	50K
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MANGO JUICE	50K
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WATERMELON JUICE	50K
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COFFEE

HOT

SINGLE / DOUBLE

ESPRESSO

25K / 35K

CAPPUCCINO

25K / 35K

LATTE

40K

LONG BLACK | AMERICANO

38K

HOT CHOCOLATE

45K

TEA SELECTION

40K

ICE

FREDDO CAPPUCCINO

40K

FREDDO ESPRESSO

40K

ICED LATTE

40K

ICED CHOCOLATE

40K

ICE TEA MANGO

50K

ICE TEA STRAWBERRY

50K

ICE TEA LEMON

50K

CHOOSE YOUR BEANS

12K

HOUSE BLEND

MILK ALTERNATIVES

10K

OAT | ALMOND

EXTRA FLAVORS

8K

CARAMEL | VANILLA | ALMOND SYRUP |
STRAWBERRY | HAZELNUT

Price are subject to 10% government tax and 6% service

FIESTA PACKAGES

A curated sharing experience designed for groups. All packages are food-only. Add optional cocktail pairings, jugs or tequila flights

FOOD-ONLY PACKAGES

All tacos and small bites are served as 2 pieces per item, unless stated as a Taco Board. Taco Boards are served with lime, pickled onion, crema, and salsa selection

DRINK ADD-ONS (PACKAGE PRICING)

Choose one option to add to any Fiesta Package:

• COCKTAIL PAIRING (1 COCKTAIL/GUEST) :

	+145K / PERSON
• Margarita Classica	140K
• Margarita Picante	145K
• Paloma Rosa	145K
• Tequila Sunrise	145K

• MARGARITA JUG (5 GLASSES) : +650K / TABLE

Choose : Classica / Picante / Mango Chamoy / Fresa

• SANGRIA PITCHER (5 GLASSES) : +280K / TABLE

Choose: Sangria Roja / Sangria Blanca

• TEQUILA FLIGHT (4 SHOTS) : +290K / TABLE

• SHOT SET (8 SHOTS) : +480K / TABLE

• DON JULIO UPGRADE : +35K / COCKTAIL

Price are subject to 10% government tax and 6% service

FIESTA FOR 4

FOOD ONLY

1.590K

WITH COCKTAIL PAIRING :

2.170K

adds 1 cocktail / guest

WITH MARGARITA JUG (5 GLASSES)

2.240K/TABLE

BEST FOR 4 GUESTS

Designed as a full table experience

STARTERS

- Guacamole
 - Nachos
 - Quesadillas
- (choose: Chicken Tinga/Vegetarian)

SMALL BITES (2PCS EACH)

- Tinga de Pollo
- Avocado Halloumi

CEVICHE

- Ceviche Clasico

TACO BOARD

- Taco Board 10 Pcs (mix & match)

MAIN

- Fajitas (Beef)

DESSERT

- Dessert Platter (choose 3 desserts)

Price are subject to 10% government tax and 6% service

FIESTA FOR 6

FOOD ONLY

2.390K

WITH COCKTAIL PAIRING :

3.260K

adds 1 cocktail/guest

WITH MARGARITA JUG (5 GLASSES) 3,040K/TABLE

BEST FOR 6 GUESTS

Includes seafood + fire grill

STARTERS

- Guacamole
 - Nachos
 - Quesadillas
- (choose: Chicken Tinga/Vegetarian)

SMALL BITES (2PCS EACH)

- Tostada de Pulpo
- Tinga de Pollo

CEVICHE

- Ceviche Clasico
- Coctel de Moriscos

TACO BOARD

- Taco Board 14 Pcs (mix & match)

MAIN

- Fajitas (Beef)
- Pulpo al Ajello

DESSERT

- Dessert Platter (choose 4 desserts)

Price are subject to 10% government tax and 6% service

FIESTA FOR 8

FOOD ONLY

3.150K

WITH COCKTAIL PAIRING :

4.310K

adds 1 cocktail/guest

WITH MARGARITA JUG (5 GLASSES)

3.800K/TABLE

BEST FOR CELEBRATIONS

More ceviche + steak

STARTERS

- Guacamole
 - Nachos
 - Quesadillas
- (choose: Chicken Tinga/Vegetarian)

SMALL BITES (2PCS EACH)

- Tostada de Pulpo
- Tinga de Pollo
- Avocado Halloumi

CEVICHE

- Ceviche Clasico
- Ceviche Vegano
- Coctel de Moriscos

TACO BOARD

- Taco Board 20 Pcs (mix & match)

MAIN

- Fajitas (Beef)
- Pescado a la Veracruzana
- Grilled Steak

DESSERT

- Dessert Platter (choose 5 desserts)

Price are subject to 10% government tax and 6% service

FIESTA FOR 10

FOOD ONLY

3.990K

WITH COCKTAIL PAIRING :

5.440K

adds 1 cocktail/guest

WITH MARGARITA JUG (5 GLASSES)

4.640K/TABLE

ULTIMATE GROUP EXPERIENCE

Premium steak included

STARTERS

- Guacamole
 - Nachos
 - Quesadillas
- (choose: Chicken Tinga/Vegetarian)

SMALL BITES (2PCS EACH)

- Tostada de Pulpo
- Tinga de Pollo
- Avocado Halloumi

CEVICHE

- Ceviche Clasico
- Ceviche Vegano
- Coctel de Moriscos

TACO BOARD

- Taco Board 24 Pcs (mix & match)

MAIN

- Fajitas (Beef)
- Pescado a la Veracruzana
- Pulpo de Ajello
- Ribeye 200gr (Barley-fed MB2+)

DESSERT

- Dessert Platter (choose 6 desserts)

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SPIRITS

VODKA

BOTTLE / 30ML

- CIROC ORIGINAL 2.200K
- KETEL ONE REGULAR 1.800K
- BELVEDERE 2.800K
- SKY VODKA 750K

TEQUILA & MEZCAL

DON JULIO

- DON JULIO 1942 9.000K
- ANEJO 3.200K / 150K
- REPOSADO 3.200K / 150K
- BLANCO 3.450K

JOSE CUERVO

- TRADICIONAL REPOSADO 1.900K / 120K
- RESERVA DE LA FAMILIA EXTRA ANEJO 7.000K
- RESERVA DE LA FAMILIA REPOSADO 6.500K
- RESERVA DE LA FAMILIA PLATINO 4.200K
- TRADITIONAL BLANCO 1.400K
- ESPECIAL BLANCO 1.100K
- ESPECIAL REPOSADO 1.100K

VOLCAN

- VOLCAN BLANCO 2.800K
- VOLCAN X.A 12.000K

MILAGRO

- MILAGRO SILVER 2.800K
- MILAGRO REPOSADO 2.800K

Price are subject to 10% government tax and 6% service

SPIRITS

WHISKEY

BOTTLE / 30ML

SCOTCH WHISKEY

• JOHNNIE WALKER RED LABEL	1.500K / 130K
• JOHNNIE WALKER BLACK LABEL	1.900K / 130K
• JOHNNIE DOUBLE BLACK	2.800K
• JOHNNIE GOLD LABEL RESERVE	3.400K
• GLENFIDDICH 12	2.800K
• MONKEY SHOULDER	2.400K
• BALVENIE DOUBLEWOOD 12YO	3.800K

JAPANESE WHISKEY

• MATSUI BLENDED WHISKY SAN-IN	1.800K
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SINGLEMALT

• LAGAVULIN 16 YO	4.800K
• OBAN 14 YO	4.800K
• SINGLETON 12YO GLEN ORD	2.800K
• SINGLETON 18YO GLEN ORD	7.000K
• TALISKER STORM	3.600K

BOURBON WHISKEY

• JIM BEAM	1.100K
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SPIRITS

ESPOLON

BOTTLE / 30ML

- ESPOLON BLANCO 2.200K
- ESPOLON REPOSADO 2.400K
- ESPOLON ANEJO 2.800K
- ESPOLON CRISTALINO 2.900K

MEZCAL

- MACHETAZO ESPADIN 2.900K
- LOS DANZANTES 3.200K
- CREYENTE 2.900K
- 400 CONEJOS 2.900K
- ALIPUS 2.900K
- MONTELOBOS ESPADIN 2.600K / 120K

PISCO

- PISCO 1615 QUEBRANTA 1.800K
- PISCO 1615 ITALY 1.800K

COGNAC

- HENNESSY VSOP 4.800K

GIN

- TANQUERAY GIN 1.800K
- TANQUERAY 10 2.800K
- HENDRICK'S GIN 2.600K/150K
- MATSUI GIN HAKUTO 1800K
- GORDON 850K

WHISKEY

AMERICAN WHISKEY

- BULLEIT BOURBON 2.100K
- BULLEIT RYE 2.100K

Price are subject to 10% government tax and 6% service

SPIRITS

RUM

BOTTLE / 30ML

- KRAKEN BLACK SPICED 1.900K
- SAILOR JERRY SPICED 1.500K
- BACARDI LIGHT 1.000K
- MAYER DARK RUM 1.600K
- CAPTAIN MORGAN SPACE RUM 1.200K

LIQUEUR

- LEMONCELLO 1.600K
- BAILEYS 1.400K
- JAGERMEISTER 1.500K

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SHISHA

REGULER SHISHA

300K

- Double Apple
- Grape
- Mint
- Pineapple
- Blueberry

PREMIUM SHISHA

350K

- Love 66
- Lady Killer
- Blue Peach Mint
- Manggo Lassi
- Passion Fruit

VIP SHISHA

400K

- Lychee Ice
- Peach Ice Tea
- Green Tea Honey
- Cheese Cake
- Strawberry Lychee

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