

Dolci

Affogato (E, G, D, N)
vanilla ice cream, espresso coffee shot

Tiramisu (E, G, D)
homemade Savoiaridi biscuits soaked in
espresso coffee, layered with mascarpone
cream, cocoa powder

Torta Caprese al Limone (E, D, N)
flourless almond & lemon cake,
extra virgin olive oil gelato

Bigne al Pistacchio & Lamponi (E, G, D, N)
craquelin choux, pistachio cream, raspberries

Crostata alle Fragole (E, G, D)
strawberry tart, vanilla custard, strawberry
gelato

Gelati (E, D)
homemade ice cream

Sorbetti (VG)
homemade sorbets

ARVN

(VG) Vegan (E) Egg (C) Crustacean (G) Gluten (D) Dairy (N) Nuts (F) Fish

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Arva

Aman's tribute to the Italian underground flavours

A beachside Italian restaurant with a warm, convivial atmosphere, Arva at Amankila draws inspiration from Italy's farm-to-table cucina semplice and cucina del raccolto gastronomic tradition.

With roots reaching back to the medieval era, this cooking style combines the warmth of the home kitchen with the ingenuity required to tease out the most potent and delicate flavours from even the simplest of ingredients sourced from the tropical sea and soil of Bali.

The local community is an essential source of Arva's fresh, organic produce. Every day, a fisherman from the local village of Jimbaran, brings the prime of his latest catch to Amankila, including snapper, seabass and grouper caught to order. Free-range organic chicken and eggs are supplied by farms in the Bali region, allowing Arva to offer sharing platters of herb-roasted chicken; whereas the produce markets of the North Bali region ensure a daily supply of herbs, tropical fruits, and fresh vegetables.

Arva's menu celebrates authentic Italian flavours, ingenuity, and creativity. From specialities such as Tagliere to the finest classics such as pollo alla piastra – Arva's dishes are perfect for sharing.

Antipasti

Insalata di Granchio, Mandorle & Arancia (C, N)
jumbo crab, wild rocket and curly endive, orange segments, toasted almond flakes

Asparagi alla Milanese, Uovo all'Occhio di Bue (E, D)
blanched asparagus, soft fried egg, parmesan, brown butter

Insalata di Sedano, Uva e Caprino (D, N)
shaved celery, grapes, goat's cheese, rosemary, toasted pistachios

Burrata e Pomodorini (D)
mixed tomatoes, burrata cheese, garden basil, balsamic vinegar

Manzo Tonnato (E, F)
slow-cooked beef tenderloin slices, coated with traditional "tonnata sauce", capers

Crudo di Tonno (F, G)
raw tuna, citrus, capers, Venetian dressing, black olives focaccia

Calamari, Piselli & Limone (F)
quick-seared squid, peas, lemon

Capocollo, Gnocco Fritto, Giardiniera (G, D)
thinly sliced Italian cured pork neck, fried bread puffs, pickled vegetable "Giardiniera"

Primi Piatti

Minestrone di Verdure (VG)
seasonal vegetable soup, olive oil

Risotto alle Carote, Caprino & Gremolata (D)
aquarello rice, carrot puree, goat's cheese & gremolata

Linguine all'Astice (C, G, D)
linguine pasta, bisque sauce, local lobster

Rigatoni alla Gricia (G, D)
rigatoni pasta, pecorino, aged parmesan, toasted black pepper, crispy guanciale

Tagliatelle alla Bolognese (E, G, D)
house-made tagliatelle pasta, beef Bolognese ragout, aged parmesan

Spaghetti Aglio, Acciughe e Mollica Croccante (G, F)
spaghetti, garlic, anchovies, chili, crispy breadcrumbs, parsley

Cavatelli ai Gamberi & Pesto Trapanese (C,G,N)
house-made cavatelli with sautéed prawns, cherry tomatoes, almond pesto

Rosone di Ricotta e Spinaci (E, G, D)
ricotta & spinach-filled pasta rosette, aged parmesan cream, tomato reduction

Contorni

Insalata Mista (VG)
mixed salad, carrot, radishes, vinaigrette

Rucola & Parmigiano (D)
rocket, parmesan cheese salad

Patate al Forno (VG)
roasted potatoes with olive oil, rosemary and garlic

Zucchine alla Scapece (VG)
golden fried zucchini, gently marinated in white wine vinegar, garlic and fresh mint

Secondi Piatti

Parmigiana di Melanzane (G, D)
eggplant, mozzarella, tomato sauce, parmesan cheese, basil

Filetto di Manzo (G, D)
200g Australian wagyu beef tenderloin, green beans, salsa verde & agrodolce shallots

Tagliata di Manzo (D)
300g Australian wagyu ribeye steak, roasted garlic

Gamberoni alla Griglia (C)
grilled jumbo tiger prawns, lemon-parsley dressing

Polpo alla Griglia (F)
grilled octopus, fresh tomato, oregano, capers, burnt lemon

Cernia Asiatica, "Guazzetto" Mediterraneo (F)
Asian grouper, "in guazzetto" of cherry tomatoes, capers, olives, garlic, white wine

Cotoletta alla Milanese (E, G, D)
pork cutlet, burnt lemon, crispy sage

Galletto alla Salvia (D)
half organic baby chicken from Manggis, roasted garlic, sage butter, white wine vinegar sauce

Sauces on Side

Red Wine Beef Jus (G, D)

Peppercorn (D)

Salsa Verde (VG, G)

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