

Ijen

C O L D

FOOD

Local seafood. Wood fire. Open air.

Local seafood meets global flavours.

Showcasing the archipelago's

freshest produce, carefully selected

by our growing, farming and fishing

community. A nothing-left over

culinary experience that elevates

the natural tastes of raw

ingredients through flavours

of contrast. Our dishes

have been created with

minimal waste and

maximum care

in mind.

OYSTERS (3, 6 OR 12) 120 / 175 / 285

Ginger vinegar, tamari

CRUDO (GF) 85

Fermented green chilli, smoked cream, ink cracker

CLAMS 75

Citrus vinegar, avocado cream

PRAWNS (4 PCS) (GF) (S) 235

Shellfish mayonnaise, citrus

ALL IN STARTING FROM 450

G R I L L E D

CLAMS 75

Seaweed butter

OYSTERS (3, 6 OR 12) (P) 120 / 175 / 285

Grilled oyster, charcuterie XO

OCTOPUS (GF) 135

Salted chilli, kombu noodle, spring onion relish

PRAWN SKEWER (4 PCS) (GF) (S) 235

Black garlic, shallot, parsley, coconut oil

WHOLE MARKET FISH 480

Choice of:

Roasted chilli butter, garlic chives, lemon (GF)

Tamarind jam, garlic shoots

KING PRAWNS (3 PCS) (GF) (S) 300

Shallot, garlic, parsley, chilli, coconut oil

S I D E S

FLAT BREAD 65

Allium & fish sauce butter

TOMATO 65

Coriander vinaigrette, kaffir lime, bread cracker

CREAMED CORN (GF) 75

Salted yolk, fried anchovy, coconut

POTATO (GF) 75

Shallot & chive cream, onion pickle

MARKET LEAVES (PB) 65

Palm sugar vinegar, pepitas

D E S S E R T S

BURNT MANGO (GF) 75

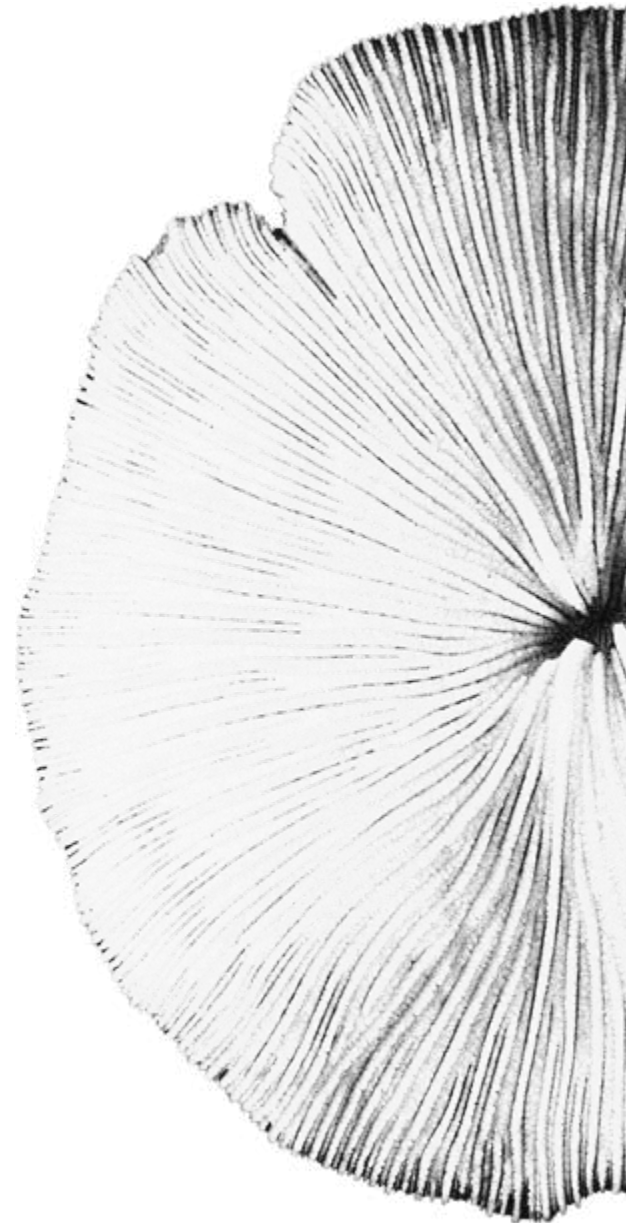
Charred milk ice cream, tapioca, kaffir lime

CHOCOLATE & MALT 85

Caramel parfait, coffee jelly

(PB) - Plant Based (P) - Contains Pork

(D) - Contains Dairy (N) - Contains Nuts (GF) - Gluten Free



DRINKS

COCKTAILS 135

BEDUGUL SPRITZ *Fruity and Refreshing*

Citrus husk vodka, strawberry nectar,
kombucha, pink citrus, sparkling wine

KAJA COLLIN *Fruity and Fizzy*

Kaja gin, jackfruit arak, pineapple arak,
salted jackfruit cordial, citrus, soursop, soda water

JAHE FIZZ *Refreshing and Spice*

Kecombrang arak, house-made curaçao, ginger,
honey, pink citrus, egg white, tonic water

IJEN KOLADA *Rich and Silky*

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

TEMULAWAK *Refreshing and Zesty*

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

NAGARONI *Aromatic and Strong*

East Indies gin, brem wine, dragon fruit nectar, orange arak

LINTANG SANGRIA **BY THE GLASS 135 / SHARING 600**

Fruity and Rich

Mango infused-wine, assam vanilla, pineapple arak,
lemongrass, local grape, apple, strawberry

MOCKTAILS 65

FRUIT SELTZER *Fruity and Refreshing*

Guava kombucha, coconut water,
strawberry nectar, tonic water

JAMU SLING *Herbicious and Fizzy*

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

INDO CALYPSO *Soothing and Fruity*

Mango, citrus, pineapple, passionfruit, 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 50

BALIAN SPARKLING 330ML 50

BALIAN STILL 750ML 75

BALIAN SPARKLING 750ML 75

At Ijen, our cocktails are made with locally distilled spirits and house-made infusions.

Following Potato Head's minimal waste philosophy, all by-products are reused or composted.



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