

CEMAL CEMIL | 25K

(lite bite)

Jejagung

Sweet corn fritters

Jagung manis digoreng dengan tepung

Gendher

Three types of authentic traditional fried soy cake

Tiga macam tempe, kedelai, benguk, gembus

Tahu Pong

Crispy fried tofu

Tahu goreng renyah

Pohung Kuning

Fried cassava served with butter and sprinkled sugar on top

Singkong goreng disajikan dengan mentega dan taburan gula pasir

Kendang

Fried veggie spring roll (carrot, cabbage and mushroom)

Lumpia goreng isi wortel, kubis dan jamur

Slendro

Avocado mushroom balls served with mayo

Bola bola jamur dan alpukat dengan mayo

Ijo lumut

Battered fried broccoli served with mayo

Brokoli goreng tepung dengan mayo

IJONAN

(salad)

Kubisan | 35K 

Mixed of avocado, cabbage, dry fruits served with mayo
Campuran alpukat, kol, kismis dengan saus mayo

Urangan | 40K

Mixed of grilled prawn and vegetables served with lemon dressing
Campuran udang bakar dan aneka sayuran dengan saus lemon

Janganan | 35K 

Mixed of vegetables served with avocado dressing
Campuran sayuran dengan saus alpukat

Bayeman | 35K

Spinach mixed with strawberry sauce
Campuran bayam dengan saus strawberry

Brambang Asem | 35K 

Yam leaves cooked with soy cake, shallot and poured over
with brown sugar
*Campuran daun singkong, tempe gembus dan bawang merah dengan
saus sambal gula merah*

DUDUHAN

(soup)

Sop Kancing | 45K

Creamy mushroom soup served with bread on the side
Sup krim jamur kancing disajikan dengan roti

Sop Tawangmangu | 40K

Creamy carrot soup and onion with coconut milk
Sup krim wortel dan bawang bombay dengan santan

Sop Segoro Ijo | 40K

Broccoli and onion soup
Sup brokoli dan bawang bombay

Sop Jayam | 45K

Soup with sweet corn, chicken, and fresh milk served with toast
Sup jagung manis, ayam dan susu segar disajikan dengan roti panggang

Sop Merah Kemangi | 45K

Tomato and basil soup served with bread on the side
Sup tomat, dan daun basil disajikan dengan dengan roti

UNGGASAN

(poultry)

Ayam Sargedede | 70K

Signature fried chicken dish from the famous Pasar Gede,
served with fresh vegetables and shallot & chilli relish
*Ayam goreng khas Pasar Gede, disajikan dengan lalapan
dan sambal bawang*

Bebek Garang | 70K

Fried duck served with red rice, shallot and chilli relish
Bebek goreng, disajikan dengan nasi merah, lalapan, dan sambal bawang

Ayam Leleh | 70K

Stuffed chicken breast with carrot, long bean and mozzarella
served with potato and spicy cream cheese
*Dada ayam isi wortel, buncis, keju mozzarella dengan kentang
dan saus krim keju pedas*

Sate Jeruk Purut | 70K

Chicken satay with kefir lime leaves served with rice cake and
spicy peanut sauce on the side
*Sate ayam daun jeruk disajikan dengan lontong
dan sambal kacang*

Ayam Bumbu Rujak | 45K

Fried chicken poured with in rujak sauce (sweet spicy dressing)
Ayam goreng bumbu rujak

LEMBU

(meat)

Slenthem | 70K

Beef tenderloin served with sweet & spicy soy sauce
Daging tenderloin disajikan dengan sambal kecap

Has Lombok Ijo | 70K

Sautéed beef cooked with green chili relish served with Mlinjo crackers
Tumis daging sapi sambal ijo disajikan dengan emping

Iga Kambing Godong Kates | 95K

Grilled lamb chop served with papaya leaf, grilled red rice, and shallot
& chilli relish on the side
*Daging kambing disajikan dengan daun papaya, nasi merah bakar,
dan sambal bawang*

Sop Buntut Bakar | 70K

Grilled oxtail soup with diced potato served with green chili sauce
and melinjo crackers
Sop buntut bakar disajikan dengan sambal ijo dan emping

Sate Kere | 70K

Offal and soy cake satay served with rice cake and
spicy peanut sauce dressing
*Jeroan sapi, tempe gembus dengan sambal kacang
disajikan dengan lontong*

IWAKAN

(fish)

Dory Monly | 45K

Fried dory fish with white yam, sautéed veggie and lemon sauce on top
*Ikan dori goreng dengan ubi ungu, tumis sayuran
dan disiram dengan saus lemon*

Dory Dabu Dabu | 45K

Fried dory fish served with Manadonese dabu-dabu relish
and mashed potato
*Ikan dori goreng disajikan dengan kentang tumbuk
dan sambal dabu-dabu*

Dragon Fruit Salmon | 95K

Grilled salmon with purple yam served with dragon fruit dressing
Ikan salmon panggang dengan ubi disajikan dengan saus buah naga

VEGAN

Tofu Pocaï | 35K

Fried pocaï tofu in mushroom sauce
Tahu pocaï goreng, disajikan dengan saus jamur

Bean Sprout Padthai | 35K

Bean sprout cooked in Javanese Padthai sauce
Tauge ditumis dengan saus padthai ala Jawa

Pepes Jamur | 35K

Steamed mushroom with basil, tofu and red seasoning
wrapped in banana leaf
*Pepes jamur dengan isian daun kemangi, tahu dan bumbu merah
dibungkus dengan daun pisang*

Vegetable Ngohyong | 35K

Fried mushroom, french beans, cauliflower and broccoli
served in ngohyong seasoning
*Jamur goreng, buncis, kol, dan brokoli
disajikan dengan saus ngohyong*

ROTI LAPIS

(sandwich)

Roti Tuna | 45K

Mix of smoked beef, tuna, cheese and vegetables

Roti isi ikan tuna, daging asap, keju dan sayur

Burger Gembus | 35K

Vegan burger with soy cake, tomato, cucumber and onion served in homemade bun

Burger vegan dengan isian tempe gembus, sayuran dan bawang bombay

Roti Udang | 45K

Toast with shrimp, avocado and vegetables

Roti isi udang, sayuran dan buah alpukat

Kenong | 35K

Our twist of traditional burger, soy patty, served with lettuce, omelette and onion

Burger dengan isian tempe gembus, selada, bawang bombay dan telur dadar.

KAMPUNG POJOK

(village corner)

Nasi Liwet | 45K

Seasoned steamed rice cooked in coconut milk served with chicken and egg

Nasi gurih disajikan dengan ramesan telur, daging ayam dan areh

Nasi Goreng Kluwek | 45K

Fried rice cooked in *kluwek* paste served with fried egg on top

Nasi goreng masak saus kluwek disajikan dengan telur ceplok

Mie Lethek | 45K

Fried glass noodle cooked with vegetables, egg and white seasoning

Soun goreng dengan sayuran, telur dan bumbu putih

Rica Jantung Pisang | 35K

Spicy sautéed banana blossom with red seasoning

Tumis Jantung pisang dengan bumbu merah

Bakmi Jawa (godog/goreng) | 35K

Javanese noodle cooked in traditional seasonings with vegetables and chicken

Bakmi rebus/goreng dengan bumbu khas jawa dengan sayuran dan ayam

PASTA

(all fettuccini with pasta sauce of your choice)

Hot & Naked | 45K 

Olive oil, garlic, red chili pepper

Pomodoro | 45K 

Tomato sauce

Carbonara | 45K

White sauce

Marinara | 45K

White seafood sauce

Bolognese | 45K

Red meat sauce



JAYENGAN

Teh

Hot/cold

Teh Jawa | 19K

Teh Jahe | 19K

Teh Kampul Solo | 19K

Teh Rosela | 25K

Teh Madu Min | 30K

Teh Tarik | 25K

Kopi

Hot/cold

Espresso

Single | 35K

Double | 45K

Cappucino | 40K

Cafe Latte | 40K

Afogatto | 45K

Machiato Espresso | 40K

Americano | 35K

Kopi Tubruk | 30K

Traditional plain brewed coffee
with sugar

Kopi Alpukat | 45K

SARI UWOH

(fresh juice)

Dragon Fruit | 25K

Pineapple | 25K

Guava | 25K

Jackfruit | 25K

Watermelon | 25K

Tape (fermented cassava) | 30K

Mixed Juice (2 fruits) | 30K

Selections of veggie (single or mixed) | 25K

(Carrot, tomato, broccoli, cucumber)

SEGERAN

(quenchers)

Es Timun Serut | 25K

Shredded cucumber and crushed ice mixed with simple syrup

Es Blewah | 25K

Shredded cantaloupe and crushed ice with simple syrup

CAMPUR MAWUR | 30K

(mocktail)

Red Alert

Virgin Mojito with rosella flavour

Suwe Ora Jamu

Mixture of galangal (sharp citrusy piney flavour) with strawberry

El Gingero

Ginger ale, mocha syrup, and shredded ginger

Tumeric Latte

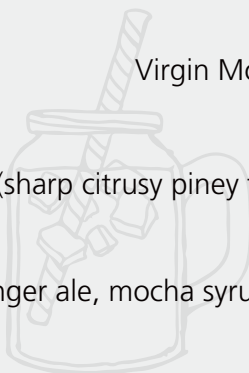
Turmeric powder, fresh milk and vanilla syrup

Orange Hot

Carrot, pineapple, ginger

Banana Cinamon

Slice of bananas boiled with cinnamon water served hot



Milkshake | 30K

Milkshake Green Tea

Milkshake Mocca

Milkshake Vanilla

Milkshake Strawberry

Milkshake Kopi

Smoothies

Strawberry Split | 30K

Strawberry and banana

Royal Green | 30K

All the greens in our backyard (avocado, honeydew, cucumber)

Yoghurt Mint | 35K

Yoghurt, mint leaves, and vanilla ice cream



WEDANG HERBAL | 25K

(healthy drink)

Wedang Uwuh

Traditional red drink with secang root and sliced ginger

Kun Jah

Turmeric and ginger

Jahe Sehat

Black tea, lemongrass, ginger and cinnamon

Kuru Kuru

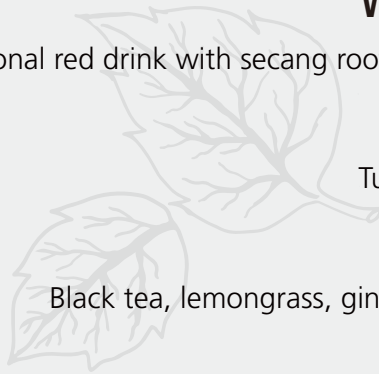
Pokchoy, lime and carrot

Bajigur Kabeh

Ginger, palm sugar, and coconut milk

Secang

Traditional secang root drinks



BIR (beer)

Bintang Small | 45K

Bintang Large | 60K

Heinekken | 50K

NGUNJUK PUTIH

(bottled water)

Equil Natural | 39K

Equil Sparkling | 39K

San Palegrino | 65K

Acqua Panna | 60K

KALENGAN (can) | 25K

Coke

Coke Zero

Sprite

Ginger Ale

Tonic Water