

# Ijen

## food

A local fish restaurant guided by the daily catch, Ijen celebrates the fresh ingredients found across the Indonesian islands—from coastal waters to local farms.

We source sustainably from trusted suppliers at peak harvest and cook simply over an open fire to create imaginative dishes designed for sharing

## BITES

**Sardines (d)** 55

Desa croissant loaf, crumbed sardines, tartar sauce, fermented hot sauce

**Rillettes (d)** 45

Smoked Blue Mackerel, fermented potato chips

**Oysters (3, 6 or 12)** 70k/120k/220k

Lacto gooseberries, pickled seaweed, apple vinegar

-----

## STARTERS

**Prawns** 145

Poached prawns, rosella and strawberry relish

**Ravioli (d)** 75

Turnip, fish and prawn bisque

**Squid Tartar** 65

Confit egg yolk, cured cucumber heart, Andaliman chilli oil

-----

## MAINS

**Mackerel Rack per 220g** 175

Fermented apple sauce, sauerkraut

**White Fish (d)** per availability

Chilli butter, garlic chives, lemon

**Mackerel Steak (d) per 150g** 135

Tarragon, miso, shallot jus

## SIDES

**Tomato** 65

Pickled mackerel, Heirloom tomatoes, red onion, croutons

**Beans (vv)** 55

Pickled seaweed, local beans, seaweed vinaigrette, rice cracker

**Potato (d)** 45

Daikon skin pickle, baby potatoes, garlic aioli, furikake

**Broccoli (v)(d)** 45

Broccoli stem puree, broccoli bacon, broccoli rice, tomato pulp crumble

-----

## SWEET

**Pavlova** 55

Coconut yogurt, lacto strawberry compote, orange zest

(v) - Vegetarian (vv) - Vegan (d) - Contains Dairy

(n) - Contains Nuts (g) - Contains Gluten

Prices are in thousands of Rupiah and are subject to 8% service charge and 10% government tax

# Ijen

## drinks

Ijen cocktails are made with regional distilled spirits and house-made infusions. Following Potato Head's philosophy with all by-products reused or composted for a 0 waste to landfill impact.

**COCKTAILS** 120

**Jahe Fizz**

Refreshing and spiced

Kecombrang arak, house-made curaçao, fresh ginger, honey, pink citrus and egg white topped with tonic water

**Kaja Gimlet**

Fruity and spicy

House Gin, salted jackfruit cordial, spicy strawberry syrup, pink citrus

**Ijen Kolada**

Rich and silky

Island rum, coconut and mesoyi arak, pumpkin and pineapple puree, coconut juice, palm sugar

**Temulawak**

Refreshing and zesty

Citrus husk vodka, orange arak, pineapple curcuma, honey, citrus and soda

**Pandan Kelapa**

Strong and silky

Coconut and pandan rum, salted pandan honey, clarified pineapple cordial

-----

**MOCKTAILS** 45

**Kombucha Cooler**

Ginger kombucha, fresh strawberries, citrus, spiced strawberry syrup

**Jamu Sling**

Kunyit asam jamu, citrus juice, passionfruit, coconut nectar, tonic water

**Indo Calypso**

Mango, citrus, pineapple and passion fruit juices; finished with a shower of nutmeg

**LOCAL CRAFT BEER & CIDER**

**Stark unfiltered low-carb lager** 65

**Stark 1945 pilsner** 65

**Stark Dark wheat beer** 75

**Albens Apple Cider** 90

-----

**PREMIUM CRAFT BEERS**

**Kura Kura Lager** 95

**Kura Kura Island Ale** 95

-----

**NATURAL MINERAL WATER**

**House-filtered water** (free-flow per person) 20

**Balian Still** (330ml) 40

**Balian Sparkling** (330ml) 40

**Balian Still** (750ml) 65

**Balian Sparkling** (750ml) 65

Prices are in thousands of Rupiah and are subject to 8% service charge and 10% government tax

# ljen

## wine list

The wine list includes imported as well as local varieties, all selected for their biodynamic, organic or sustainable methods.

## SPARKLING WINE

<b>Two Island Brut Chardonnay, Two Island Wines</b>	<b>115/550</b>
Bali, Indonesia 2019 [ LP ]	
<b>Alter Ego Chardonnay-Sauvignon Blanc, Lazarus</b>	<b>900</b>
Bali, Indonesia NV [ PN ]	

-----

## WINE WINES

<b>Isola White Belgium, Cantine Balita</b>	<b>95/450</b>
Bali, Indonesia 2018 [ LP ]	
<b>Ōhau Gravels Sauvignon Blanc, Ōhau Wines</b>	<b>135/ 700</b>
Kapiti Coast, New Zealand 2018 [ SV ]	
<b>Duet Chardonnay, Naked Range</b>	<b>800</b>
Yarra Valley, Australia 2016 [ OW ]	
<b>Mount Horrocks Semillon, Mount Horrocks Wines</b>	<b>1200</b>
Clare Valley, Australia 2015 [ OW ]	
<b>Polish Hill Riesling, Grosset Wines</b>	<b>1975</b>
Clare Valley, Australia 2016 [ OW ]	
<b>Piccadilly Chardonnay, Grosset Wines</b>	<b>2150</b>
Clare Valley, Australia 2016 [ OW ]	

## ROSE WINES

<b>Isola Red Malvasia Nera-Alphonse Lavallee, Cantine Balita</b>	<b>95/450</b>
Bali, Indonesia 2018 [ LP ]	
<b>Babich Rosé Pinot Noir, Babich Wines</b>	<b>700</b>
Marlborough, New Zealand 2017 [ SV ]	

-----

## RED WINES

<b>Isola Red Malvasia Nera-Alphonse Lavallee, Cantine Balita</b>	<b>95/450</b>
Bali, Indonesia 2018 [ LP ]	
<b>Estate Malbec, Kaiken Wines</b>	<b>95</b>
Mendoza, Argentina 2018 [ SV ]	
<b>Duet Shiraz, Naked Range</b>	<b>800</b>
Yarra Valley, Australia 2015 [ SV ]	
<b>Winemaker Selection Pinot Noir, Babich</b>	<b>1400</b>
Marlborough, New Zealand 2017 [ SV ]	
<b>Mount Horrocks Shiraz, Mount Horrocks Vineyards</b>	<b>1550</b>
Clare Valley, Australia 2014 [ OW ]	
<b>La Luna Cab. Sav-Merlot-Cab Franc, Avondale</b>	<b>1550</b>
Paarl, South Africa 2011 [ BD ]	
<b>La Luna Cab. Sav-Merlot-Cab Franc, Avondale</b>	<b>3000</b>
Paarl, South Africa 2011 [ BD ]	

[ LP ] - Locally Produced [ OW ] - Organic Wine [ SV ] - Sustainable Vineyard  
[ BD ] - Biodynamic Wines [ PN ] - Pét-Nat

Prices are in thousands of Rupiah and are subject to 8% service charge and 10% government tax

