

TAPAS

PAN CON TOMATE 55K 

French baguette with tomato garlic sauce

PATATAS BRAVAS 45K 

Fried baby potatoes with salsa verde & aioli sauce

TRUFFLE POTATO CHIPS 50K 

High quality Java potato chips with truffle oil & parsley

GARLIC BREAD 55K 

French baguette with garlic butter

ALITAS DE POLLO AL AJILLO 55K 

Spanish chicken wings with garlic & parsley

TORTILLA DE PATATAS 55K 

Spanish omelette with potatoes & onion

CROQUETAS DE GAMBAS Y SETAS 65K 

Mixed croquettes with shrimp, button mushrooms & truffle oil

PATATAS FRITAS 65K 

French fries

GAMBAS AL PIL-PIL 70K 

Sautéed shrimp with garlic & parsley

CHIPIRONES AL AJILLO 75K 

Sauteed baby calamari with garlic & parsley

CALAMARES FRITOS 80K 

Deep-fried calamari with aioli sauce

VIEIRAS MANTECATO 90K 

Baby scallops sautéed in garlic butter with fresh parsley & lemon

TAPAS VARIADAS 100K 

Grilled oyster mushroom, pimiento, zucchini & eggplant

GREEN ASADOS 100K 

Grilled asparagus with parmigiano cheese

BEET & BABA GANOUSH 115K 

Roasted beet with smoked eggplant dip & Mediterranean herbs

FISH CARPACCIO 135K 

Marinated fish, capers berry, artichoke, rucola

ENSALADA

ENSALADA DE TOMATE 65K 

Fresh tomatoes with parsley & garlic

ENSALADA CON PARMIGIANO 90K 

Wild arugula, shaved parmesan cheese, green pear & balsamic glaze dressing

ENSALADA DE VERANO 90K 

Grilled mozzarella, cherry tomatoes, basil, arugula & balsamic glaze dressing

ENSALADA DE LA CASA (FATTOUSH) 95K 

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

CHICKEN CAESAR SALAD 125K    

Crisp romaine lettuce, grilled chicken, parmesan & house Caesar dressing

BURRATA Y TOMATO 155K 

Beefsteak tomatoes with fresh burrata, parsley & basil

ENSALADA DE GAMBAS 125K 

Baby romaine, shrimp, mango, cherry tomato, red onion, coriander leaves, mint leaves & Thai dressing

ENSALADA DE SANDIA Y BURRATA 215K 

Burrata cheese, watermelon, mint leaves, red onion, balsamic glaze, extra virgin olive oil & seasoning

TABLE SHARING FAVORITES

SEAFOOD FRIED RICE 295K  

Fragrant & spicy kecombrang fried rice with mixed seafood, served with melinjo crackers

LAMB FRIED RICE 325K  

Javanegra's signature lamb fried rice, with New Zealand lamb shank with melinjo Crackers

WAGYU OXTAIL FRIED RICE 325K  

Fragrant & spicy kecombrang fried rice with tender oxtail served with melinjo crackers

CRAB FRIED RICE 450K  

Fragrant & rich crab fried rice with Javanegra signature seasoning served with melinjo crackers



ORDIN

ANDREA PERESTHU

AGING STEAK GALORE

CARNE ASADOR | BEEF STEAK

Grilling time 20-25 minutes after cutting

SIN HUESO | OFF THE BONE

ANGUS SOLOMILLO 350K

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

Wagyu TOP SIRLOIN MB8+ 450K

Dry-aged premium Wagyu top sirloin steak marble 8+

ANGUS BIFE ANCHO 395K

Ribeye steak (250gr), home-aged for 30 days

CON HUESO | ON THE BONE

Best min. cut between 750gr - 1.5kg

WAGYU TXULETON 1.100K/500gr

Argentinian Prime Ribs Basque Cut, 45 Day Aged

T-BONE 1.100K/500gr

Argentinian Prime Porterhouse Cut, 45 Day Aged

WAGYU RESERVA FUTARI |

SPECIALITY CUTS (Min. 45 days aging)

Best min. cut between 450gr - 750gr

OYSTER BLADE WAGYU 300K/100gr

Best min. cut between 250gr - 300gr

Home-aged Wagyu oyster blade marble 6/7 (250gr)

WAGYU SOLOMILLO 6/7 400K/100gr

Full-blood Wagyu sirloin marble 6/7

WAGYU SOLOMILLO 9+ 450K/100gr

Full-blood Wagyu sirloin marble 9+

WAGYU LOMO 9+ 450K/100gr

Wagyu Futari tenderloin marble 9+

TABLA

SPANISH COLD CUTS

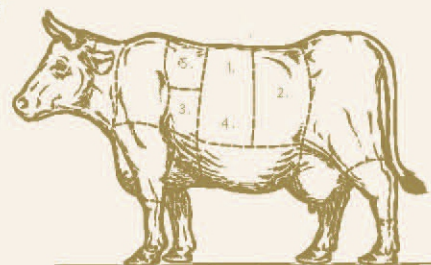
JAMON IBERICO DE BELLOTA 550K

Juan Pedro Domecq 100% puro ibérico de bellota, served with pan con tomate

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 

*Additional sauce 25 nett



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

MEDIUM

A more pronounced band of pink in the centre

RARE

Seared outside and still 75% red through the centre

MEDIUM WELL (not recommended)

Thoroughly cooked with a slight hint of pink inside

MEDIUM RARE

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

WELL DONE (not recommended)

Completely cooked until brown thoroughly



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

Prices quoted in IDR '000'. Subject to 21% government tax and service charge.

PASTA

Additional cheese 25 nett

MAC & CHEESE PARMIGIANO 100K

Creamy macaroni with mozzarella & red cheddar cheese

TAGLIATELLE CON PARMIGIANO 105K

Creamy tagliatelle with parmigiano cheese

CHAMPIGNON WITH WHITE TRUFFLE OIL 115K

Creamy spaghetti with sliced button mushrooms & truffle oil

SPAGHETTI ALLA BOLOGNESE 135K

Spaghetti with wagyu minced beef bolognese

SEAFOOD AGLIO E OLEO 145K

Classic garlic spaghetti with shrimps, baby scallops & prawns

BRISKET WAGYU AGLIO E OLEO 145K

Classic garlic spaghetti with Wagyu brisket

CHICKEN

Grilling time: 20 - 25 minutes

CHICKEN PINCHOS 100K

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

POLLO ASADO 150K

Andalusian-style grilled chicken (1/2)

CHICKEN DIANE 195K

Pan-seared chicken with butter, served with roasted mushrooms, potato salad & diane truffle sauce

DESSERT

ICE CREAM 30K

Chocolate / Strawberry / Vanilla

COFFEE CREMA CATALANA 55K

Catalan-style egg coffee pudding

CHOCOLATE MUD 75K

Dense and moist chocolate cake with a fudgy flavor

APPLE CRUMBLE 75K

Served with vanilla ice cream

LAVA CAKE 95K

Served with vanilla ice cream

GOURMET HERITAGE

WHITE RICE 30K

Basmati steam rice

BOUILLABAISSE 180K

Seafood soup with cobia fish, baby scallop, and

CHICKEN MUSHROOM SOUP 90K

Creamy chicken and mushroom soup topped w

LANGOSTA ARROZ ALA CUBANO 1.550K per kg

Bamboo lobster Rp 1.550 per gr

House gourmet bamboo lobster fried rice served with & melinjo crackers

SATE MARANGGI WAGYU 245K

West Java- style grilled wagyu beef skewers with spicy sweet sauce sambal

DRY AGED WAGYU BEEF BURGER 270K

Premium dry aged wagyu patty with cheese, potato & truffle island sauce

SEAFOOD & GRILL

SUKANG (WHITE FISH) 120K

Sukang (white fish) drizzled with extra virgin olive oil sauce. Preparation time 30 minutes

GAMBAS AL AJILLO 125K

Grilled king prawns with garlic & parsley

SEAFOOD PLATTER 250K

Fish, shrimp, scallops, garlic butter sauce, salsa verde, olive oil, seasoning & garnish

FIDEUA DE MARISCO 300K

Catalan-style seafood paella with pasta (25-30 minutes)

PAELLA MARINERA 300K

Spanish rice cooked in seafood stock with shrimp, mussels (25-30 minutes preparation)

SALMON BUTTER LEMON 195K

Pan-seared salmon with a buttery sauce & zesty lemon steamed potatoes / steamed butter rice

GRILLED SALMON ALA PLANCHA 195K

Grilled salmon with salsa verde, served with steamed butter rice

GROUPE 350K per kg

Alive rock wild grouper fish, can be cooked:

Ala plancha with salsa verde | Garlic Butter | Steamed

Cantonese | Manado sambal rica style (piquante)

LANGOSTA 1.550K per kg

Alive rock lobster Rp 1.550 per gram, can be cooked

Ala plancha with salsa verde | Garlic butter | Steamed

Cantonese | Manado sambal rica style (piquante)

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.



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