

CUCINA DEL CUORE

Born from a love story between
Merano and Bali, our home is a
meeting place of hearts and
flavors.

Two dishes. Five tables. That's
what we started with. Our initial
menu was lean but perfectly
curated. Italian intelligent man
met Indonesian farmer woman,
offerings food with love.
Spread the tale to comrades
afar.



DRINKS

WATER & SOFTDRINKS

COKE	30K
COKE ZERO	30K
SPRITE	30K
SODA WATER	30K
TONIC WATER	30K
ACQUA 0.5	15K
REFLECTION SPARKLING 380ml	35K

TEA

JAVA TEA	35K
GREEN TEA	40K
HERBAL TEA (TWININGS TEA)	55K
MACHA	50K
MACHA & BROWN RICE	50K
JASMINE TEA	35K
GINGER TEA	38K

BEER

KOENIG WEIZEN	68K
PROST LAGER	45K
PROST PILSENER	45K
SINGARAJA	45K
BINTANG RADLER	45K
BINTANG	45K
BINTANG CRYSTAL	50K

COFFEE

ESPRESSO	28K
DOPPIO	40K
CORRETTO (ESPRESSO + GRAPPA)	45K
MACCHIATO	30K
CAPPUCCINO	40K
PICCOLO	40K
LATTE MACCHIATO	45K
FLAT WHITE	45K
AMERICANO	40K
BALI KOPI	35K
ICED LATTE	45K

WENDANG UWUH 50K

Javanese brewed beverage
("wedang") with spice-like foliage
("uwuh" means trash).

sweet-spicy taste, bright red from
secang, fragrant aroma from ginger.
Yogyakarta specialty & extreme
healthy drink.



THE HEALTY 60K

BALI MIX

Watermelon - Papaya - Pineapple -
Lime

EXOTIC JUICE

Banana - Passion Fruit - Pineapple -
Lime

PURE FRESHNESS

Orange - Watermelon - Mint Leaves -
Lime

GREEN DETOX

Cucumber - Spinach - Apple -Ginger-
Lime

BOOST IMMUNITY

Pineapple - Ginger - Orange -
Turmeric - Lime

HANGOVER

Apple, Beetroot, Carrot, Ginger,
Celery, Lime

THE SQUASH

LIME	40K
ORANGE	40K
PASSION FRUIT	40K
ANITA'S SQUASH	45K
-Infusion Herbal Tea with pineapple	



SLOW JUICER 60K

100% JUICE (max. 4 types)

APPLE
BEETROOT
CARROT
CUCUMBER
GINGER
LIME
MINT
ORANGE LUMAJANG
PINEAPPLE
TOMATO
TURMERIC
WATERMELON
MANGGO (Seasonal)



DRINKS

THE FAMOUS 135K

MARGARITA

tequila, triple Sec, lime juice, agave syrup

NEGRONI

campari, sweet vermouth, gin

AMERICANO

campari, sweet vermouth

GARIBALDI

bitter campari, orange juice

CAIPIRINHA

lime, cane sugar, cachaca

BLOODY MARY

tomato juice, lime, vodka

CAFFÈ SHAKERATO

coffe + grappa

THE ANITAS 99K

BREZZE

gin, lime, basil, soda, sugar

NANO NANO

vodka, pineapple, cucumber, chili, lime, sugar

WAYAN MOJITO

arak bali, sugar, lime, limebasil "kemangi", soda

THE BADDIES 125K

FLYING HIRSCH

jägermeister, redbull

HUNTER

jägermeister, fresh orange juice

POLSKY

vodka, redbull

ORANGE OST

vodka, fresh orange juice

CUBA LIBRE

rum, coke

THE SPRITZ 135K

APEROL

aperol, Prosecco, soda

FROZEN APEROL

aperol, prosecco, strawberry or peach

LIMONCELLO

limoncello, prosecco, soda

HUGO

prosecco, elderflower, soda

CAMPARI

campari, prosecco, soda

THE WRONG CAMPARI

campari, sweet vermouth, prosecco

GIN & MIXERS

BOMBAY 135K

GORDON 120K

TANGUERAY 135K

KAJA (local) 125K



COCKTAILS

SALAD



TEMPE SALAD 🌿

tempe, green lettuce ,red onion, carrot, coreander, apel, red cabbage w/ balsamic sesame dressing

68K

TUNA OTORO & CASHEW NUT

rucola, baby romain / lettuce, dried tomatoes cashew, homemade canned tuna, caesar dressing

88K

INSALATA MISTA 🌿

mix salad leaf, carrot, red cabbage / paprika tomato & orange / pomelo / green manggo with honey mustard dressing

72K

CHICKEN & SALAD

grilled marinated chicken sous vide , apple, cherry tomato, pineapple, mix green letuce, anitas tartar dressing

88K



BRUSCHETTA

house sourdough toasted bread serves three slice

POMODORO 🌿

fresh Roma tomato salsa, confit garlic, origano, basil

45K

OTORO BELLY

imported tuna slow cooked homemade can, dill, beetroot pickle, burrata relish

60K

TROPICAL

house-cured lonzino fillet, mango- coriander & pineapple salsa

55K



STARTERS

BURRATA POMODORO

fresh burrata 100 g with marinated Roma tomatoes, basil dressing and crispy bread

120K

- add imported Parma ham (Crudo di Parma) 50 g

65K

GOAT POLPETE

pan-fried lamb meatballs served with our signature mint and "kemangi" pesto

110K

TEMPE & BRIE

fusion of smoky grilled tempe and rich melted Brie, paired with pickled chili mushrooms and toasted sesame glaze

75K

FRITTO MISTO

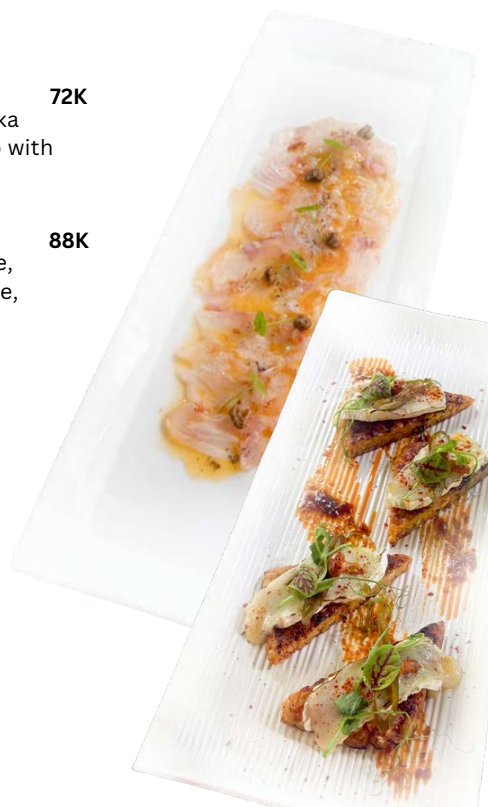
crispy fried mixed seafood served with homemade black aioli sauce

115K

CRUDO DI HAMACHI

hamachi carpaccio marinated in Lumajang orange citrus and Timut pepper, finished with house-made bottarga and crispy capers

135K



PASTA

Homemade egg pasta & durum imported pasta

SPAGHETTI FRUTI DI MARE 145K

prawns, baby octopus, fish, calamari and in house made cream fish

GNOCCHI 125K

homemade potato gnocchi tossed in our signature basil "kemangi" pesto

TAGLIATELLE STROGANOF 125K

tender chicken strips sautéed with Marsala wine, fresh cream and mushrooms

SPAGHETTI BEETROOT 140K

vibrant beetroot-stained spaghetti rosa, creamy gorgonzola sauce, crispy basil-mint on top

BIGOLI POLPETE 135K

traditional beef and pork meatballs in our signature rich tomato sauce – signature dish

LASAGNE RAGU 135K

layers of pasta with slow-cooked traditional beef & pork ragu, béchamel and melted cheese

SPAGHETTI CARBONARA 140K

durum spaghetti with house-cured pork guanciale, smoked bacon, egg yolk and Parmesan

POMODORO E BASILICO 110K

fresh tomato sauce, basil (vegetarian)

AGLIO OLIO PEPERONCINO 110K

garlic, olive oil, chili (vegetarian)

GLUTEN FREE UPON REQUEST 10K

MEAT & FISH

WAGYU BEEF MB5 HANGER STEAK 310K

served with potato, mix salad, homemade jamaica guava chatney

CRUNCHY COCONUT CHICKEN 125K

crispy, tender chicken fillet coated in shredded coconut, lightly fried
served w/ fresh salad or french fries, our homemade sweet chili-lime sauce

GRILLED PORK CHOP 245K

cooked in sous vide, served with cabbage salad, potato

WAGYU SAPI RENDANG 255K

slow cooked beef 24hours in iron cast, javanese spice, rice and mix salad

BARRAMUNDI 235K

pan-seared barramundi, baby potatoes with puttanesca sauce served with homemade bread

SIDES

Sauces (Aioli) 10K

Mixed vegetables sote 45K

FRENCH FRIES / POTATO WEDGES 45K

Anita's homemade Indonesian corner

MIE CELENG 135K

pulled pork, gravy, Jogjakarta spices, Christian signature

RICE / NOODLE 125K / 95K

fried rice / noodle with mix seafood or chicken, egg and chips Indonesian dish

CAP CAY 125K / 95K

stir fry mix vegetable w/ seafood or chicken and rice

PIZZA



MARINARA 75K ✱

tomato, garlic and oregano (no mozzarella)

MARGHERITA 85K ✱

tomato, mozzarella and fresh basil

FUNGI 90K ✱

tomato, mozzarella, mushrooms

PROSCIUTTO COTTO 95K

tomato, mozzarella, prosciutto cotto

ROMANA 95K

tomato, mozzarella, anchovies and capers

PROSCIUTTO E FUNGI 110K

tomato, mozzarella, prosciutto cotto, mushrooms, parsley

QUATTRO FORMAGGI 130K

mozzarella, brie, emmentaler, gorgonzola, parmesan, fresh basil



CHEF 185K

tomato, mozzarella, burrata, rucola, anchovies, garlic, chili,

MORTADELLA E BURRATA PESTO 175K

mozzarella, mortadella, burata, anita's pesto, cashew nut

PARMA 175K

tomato, mozzarella, prosciutto crudo, rucola, parmesan

PULLED PORK 135K

tomato, mozzarella, Jogjakarta spices pulled pork, sunny side egg

TONNO & CIPOLLA 145K

tomato, mozzarella, homemade oroto belly tuna, onion, homemade dried tomatoes, black olives

HAWAII 110K

tomato, mozzarella, ham, pineapple

DIAVOLA 110K

tomato, mozzarella, spicy pork salami, black olive, chopped chili

PUGLIESE 105K ✱

tomato, mozzarella, sun-dried tomatoes, onion and olives

CAPRICCIOSA 125K

tomato, mozzarella, prosciutto cotto, olives, artichokes, mushrooms

BBQ CHICKEN 115K

tomato, mozzarella, roasted chicken with homemade barbeque sauce, red onion

GORGONZOLA 125K

mozzarella, sweet and spicy gorgonzola, rucola

FOCACCIA

a thin and crunchy flatbread crafted in the best Italian tradition

ROSMARINO E AGLIO ✱

GHIACCIO

salted butter and anchovies

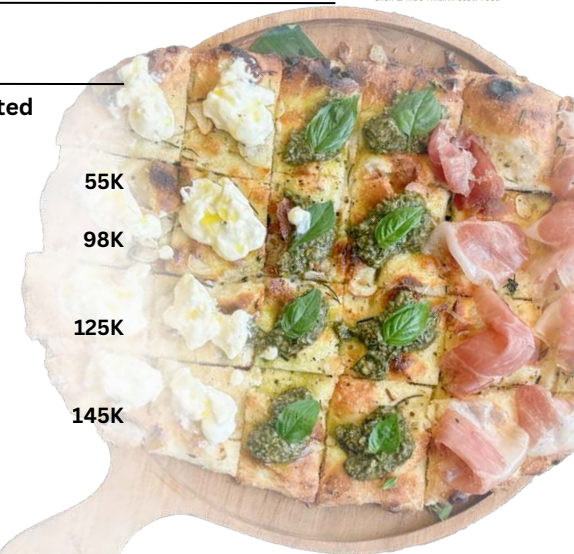
RECCO ✱

double dough & mixed cheese

ITALIAN HOLY TRIS

pesto & stracciatella & parma ham

PIZZA



55K

98K

125K

145K

MAKE IT YOURS – CUSTOMIZE

Grilled chicken 45K

Mixed Seafood 65K

Stracciatella 20K

Burrata 100gr 90K

Mushroom, onion, black olive, cappers, zucchini, tomato fresh, pineapple, egg, rucola 20K

Artichokes, mozzarella, dried tomatoes, chicken BBQ, parmesan 25K

Salami chorizo, gorgonzola, tuna, anchovies, bacon 30K



DESSERT



TIRAMISU' CLASSIC SIGNATURE

espresso-drenched savoiardi biscuits layered with rich mascarpone cream and dusted with cocoa & housegrappa

CRAZY ITALIAN PIZZA

Nutella, caramelized bananas, toasted cashew nuts

ANITAS CRÈME BRÛLÉE

brûlée with caramelized sugar crust

VIOLETT MARILLENKNEDL

indonesian violet sweet potato dumplings stuffed with caramelized peaches, served warm with cinnamon, a scoop of vanilla gelato and hot butter sauce

EXOCTIC MACEDONIA

fresh exotic fruit salad with a scoop of homemade gelato

AFFOGATO

hot espresso affogato poured over two scoops of our creamy homemade vanilla gelato

65K

110K

65K

75K

68K

65K

ANITA'S CASA



Hidden within a tranquil garden, our 4 guest rooms breathe the spirit of Java

— built from antique wood, shaped by hand, and softened with natural textures.
Each opens to the pool and garden, fully accessible
and embraced by nature's quiet beauty

— a retreat for calm, comfort, and connection.



ANITA & CHRIS

Thank you for your coming

Looking forward to welcoming you again.
Leave your review if you are satisfied with
our dishes, the service and the environment,
we will be happy to hear from you.



WHITE WINE

Donnafugata Chardonnay 1.100K

Producer: Donnafugata

A well-balanced Chardonnay with tropical fruit flavors, bright acidity, and a smooth finish.

Trebbiano d'Abruzzo 1.100K

Producer: Talamonti

Refreshing ripe apple and peach notes end with a gentle acidity. A rich, full, round and persistent wine.

Argiolas Vermentino

Costamolinas 950K

Producer: Argiolas

Fresh with aromas of citrus, herbs, and a hint of minerality. Perfect with seafood and light pasta dishes

Pinot Grigio Rubicone 750K

Producer: Cantine Leonardo da Vinci

Crisp and refreshing with notes of broom and jasmine flowers are detectable to the nose, over a fresh, herby base, and a touch of citrus.

BUBBLES

LAGIOIOSA 820K

fresh, light and elegant. This Italian sparkling wine. Offers fine bubbles with aroma of green apple with peach flowers

MAN Brut Chenin Blanc 780K

fresh tropical fruit, Light-yellow has floral notes, peaches, apricots. Nice sparkle bubbly on the mouth

Trebbiano Romagna 720K

Producer: Cantine Leonardo da Vinci

Taste Duomo di Faenza dominated by yellow peach, broom flowers and fresh wild grass.

Domaine du Tariquet 750K

Producer: De Gascogne

A lively and aromatic French white with zesty citrus and ripe passion fruit flavors.

Les Jamelles Viognier 685K

Producer: Catherine Delaunay

Ideal as an aperitif, with Asian cuisine, apricot, acacia blossom, floral notes, and a hint of nougat or honey on the finish.

RED WINE

Chianti Classico - Ama 1.200K

Producer: Castello di Ama

Elegant and well-structured, featuring red cherries, spices and a touch of earthiness typical of the Chianti Classico region.

Salice Salentino 750K

Producer: San Marzano

The classic Salento blend of Negroamaro and Malvasia Nera di Brindisi.

A wine with an intense aroma with hints of cherry and plum.

Negroamaro 780K

Producer: Luccarelli

A full-bodied wine from Puglia with deep red fruit flavors, spices, and a smooth finish.

Planeta 1614 1.500K

Producer: Planeta

Named after the family estate, this wine features complex layers of dark fruits, spices, and a touch of oak.

Planeta Plumbago 1.100K

Producer: Planeta

A single-variety Nero d'Avola with intense plum and blackberry notes, balanced by subtle tannins and acidity.

Chianti Classico

Poggio Badiola 1.100K

Producer: Castello di Fonterutoli
A refined Chianti with red fruit, floral aromas, and a hint of spice, making it a versatile food companion.

Primitivo 780K

Producer: San Marzano

Spicy character with hints of rosemary and vanilla. Full-bodied, balanced, strong.

Rosso di Montepulciano

Riserva 750K

Producer: Boccantino

A youthful and fresh wine with bright red fruit flavors and a hint of earthiness.

Ortonese 685K

Producer: Fantini

An intense red with vibrant fruit flavors and soft velvet texture

WELCOME

**Where Traditions Blend
with Authentic Flavor**

TO ANITAS

**Are you ready for a culinary journey
through two different but delightfully
complementary worlds? Welcome to
Ristorante Anita, the hidden gem in
northern Canggu, Bali, where Italy and
Indonesia meet on the table with passion
and artistry.**

**Two dishes. Six tables. That's what Anita's started with. My initial menu
was poor, but perfectly prepared. My offerings have grown a lot since
then, but my commitment to perfection remains.**

**At Anita , we believe that the heart of cooking lies in homemade. Our
dishes are made with passion and dedication directly from our kitchen.
From freshly baked bread to homemade condiments, every bite is a
celebration of authenticity and taste.**

**We look forward to sharing with you special events and theme nights that celebrate culinary
diversity. From Indonesian-Italian themed dinners to tasting nights, every occasion is an
opportunity to immerse yourself in the world of flavors.**

**Join us at Ristorante Anita for a culinary experience that combines Italian roots and Indonesian
warmth, creating an unbreakable bond between cultures through food. We are excited to
welcome you and make you part of our story.**

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