



Diza@Balibo

## Menu

All of our produce is sourced locally whenever possible, ensuring the freshest ingredients and supporting local growers. All prices in USD.

### Continental Breakfast

Fresh fruits and juice

House-baked bread

Cereal

Tea or Café Timor

(all included at no cost)

### Hot Breakfast

Parsley omelette

or

bacon and eggs

served with sautéed mushrooms, tomato and potato 5.0

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### Entradas

Couvert: bread served with butter and tuna pate 2.0

Garlic prawns 10.0

Chicken nuggets 5.0

Potato fries 5.0

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### From the Kettle

Canja de frango: chicken broth simmered with local herbs and vegetables 5.0

Soupa de legumes: a healthy pumpkin, carrot, onion and garlic soup 5.0

Soupa de mar: mixed seafood soup 5.0

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### Sandwiches and Snacks

Ham and cheese or chicken sandwich 3.5

Egg and bacon roll 4.5

Akar: pan-fried coconut with sago 3.0

Fehuk: sweet potatoes with budu 3.0

Ai farina: steamed tapioca served with budu 3.0



## Pizza

Tropical: ham, pineapple and cheese 14.0

Chicken deluxe: chicken, onion, garlic and cheese 10.0

Quatro stagioni: mushroom, onion, garlic, olives, carrot, capsicum, cheese 10.0

Meat lovers: beef, ham, chili, onion, cheese, BBQ sauce 15.0

Balibo special: Ham, bacon, mushroom, olives, onion, chili, pepperoni, cheese 15.0

Italiano: pepperoni, olives, cheese 15.0

Marinara: mixed seafood, onion, cheese 15.0

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## From the Grill

Beef steak with fried egg 20.0

Beef steak with ham 20.0

Both served with black pepper sauce, French fries and seasonal vegetables

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### Asian Specialties

Nasi Goreng: fried rice with chicken or prawn, topped with a fried egg 10.0

Mee Goreng: noodles served with fried egg, chicken or prawn 10.0

Chicken curry served with steamed rice and vegetables 10.0

Chilli chicken served with steamed rice and vegetables 15.0

Sweet and sour chicken served with steamed rice and vegetables 15.0

Saboko: steamed whole fish in banana leaf with rice and vegetables: 20.0

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### Pasta

Spaghetti Bolognese 15.0

Spaghetti with prawn and garlic 15.0

Penne with beef salami 15.0

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### Fruit

Tropical fresh fruit platter 5.0



## Drink Selection

### Red Wine

	Glass	Bottle
Rich-Cab-Merlot	7.0	20.0
Monte Velho	7.0	20.0
Duque de Viseu	7.0	20.0

### White Wine

Giesen	8.0	25.0
Rich-Sauvignon Blanc	7.0	20.0
Planalto	8.0	30.0

### Rosé and Sangria

Mateus Rose 15.0

Sangria 15.0

### Cocktails

Mojito 6.0

Caipirinha Lime 5.5

Caipirinha Maracuja 5.5

Caipiroska Lime 6.0



### **Spirits**

Vodka: Smirnoff / Absolut 5.0

Whisky: Black Label / Jack Daniels 5.0

Bourbon: Jim Bean 5.0

Rum: Bacardi 5.0

Gin: London Dry / Bombay Sapphire 4.5

### **Beers**

Bintang / Tiger / Heineken / Sagres / Superbock 4.0

Corona 5.0

### **Alcohol-free**

Soft drinks: Coke / Sprite / Soda / Tonic 2.0

Sparkling Mineral Water 2.0

Bottled Water 1.0 (S) / 2.0 (L)

Seasonal fresh juice: orange, apple, banana, lemon, papaya, passionfruit 3.0

### **Hot beverages**

Espresso / Café Timor 2.0

Café latte / Cappuccino 4.0

English breakfast tea 2.0

Peppermint tea 2.0