

NAUTILUS

— restaurant —

Nautilus brings Italian traditional home style cooking into
Lombok food culture.

We celebrate simple ingredients and soulful cooking,
honoring regional traditional and all the Italian grandmothers
who cooked before us.



ANTIPASTI



—
appetizers

ZEPPOLELLE DI ALGHE  	70 K
Fried seaweed dough balls	
POLPETTE DI MELANZANE 	70 K
Fried eggplant balls with mozzarella & Italian Pecorino Romano cheese	
POLPETTE DI CARNE	80 K
Fried meatballs	
PIZZELLA FRITTA 	70 K
Small fried pizza with tomato sauce, Italian Parmigiano Reggiano cheese & basil	
CAPRESE 	90 K
Mozzarella cheese & tomatoes dressed with olive oil & basil	
CALAMARI FRITTI	85 K
Floured & deep fried squid on a lettuce bed	
GAMBERI FRITTI	85 K
Floured & deep fried prawns on a lettuce bed	
INSALATA DI MARE	90 K
Assorted steamed seafood mix with olive oil, garlic & parsley	



BRUSCHETTE



—
toasted bread slices

BRUSCHETTE CLASSICHE  	55 K
Four slices of toasted bread with fresh tomato, garlic, olive oil & basil	
BRUSCHETTE ALL'AGLIO 	45 K
Four slices of toasted bread with butter, garlic & parsley	
BRUSCHETTE AI FUNGHI  	60 K
Four slices of toasted bread with mixed sautéed mushrooms	
BRUSCHETTE MOZZARELLA E ALICI	70 K
Four slices of toasted bread with melted mozzarella cheese & home-made salted anchovies	
BRUSCHETTE MOZZARELLA E PROSCIUTTO CRUDO 	80 K
Four slices of toasted bread with melted mozzarella cheese & imported Parma Ham	
BRUSCHETTE AL POLPO	75 K
Four slices of toasted sourdough with steamed octopus, olive oil and parsley	

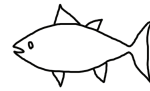
extra basket of bread 15 K · extra portion of sambal 10 K

 vegetarian  vegan  spicy  contains nuts

+5+10 % SERVICE AND GOVERNMENT TAX



CARPACCI



CARPACCIO DI POLPO	110 K
Slices of steamed octopus served on a bed of lettuce and rucola dressed with olive oil & lemon	
CARPACCIO DI TONNO	110 K
Slices of raw yellowfin tuna served on a bed of lettuce & rucola dressed with olive oil & lemon	
CARPACCIO MISTO DI MARE	110 K
Slices of raw yellowfin tuna & steamed octopus served on a bed of lettuce & rucola dressed with olive oil & lemon	
CARPACCIO DI MANZO	120 K
Slices of raw beef fillet served on a bed of lettuce & rucola with Italian Parmigiano Reggiano scales & olive oil	



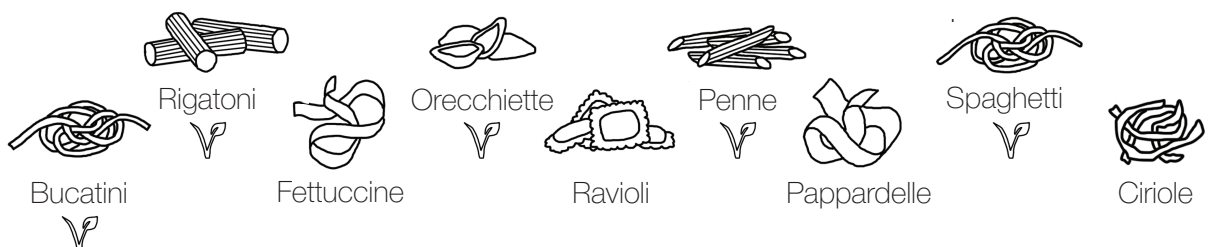
PRIMI PIATTI



—
first courses

MINISTRONE 	85 K
Seasonal vegetable soup served with roasted bread cubes	
SPAGHETTI AGLIO, OLIO E PEPERONCINO   	85 K
Spaghetti with olive oil, garlic, chopped chili & parsley	
PENNE AL POMODORO  	85 K
Penne with homemade tomato sauce & basil	
SPAGHETTI AL PESTO  	90 K
Spaghetti with homemade basil, nut & olive oil sauce	
PENNE ALL'ARRABBIATA   	85 K
Penne with homemade chili tomato sauce	
ORECCHIETTE CRUDAIOLA 	95 K
Orecchiette with fresh tomatoes, mozzarella, capers, olives & basil	
RIGATONI ALLA NORMA 	110 K
Rigatoni with homemade tomato sauce, eggplant & melted mozzarella	
BUCATINI ALL'AMATRICIANA 	120 K
Bucatini with tomato sauce, homemade pork cheek bacon & Italian Pecorino Romano & Parmigiano Reggiano cheese	
RIGATONI ALLA CARBONARA 	120 K
Rigatoni with egg yolk, black pepper, homemade pork cheek bacon, Italian Parmigiano Reggiano & Pecorino Romano cheese	

Create your own combination of any sauce with any pasta from the following.
Gluten free pasta available upon request (additional 20 K).





PASTA FATTA IN CASA



—
homemade pasta

LASAGNA VEGETARIANA 	110 K
Homemade lasagna with mixed veggies, bechamel, pesto sauce & mozzarella	
LASAGNA DI CARNE NAPOLETANA 	120 K
Homemade south Italian style lasagna with bolognese sauce, bechamel, ham, eggs & mozzarella cheese	
RAVIOLI AL POMODORO 	100 K
Homemade spinach & ricotta cheese ravioli with homemade tomato sauce	
RAVIOLI BURRO E SALVIA 	100 K
Homemade spinach & ricotta cheese ravioli with a sage butter sauce	
RAVIOLI GORGONZOLA E FUNGHI 	120 K
Homemade spinach & ricotta cheese ravioli with imported Italian gorgonzola & mushrooms sauce	
GNOCCHI ALLA SORRENTINA 	95 K
Homemade gnocchi with tomato sauce & melted mozzarella cheese	
GNOCCHI GORGONZOLA 	110 K
Homemade gnocchi with Italian gorgonzola cheese sauce	
FETTUCCHINE PANNA E FUNGHI 	95 K
Homemade fettuccine with mushrooms & cream	
FETTUCCHINE PROSCIUTTO PANNA E FUNGHI 	110 K
Homemade fettuccine with cooked ham, mushrooms & cream	
PAPPARDELLE AL RAGU'	110 K
Homemade pasta with selected minced beef in a tomato, carrot & celery sauce	



PRIMI PIATTI DI MARE



—
seafood first courses

SPAGHETTI TONNO	95 K
Spaghetti with tuna (with or without tomatoes)	
PAPPARDELLE ALLE VONGOLE	120 K
Homemade pasta with fresh clams in a white wine sauce (with or without tomatoes)	
CIRIOLE AL POLPO	120 K
Homemade pasta with octopus & tomato sauce	
FETTUCCHINE VERDI CON GAMBERI E ZUCCHINE	100 K
Homemade spinach pasta served with shrimps & zucchini sauce	
ORECCHIETTE ALLO SCOGLIO	120 K
Traditional pasta with a mix of assorted steamed seafood including prawns, octopus, clams & calamari in an olive oil, parsley & garlic sauce	

+5+10 % SERVICE AND GOVERNMENT TAX



SECONDI



—
main courses

PARMIGIANA DI MELANZANE 	110 K
Baked eggplant with tomato sauce & mozzarella cheese served with oven roasted potatoes	
POLLO ALLA GRIGLIA	110 K
Grilled chicken thigh served with a side of seasonal vegetables & oven roasted potatoes	
COTOLETTA DI POLLO	100 K
Pan fried chicken cutlet served with a side of seasonal vegetables & mashed potatoes	
COTOLETTA ALLA MILANESE	120 K
Pan-fried breaded sirloin beef cutlet served with a side of seasonal vegetables & mashed potatoes	
SCALOPPINE AI FUNGHI	125 K
Beef escalopes with sautéed mushrooms served with a side of seasonal vegetables & oven roasted potatoes	
SCALOPPINE ALLA SALVIA E LIMONE	120 K
Beef escalopes in sage and lemon sauce served with a side of seasonal vegetables & oven roasted potatoes	
TAGLIATA DI MANZO RUCOLA E PARMIGIANO	150 K
200g of grilled beef fillet cut in slices served on a bed of rucola topped with Italian Parmigiano Reggiano scales & served with a side of oven roasted potatoes	
FILETTO DI MANZO AL GORGONZOLA	190 K
200g of grilled beef fillet served with imported Italian gorgonzola sauce, side of seasonal vegetables & oven roasted potatoes	



SECONDI PIATTI DI MARE



—
second courses from the sea

CALAMARI ALLA GRIGLIA	130 K
200g of grilled squid in white wine served with a side of seasonal vegetables & oven roasted potatoes	
PESCE ALLA GRIGLIA	35 K
Whole grilled red snapper served with rice	
ORATA ALLA LIVORNESE	150 K
200g of sea bream fillet in an olive & caper sauce served with a side of seasonal vegetables & oven roasted potatoes	
FILETTO DI TONNO ALLA GRIGLIA	150 K
200g of grilled yellowfin tuna fillet coated with sesame seeds served with a side of seasonal vegetables & oven roasted potatoes	
GAMBERI ALLA GRIGLIA	160 K
Grilled prawns in white wine served with a side of seasonal vegetables & oven roasted potatoes	
FRITTURA MISTA DI PESCE	150 K
300g of floured & deep fried fish fillet, prawns & calamari served with a side of seasonal vegetables & oven roasted potatoes	
GRIGLIATA MISTA DI PESCE	160 K
300g of grilled fish fillet, prawns & calamari in white wine served with a side of seasonal vegetables & oven roasted potatoes	



CONTORNI



side dishes


RISO  	20 K
White rice		
SPINACIO D'ACQUA  	55 K
Water spinach		
PATATE FRITTE  	55 K
Homemade french fries; sliced or sticks		
PURE' DI PATATE 	60 K
Mashed potatoes with butter, milk & Italian Parmigiano Reggiano		
PATATE AL FORNO  	55 K
Baked potatoes with rosemary		
FUNGHI TRIFOLATI  	65 K
Sautéed mixed mushrooms with garlic, parsley & olive oil		
SPINACI BURRO E PARMIGIANO 	60 K
Spinach with butter & Italian Parmigiano Reggiano cheese		



INSALATE














salads

INSALATA DI PATATE  	50 K
Diced boiled potatoes with garlic, olive oil & parsley		
INSALATA DI POMODORI E BASILICO  	65 K
Sliced tomatoes, basil, capers, onions, olives & olive oil		
INSALATA VERDE  	65 K
Mixed lettuce, romaine, rucola salad, dried tomatoes with a honey mustard dressing on the side		
INSALATA DI TEMPE  	70 K
Mixed salad with olives, dried tomatoes, assorted seeds & pieces of crunchy fried tempe with a honey mustard dressing on the side		
INSALATA MISTA  	75 K
Mixed salad with olives, dried tomatoes, assorted seeds & a honey mustard dressing on the side		
INSALATA GRECA 	85 K
Olives, feta cheese, cucumber, dried tomatoes, capsicum, onions & tomatoes on a bed of lettuce with a honey mustard dressing on the side		
INSALATA DI POLLO	80 K	
mixed salad with grilled chicken strips, olives, dried tomatoes, assorted seeds & a honey mustard dressing on the side		
INSALATA DI TONNO	80 K	
Mixed salad with tuna chunks, olives, onions, dried tomatoes, assorted seeds & a honey mustard dressing on the side		

+5+10 % SERVICE AND GOVERNMENT TAX



PIZZA

PIZZA BIANCA 	50 K
Plain pizza with olive oil & rosemary		
PIZZA MARGHERITA 	90 K
Tomato sauce, mozzarella & basil		
PIZZA VEGETARIANA 	90 K
Tomato sauce, mozzarella, mix vegetables & olives		
PIZZA GORGONZOLA 	120 K
Cream, mozzarella cheese, Italian gorgonzola & olives		
PIZZA QUATTRO FORMAGGI 	125 K
Cream, mozzarella, gorgonzola, Italian Parmigiano Reggiano & feta cheese		
PIZZA AL TONNO	100 K
Tomato sauce, mozzarella cheese, tuna, onions & oregano		
PIZZA NAUTILUS	100 K
Tomato sauce, mozzarella cheese & homemade anchovies topped with rucola		
PIZZA FRUTTI DI MARE	130 K
Tomato sauce, mozzarella cheese & a mix of steamed seafood including clams, squid, octopus & shrimps		
PIZZA SALAME 	110 K
Tomato sauce, mozzarella cheese & salami		
PIZZA DIAVOLA  	110 K
Tomato sauce, mozzarella cheese, spicy salami & chilli flakes		
PIZZA CAPRICCIOSA 	130 K
Tomato sauce, mozzarella cheese, cooked ham, salami, artichokes, mushrooms & olives		
PIZZA PROSCIUTTO CRUDO, RUCOLA E PARMIGIANO 	150 K
Tomato sauce, mozzarella cheese, rucola, Parma Ham & Italian Parmigiano Reggiano scales		
PIZZA HAWAIANA 	100 K
Not so Italian styled pizza, tomato sauce, mozzarella cheese, ham & for some reason pineapple		

fresh mushrooms	50g	15 K
pineapple	100g	15 K
rucola	15g	15 K
capers	10g	15 K
black olives	15g	15 K
mixed olives	20g	20 K
artichoke	35g	30 K
Parmigiano	5g	10 K
feta cheese	20g	25 K

gorgonzola	15g	35 K
bacon	50g	40 K
cooked ham	50g	40 K
salami	50g	40 K
Parma ham	50g	70 K
chicken	80g	40 K
tuna chunks	60g	40 K
anchovies	50g	40 K



PANINI

—
sandwiches



PANINO CAPRESE  	80 K
Tomato, mozzarella cheese, lettuce sandwich with pesto sauce served with french fries	
PANINO AL POLLO	85 K
Grilled chicken sandwich with lettuce & tomato with a touch of mustard & mayonnaise served with french fries	
PANINO CON COTOLETTA ALLA MILANESE	90 K
Pan-fried beef sirloin cutlet sandwich with lettuce a touch of mustard & mayonnaise served with french fries	
PANINO SAPORITO 	95 K
Cooked ham, artichokes, smoked scamorza & sun-dried tomatoes served with french fries	
PANINO ITALIANO  	95 K
Parma ham, mozzarella, lettuce, tomato & basil pesto served with french fries	
PANINO AL TONNO	90 K
Tuna chunks, onions, tomato & lettuce with a touch of mustard & mayonnaise served with french fries	

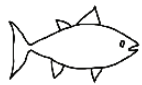


HAMBURGER

—
burgers

HAMBURGER VEGETARIANO 	70 K
Vegetarian hamburger served with french fries	
CHEESE BURGER VEGETARIANO 	75 K
Vegetarian hamburger with mozzarella cheese served with french fries	
HAMBURGER	90 K
Beef hamburger served with french fries	
CHEESE BURGER	95 K
Beef hamburger with mozzarella cheese served with french fries	













+5+10 % SERVICE AND GOVERNMENT TAX



MASAKAN SASAK



traditional Lombok cuisine

TEMPE DAN TOFU GORENG SAMA SAMBAL  	40 K
Deep fried tempe & tofu with typical Lombok sauce	
SAYUR URAP   	60 K
Boiled seasonal vegetables topped with grated coconut & served with a mild coconut milk curry sauce served with plain rice	
GADO GADO  	60 K
Local classic, steamed seasonal vegetables with a peanut & sweet soya sauce & egg	
CAP CAY	
Stir-fried vegetables in oyster sauce served with plain rice 	55 K
Stir-fried vegetables with chicken in oyster sauce served with plain rice	65 K
Stir-fried vegetables with shrimps in oyster sauce served with plain rice	70 K
NASI GORENG OR MIE GORENG	
Fried rice or fried noodles with vegetables & egg 	55 K
Fried rice or fried noodles with chicken strips & egg	65 K
Fried rice or fried noodles with fish, squid & shrimp	90 K
CURRY 	
All curries are mild, with vegetables, made with fresh coconut milk & served with a side of rice	
Tofu or tempe curry  	65 K
Chicken curry	80 K
Shrimp curry	85 K
Sea bream fish fillet curry	120 K
SOTO AYAM 	80 K
Traditional chicken soup with rice noodles & egg	
BEEF RENDANG 	110 K
Traditional Indonesian spices, dry beef curry served with plain rice & water spinach	
CHICKEN SATE 	80 K
Traditional Indonesian skewered & grilled chicken served with peanut sauce, water spinach & plain rice	

Fun with Indonesian: Order like a local!

Thank you!

Terima kasih!

You're welcome!

Sama-sama!

How are you?

Apa kabar?

I'm fine, thank you!

Saya baik-baik saja, terima kasih!

I'm hungry/thirsty/hot.

Saya lapar/haus/panas.

Can I have the menu?

Boleh minta menu?

Can I order ...?

Boleh saya pesan...?

Not spicy

Tidak pedas

What would you like to drink?

Mau minum apa?

I would like to drink...

Saya mau minum...

Please don't use sugar.

Tolong jangan pakai gula

With ice please.

Pakai es tolong.

Anything else?

Ada lagi?

No, that's all.

Tidak ada, itu saja.

Very delicious, thank you!

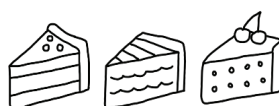
Enak sekali, terima kasih!

Can I have the bill, please?

Boleh saya minta bill?



DOLCI & TORTA



desserts


TIRAMISU'	70 K
Homemade mascarpone, savoiardi biscuits, egg yolks & coffee	
CHOCOLATE MOUSSE	65 K
Homemade chocolate mousse served with a touch of whipped cream	
PANNA COTTA AI FRUTTI DI BOSCO	65 K
Homemade cream pudding served with strawberries & a sprinkle of blueberries	
CARROT CAKE	70 K
Homemade carrot cake	
CHEESE CAKE	70 K
Homemade blueberry cheese cake	
CHOCOLATE CAKE	70 K
Homemade chocolate cake	
PISANG GORENG	35 K
Fried bananas with a side of whipped cream	
INSALATA DI FRUTTA	40 K
Fruit salad	
PANCAKE	40 K
With homemade jam, chocolate spread or seasonal fruit	
GELATO	30 K /scoop
Ice cream	
AFFOGATO	60 K
Ice cream flavour of your choice drowned in espresso coffee	

extra whipped cream 15 K

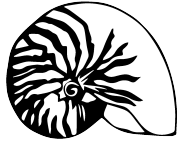


CHIA BOWL

chia seed bowl

CHIA BOWL 	60 K
Chia seeds soaked in coconut milk, served with seasonal fruits, topped with granola & coconut flakes	

+5+10 % SERVICE AND GOVERNMENT TAX



NAUTILUS
— restaurant —

WINES, COCKTAILS,
AND BEVERAGES



WINE LIST



RED WINE

by Bottle

Primitivo · Di Manduria Zolla	650 K
Aglianico Beneventano · Vesevo	590 K
Chianti · Duca Saragnano	560 K
Cabernet Sauvignon · Fantinel	540 K
Montepulciano d'Abruzzo · Fantini	520 K
Negro Amaro · Mottura	520 K
Primitivo · Mottura	520 K
Cabernet Sauvignon · La Revolution	400 K

by Glass or Carafe

Cabernet Sauvignon · Fantinel	Glass	100 K
	Carafe 375 ml	290 K
Primitivo · Mottura	Glass	100 K
	Carafe 375 ml	290 K
Cabernet Sauvignon · La Revolution	Glass	75 K
	Carafe 375 ml	210 K

WHITE WINE

by Bottle

Greco Di Tufo · Vesevo	590 K
Pinot Grigio · Fantinel Borgo Tesis	540 K
Chardonnay · Fantinel Borgo Tesis	540 K
Saugvinon Blanc · Tierra del Fuego	430 K
Saugvinon Blanc · La Revolution	400 K
Chardonnay · La Revolution	400 K

by Glass or Carafe

Pinot Grigio · Fantinel Borgo Tesis	Glass	100 K
	Carafe 375 ml	290 K
Chardonnay · Fantinel Borgo Tesis	Glass	100 K
	Carafe 375 ml	290 K
Sauvignon Blanc · La Revolution	Glass	75 K
	Carafe 375 ml	210 K
Chardonnay · La Revolution	Glass	75 K
	Carafe 375 ml	210 K

SPARKLING WINE

Cascine Prosecco DOC	590 K
Undurraga Brut	480 K

Coorkage 100 K / bottle

+5+10 % SERVICE AND GOVERNMENT TAX

DRINK LIST

alcoholic drinks



BEER



Small Beer Bintang Radler	35 K
Small Beer Bintang	35 K
Small Beer Bintang Crystal	40 K
Large Beer Bintang	50 K
Small Beer Heineken	40 K
Small Beer San Miguel	40 K
Small Beer San Miguel Light	40 K
Island Brewing Pilsner	65 K
Island Brewing Pale Ale	75 K
Island Brewing Small Hazy	85 K
Kura Kura Lager	65 K
Kura Kura Island Ale	85 K

LONGDRINKS



Gin Tonic	130 K
Vodka Tonic	130 K
Cuba Libre	130 K
Mojito	130 K
Piña Colada	130 K
Margarita	130 K
Tequila Sunrise	130 K
Caipirinha	130 K
Caipiroska	130 K
Long Island Ice Tea	130 K
Negroni	130 K



APERITIF

Spritz	65 K
White wine with soda water & lime	
Campari Soda	120 K
Campari with soda water	
Campari Orange	120 K
Campari with orange juice	
Campari Spritz	160 K
Campari, prosecco and soda water	
Aperol Spritz	160 K
Aperol, prosecco and soda water	



SHOTS



Limoncello	70 K
Rum Bacardi	100 K
Rum Havana Club Anejo	100 K
Sambuca	100 K
Vodka Absolut	100 K
Dry Gin	100 K
Tequila	100 K
Jose Cuervo Silver	
Tequila	100 K
Jose Cuervo Reposado	
Whisky	100 K
Johnnie Walker Red Label	
Whisky	100 K
Jack Daniel's	
Baileys	100 K
Jägermeister	100 K

DRINK LIST

non-alcoholic drinks



COLD DRINKS



Soft Drinks	25 K
Coca Cola, Diet Coke, Sprite, Soda Water, Tonic Water, Ginger Ale	
Sanpellegrino	50 K
Sanpellegrino Chinotto	60 K
Sanpellegrino Aranciata Rossa ..	60 K
Fresh Coconut	30 K
Lemon or Orange Squash	40 K
Classic Lemon Ice Tea	30 K
Black tea with fresh lime	
GHL Ice Tea	35 K
Ginger, raw honey & lemon	
Refreshing Rosella Ice Tea	40 K
Organic rosella, lime, ginger & raw honey	



SMOOTHIES & MORE



Gili Green	50 K
Healthy shot of spirulina, apple, lime & orange	
Piña Colada	60 K
Pineapple juice with coconut cream	
ABC++	60 K
Apple, beetroot, carrot, orange & mango	
Chocanna	60 K
Banana, cacao & coconut cream	
Gili Goodness	65 K
Mango, spinach & mint	
Berrylishes	70 K
Mixed berries, milk, yoghurt & honey	
Milkshake	60 K
Banana, strawberry, chocolate, chocolate banana or vanilla	
Virgin Mojito	50 K
Soda water, lime juice, brown sugar & mint	



FRESH JUICES

made by juicer



Il Capitano	60 K
Apple, carrot, ginger & pineapple	
Rise & Shine	60 K
Ginger, orange & pineapple	
Booster	60 K
Apple, carrot, ginger & turmeric	
Mix Your Own	60 K
Apple, beetroot, carrot, ginger, lime, orange, mango, papaya, pineapple, dragon fruit, turmeric & watermelon	
Fresh Pure Juice	50 K
Papaya or watermelon or lime	
Fresh Pure Juice	60 K
Local orange or apple	



COFFEE & TEA



Espresso	30 K
Double Espresso	50 K
Americano	35 K
Espresso Macchiato	35 K
Lombok Coffee	20 K
Cappuccino	45 K
Cappuccino	60 K
with double Espresso	
Coffee Latte hot/cold	50 K
Mocha Latte	50 K
Latte Macchiato	50 K
Flat White	50 K
Black Tea	25 K
Lemon Tea	25 K
Green Tea	25 K
Ginger Honey Lemon	35 K
Fresh Mint Tea & Honey	35 K
Matcha Latte hot / cold	45 K
Mango Matcha Iced Latte	55 K
Strawberry Matcha Iced Latte ...	55 K

oat milk 10 K



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