



LEAVE THE ORDINARY BEHIND...

Arriba and Chupacabras Unveil A Sensory Journey Through Flavours and Atmosphere

BALI, 27 JUNE 2024 - The newest dining destination, Arriba and Chupacabras, have opened their doors in the heart of Sayan. These two complementing culinary gems offer a sensory journey through flavours and atmospheres, making them bucket-list spots in Bali for food and cocktails enthusiasts.

Upon arrival, guests will cruise over a hill lined by lantern lights and lush greenery, leading them deeper into the mystic jungle until they reach the main lobby area. Here, a personal hostess warmly welcomes guests, setting the tone for a personalised dining experience, providing a brief introduction to the distinctive concepts of Arriba and Chupacabras, with excitement, as they escort guests to the dining destination.



Sunset view from Chupacabras

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Arriba: The Latin American Bar

Arriba: Sunset Sips Elevated

Situated on the upper ground floor, Arriba is the quintessential cocktail bar where Latin-American spirits take centre stage. The bar's diverse range of signature cocktails blends locally-sourced ingredients from the Indonesian archipelago with premium Latin-American spirits. Each drink is crafted with precision and passion, perfect for laidback enjoyment while admiring the sunset views over Sayan's jungle and river vistas.

Among Arriba's signature cocktails is the Jalapeño Julio Margarita, a bold twist on the classic margarita. This vibrant creation blends fresh jalapeño heat with the natural sweetness of pineapple honey shrub, balanced by vanilla syrup and clarified citrus juice for a smooth, refreshing finish. For those seeking a bit of spice, go for Diablo Caliente; this innovative cocktail reimagines the classic El Diablo by combining premium tequila with spiced ingredients inspired by the traditional Indonesian hot ginger beverage, wedang jahe.

Complementing the cocktails at Arriba are small bites inspired by the Latin American street food scene such as Pork Anticuchos, marinated pork belly in Balinese sauce, served with pico de gallo and Vieiras con Cítricos, featuring scallops marinated in a zesty citrus dressing with orange segments and yuzu.

Chupacabras: A Journey through South American Flavours

Heading down to the ground floor, guests enter the mystical atmosphere of Chupacabras, where the ambiance is defined by rugged natural stones, dimmed lighting and flickering fire features, completed with a bonfire overlooking the lush jungles of Sayan.

Inspired by the mythical South American creature known for its love of fine meats, Chupacabras' menu offers a gastronomy journey through South American flavours, with a highlight on premium meat cuts, served with a contemporary twist and a hint of Indonesian flair. The open kitchen lets guests peek behind the scenes and witness the chefs work their magic over the wood-fire grill.

For starters, guests can start their evening with Humita & Huancaína, a dish that brings together two beloved South American traditions—one from Peru and another enjoyed across Peru, Bolivia, Ecuador, Chile, and Argentina. A rich, creamy corn base is elevated with a cheesy and spicy Huancaína sauce. To enhance both flavour and texture, the dish is finished with black olive powder and a slow-cooked egg yolk.

Moving on to the main course, Chupacabra's Wagyu Flank Steak stands out as a must-try. Steaks are cooked to each guest's preference of doneness, ensuring that each dish celebrates the bold flavours of grilled premium meats and its smokiness. Known for its exceptional marbling and tenderness, the flank steak is one of the most wanted cuts on an asado, a traditional South American culinary tradition where various meats are slow-grilled over an open flame.





Chupacabras: Night Scenes

Adding a personalised touch, whenever guests order a steak, the chef arrives tableside with a meat tray, allowing guests to choose their cut and specify their preferred doneness. A salsa sommelier also accompanies the chef, presenting a curated selection of salsas to complement the steak, from chimichurri to huncaina, creating an interactive dining experience. For the wine enthusiasts, Chupacabras' sommelier will invite guests to the wine cellar for expert advice on the perfect wine pairings for their meal.

Catering to diverse dietary preferences, Chupacabras offers a range of dishes beyond its meat-centric options. Among the dishes is Sorrentinos De Ricotta, Espinaca Y Nueces— Argentinian stuffed pasta filled with ricotta and spinach, served with a rich walnut and creamy parmesan sauce.

Following the main course, guests will be treated to a refreshing digestive shot, preparing their palate for dessert such as the Pastel de Tres Leches. This sweet treat features a vanilla sponge cake soaked in a blend of three milks, served with dark chocolate ice cream and garnished with orange zest, creating a perfect balance of creaminess and sweetness. Alternatively, for those who prefer a nightcap, they can unwind with a cocktail back at Arriba.



Chef Mauro Santarelli: The Culinary Mastermind

Leading the culinary innovation at Chupacabras and Arriba is Chef Mauro Santarelli. With a steadfast passion for diverse flavours and an endless curiosity for new culinary horizons, Chef Mauro infuses each dish with a wealth of experience and innovation. Chef Mauro's culinary travel shaped a sharp taste, inspiring him to give South American cuisine a modern spin by infusing vibrant Indonesian flavours. At the core of Chef Mauro's approach lies his distinctive style - grilling over open flames to accentuate the natural textures and smoky flavours of premium ingredients.

Prior to his role as Executive Chef of Chupacabras and Arriba, Chef Mauro served as Chef de Cuisine at Park Hyatt Abu Dhabi, where he earned accolades for their restaurant concept, Maté, an Argentinian restaurant celebrated as the Best Newcomer and Most Recommended Latin Restaurant by What's On Abu Dhabi Awards in 2022.



Private Events Redefined

Going beyond just daily dining, both Arriba and Chupacabras offer stunning settings for private events. Arriba caters to intimate gatherings, comfortably accommodating up to 80 guests for standing events, while Chupacabras welcomes larger celebrations with a capacity of up to 100 guests. For even grander occasions, the adjacent outdoor garden offers space for up to 150 standing guests.



"We are thrilled to finally bring Arriba and Chupacabras to life. Our concept celebrates South America's diverse cuisines, blending unique flavours that remain undiscovered by many, complemented by expertly crafted cocktails. Set against Sayan's exotic jungles and river views, our venues offer unparalleled views, making them an ideal setting for celebrating special milestones, from birthdays and intimate weddings to corporate gatherings.", says Stijn van Leeuwen, Founder of SMG Indonesia.

Arriba and Chupacabras are managed and developed by Sensorial Management Group (SMG) Indonesia, a distinguished pioneer in the Bali hospitality industry, specialising in management and development of premium culinary and leisure venues, aimed at delivering unparalleled guest experiences. For more information and to stay updated, follow Arriba (@bararribabali) and Chupacabras (@chupacabras.bali) on Instagram.

VENUE DETAILS

ARRIBA

OPERATING HOURS

SUNDAY - THURSDAY
12.00 - 00.00

FRIDAY - SATURDAY
12.00 - 01:00

Venue Capacity: 40 pax
Contact Number: +62 822 6656 1436
Email: drinkwithus@bararriba.com

CHUPACABRAS

OPERATING HOURS

MONDAY - SUNDAY
12:00 -23:00

Venue Capacity: 40 pax
Contact Number: +62 822 6656 0851
Email: dinewithus@chupacabrasbali.com





ABOUT SMG INDONESIA

Sensorial Management Group (SMG) Indonesia, established in January 2020 by Stijn van Leeuwen, stands as a distinguished leader in the hospitality industry, specialising in the management and development of premium culinary and leisure venues. Committed to redefining hospitality, SMG offers a comprehensive suite of services encompassing concept development, hospitality operations, project management, and real estate management, all aimed at delivering unparalleled guest experiences and value to its stakeholders.

SMG's commitment to sustainability and community is reflected in its focus on local sourcing, innovative energy reduction initiatives, and the brands that it represents. Among SMG's food and beverage portfolio are Syrco BASÈ, Cork Bistro and Wine Bar, Le Petit Chef, The Sandwich Bar, Central Food Village, and Gelato Secrets at Monkey Forest. Driven by a vision to craft extraordinary experiences and introduce pioneering concepts to the hospitality landscape, SMG also represents LOST Lindenberg and manages Rumah Rubah, May Hotels, Lumina Villas and Wellness Centre and Anandaya Villas.

For more information on SMG, visit <https://smgindonesia.com/> or contact marketing@smgindonesia.com.

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