

THE WARUNG

WELCOME TO THE WARUNG

Originally "Warung" is the name of a small owned-family business type, often a casual shop or modest restaurant. A "Warung" is an essential part of daily life for all Indonesian citizens especially in farmer's areas.

Indonesia is a vast country with diverse ethnics and a multicultural archipelago territory which is strongly reflected in the taste of the food. The variety of flavors offered by the typical and traditional recipes of each region is according to the natural resources contained therein. In general, Indonesian food tastes spicy and a rich flavor.

Over the years, we developed authentic and traditional recipes with some of the best Indonesian chefs, from each area represented in this menu. Enjoy, share and experience the true Indonesian cuisine.

Selamat makan..!

MASAKAN NUSANTARA

Eating Indonesian food will always be a colorful and intense experience. This selection offers you a taste of vibrant food. The dishes selected for this section are the one you will find throughout the entire archipelago and the preparation and presentation is always based on the principal that we are sharing meals.

Sate ayam Chicken sate	120
Sate campur Mixed of chicken, fish, and pork sate	150
Soto ayam Chicken noodles soup	140
Iga asam pedas Spicy beef ribs soup	240

RICES AND NOODLES

Nasi goreng Fried rice with your choice of prawn, chicken, or lamb	170
Mie goreng Fried egg noodle with your choice of prawn, chicken, or lamb	160
Nasi merah Organic red rice	45
Nasi kuning Steamed white rice flavored with turmeric, lemongrass, coconut milk	45
Nasi putih Steamed white rice	40
Lontong Steamed rice in banana leaf	40

VEGETABLES

Sambel goreng tempe v Soy bean cakes in sweet soy dressing	100
Pecelan v Vegetable salad in peanut dressing	100
Sayur urab v Mixed vegetables with grated coconut	85
Plecing kangkung v Water spinach with chilies tomato sauce	80

FROM BALI

We call Bali home and most of our chef are originally from here. We keep our recipe as authentic as possible by only using local procedure and by following mother recipe. Balinese cuisine is a complex cuisine using an incredible variety of spices, blended with fresh vegetables, meat and fish.

Sambel be tongkol Tuna salad with shallot and lemongrass dressing	140
Lawar udang Balinese green papaya salad with prawns	140
Sate lilit ikan Minced fish sate on lemongrass	140
Soup be pasih Balinese soup with fish, clams and prawns	220
Soup wong dadah v Balinese creamy mushroom soup	125
Sambel udang Prawns with chilies and lime in coconut sauce (300gr)	350
Ikan bakar Jimbaran Grilled whole or fish fillet	245
Hasil laut panggang Assorted Balinese grilled seafood with slipper lobster, squid, fish and prawns	435
Be sampi mebase Bali Braised beef in coconut milk	245
Kaki kambing Braised lamb shank with shiitake mushroom and Balinese spice paste	300
Siap base kalas Chicken in spiced coconut milk	175
Ayam betutu Whole roasted baby chicken in banana leaf	245
Bebek menyatnyat Creamy duck curry with shitake mushroom	245

Bebek goreng Bali Balinese fried duck	205
Babi kecap Pork in sweet soy sauce	215
Babi panggang Grilled pork ribs with stir fried morning glory	240
Srombotan v Vegetables with Balinese style peanut dressing	90

BALINESE "MEGIBUNG" for two 785

Megibung is a Balinese traditional during experience in which people share a meal on a plate in a festive feast. The purpose of this is to strengthen a social tie amongst the village members.

Sate lilit ikan
Minced fish sate on lemongrass

Sambel be tongkol

Tuna salad with shallot and lemongrass dressing

Siap base kalas
Chicken in spiced coconut milk

Bebek goreng Bali
Balinese fried duck

Lawar ayam
Green bean salad with chicken and grated coconut

Srombotan | v
Vegetables with Balinese style peanut dressing

Babi panggang
Grilled pork ribs with stir fried morning glory

Es daluman | v
Balinese green grass jelly

All above dishes are included in this menu for two.

FROM JAVA

Javanese cuisine is the food from [Central Java](#), [Yogyakarta](#) and [East Java](#). Javanese cuisine is more indigenously developed and noted for its simplicity. Central Javanese cuisine is sweeter and less spicy, while East Javanese cuisine uses less [sugar](#) and more chilies.

Sate ayam Chicken sate	120
Sambel goreng tempe v Soy bean cakes in sweet soy dressing	100
Gado – gado v Mixed vegetables served with boiled egg in peanut sauce	90
Laksa Jakarta Curry noodle soup with prawn, fish, squid	160
Krengseng kambing Slow cooked lamb with petis sauce	220
Ikan Tauco Pan fried mahi-mahi with vegetables and tauco sauce	250
Rawon Sapi Javanese style beef soup with bean sprouts, spring onion	225
Ayam goreng mangkunegaran Fried chicken leg with shredded savory galangal	110
Es dawet v Green starched noodle with jack fruit	

"NASI TUMPENG" for two 785

Tumpeng is a cone-shaped , surrounded by traditional cooking preparation served as side dishes. Traditionally featured in the "[slamatan](#)" ceremony, the cone shape is made by using a cone-shaped woven bamboo container and the rice in, cooked with turmeric.

All above dishes are included in this menu for two.

FROM PADANG

Padang is the capital of West Sumatra. In Asia, people instantly attach delectable memories of that area with local cuisine found in many Padang eateries that can be found in different counties. Rendang is the most famous and traditional cooking method from that area. Padang food is famous for its rich taste of coconut milk slightly spicier than other Indonesian food.

Perkedel kentang Fried potato dumpling			80
Rendang 250 Minang caramelized beef tenderloin			daging
Ayam 220 Chili fried chicken	goreng		balado
Udang 300 Braised prawns in green tomato, green chili and young jackfruit	lado		mudo
Gulai bagar Hot and sour lamb leg with potato			250
Gulai pakis Curry fern tips vegetable served with prawn			90
Rendang telur rebus Braised egg in rendang spice paste			80
Belut 90 Crispy fried Sumatranan eels, chili sauce	goreng	sambel	merah
Es lidah buaya v Aloe vera with passion fruit			
"NASI PADANG" for two			785

Padang food also offers a set menu served in sharing portions. But what distinguishes "masakan Padang" is generally presented in the field of the amount of the plates, as well as the variety of the dishes. All above dishes are include in the menu for two.

FROM MANADO

The cooking tradition the [Minahasan](#) people of [North Sulawesi, Indonesia](#) is popularly known as "Manado cuisine". It is known for its rich variations of [seafood](#), daring amount of spices, extra hot condiment, exotic meats, and European-influenced cakes and pastries.

Babi tore Crispy fried pork belly with spicy sauce	215
Sate babi rica-rica Tenderloin pork satay with chili, Served with papaya salad, ginger and vinegar dressing	150
Ikan bakar colo-colo Grilled fish with sweet soy sauce and fresh tomatoes	250
Udang woku 290 Prawns in aromatic broth with 10 different spices and herbs	blanga
Ayam tuturuga Yellow chicken curry	100
Terong dengan rica dan santan Eggplant with tuna and spicy coconut milk	100
Perkedel jagung Fried sweet corn patties	80
Nasi goreng Manado Fried rice with prawns and local basil	170
Es kelapa muda v Young coconut and palm sugar	

MASAKAN MANADO for two

785

Indonesian dining tradition is all about sharing the food amongst the family and friends, and this in the Manadonese way without exception. Our set menus are made for you to experience the authenticity of our food casually. All above dishes are include in the menu for two.

DESSERTS NUSANTARA

Bubur sumsum v Indonesian style panacotta with palm sugar syrup and ground roasted cashew	90
Es cincau v Leaves jelly with coconut ice cream and cashew brittle	70
Es palu butung v Steamed banana with strawberry and coconut granita	65
Klapper tart Young coconut tart with Sulawesi almond, raisin, rum	110

BALINESE DESSERT

Dadar gulung v Coconut pancake with palm sugar syrup, and coconut ice cream	90
Pisang goreng v Fried bananas	70
Bubur injin v Black rice pudding	65
Sumping waluh v Steamed pumpkin cake	65

INDONESIAN VEGETARIAN

Sate tempe Bean cake sate with Balinese seasoning and peanut sauce	80
Pecelan Vegetable salad in peanut dressing	100
Gado gado Mix vegetable salad with peanut sauce and bean cake	100
Telor balado Boiled egg with chili and tomato sauce	80
Sambel goreng tempe Soy bean cakes in sweet soy dressing	100
Mie atau nasi goreng sayur Fried noodles or fried rice with vegetables and eggs	100
Perkedel jagung Sweet corn patties	80
Perkedel kentang Potato croquette	80
Sayur urap Mixed vegetables with grated coconut	85
Plecing kangkung Water spinach with chilies tomato sauce	90
Sayur mesanten Braised vegetables in coconut milk	100
Srombotan	90

Vegetables with Balinese style peanut dressing

Pesan wong

Grilled shitake mushroom

100