



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

Rillettes (d) **45**
Smoked Blue Mackerel, fermented potato chips

Sando (d) **55**
Desa croissant loaf, crumbed sardines,
tartar sauce, dill

Oysters (3, 6 or 12) **70/120/220**
Lacto gooseberries, pickled seaweed,
apple vinegar

STARTERS

Crudo **85**
Fresh Trevally, passion fruit, herbs

Ravioli (d) **75**
Turnip, fish and prawn bisque

Squid Tartar **65**
Confit egg yolk, cured cucumber heart,
Andaliman chilli oil

TO SHARE

Market Fish (d) **per availability**
Chili butter, garlic chives, charred lemon

Whole Grilled White Fish **per availability**
Soy tamarind glaze, lime

Cabbage (pb)(n) **120**
Cabbage steak, red sauce, herbs

Mackerel Steak (d) **per 150g** **135**
Tarragon, miso, shallot jus

King Prawns **300**
King Tiger Prawns, garlic, shallot, parsley and lime

SIDES

Potato (d) **45**
Daikon skin pickle, baby potatoes, garlic aioli,
fish scale furikake

Broccoli (pb) **45**
Broccoli puree, broccoli rice, tomato pulp crumble

Watermelon (pb) **55**
Watermelon, rocket, tomato and feta cheese

Beans (pb) **60**
Local beans, broccoli stems, kale,
house made scallion mayo

SWEET

Pavlova (d) **55**
Coconut yogurt, pineapple compote,
fresh strawberries, lime cheese frosting

Banana (pb)(n) **55**
Plant base tart, peanut butter and
coconut custard, bananas

(pb) - Plant Based (p) - Contains Pork (d) - Contains Dairy
(n) - Contains Nuts (gf) - Gluten Free

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