



EL PADRINO

STEAK HOUSE BY ANDREA PERESTHU

Aging Steak Galore

All the steak process require 15-25 minutes depends on the cuts and aging to achieve room temperature for an optimum taste and flavour.
All steak come with tomatoes, arugula, cold potato salad *or* french fries

SIN HUESO | OFF THE BONE

CLASSIC STYLE

Classic style is individual portioned steak between 200gr - 300gr

ANGUS SIRLOIN (SOLOMILLO)

Grass-fed sirloin, 250gr, home-aging 30 days
300K

ANGUS RIBEYE (BIFE ANCHO)

Grass-fed ribeye, 250 gr, home-aging 30 days
400K

WAGYU FLAP (VACÍO)

Home-aging Grass-fed Wagyu Sirloin Butt 250gr
400K

WAGYU SIRLOIN MB 4+ (SOLOMILLO)

Home aging Eastern Australia Cross Breed Wagyu Sirloin,
200 gr
500K

WAGYU TOP SIRLOIN MB 8/9

Home-aging Eastern Australia Cross Breed Wagyu Kiwami
300 gr
500K

FULL BLOOD WAGYU RESERVA

Custom specialty cut by grams, FUTARI reserved full blood wagyu from Two People's bay, Western Australia, exclusively for Chef Andrea Peresthu establishment only in Indonesia.

PICANHA

Wagyu Rump Cap, this cut is very popular in Brazil and Portugal, the best min. cut between 250gr – 300gr
275K/100gr

MARUCHA

Oyster Blade is secondary cuts but is one of the most flavorsome cut, the best min. cut between 250gr – 300r
275K/100gr

WAGYU SIRLOIN MB 6/7 (SOLOMILLO)

Best cut for sirloin start from 300gr
399K/100gr

WAGYU RIBEYE MB 6/7 (BIFE ANCHO)

Best cut for sirloin start from 500gr
399K/100gr

WAGYU SIRLOIN 9+ (SOLOMILLO)

Best cut for sirloin start from 300gr
450K/100gr

WAGYU TENDERLOIN 9+ (LOMO)

Wagyu futari tenderloin marble 9+
450K/100gr

WAGYU RIBEYE MB 9+

Served with five sauce varieties: aioli, chimichurri, pico de gallo, black pepper & mushroom sauce | Side Dishes: french fries/mashed potatoes/russian salad & mediterranean salad
450K/100gr

YOUR STEAK, YOUR WAY

Tell us how you'd like it cooked!

BLEU
Seared on the outside but completely red thoroughly

RARE
Seared outside and still 75% red through the centre

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

MEDIUM
A more pronounced band of pink in the centre

MEDIUM WELL
Thoroughly cooked with a slight hint of pink inside
Suitable for high marble full blood wagyu
Not recommended for classic style

WELL DONE
Completely cooked until brown thoroughly
Suitable for high marble full blood wagyu
Not recommended for classic style

CON HUESO | ON THE BONE

Best minimum cut between 750gr – 1.5kg

WAGYU TXULETON

Wagyu butcher's loin from short loin to prime ribs,cross breed wagyu MB 4+ in Spanish cut, 30-45 days aged. Some part of the loin may contain with an extensive inter-muscular fat that is essential traditionally in Spanish meat tradition. Fat gives flavor, aroma and umami taste to the meat, that what they call it as Txuleton!
250K/100gr

T-BONE

USDA prime short-loin grass-fed | Porter house cut, 45 days aged
250K/100gr

WAGYU TOMAHAWK MB 6/7

Tasmanian cross breed wagyu, 45 days aged
275K/100gr

CHOOSE A STEAK SAUCE

Salt, Pepper & Reserved Olive Oil | Andalusian Chimichurri | Allioli a la Catalana
Crema de la Casa (Blackpepper) | Crema de Champiñones | Pica de Gallo

Please let us know upon your order if you have any food allergies or special dietary needs.
All prices are in thousand (,000) of Rupiah, and subject to 11% government tax and 10% service charge.



<i>Tapas</i>
PATATAS BRAVAS Fried baby potatoes with salsa verde & allioli 45K
TRUFFLE POTATO CHIPS Thin sliced fried potatoes chips with truffle oil 50K
CHICKEN ALITAS Spanish chicken wings with garlic & parsley 55K
TORTILLA DE PATATAS Spanish omelette with potatoes & onion 55K
CROQUETAS Mixed croquettes with shrimps & shiitake mushroom 65K
TRUFFLE FRENCH FRIES 75K
CHAMPIGNON FRITOS Fried champignon serve with aioli 65K
GAMBAS AL PIL-PIL Sautéed shrimps with garlic & parsley 70K
CALAMARES FRITOS Fresh fried calamari with aioli 75K
BABY SCALLOP MANTECATO Sauteed baby scallop with garlic, parsley and lemon butter 95K
TAPAS VERDURAS Grilled oyster mushroom, pimiento, zucchini & eggplant 100K
CECINA Spanish beef ham “Rubia Gallega” cured for 45 months by the famous Jose Gordon - El Capricho (Leon) serve with bread and tomato garlic “pan con tomato” 450K

<i>Salad</i>
ARAGULA Y PARMIGIANO Wild arugula & shaved parmesan cheese 90K
MOZARELLA Grilled mozzarella with cherry tomatoes 90K
FATTOUSH Arugula, baby lettuce, onion, tomatoes, boiled egg, cucumber & parsley 95K
BEET Slow roasted beet, serving with arugula and half boiled eggs with salsa of the house 100K
SMOKED SALMON Norwegian smoked salmon with greens and deel 120K
BURRATA Burrata cheese with fresh tomato beef 145K

<i>Seafood</i>
KING PRAWN ANDALUCIA (AL AJILLO) Sauté king prawns with garlic & parsley 120K
SALT BAKED KING PRAWN (AL SAL) Salt baked king prawns serve with aiolli and salsa verde 120K
GRILLED SUKANG (SUKANG ALA PLANCHA) Leather jacket fish with salsa verde 120K
GRILLED SALMON (SALMON ALA PLANCHA) Salmon with salsa verde 180K

SEAFOOD PLATTER (PARILLADA DEL MAR) Grilled fish of the day, king prawn, clams 250K
FIDEUÀ DE MARISCO Catalan-style seafood paella with pasta (15-20 minutes preparation for 2-3 people) 300K
PAELLA MARINERA Spanish rice cooked in seafood stock with shrimps, calamari & clams (15-20 minutes preparation for 2-3 people) 300K

<i>Pasta</i>
TAGLIATELLE IN WHEEL PARMIGIANO 110K
CHAMPIGNON WITH WHITE TRUFFLE OIL 110K
SPAGHETTI ALLA BOLOGNESE WAGYU 130K
SEAFOOD AGLIO Y OLEO 140K
SPAGHETTI ALA BUSARA Venetian tomato based pasta with king prawn 140K

<i>Gourmet Heritage</i>
BOULLABAISSE SOUP Seafood soup with fish, baby scallop, and shrimp 180K
FISHMAW SOUP Chef's favorite Gulama fishmaw in deep broth soup 550K
NASI GORENG KAMBING Fried rice with one whole lamb shank and kecombrang for sharing for 3-4 person 270K
MUSHROOM SOUP Topped with a drizzle of truffle oil 150K
ENSALADA DE VENTRESCA Gourmet Galician Espinaler blue fin tuna belly confit with tomatoes, onion, and red wine vinegar 700K
LOBSTER (LANGOSTA) Fresh rock lobster, can be cooked: - ala plancha with salsa verde - butter garlic - fried rice or char kwetiau - Manado sambal rica style (piquante) 2.000K/KG

<i>Spanish Sandwich</i>
HOT DOG Wagyu sausage with coleslaw, caramelized onion, cheese, tomato sauce, mustard & barbecue sauce 110K
SMOKED CHICKEN WRAP Smoked chicken, aioli sauce, caramelized onion & cucumber wrapped in tortilla 110K

<i>Poultry</i>
CHICKEN SHASHLIK (PINCHOS de POLLO GRANADINA) Andalucian grilled chicken style shashlik served with french fries / white rice & greens 99K
POLLO ASADO Andalusian-style grilled chicken (1/2) 150K
CHICKEN DIANE 1/2 Chicken in creamy champignon sauce, served with choice of French Fries / Potato Salad 185K

<i>Dessert</i>
CHEESE PLATTER Spanish Cured Manchego from Bellota. Reserva cheese selections from 45 months Comte from Marcel Petite, Oude Rotterdamsche, Brie de Meaux, Tate de Moine, German Lord, Italian Fior d’Aranchio and many others 250K
TIRAMISU Served with crumble and strawberries 75K
BAILEY’S CHEESECAKE Served with crumble, strawberries, and Bailey's Irish Cream 85K
BELGIAN CHOCOLATE LAVA CAKE Served with vanilla ice cream 95K
ICE CREAM SCOOP One scoop of vanilla/chocolate ice cream 35K

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