

Warung

AUTHENTIC INDONESIAN  
RESTAURANT



# HIDANGAN PEMBUKA

## APPETIZER

|                                                                                                      |                |
|------------------------------------------------------------------------------------------------------|----------------|
|  <b>RUJAK BUAH</b>  | <b>118.000</b> |
| Traditional Fruit Salad made with Sliced Mixed Fruits and Homemade Rujak Sauce                       |                |
|  <b>TAHU TELOR</b> | <b>103.500</b> |
| Battered Deep Fried Egg and Tofu, topped with Salad and served in Peanut Sauce                       |                |
| <b>GADO-GADO</b>                                                                                     | <b>145.000</b> |
| Blanched Vegetable Salad with Quail Eggs, served with Savory Peanut Sauce                            |                |
| <b>SATE LILIT</b>                                                                                    | <b>202.000</b> |
| Balinese-style Minced Fish Satay wrapped around Lemongrass and grilled over Charcoal.                |                |
| <b>BAKWAN JAGUNG</b>                                                                                 | <b>103.500</b> |
| Corn Fritters                                                                                        |                |
| <b>URAPAN</b>                                                                                        | <b>113.000</b> |
| Mixed Boiled Vegetables served with Spicy Grated Coconut                                             |                |



AYAM  
PANGGANG  
BEREMPAH





**NASI  
GORENG  
KAMPONG**



**NASI  
BAKAR**

# HIDANGAN UTAMA

## MAIN COURSE

|   |                                                                                                                                                              |                |
|---|--------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| ★ | <b>IGA BAKAR MADU</b><br>Honey Glazed BBQ Beef Ribs<br>served with Jasmine Rice and Crackers                                                                 | <b>271.000</b> |
|   | <b>SATAY CAMPUR (AYAM/SAPI/KAMBING)</b><br>Assorted Marinated Chicken, Beef and<br>Lamb Skewers served with Rice Cakes,<br>Mixed Vegetables and Peanut Gravy | <b>271.000</b> |
| ★ | <b>NASI GORENG KAMPONG</b><br>Our Signature Kampong-style Fried Rice,<br>served with Sunny Side Up,<br>Chicken Wings and Beef Satay                          | <b>242.000</b> |
|   | <b>MIE GORENG JAWA</b><br>Javanese-Style Wok Fried Egg Noodles<br>topped with Sunny Side Up,<br>Shredded Chicken and Beef Satay                              | <b>242.000</b> |
|   | <b>TONGSENG KAMBING</b><br>Stir-Fried Lamb Meat in Sweet and Spicy Sauce                                                                                     | <b>271.000</b> |
|   | <b>TUMIS BUNCIS BAKSO</b><br>Sautéed Green Beans with Chicken Meatballs                                                                                      | <b>228.000</b> |



**MIE  
GORENG  
JAWA**





# AYAM

## CHICKEN

### AYAM GORENG SERUNDENG

Deep Fried Chicken Galangal Fluff

228.000

### AYAM BAKAR TALIWANG

Grilled Chicken Taliwang Style

241.500

### ☆ AYAM PANGGANG BEREMPAH

Roasted Chicken Leg served with  
Sautéed Long Beans, Prawn Crackers,  
Steamed Rice and Red Sambal

271.000

### AYAM PENYET

Deep Fried Chicken served with Spicy Sambal

213.000

### AYAM CABE HIJAU

Fried Chicken served with Green Sambal

213.000

### AYAM RICA-RICA

Grilled Chicken served with Rica-Rica Sambal

228.000



# SAPI

## BEEF

### SAPI SAMBAL HIJAU

Wok-Fried Beef served with Green Chili Sambal

241.500

### RENDANG SAPI

Slow-cooked Braised Beef served with Jasmine Rice and Crackers

271.000

### RAWON

Slow Cooked Beef "Black" Broth

241.500

### DENDENG BASAH

Spicy Thin Slice of Beef served with Red Chilli Sambal

271.000

### GULAI CINCANG

West Sumatran-style Minced Beef Curry simmered in Coconut Milk and Spices

271.000





## IKAN

### FISH

**IKAN GORENG ASAM MANIS**  
Deep Fried Whole Fish Sweet Sour Sauce

**271.000**

**IKAN BAKAR JIMBARAN**  
Grilled Whole Fish Jimbaran Style

**357.000**

**IKAN GORENG SAMBAL TAUCO**  
Deep Fried Whole Fish  
served with Fermented Soya Bean

**271.000**

**IKAN GORENG ACAR KUNING**  
Deep Fried Whole Fish  
served with Mixed Vegetables Pickles

**271.000**

 **ASAM PEDAS MELAYU**  
Local Fish in Spicy and Tangy Tamarind Curry

**256.000**

All prices are in IDR (Rp), exclusive of tax.

# UDANG

## PRAWN

### UDANG BAKAR MADU

Grilled Prawn Honey Soya Glaze

328.000

### UDANG GORENG SAMBAL

Deep Fried Spicy Prawn Sambel

328.000

### UDANG GORENG TAUCO

Deep Fried Prawn with Fermented Bean Sauce

328.000



# CUMI

## SQUID

### CUMI BAKAR PEDAS

Grilled Spicy Squid

294.000

### CUMI GORENG TEPUNG

Deep Fried Crispy Squid

259.000

### CUMI MASAK MENTEGA

Stir Wok Squid in Margarine Sauce

259.000

# SUP & SOTO

## SOUP

### SOP BUNTUT

256.000

Indonesian Slow-Cooked Oxtail Soup  
with Herbs and Spices

### SOTO AYAM

241.500

Savory Chicken Soup with Turmeric and Spices

### SOP AYAM

213.000

Clear Chicken Broth, Carrot, Potatoes, Celery





# HIDANGAN PENDAMPING

## SIDE DISH

### LALAPAN

Mixed Boiled Vegetables

64.000

### BILIS KACANG PEDAS

Spicy Peanut Anchovies

75.000

### TEMPE KERING

Crispy Bean Cake

64.000

### TAHU GURIH

Fried Yellow Bean Curd

57.500

### KENTANG MUSTOFA

Crispy Spicy Potatoes Stick

64.000

NASI  
BAKAR



# NASI

## RICE

### NASI PUTIH

Steamed Rice

40.000

### NASI KUNING

Yellow Rice

57.500

### NASI BAKAR

Grilled Rice in Banana Leaf served with  
Salted Squid or Shredded Chicken

126.500

### NASI LIWET

Pilaf Rice served with Small Anchovies

126.500

### BURAS

Rice Cake

41.000

# SAMBAL

### SAMBAL BALACAN

Spicy Red Chilli Shrimp Paste

44.000

### SAMBAL HIJAU BILIS

Green Chilli Anchovies

44.000

### SAMBAL COLO-COLO

Sweet Spicy Soya Shallot Tomatoes

41.000

### SAMBAL DABU-DABU

Shallot Tomatoes Chili Salsa

41.000

### SAMBAL KECOMBRANG

Spicy Torch Ginger Flower Sambal

44.000

### SAMBAL MATAH

Shallot Chilli Shrimp Paste Salsa

44.000

# HIDANGAN PENUTUP

## DESSERT

### PISANG GORENG

Battered and Deep Fried Local Banana Fritters

75.000

### LAPIS LEGIT

Traditional Indonesian Layer Cake Spiced with Cinnamon and Nutmeg

98.000



### SAGO MELAKA

Creamy Sago Pudding served with Gula Melaka Syrup

98.000

# KUDAPAN

## SNACK

### KERUPUK UDANG

Prawn Crackers

41.000

### EMPING

Melinjo Crackers

43.700

### KERUPUK KULIT

Cow Skin Crackers

57.500

### REMPEYEK KACANG

Indonesian Peanut Crackers

57.500

### REMPEYEK BILIS

Indonesian Anchovies' Crackers

69.000

SAGO  
MELAKA



# MINUMAN TRADISIONAL

## TRADITIONAL DRINK

### TEH OBENG

Sweetened Iced Black Tea with Vanilla Syrup

41.000

### BANDREK ACEH

Ginger, Aren Palm Sugar, and Herb Spices  
Served with Peeled Peanuts

64.000



### ES KELAPA KESTURI

Iced Coconut Drink with Fresh Coconut Flesh  
and Kaffir Lime Juice

75.000

### ES KOPYOR SHAKES

Fresh Kopyor Coconut Milkshake

87.000

### BAJIGUR

Traditional Indonesian Coffee with Coconut Milk,  
Aren Palm Sugar, Vanilla and Pandan

87.000

# MINUMAN RINGAN

## SOFT DRINK

### BADAK SARSAPARILLA

COCA-COLA

FANTA

SPRITE

56.000

### JUS BUAH (JERUK/SEMANGKA/BUAH NAGA)

Fresh Juice (Orange / Watermelon / Dragon Fruit)

110.000

### FRESH COCONUT

115.000



# KOPI

## COFFEE

### KOPI SUSU (HOT/ICED)

Local Brewed Coffee with Condensed Milk

64.000

### KOPI SUSU GULA AREN (HOT/ICED)

Local Brewed Coffee with a Blend of Condensed Milk and Aren Palm Sugar

64.000

### ★ KOPI JOSS

Prepared in the Traditional Javanese-Style, Loose Coffee Grounds mixed with Sugar in Hot Water and topped with a Red-Hot Charcoal Ember. Served with Condensed Milk on the side.

75.000

@WARUNG.MONTIGO