

TAPAS

PATATAS BRAVAS 45K

Fried baby potatoes with salsa verde & aioli

TRUFFLE POTATO CHIPS 50K

High quality java potatoes chip with truffle oil

ALITAS DE POLLO AL AJILLO 55K

Spanish chicken wings with garlic

TORTILLA DE PATATAS 55K

Spanish omelette (potatoes & onion)

CROQUETAS DE GAMBAS Y SETAS 65K

Mixed croquettes with shrimps & shiitake mushroom

PATATAS FRITAS 65K

French fries

GAMBAS AL PIL-PIL 70K

Sautéed shrimps with garlic & parsley

CHIPIRONES AL AJILLO 75K

Sautéed baby calamari with garlic and parsley

CALAMARES FRITOS 75K

Fresh fried calamari with aioli

VIEIRAS MANTECATO 90K

Sautéed baby scallop with garlic and lemon butter

TAPAS VARIADAS 100K

Grilled oyster mushroom, sweet paprika, zucchini & eggplant

GREEN ASADOS 100K

Grilled asparagus with parmigiano cheese

FISH CARPACCIO 135K

Marinade white fish, capers berry, artichoke . rucola

TABLA

SPANISH COLD CUTS

PAN CON TOMATE 35K

Baguette with tomatoes, olive oil & garlic

JAMON IBERICO DE BELLOTA 550K

Juan Pedro Domecq served with Pan Con Tomate

ENSALADA

ENSALADA DE TOMATE 65K

Fresh tomatoes with parsley & garlic

ENSALADA CON PARMIGIANO 90K

Wild arugula & shaved parmesan cheese

ENSALADA DE VERANO 90K

Grilled mozzarella with cherry tomatoes

ENSALADA DE LA CASA (FATTOUSH) 95K

Arugula. baby lettuce, onion. tomatoes. boiled egg, cucumber & parsley

ESTRELLA 95K

Fresh star fruit with gambas a la plancha and red chilli garlic gravy served with mint leaf and cilantro

BURRATA Y TOMATO 145K

Burrata cheese with fresh tomato beef

SEAFOOD & GRILL

GAMBAS AL AJILLO 120K

Grilled king prawns with garlic & parsley

SUKANG (WHITE FISH) 120K

SEAFOOD PLATTER 250K

FIDEUA DE MARISCO 300K

Catalan-style seafood paella with pasta (15-20 minutes preparation)

PAELLA MARINERA 300K

Spanish rice cooked in seafood stock with shrimps, calamari & clams (15-20 minutes preparation)

AGING STEAK GALORE

CARNE ASADOR | BEEF STEAK

Grilling time 20-25 minutes after cutting

SIN HUESO | OFF THE BONE

ANGUS SOLOMILLO 275K

Sirloin steak (250gr) Grass-fed. home-aging 30 days

WAGYU FLAP STEAK 350K

Home-aging wagyu flap (250gr)

ANGUS BIFE ANCHO 350K

Ribeye steak (250gr) Grass-fed, home-aging 30 days

CON HUESO | ON THE BONE

Best min. cut between 750gr - 1.5kg

WAGYU TXULETON 750K/500gr

Australian prime ribs, pure breed wagyu Basque cut, 45 days aged

T-BONE 750K/500gr

Argentinean prime grass-fed Porter house cut, 45 days aged

WAGYU RESERVA FUTARI | SPECIALITY CUTS (Min. 45 days aging)

- Best min. cut between 450gr - 750gr
- Oyster Blade best min. cut between 250gr - 300gr

OYSTER BLADE WAGYU 250K/100gr

Tasmanian wagyu sirloin marble 9+

WAGYU SOLOMILLO 6/7 350K/100gr

Tasmanian wagyu sirloin marble 6/7

WAGYU SOLOMILLO 9+ 400K/100gr

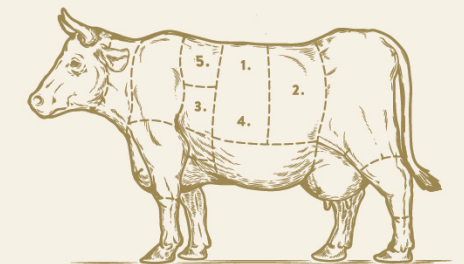
Tasmanian wagyu sirloin marble 9+

WAGYU LOMO 9+ 400K/100gr

Wagyu futari tenderloin marble 9+

CHOOSE A STEAK SAUCE

- Salt. Pepper & Reserved Olive Oil
- Andalusian Chimichurri
- Aioli a la Catalana
- Crema de la Casa (Blackpepper)
- Crema de Champinones
- Pica de Gayo



THE BUTCHER'S GUIDE

1. TENDERLOIN
2. SIRLOIN
3. RIB EYE
4. T-BONE / PORTERHOUSE
5. TXULETON / CHULETON

YOUR STEAK, YOUR WAY

Tell us how you'd like it cooked!

BLEU

Seared on the outside but completely red thoroughly

RARE

Seared outside and still 75% red through the centre

MEDIUM RARE

Mostly pink to red centre. soft and juicy on the inside

MEDIUM

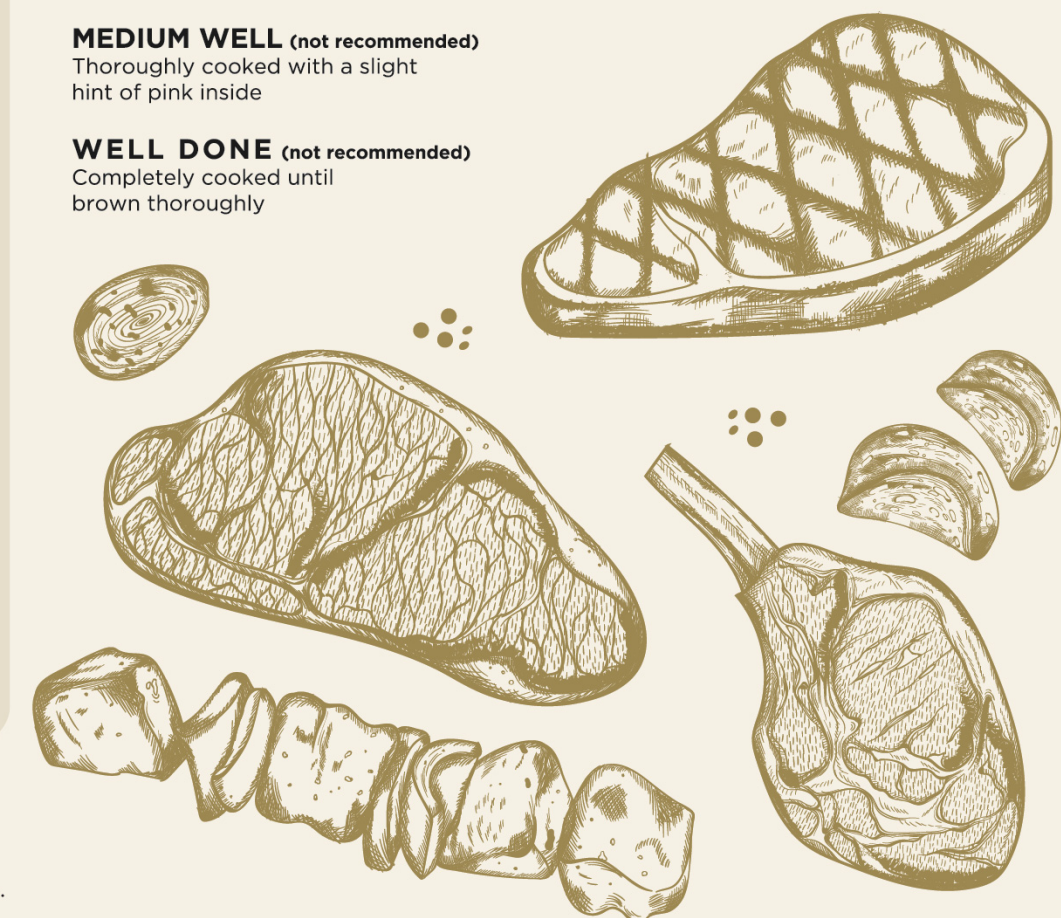
A more pronounced band of pink in the centre

MEDIUM WELL (not recommended)

Thoroughly cooked with a slight hint of pink inside

WELL DONE (not recommended)

Completely cooked until brown thoroughly



PASTA

MAC & CHEESE PARMIGIANO 95K

TAGLIATELLE IN WHEEL PARMIGIANO 100K

CHAMPIGNON WITH WHITE TRUFFLE OIL 110K

SPAGHETTI ALLA BOLOGNESE 130K

SEAFOOD AGLIO E OLEO 140K

BRISKET WAGYU AGLIO E OLEO 140K

CHICKEN

Grilling time: 20 - 25 minutes

CHICKEN PINCHOS 90K

Andalusian grilled chicken style shashlik served with french fries / white rice & greens

POLLO ASADO 150K

Andalusian-style grilled chicken (1/2)

DESSERT

ICE CREAM 30K

Chocolate / Strawberry / Vanilla

COFFEE CREMA CATALANA 35K

CHOCOLATE MUD 45K

APPLE CRUMBLE 65K

Served with vanilla ice cream

LAVA CAKE 85K

Served with vanilla ice cream

CHEESE PLATTER 250K

Limited selections cheese

GOURMET HERITAGE

BOUILLABAISSÉ 180K

Seafood soup with cobia fish, baby scallop, and shrimp

LANGOSTA ARROZ ALA CUBANO 200K

Bamboo lobster **13.5K/gr**

House gourmet bamboo lobster fried rice served with red chili sauce

FISHMAW SOUP 250K

Dried gulama fishmaw in deep broth soup

RABO DE TORO 270K

Stew-smoked wagyu oxtail served in cordoba style

LAMB FRIED RICE 270K

Basmati fried rice with New Zealand lamb shank and duck egg

MOLLEJAS CON CREMA DI TARTUFO 320K

Pan fried Belgian veal sweetbread with shitake and white truffle cream

GROUPEL 350K/KG

Alive rock wild grouper fish, can be cooked:

- Ala plancha with salsa verde
- Garlic Butter
- Steamed ala Cantonese
- Manado sambal rica style (piquante)

COSTILLA AL HORNO 375K

Slow cook smoked wagyu short rib served with barbeque or picante casera

LOCOS ALA PROVENCAL 450K

Fresh blue Chilean abalone grilling with freshly made provencal sauce

ENSALADA DE VENTRESCA 480K

Gourmet Galician blue fin tuna belly confit with tomatoes, onion, and red wine vinegar

LANGOSTA 1.350K/KG

Alive rock lobster, can be cooked:

- Ala plancha with salsa verde
- Garlic Butter
- Steamed ala Cantonese
- Manado sambal rica style (piquante)

WHITE RICE 30K

Basmati Steam Rice

STORY ABOUT ANDREA PERESTHU

Andrea Peresthu our co-owner is a voyage of culinary expeditions. Having traveled across Europe for 15 years. Renowned for his position as a regional planner and academics at the Delft University of Technology in the Netherlands, Andrea Peresthu decided to embark on a culinary path (2011). Following his lifelong passion for cooking and gastronomy. His admiration for Spanish cuisine along with his passion for cooking and entertaining led him and Reni Alhadad (co-founder) to open their first private dining space in Jakarta Javanegra Gourmet Atelier.

At first Javanegra Gourmet Atelier is serving Mediterranean cuisine, and dry-aged steak (we are one of the first restaurants that served dry-aged steak in Jakarta). But later on with the love of the heritage of Indonesian cuisine (Palembang and Manado). Chef Andrea decided to give a little touch of Indonesian cuisine on our menu. Our New Zealand lamb fried rice become known as the best-fried rice in town. Andrea doesn't practice fusion Indonesian cuisines instead, he flourishes on the authenticity of local cuisines and exquisite.

Javanegra Gourmet is acknowledged to choose the best ingredients. We collect ingredients from all over the world. Most of the ingredients are from the Mediterranean sea, Japan, and the Eastern part of Indonesian seafood.

