



Press Release
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Chupacabras Brings the Fire of South America to Ubud's Dining Scene

The upscale wood-fire steakhouse blends bold South American flavors, prime cuts, and sunset dining in the heart of Bali



High resolution images can be downloaded from [this link](#).

Ubud, Bali — Hidden among the lush landscapes of Kedewatan, **Chupacabras** ignites a new chapter in Bali's culinary scene as Ubud's only upscale South American-inspired steakhouse. Blending the soul of South American grilling traditions with the warmth and spirituality of Bali, Chupacabras delivers a dining experience defined by fire, flavor, craftsmanship, and atmosphere.

At the center of the restaurant stands its dramatic two-meter Argentinian wood-fire grill, where flames dance late into the evening and premium cuts are transformed into deeply flavorful dishes layered with smoke, char, and intensity. Framed by sweeping jungle views and golden Ubud sunsets, Chupacabras combines rustic South American cooking



traditions with contemporary elegance, creating a destination that feels both immersive and refined.

More than just a steakhouse, Chupacabras is an expression of South American culinary culture brought to life through bold flavors, open-fire rituals, handcrafted cocktails, and genuine hospitality. The restaurant has quickly emerged as one of Bali's most exciting dining destinations, attracting travelers, culinary enthusiasts, and locals seeking an elevated grill experience beyond the ordinary.

Leading the kitchen is **Mauro Santarelli**, an Argentinian-born chef whose culinary journey spans South America, Europe, and Asia. Known for his farm-to-flame philosophy, Chef Mauro brings a deeply personal approach to cooking, honoring premium ingredients through precise techniques and the primal beauty of fire.

His menu celebrates the richness and diversity of South American cuisine while introducing contemporary nuances that resonate with today's global diners. Each dish is thoughtfully crafted to showcase bold character, balance, and depth.

Among the must-try signatures is the **Rib Eye**, a prime, beautifully marbled cut prized for its exceptional juiciness and robust savory flavor. Grilled over authentic Argentinian wood-fire, the steak develops a smoky crust while remaining tender and deeply flavorful at its core.

The culinary journey begins with inventive starters such as **Humita & Huancaína**, where the sweetness of traditional Argentinian humita meets the creamy spice of Peruvian huancaína sauce, creating a comforting yet vibrant introduction. Another standout is **Camarones con Cupuaçu**, featuring half-grilled prawns elevated by a leche de tigre inspired by Brazilian cupuaçu fruit, often referred to as the "fruit of the gods," resulting in a dish that feels bright, tropical, and unexpectedly complex.

For a more indulgent experience, the **Arroz Peruano con Wagyu** delivers an irresistible combination of textures and flavors. Wagyu fat, crispy wagyu chicharrones, vegetables, and aji amarillo come together in a bold, savory rice dish balancing sweetness, spice, freshness, and crunch in every bite.

Complementing the cuisine is a thoughtfully curated cocktail program inspired by South America's vibrant drinking culture. From refreshing tropical serves to spirit-forward classics, each cocktail is designed to enhance the wood-fire dining experience while embracing the energy and warmth that define Chupacabras.



“South American cuisine is emotional. It’s about fire, gathering, generosity, and respecting ingredients,” says **Mauro Santarelli**. “At Chupacabras, we want guests to experience that feeling, not only through the food, but through the atmosphere, the hospitality, and the ritual of sharing meals together.”

As Ubud continues to evolve into one of Southeast Asia’s most dynamic culinary destinations, Chupacabras distinguishes itself through authenticity, atmosphere, and craftsmanship. The restaurant offers a rare experience where guests can enjoy premium steakhouse dining infused with the spirit of South America, all set against the timeless beauty of Bali’s jungle landscape.

With its theatrical wood-fired grill, refined yet soulful menu, and immersive ambience, Chupacabras is more than a restaurant; it is a celebration of fire, flavor, and connection.

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About Chupacabras

Chupacabras is an upscale South American-inspired steakhouse located in Kedewatan, Ubud, Bali. Centered around a dramatic wood-fire grilling experience, the restaurant showcases premium meats, bold South American flavors, handcrafted cocktails, and refined hospitality against the backdrop of Ubud’s lush jungle landscape. Led by Argentinian-born chef Mauro Santarelli, Chupacabras blends traditional open-fire cooking techniques with contemporary culinary expression, creating an elevated dining destination where fire, flavor, and connection take center stage. The restaurant has quickly become one of Ubud’s must-visit culinary destinations for steak lovers and modern travelers alike.

For more information about Chupacabras, to make reservations, and upcoming events, visit www.chupacabrasbali.com. You can also reach us at (+62) 822 6656 085. Share your moments at Chupacabras and follow us on Instagram: @chupacabrasbali



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