



ABOUT EL PROFESOR

El Profesor's menu focuses on beef steaks, grilled meats, and sliders. Favorites from the mains are T-Bone Steaks, Txuleton Spanish Tomahawk, Jurgen Rosemann Wagyu Schnitzel, and Smoked Wagyu Brisket Sliders. As for non-meat-eaters, **El Profesor** offers a selection of Mediterranean Salads, Seafood Pasta, Mac & Cheese Parmigiano, and choices of Indonesian Fried Rice. Drinks are prepared by the baristas, offering a variety of beverages, from signature cocktails to specialty coffee by **Javanegra**.

@elprofesor.jvn
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Urban Forest - Cipete
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T Space - Bintaro
Jl. Jombang Raya No.32, Parigi, Jombang,
Kota Tangerang Selatan, Banten 15229
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ENSALADA

Salad - 1 portion serving



1. FATTOUSH SALAD
65K

2. SMOKED SALMON SALAD
120K

3. CHICKEN KATSU SALAD
95K

APERTIVO

Appetizer - 1 portion serving



1



2



3

1. POTATO CHIPS
55K

2. EMPING CHIPS
55K

3. FRENCH FRIES
55K

**Please let us know upon your order if you have any food allergies or special dietary needs*

APERTIVO

Appetizer - 1 portion serving



1. GARLIC BREAD

65K

3. CROQUETAS

65K

2. BABY CALAMARI FRITOS

85K

4. TRUFFLE FRENCH FRIES

75K

HAMBURGUESA

Mini burger



1. SMOKED WAGYU BRISKET

Two burger buns, sliced wagyu brisket, BBQ sauce, chimichurri, tomato, watercress, sautéed onions & potato chips

110K

2. CHAMPIGNON GARLIC BUTTER

Two burger buns, mushrooms in a garlic sauce, tomato, watercress, sautéed onions & potato chips

80K

3. SMOKED CHICKEN AIOLI

Two burger buns, smoked chicken, aioli sauce, BBQ sauce, tomato, watercress, sautéed onions & potato chips

85K

4. MEDITERRANEAN GREEN

Two burger buns, roasted red bell peppers, grilled zucchini, grilled eggplant, watercress, sautéed onions & potato chips

85K

5. SMOKED SALMON

Two burger buns, sliced salmon, tartar sauce, tomato, watercress, sautéed onions & potato chips

85K

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PASTA



1



2



3



4



5

1. SEAFOOD AGLIO EOLIO

Classic garlic spaghetti with shrimp & calamari

145K

2. MAC & CHEESE PARMAGIANO

Creamy baked macaroni with rich cheese sauce & mushrooms

130K

3. WAGYU RAGOUT BOLOGNESE

Spaghetti with wagyu beef ragout & tomatoes

140K

4. BRISKET WAGYU AGLIO EOLIO

Classic garlic spaghetti with beef brisket

160K

5. TAGLIATELLE WHEEL PARMIGIANO

Creamy tagliatelle cooked in a wheel of parmigiano cheese

175K

BOCATA

Spanish Sandwich



1. POLLO AHUMADO

Smoky chicken with sautéed onion
75K

2. AGUACATE Y TOMATO

Avocado with grilled tomatoes
75K

3. QUESOS Y ARUGULA

Grilled mozzarella with aioli
75K

4. TERNERA AHUMADO

Smoky beef cheek (cingur)
75K

5. GAMBAS

Sweet shrimp with grilled pineapple
75K

CLASSIC STEAK | OFF THE BONE

Grilling time: 20 - 25 minutes after cutting



SIRLOIN ANGUS 250K/± 250gr

Sirloin steak served with Russian salad/french fries



RIBEYE ANGUS 250K / ±200gr

Ribeye steak served with Russian salad/french fries

All prices are subject to 10% government tax and 5% service charge

WAGYU GALORE | ON THE BONE

Grilling time: 20 - 25 minutes after cutting



WAGYU TXULETON 175K/100gr
(Spanish Tomahawk - サーロイン -)
(Minimum cut 1kg)

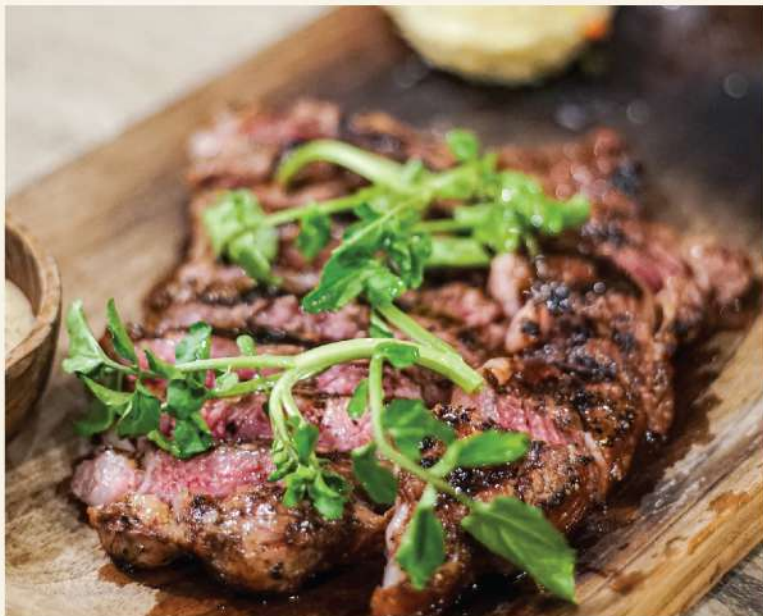


T-BONE WAGYU 175K/100gr
With bone, the best result starts from 700gr

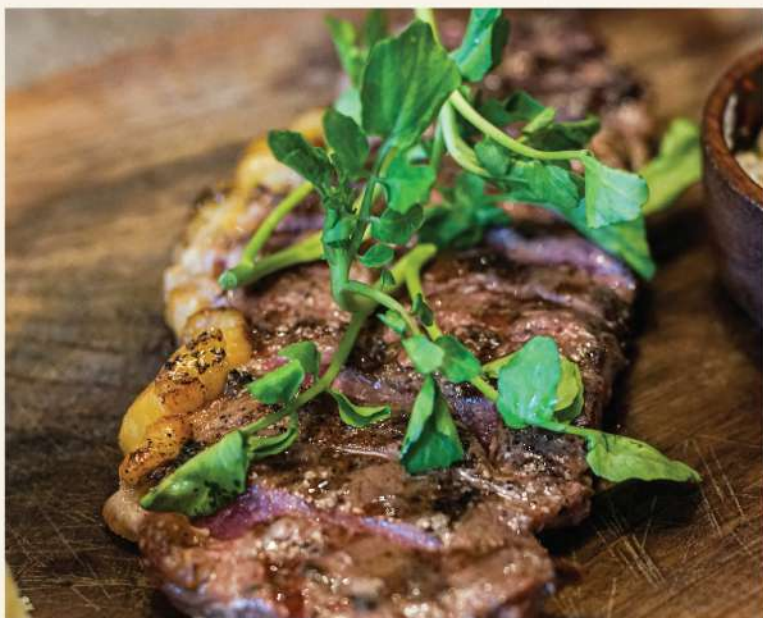
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WAGYU GALORE | OFF THE BONE

Grilling time: 20 - 25 minutes after cutting



**WAGYU PRIME RIBEYE MB4
(BIFE ANCHO) 350gr**
550K



**WAGYU PRIME SIRLOIN MB4
(SOLOMILLO) 200gr**
350K



**WAGYU WIENER SCHNITZEL
FROM FUTARI 200gr**
350K

All prices are subject to 10% government tax and 5% service charge

BISTEC DE PALOMILLA STYLE



WAGYU BLADE
(MISUJI - ミスジ) 300gr
350K

WAGYU TOPSIDE
(RANICHI - らんいち) 300gr
350K

WAGYU SPIDER STEAK - ARAÑITA
150K/100gr
(The best result above 300gr)

Choice of sides:

- French fries
- Russian salad
- White rice

Choice of sauce:

- Mushroom sauce
- Blackpepper sauce

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RIBEYE WITH HOUSE FLAVOR

All marinated steaks are served with your choice of sauce, arugula, russian salad / french fries, sautéed onions & cherry tomatoes



TERIYAKI RIBEYE

200gr

299K



BLACK PEPPER RIBEYE

200gr

299K



BARBECUE RIBEYE

200gr

299K

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CHICKEN GRILL

Grilling time: 20 - 25 minutes



1. PERUVIAN CHICKEN GRILL

Served with french fries/white rice

150K

3. CHICKEN WINGS

Served with barbecue sauce

75K

2. CHICKEN PINCHOS

Served with french fries/white rice

90K

SEAFOOD GRILL

Grilling time: 20 - 25 minutes



1. SALMON
180K

2. FISH & CHIPS
135K

3. GRILLED DORY 🌶️
135K

4. FISH PLATTER
299K

Choice of sides:

- French fries
- Russian salad
- White rice

Choice of sauce:

- Mediterranean salsa verde
- Indonesian manadonese sambal
- Cantonese fried garlic & dried chili
- Cream Cheese Sauce

INDONESIAN DELIGHTS



1



2

1. IGA BAKAR

Indonesian-style grilled beef ribs, tender & smoky with rich, spiced marinade

150K

2. SOP DAGING WAGYU

Clear beef soup with meat, vegetables & spices, served with steamed rice

175K



3

3. SOP IGA WAGYU

Beef ribs soup with vegetables & aromatic spices, served with steamed rice

199K

INDONESIAN DELIGHTS



4. SATE MARANGGI WAGYU

Kerawang style wagyu beef satay served with green chili sambal (6 pcs)

165K

5. SOP BUNTUT WAGYU

Indonesian wagyu oxtail soup, slow braised in Javanegra's signature herbs & spices, served with sambal jahanam & melinjo crackers

199K

6. BUNTUT BAKAR WAGYU

Grilled Indonesian wagyu oxtail, served with soup, sambal jahanam, sweet soy sauce, lime, & melinjo crackers

199K

INDONESIAN DELIGHTS



7. BEBEK GORENG BASE BASE 🌶️
Crispy fried duck with Balinese lawar, sambal matah,
and sambal korek
150K



8. NASI AYAM KLUNGKUNG 🌶️
Grilled boneless chicken with smoky sambal
95K



9. NASI WAGYU SE'I SAMBAL MATAH 🌶️
Smoked beef with sambal matah Bali
110K

INDONESIAN DELIGHTS



10. NASI GORENG CINGUR WAGYU

Pungent and spicy fried rice with wagyu, shredded beef cheek (cingur) served with sambal korek & melinjo crackers

95K



11. NASI GORENG AYAM ASAP

Smoked chicken fried rice served with sambal korek & melinjo crackers

85K

INDONESIAN DELIGHTS



12

12. NASI GORENG SEAFOOD

Seafood fried rice with squids and shrimps served with sambal korek & melinjo crackers

85K



13

13. NASI CINGUR CABE HIJAU

Wagyu beef cheek (cingur) sauteed with green chili, onion & leunca

85K

DESSERTS



LAVA CAKE

Served with Vanilla Ice Cream
75K



APPLE STRUDEL

75K



FRUIT PLATTER

70K



ICE CREAM

*Red Bean (Ogura) / Green Tea /
Vanilla / Chocolate*

35K

ASSORTED SLICED CAKES



LAPIS LEGIT
50K



BLUEBERRY CHEESECAKE
50K



CHOCOLATE PRALINE CAKE
50K



RED VELVET
50K

PASTRIES



ALMOND CROISSANT
45K



CHEESE CROISSANT
40K



CHOCOLATE CROISSANT
37.5K



DANISH RAISIN
37.5K

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Drinks

COFFEE



JAVANEGRA
RAINFOREST COFFEE



CAFE CON LECHE (LATTE)
50K



HOT CAPPUCCINO
45K



SINGLE ORIGIN
Aceh Gayo / Mandailing Sumatera /
Enrekang Sulawesi / Kintamani Bali /
Malabar Jawa Barat / Flores Bajawa
40K



MOCHACCINO
Espresso with steamed milk & chocolate
HOT | ICED
55K | 60K

	HOT ICED		HOT ICED
ESPRESSO	30K	ARABICA LUWAK	100K
DOUBLE ESPRESSO	40K	FLAVOURED LATTE	50K 55K
CORTADO	40K 45K	Hazelnut, Caramel, Vanilla	
Spanish Latte		CAPPUCCINO	45K 50K
AMERICANO	40K 45K	KOPI GULA AREN	60K 65K
LONG BLACK	40K 45K	MOCHACCINO	55K 60K
CAFE CON LECHE (LATTE)	45K 50K	Espresso with steamed milk & chocolate	

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TEA

TEA

Tea Et Al

HOT / ICED TEA BLENDS

Earl Grey
Cendrawasih
Cascade Mint
Jasmine Green
Umami
L' Amour
Midnight in Paris
Chamomile

HOT / ICED TEA

ICED LEMON TEA

ICED LYCHEE TEA

35K

25K

30K

45K

HOT DRINKS

WEDANG UWUH

Ginger, Clove, Cinnamon Stick, Star Anise, Clove Leaf, Kapulaga, Secang

65K

WEDANG JAHE

Ginger, Lemongrass, Pandan Leaf, Cinnamon Stick, Java Sugar

65K

HOT GINGER TEA

Ginger, Lemon, Tea, Brown Sugar

60K

GINGER LEMONGRASS

Ginger, Lemongrass Served with Honey

50K

LEMONGRASS PANDAN

Lemongrass, Pandan Leaf Served with Honey

50K

GINGER LEMON MINT

Ginger Fresh, Lemon Fruit, Mint Leaf

50K



ICED LYCHEE TEA

45K



HOT LEMON TEA

30K



WEDANG UWUH

Ginger, Clove, Cinnamon Stick, Star Anise, Clove Leaf, Kapulaga, Secang

65K

MOCKTAILS



CHOCO DELIGHT

Fresh Milk, Chocolate, Vanilla
Ice Cream

80K



EL PROFESOR TROPICAL

Coconut Milk, Vanilla Ice Cream,
Grenadine Syrup, Fresh Milk

80K



APPLE PITCHER

Apple Fruit, Lemon Juice, Apple &
Mint Syrup, Soda Water

80K



STRAWBERRY AND VANILLA COOLER

Strawberry Fruit, Vanilla Syrup, Lemon Juice,
Fresh Mint Leaf, Soda Water

80K

BLUEBERRY LEMON

Blueberry, Lemon Juic, Lychee Fruit,
Lychee Syrup, Soda Water

80K

STRAWBERRY CRUSH

Strawberry, Vanilla Ice Cream,
Bubblegaum Syrup, Mint Leaf, Yakult, Fresh Milk

80K

PINEAPPLE & LYCHEE SMASH

Pineapple Juice, Lychee Fruit,
Passion Syrup, Kaffir Lime

80K

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MOCKTAILS



WATERMELON SWING

Watermelon, Lychee, Lemon Juice

80K



LEE MIN KULT

Lychee Syrup, Yakult, Yuzu Syrup,
Lychee Fruit, Mint Leaf

80K



MANGO HONEY MINT

Mango Fruit, Honey, Orange Juice,
Lemon Juice, Yogurt, Mint Leaf

80K



TROPICAL JAVANEGRA

Lime, Lemon, Lychee Syrup, Orange Juice,
Grenadine Syrup

80K



TEA SANGRIA

Tea, Orange Juice, Spiced Syrup,
Grenadine Syrup, Mixed Fruit

80K

COFFEE MOCKTAILS



ON THE SPOT

Javanegra Coffee, Elder Flower,
Vanilla Syrup, Lemon Juice
80K



PRINCE COFFEE

Javanegra Coffee, Lemon Juice, Elderflower,
Grenadine Syrup, Tonic Water
80K

METROPOLITAN COFFEE

House Blend Coffee, Lychee, Mint Syrup,
Soda Water & Lemon Juice

70K

KLEPON COFFEE

House Blend Coffee, Coconut Pandan Syrup, Fresh
Milk & Coconut Cream

70K

COCONUT COFFEE CREAM

House Blend Coffee, Coconut Water, Fresh Milk &
Cream

70K

COFFEE SUNRISE

House Blend Coffee, Coconut Water, Vanilla Syrup,
Fresh Milk & Cream

75K

HEALTHY DRINK



GREEN APPLE

Bok Choy, Apple Fruit, Cucumber, Orange Juice
85K

GREEN KALEEM

Celery Stick, Cucumber, Lemon Juice,
Ginger Fresh, Orange Juice
85K



POWER BOOSTER

Beetroot, Carrot, Apple Fruit, Ginger Fruit,
Orange Juice
85K



CARROT APPLE

Carrot, Orange Juice, Apple Fruit
85K

PINEAPPLE GREEN

Bok Choy, Pineapple Fruit,
Orange Juice, Mint Leaf
85K

JUICE

LEMON	50K
LIME	50K
ORANGE	60K
APPLE	60K
MANGO	60K
PINEAPPLE	60K
STRAWBERRY	60K
WATERMELON	60K
MELON	60K
MIXED JUICE (CHOOSE 2)	65K

WATER

EQUIL	380ml 760ml
Equil Natural Mineral Water	35K 55K
Equil Sparkling Water	40K 60K

SOFT DRINKS

COCA-COLA	35K
COKE ZERO	35K
SPRITE	35K
TONIC WATER	35K
SODA WATER	35K
POKKA GREEN TEA	35K
GINGER ALE	35K
KRATING DAENG	35K

OTHERS

HOT / ICED HONEY LEMON	55K 60K
LEMON SQUASH	55K
LIME SQUASH	55K
HOT / ICED CHOCOLATE	50K 55K



MIXED JUICE (CHOOSE 2)
65K



LEMON SQUASH
55K

About Javanegra Family (J/N)

Javanegra Family, or J/N, began in 2011 with Javanegra Rainforest Coffee and soon expanded into its first private dining space, Javanegra Gourmet Atelier, in Jakarta.

Rooted in a passion for authentic flavors and genuine hospitality, J/N has grown into a family of restaurants and catering services that celebrate quality ingredients, soulful cooking, and memorable dining experiences.

Javanegra Family



DAUN MUDA
SOULFOOD by ANDREA PERESTHU



PLANTA
BY ANDREA PERESTHU



Kitchen by Javanegra



S o f i a
by Andrea Peresthu

