

P L A N T A

B Y A N D R E A P E R E S T H U



PLANTA KITCHEN

Planta Kitchen is a Steakhouse & Tropical–Mediterranean bistro in Sudirman, serving Indonesian favorites, Spanish–Mediterranean dishes & premium steaks.

Blending industrial elegance with lush greenery, it's perfect for business lunches, casual dining & intimate gatherings—complete with handcrafted cocktails, refreshing mocktails & Javanegra Coffee.

Menara Astra, 2nd Floor
Jl. Jendral Sudirman Kav. 5 - 6, Jakarta Pusat,
Indonesia, 10220

+62 822-8888-2331
9 AM - 10 PM

📍@plantakitchen
www.javanegragourmet.com



STEAK SELECTION

SIRLOIN ANGUS - 250GR

Angus sirloin, served with russian salad/french fries
IDR 250K

Choice of sauces:

Mushroom | Blackpepper | Chimichurri | Aioli

Grilling Time 20 - 25 Minutes After Cutting



WAGYU BLADE (MISUJI - ミスジ) - 300GR

Bistec de Palomilla Style - Very thin wagyu steak slices marinated with lemon & herbs, served with russian salad/french fries

IDR 350K

Choice of sauces:

Mushroom | Blackpepper | Chimichurri | Aioli

Grilling Time 20 - 25 Minutes After Cutting



**WAGYU PRIME RIBEYE MB4
BIFE ANCHO - 300GR**

*Wagyu ribeye MB4, tender & richly marbled,
served with russian salad/french fries
IDR 550K*



Choice of sauces:

Mushroom | Blackpepper | Chimichurri | Aioli

Grilling Time 20 - 25 Minutes After Cutting



TAPAS



CALAMARI FRITOS
Deep-fried calamari with alioli
IDR 45K



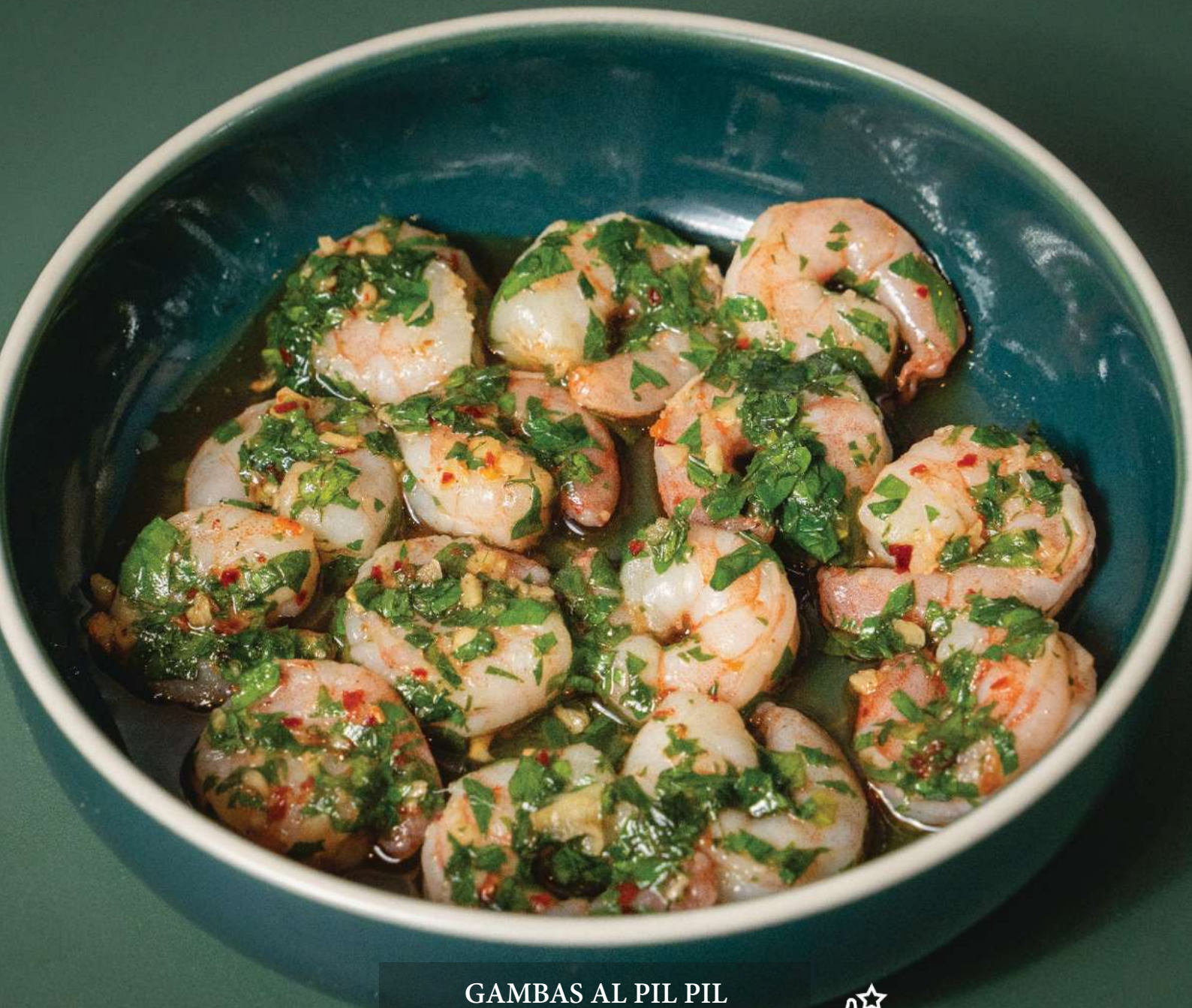
PATATAS BRAVAS
Deep-fried small potatoes with alioli
IDR 30K



CROQUETAS
Cheese croquette
IDR 45K



CALAMARI ALA PLANCA
Grilled calamari with salsa verde
IDR 45K



GAMBAS AL PIL PIL
Sautéed shrimp with garlic & parsley
IDR 45K



HUEVOS DIEGITO
Gambas omelette with alioli & parsley
IDR 45K

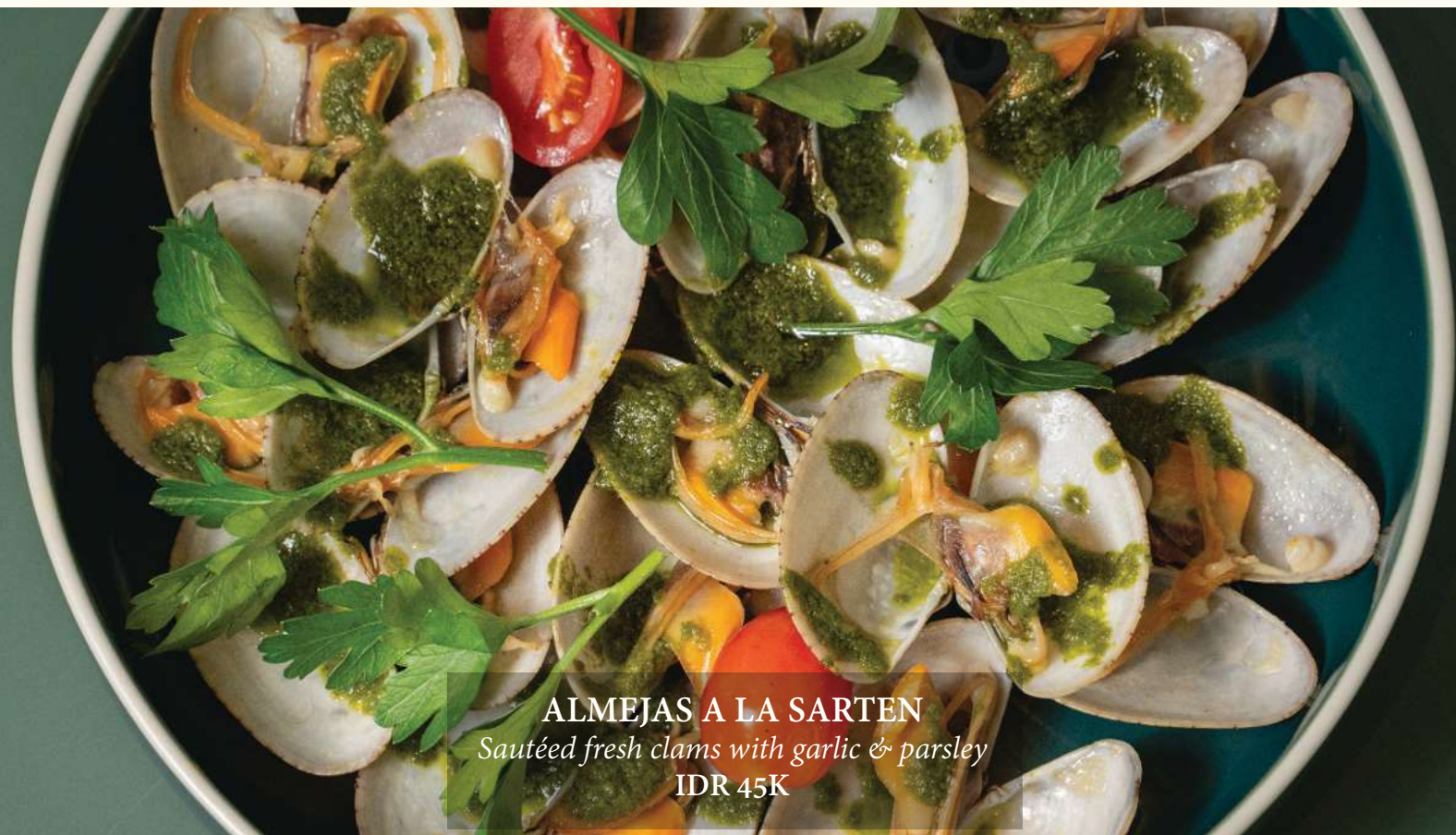


TORTILLA DE PATATA
Spanish omelette with potatoes & onion
IDR 45K



PULPO ALA GALLEGA
Galician octopus with paprika powder
IDR 45K

CALAMARI SICILIANA
*Vinaigrette grilled calamari with
 onion & capers*
IDR 45K



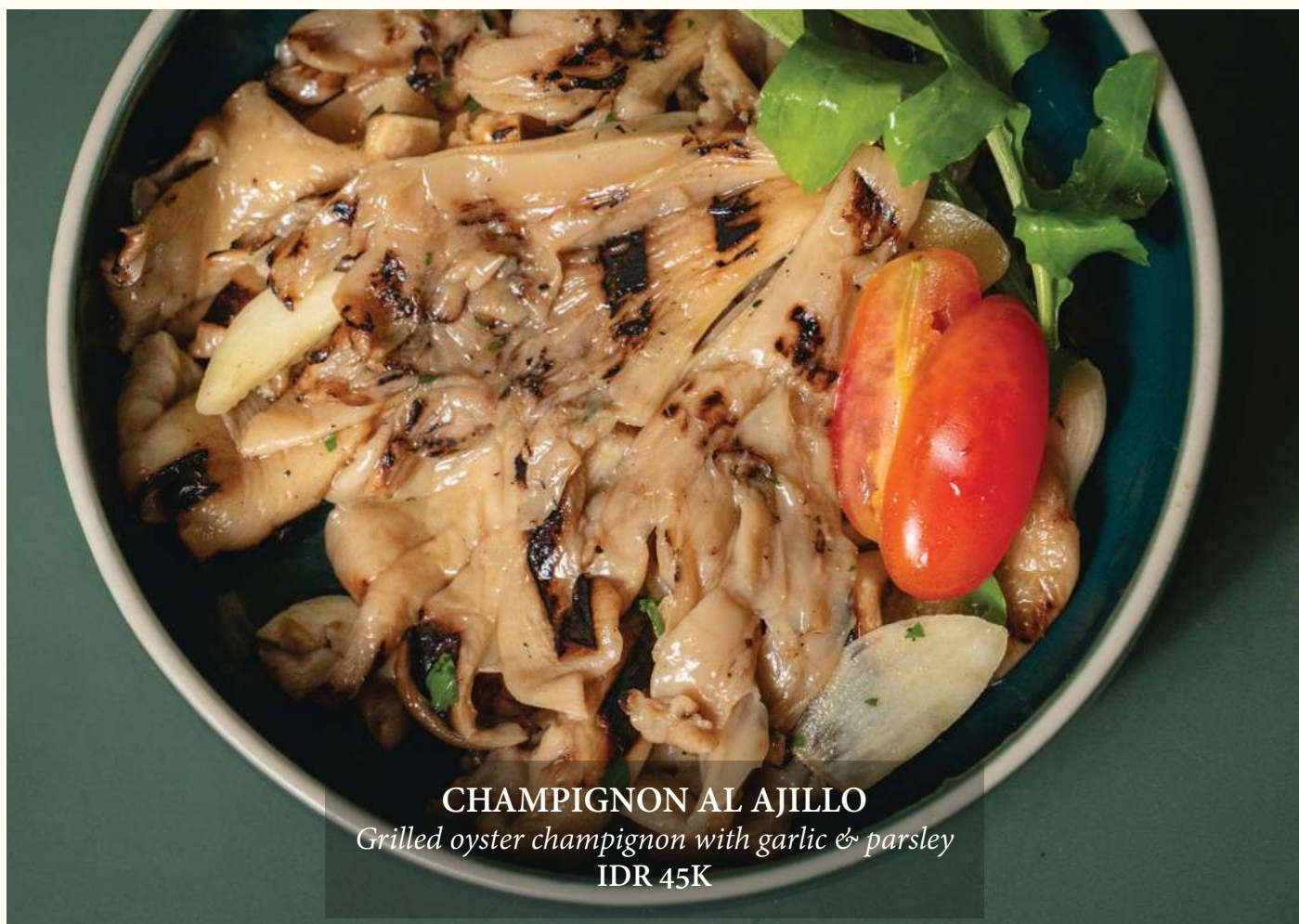
ALMEJAS A LA SARTEN
Sautéed fresh clams with garlic & parsley
IDR 45K



TABOULEH

*Lebanese fresh parsley salad with tomatoes,
cucumber & couscous*

IDR 45K



CHAMPIGNON AL AJILLO

Grilled oyster champignon with garlic & parsley

IDR 45K

SALAD

BURRATA SALAD

*Beefsteak tomatoes with fresh
burrata, parsley & basil*
IDR 120K

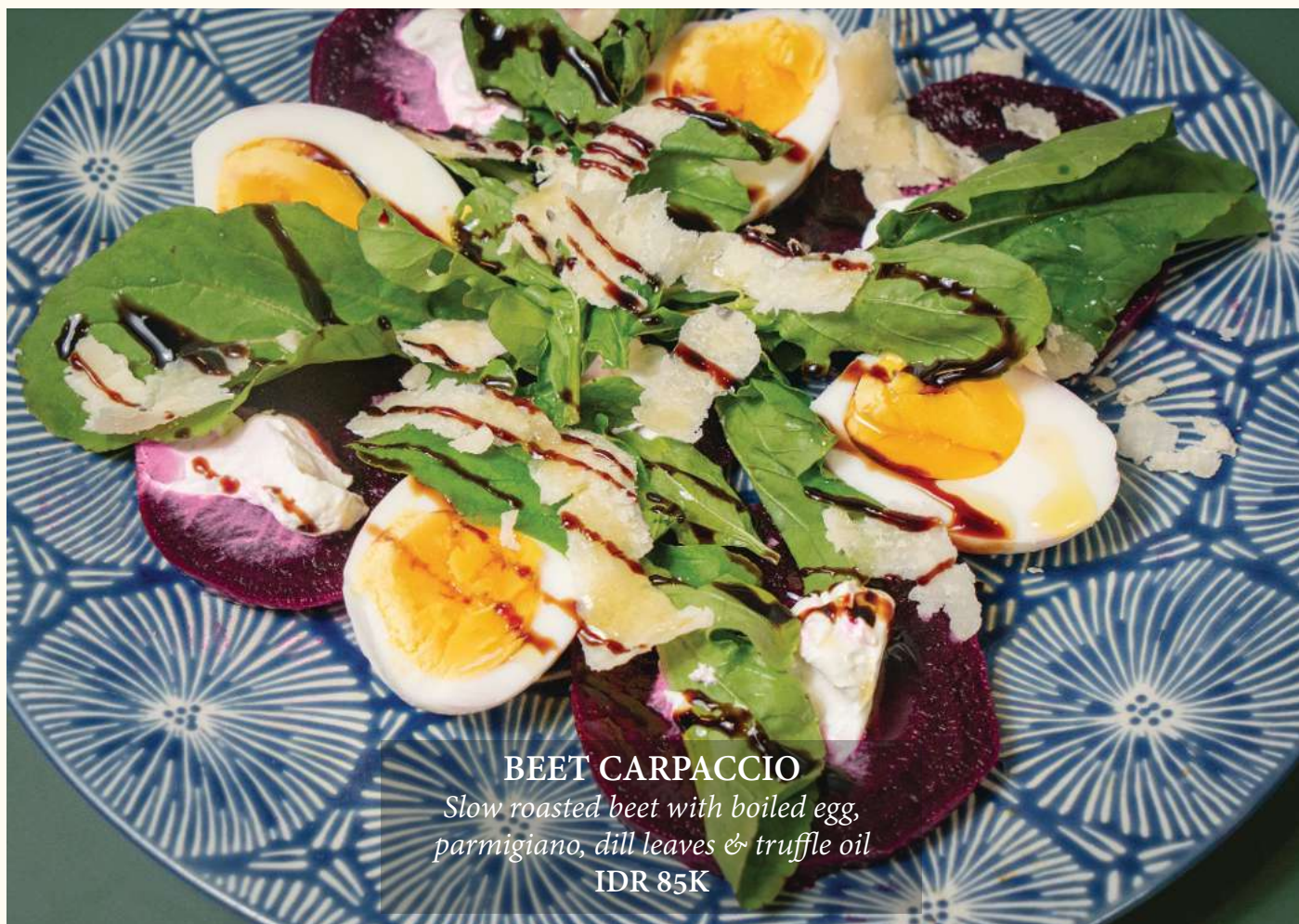


ARUGULA CON PARMIGIANO

Arugula with shaved parmesan cheese
IDR 75K

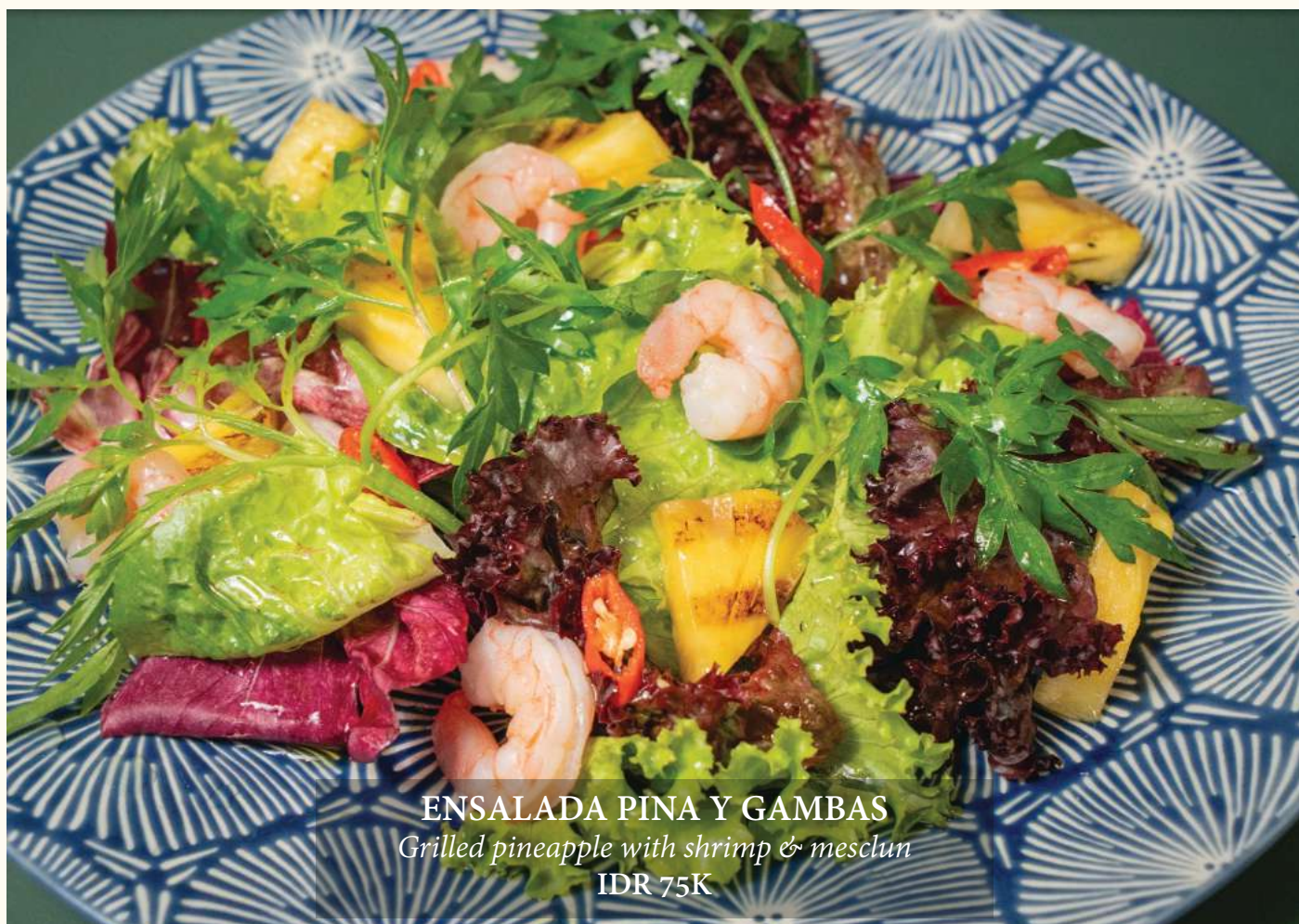
FATTOUSH

*Mesclun, onion, tomato & boiled
egg with roasted sesame*
IDR 60K



BEET CARPACCIO

*Slow roasted beet with boiled egg,
parmigiano, dill leaves & truffle oil*
IDR 85K



ENSALADA PINA Y GAMBAS

Grilled pineapple with shrimp & mesclun
IDR 75K

BOCATA



TARNERA AHUMADO

Smoky beef head meat

IDR 65K



QUESOS Y ARAGULA

Grilled mozzarella with alioli

IDR 65K



POLLO AHUMADO

Smoky chicken with sautéed onion

IDR 55K

PASTA & PAELLA

SPAGHETTI AGLIO OLIO

Classic garlic spaghetti

IDR 80K

Add-Ons

Mushroom IDR 20K

Chicken IDR 25K

Seafood IDR 30K

Beef IDR 30K



SPAGHETTI CHAMPIGNON

Spaghetti with champignon & white truffle oil

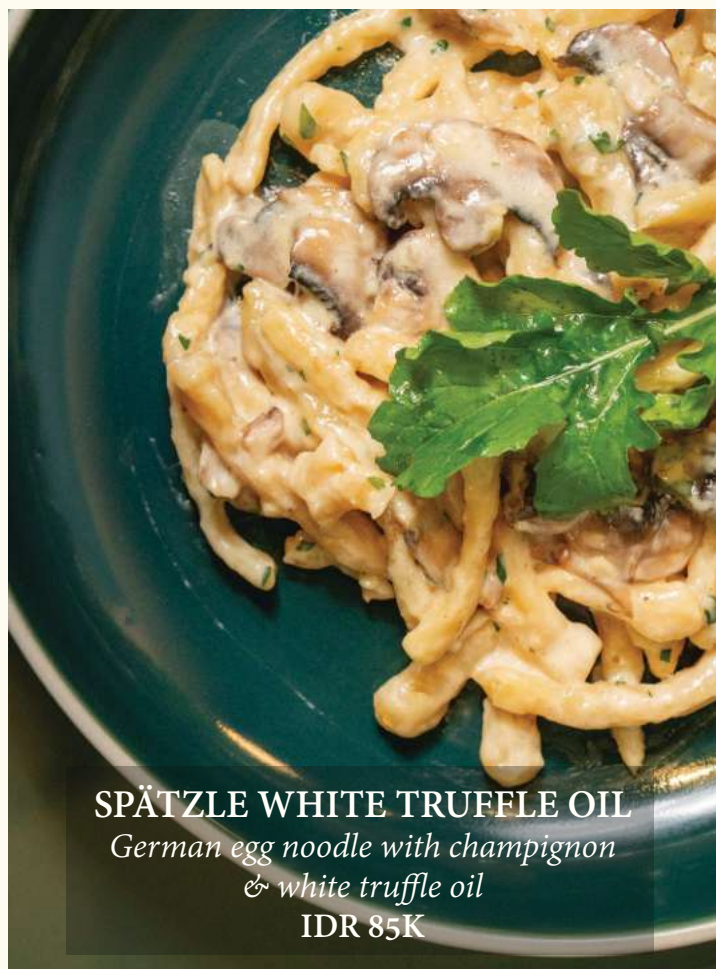
IDR 85K



SPAGHETTI ALLA BOLOGNESE

Spaghetti with wagyu beef ragout & tomatoes

IDR 95K



SPÄTZLE WHITE TRUFFLE OIL

*German egg noodle with champignon
& white truffle oil*

IDR 85K



PAELLA DEL MAR

*Valencia style yellow rice with shrimp, calamari & clams
(40-45 minutes preparation)*

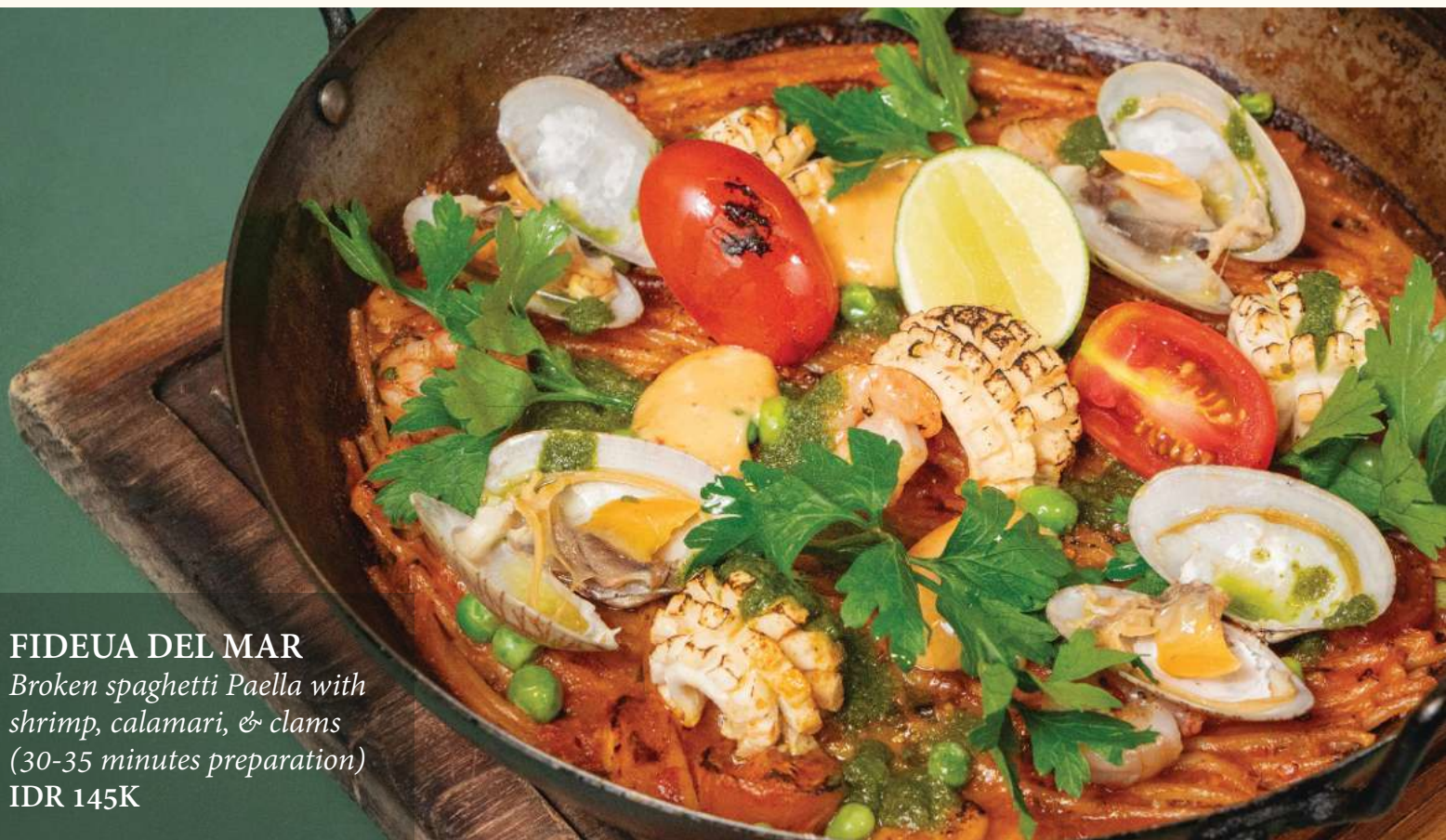
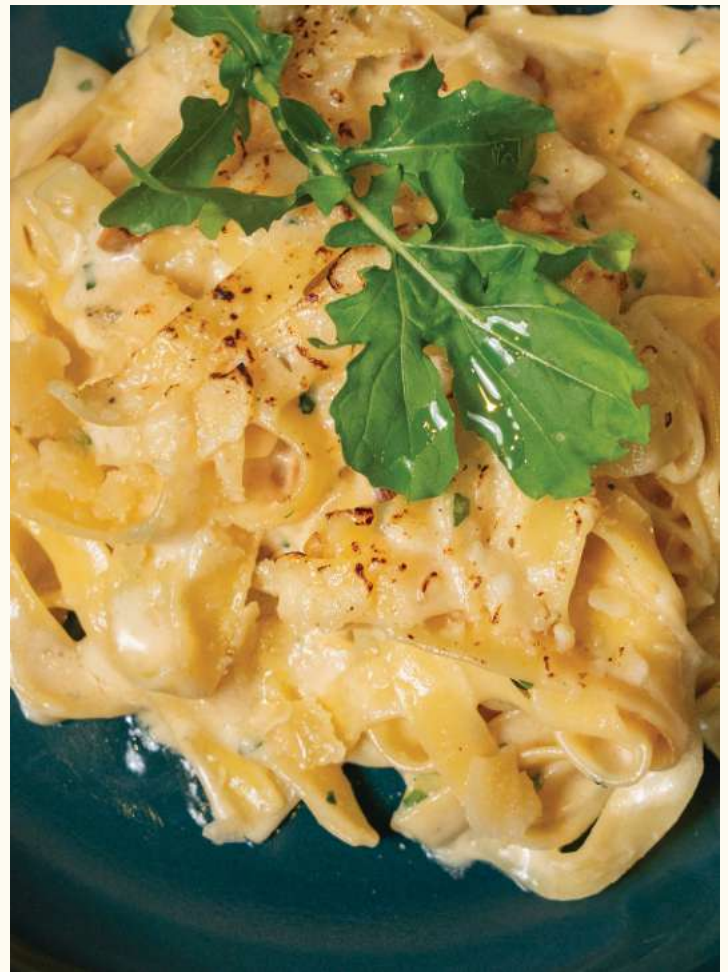
IDR 175K





LINGUINE FRUTTI DI MARE
*Linguinie with shrimp, Canadian mussels
 & calamari*
IDR 145K

TAGLIATELLE PARMIGIANO
*Creamy tagliatelle cooked in a wheel of
 parmigiano cheese*
IDR 85K



FIDEUA DEL MAR
*Broken spaghetti Paella with
 shrimp, calamari, & clams*
(30-35 minutes preparation)
IDR 145K

MEDITERRANEAN GRILL & SEAFOOD

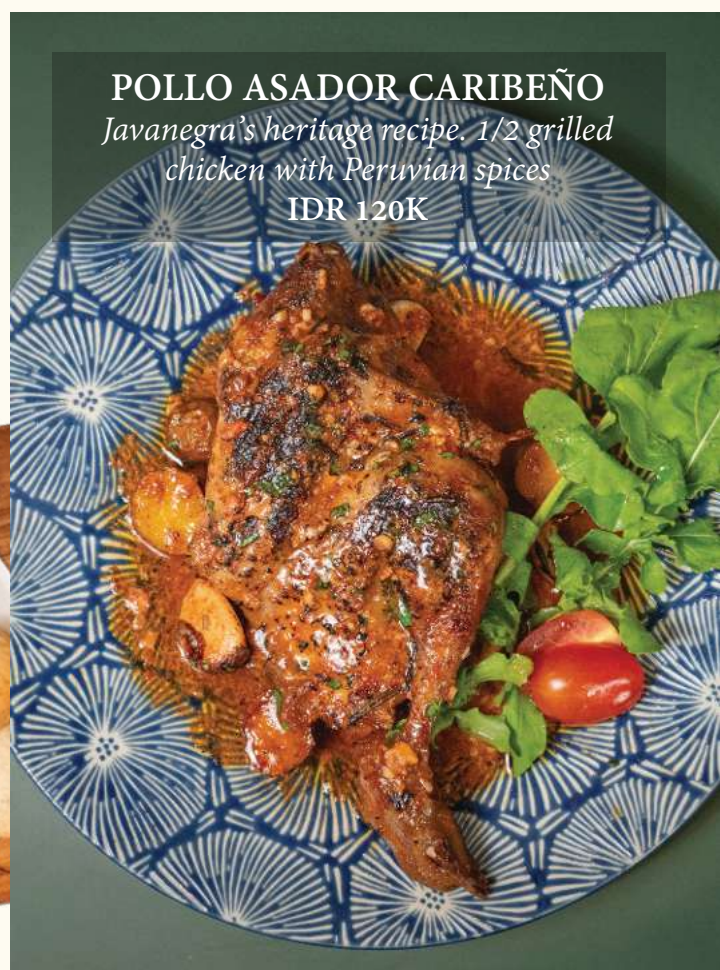


**GRILLED SALMON
A LA PLANCHA**
*Grilled salmon with salsa
verde, served with roasted
vegetables & baby potatoes*
IDR 150K



**ESTOFADO
DE PECHO**
*Slow cooked smoky
wagyu beef brisket*
IDR 215K

**TUETANOS
ASADOS**
*Grilled bone marrow
with onion confit &
salsa verde*
IDR 155K



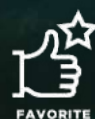
POLLO ASADOR CARIBEÑO
*Javanegra's heritage recipe. 1/2 grilled
chicken with Peruvian spices*
IDR 120K



WAGYU RABO DE TORO

*Slow cooked braised wagyu
oxtail stew in Cordoba style*

IDR 250K



INDONESIAN FAVORITES



FAVORITE

SATE MARANGGI WAGYU

*Karawang style beef sate served with
tomato sambal (6 pcs)*

IDR 150K



CINGUR CABE HIJAU

*Sautéed wagyu head meat with
green chili, petai beans, onion
& leuncah*

IDR 95K



SPICY

AYAM KLUNGKUNG

*Rice with boneless grilled
chicken, Balinese Lawar
& smoky sambal*

IDR 85K



SPICY



NASI IKAN BASE BASE
*Rice with grilled dory, sambal matah,
crackers, Balinese lawar
& fresh vegetables*
IDR 85K



BEBEK GORENG BASE BASE
*Crispy fried duck with Balinese lawar,
sambal matah & sambal bawang*
IDR 185K



NASI AYAM BASE BASE
*Balinese-style mixed rice with
grilled chicken, sambal matah,
Balinese lawar, sambal mbe
& fresh vegetables*
IDR 85K

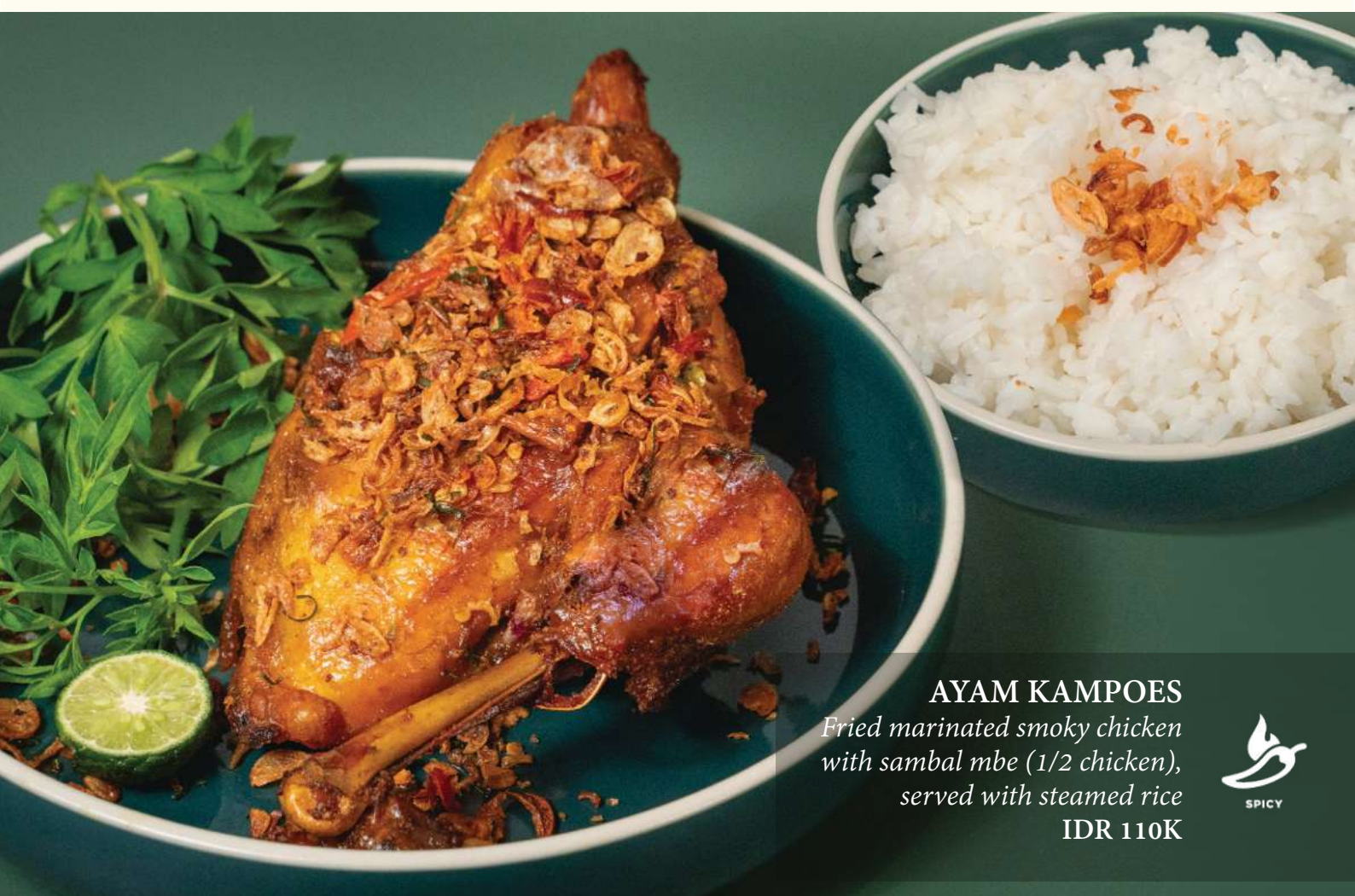




IGA BAKAR

Grilled beef ribs glazed in sweet soy sauce, served with steamed rice

IDR 180K



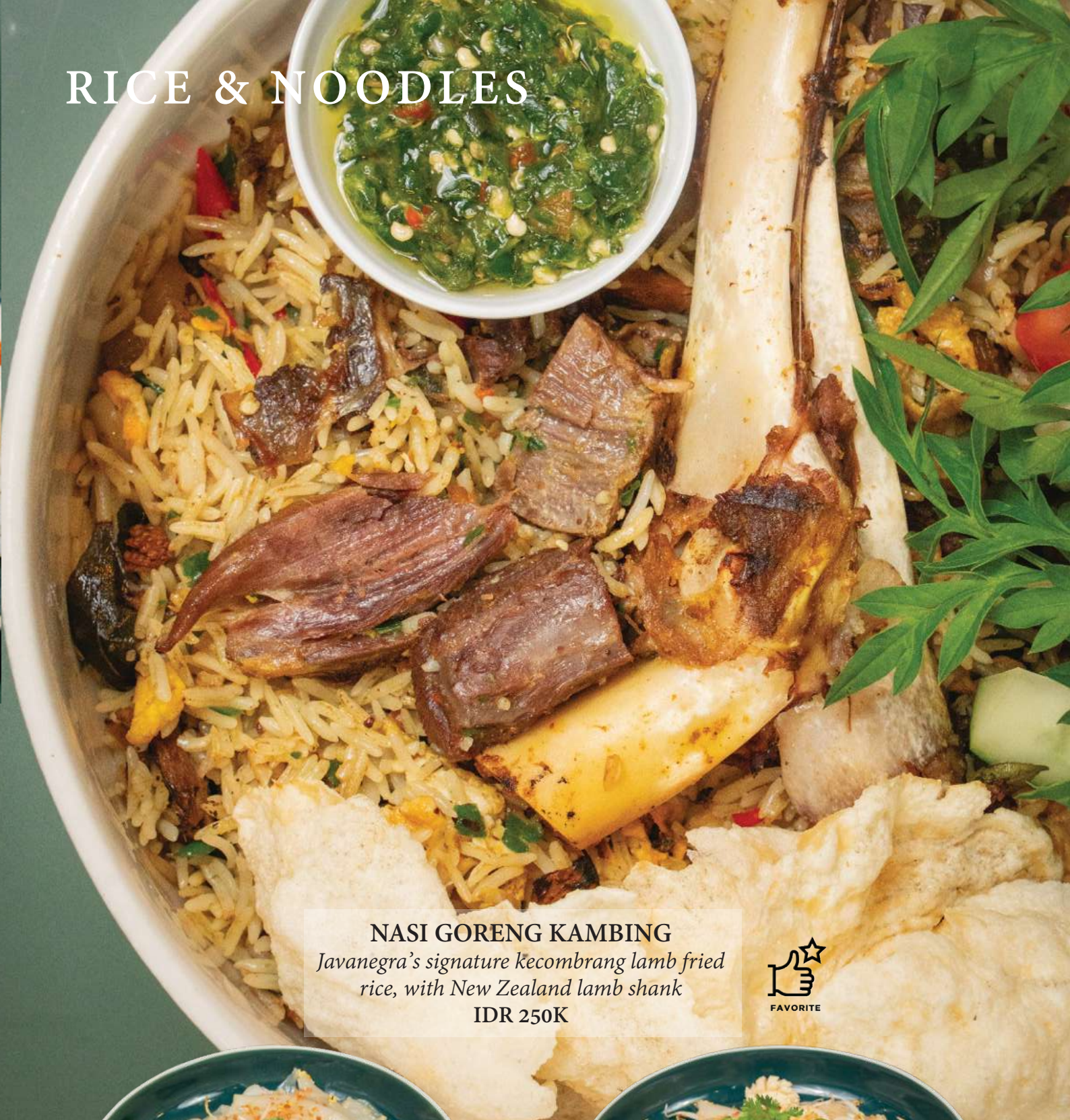
AYAM KAMPOES

Fried marinated smoky chicken with sambal mbe (1/2 chicken), served with steamed rice

IDR 110K



RICE & NOODLES



NASI GORENG KAMBING

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

IDR 250K



FAVORITE



KWETIAU GORENG AYAM

Stir-fried flat noodles with chicken

IDR 85K



KWETIAU GORENG SEAFOOD

Stir-fried flat noodles with calamari & shrimp

IDR 110K



NASI GORENG AYAM

Pungent & spicy kecombrang fried rice with shredded chicken, served with fresh green chili sambal & emping
IDR 85K



NASI GORENG IKAN ASIN
Pungent & spicy kecombrang fried rice with Borneo salty fish, petai beans, fresh green chili sambal & emping
IDR 85K



NASI GORENG CINGUR

Pungent & spicy kecombrang fried rice with shredded beef cheek (cingur), served with fresh green chili sambal & emping
IDR 90K



FLAVORFUL SOUPS

SOTO BETAWI

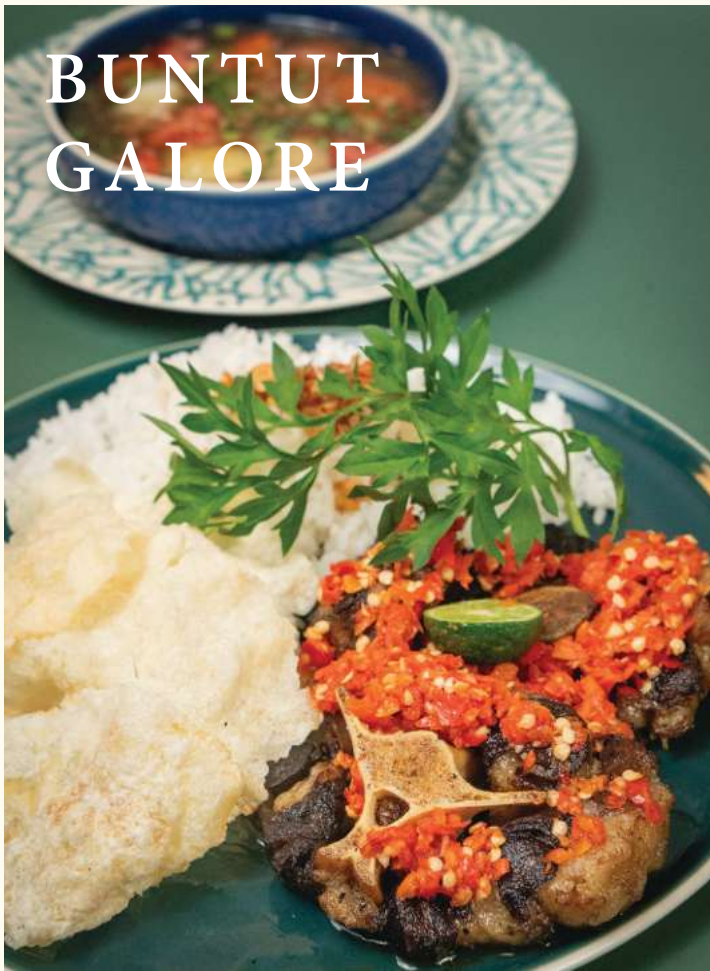
*Beef soup simmered in
a creamy santan broth,
served with steamed rice*
IDR 120K



SOP IGA

*Beef ribs soup with vegetables
& aromatic spices, served
with steamed rice*
IDR 160K

BUNTUT GALORE



BUNTUT BAKAR BUJANG GADIS

Grilled spiced oxtail served with

sambal rica

IDR 220K



BUNTUT GORENG MAHMOOD ABAS

Fried oxtail with a special Mahmood Abas (sambal bawang) seasoning

IDR 220K



SOP BUNTUT WAGYU

Indonesian wagyu oxtail soup, slow braised in Javanegra's signature herbs & spices

IDR 199K





NASI GORENG BUNTUT

*Pungent & spicy kecombrang fried rice
with tender oxtail served with green chili
& melinjo crackers*

IDR 250K

ADDITIONAL MENU



WHITE RICE
IDR 20K



BUTTER RICE
IDR 25K

DESSERTS



PISANG GORENG COKLAT KEJU

Fried banana with chocolate & cheese

IDR 55K



GELATO

Black Sesame/Green Tea/Vanilla/Chocolate

IDR 35K



LAPIS LEGIT

Rich Indonesian layered spice cake

IDR 50K



BLUEBERRY CHEESE CAKE

*Creamy cheesecake topped with
fresh blueberry compote*

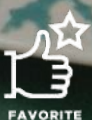
IDR 65K



LAVA CAKE

Served with vanilla ice cream

IDR 85K



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



Kitchen by Javanegra

