MFNU

BAR SNACKS

Marinated Olives 40k vg v

Mixed Olives, orange, parsley, red wine vinegar

Croquetas 40k 🔻

Spanish Chorizo or Spinach, with black garlic aioli, parsley oil

House Pickles 45k vg v

Baby carrots, shitake mushrooms, shallots, beetroot, cucumber, fresh radish

Corn Fritters 45k 🔻

Feta, pico de gallo, coriander, sambal bajak

Provoleta 120k 🔻

Baked provolone picante, chimichurri, paprika, bread selection

Spanish Chorizo Picante 120k

Olives, bread selection

Dip Platter 100k vg v

Baba Ganoush, hummus, grilled veggies & bread selection

Cheese Platter 140k

Gorgonzola piccante, Emmental, honeycomb, fresh pear, nuts, bread selection

Artisan Bread Basket 45k VG V

With Olive Oil





COLD SMALL PLATES

Boquerones 90k

White anchovies on sourdough toast, romesco, parsley, garlic

Watermelon and Feta Salad 85k V

Cucumber, shallots, mint, basil, lemon dressing

Beef Tartare 160k

Wagyu beef, shallots, dijon, capers, pickles, egg yolk & ailoli Served with sourdough or lettuce cups

Oka 110k

Polynesian Ceviche, market fish, coconut milk, cucumber, plantain chips

Fresh Fish Carpaccio 110k

Catch of the day, parmesan cream, basil, garlic, capers

HOT SMALL PLATES

Grilled Scallops 120k

Local moon scallops, miso butter, parsley, lime

Bbq Pork Belly 90k

Papaya salad, peanuts

Chipirones Rellenos 110k

Stuffed squid, chorizo, apple, onion compote, pea puree, meunière butter

Garlic Prawns 135k

Local tiger prawns, butter and olive oil

Chicken Larb Lettuce Cups 90k

Vietnamese chicken stir fry, on green leaves served with a soy glaze

Prices are in thousand rupiahs and are subject to 10% govt tax and 5% service

VG Vegan V Vegetarian CF Cluten-Free PLATTERS

TACOS & SANDWICHES

Beef Tacos 120k

Braised beef, grilled scallions, salsa verde, lime crema, on corn or wheat tortillas

Ensenada Tacos 110k

Beer battered fish, pico de gallo, lime. crema, cabbage, on corn or wheat tortillas

Pork Tacos 110k

Braised pork, salsa habanera, pickled shallots, pork crackling on corn or wheat tortillas

Shitake Mushroom Tacos 80k 🔽

Shitake & button mushrooms, melted Emmental, onion on corn or wheat tortillas

Beef Chacarero Sandwich 140k

Thinly sliced wagyu beef, green beans, tomato, garlic aioli in a brioche bun

Steak and Cheese Sandwich 150k

Medium rare wagyu, emmental cheese, caramelized onion, dijon mustard, wasabi and black radish cream

SALADS

Cos Lettuce Hearts 75k V

Parmesan dressing, bread crumb gremolata, radish, grana padano

Watermelon and Feta Salad 85k 💌

Cucumber, shallots, mint, basil, lemon dressing

Cous Cous Salad 75k vs v

Grilled vegetables, mixed leaves, parsley, mint, raisins, lemon dressing

Heirloom Tomato Carpaccio 85k VG

Olive dressing, olives, capers, balsamic

Fresh Green Leaf Salad 70k vg

Passionfruit & mustard vinaigrette

Salt Baked Heirloom Beetroot 85k 🔽

Goat cheese, walnuts, caramelized onion, balsamic





MAINS

Jerk Chicken 150k

Green plantain patacones, citrus yoghurt, lime

Fisherman's Stew 200k

Market fish, prawns, scallops, squid, clams, confit potatoes, lemon, flat parsley in a seafood broth Optional Sourdough +10k

Green Asparagus Risotto 140k 💟

Leek, tomato pesto, pecorino (optional vegan version)

Seafood Linguini 160k

Local tiger prawns, Venus clams, squid manis, grana padano, lemon, gremolata, parsley

Pan Seared Market Fish 160k

Parsley beurre blanc, confit potatoes, asparagus

Lamb Tagine 250k

Moroccan lamb stew, olives, almonds, grilled flatbread

STEAKS

PLEASE ASK US ABOUT OUR AVAILABLE CUTS OF THE DAY

Optional sauces – Chimichurri, Jalapenos, Red Wine Jus, Mushroom Sauce, Dijon Mustard +20k

SIDES

Handcut Fries and Aioli 65k 🔻

Optional replace for vegan aioli

Egg Fried Rice 65k V

Sesame, scallions, mirin, soy

Garlic Green Beans 70k vs v

Almonds, lemon, chilli oil

Grilled Broccoli 75k 🔻

Lime, spiced yoghurt, chilli oil

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