



ABOUT BARRELS

Barrels Steakhouse marks the first **J/N Family's** expansion in Bali. Established in 2016 at Samasta Lifestyle Village in the popular Jimbaran area, **Barrels** offers an authentic Spanish eatery with a rustic atmosphere on the island. Our specialties include gourmet dry-aged steaks grilled in charcoal wood, along side tapas and traditional Spanish-Mediterranean delicacies.

TAPAS



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1. FISH CARPACCIO

135K

Marinated white fish served with caperberry, artichoke, & rucola

If you suffer from any food allergies, please let us know upon placing your order



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2. PATATAS BRAVAS 45K
Fried baby potatoes with salsa verde & aioli

4. ALITAS DE POLLO AL AJILLO 55K
Spanish chicken wings with garlic

3. CALAMARES FRITOS 65K
Fresh fried calamari with aioli

5. CROQUETAS DE GAMBAS Y SETAS 65K
Mixed croquettes with shrimps & shiitake mushroom



6



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11

If you suffer from any food allergies,
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■ **6. GAMBAS AL PIL - PIL** 70K
Sautéed shrimps with garlic & parsley

■ **8. CROQUETAS JAMON IBERICO** 150K
Croquettes with minced jamon iberico

■ **10. CHIPIRONES AL AJILLO** 75K
Sautéed baby calamari with garlic & parsley

■ **12. ESPARRAGOS ASADOS** 135K
Grilled asparagus with parmigiano cheese

■ **14. PATATAS FRITAS** 65K
French fries

■ **7. TAPAS VARIADAS** 115K
Grilled oyster mushroom, pimento, zucchini & eggplant

■ **9. TRUFFLE POTATO CHIPS** 50K
High quality Java potato chips with truffle oil & parsley

■ **11. VIEIRAS MANTECATO** 85K
Sautéed baby scallop with garlic & lemon butter

■ **13. GAJOS DE PATATAS** 65K
Potato wedges

■ **15. AROS DE CEBOLLA** 65K
Onion ring

ENSALADA



1

1. BURRATA Y TOMATO

Burrata cheese with fresh tomato beef

215K

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2. ENSALADA DE TOMATE

75K

Fresh sliced tomatoes, slice red onion with parsley & garlic

4. ENSALADA DE PULPO

295K

Mixed lettuce, cherry tomato, smoked octopus, garlic, parsley & salsa verde

6. ENSALADA DE TERNERA

215K

Wagyu beef, red onion, baby romaine, cherry tomato & parsley

8. CHICKEN CAESAR SALAD

125K

Grilled chicken, baby romaine lettuce, boiled egg, croutons mixed with caesar dressing

3. ENSALADA CON PARMIGIANO

95K

Wild arugula & shaved parmesan cheese

5. ENSALADA DE LA CASA (FATTOUSH)

95K

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

7. ENSALADA DE VERANO

90K

Grilled mozzarella with cherry tomatoes

SEAFOOD



1

1. PAELLA MARINERA

485K

Spanish rice cooked in seafood stock with shrimps, calamari & clams
(30/35 minutes preparation)

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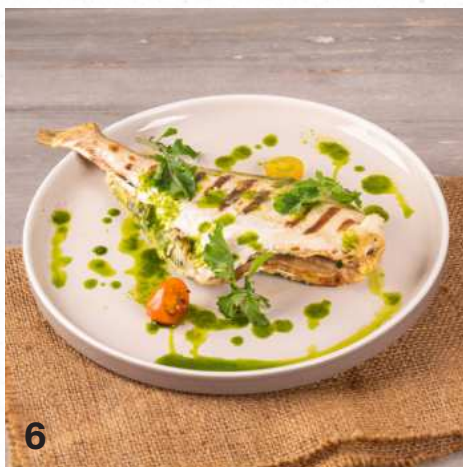
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2. GAMBAS AL AJILLO

Grilled prawns with garlic & parsley

185K

4. SUKANG AL AJILLO

Grilled jacket fish with garlic butter

145K

6. SUKANG ALA PLANCHA

Grilled jacket fish with salsa verde

145K

3. FIDEUA DE MARISCO

Catalan-style seafood paella with pasta
(30/35 minutes preparation)

335K

5. SEAFOOD PLATTER

Grilled baby lobster, red snapper fillet, scallop,
baby squid served with potato a la plancha &
lemon butter sauce/bouillabaisse gravy

575K

7. RED CARABINEROS

Grilled Spanish red prawn with clam &
salsa verde

4.8K/gr

PASTA



1

1. BLACK INK MARINERA

185K

Linguine black ink pasta with baby scallop & prawn

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■ **2. MACARONI MAC AND CHEESE** 145K
Creamy macaroni with mozzarella & red cheddar cheese

■ **4. SPAGHETTI ALLA BOLOGNESE** 125K
Spaghetti with wagyu minced beef bolognese

■ **6. CHAMPIGNON WITH TRUFFLE OIL** 135K
Creamy spaghetti with slice mushroom & truffle oil

■ **8. SPAGHETTI AGLIO OLIO** 65K
Spaghetti with garlic, chilli & olive oil

■ **3. SPAGHETTI SEAFOOD AGLIO OLIO** 185K
Spaghetti with shrimps, baby scallop & prawn

■ **5. TAGLIATELLE IN WHEEL PARMIGIANO** 145K
Tagliatelle pasta in creamy parmigiano cheese

■ **7. LINGUINE ALLA BUSARA** 185K
Venetian-style linguine pasta with gambas & scallops

BOCATA



1



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3

1. TERNERA AHUMADA

190K

French baguette, grilled wagyu beef, caramelised onion, tomato, arugula & aioli served with potato chips

2. BOCATA DE ATUN

135K

French baguette, tuna with aioli & gherkins, baby romaine served with potato chips

3. GAMBAS BOCATA

135K

French baguette, sauteed shrimp, baby romaine, & tartar sauce served with potato chips

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CHICKEN



1. PINCHOS DE POLLO AL AJILLO

195K

Grilled chicken skewer served with grilled vegetable, potato a la plancha & chimichurri

2. POLLO ASADO

210K

Andalusian-style grilled half chicken (1/2) served with lemon butter sauce & baby potato

3. POLLO ALA PLANCHA Y SETAS

195K

Grilled chicken leg fillet served with grilled mushroom, potato salad, & mushroom sauce

TABLA SPANISH COLD CUTS



1



1. JAMON IBERICO DE BELLOTA

550K

Juan Pedro Domecq served with Pan Con Tomate



2



2. PAN CON TOMATE

55K

French baguette with tomato garlic sauce



3



3. GARLIC BREAD

55K

French baguette with garlic butter

If you suffer from any food allergies,
please let us know upon placing your order

GOURMET HERITAGE



1. WAGYU BRISKET ALA ESPANYOL 250K

Slow cooked wagyu brisket with fried egg, white rice & chimichurri sauce

3. COSTILLA AL HORNO 375K

Slow cooked smoked wagyu short rib served with barbeque/picante casera

2. RABO DE TORO 270K

Smoked wagyu oxtail stew served in cordobas style

4. PULPO A LA PLANCHA 295K

Grilled smoked octopus with salsa verde & tomato garlic

INDONESIAN FOOD



1

1. IGA BAKAR

Grilled wagyu short rib served with sambal matah bali, sambal dabu - dabu kecap

375K

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2. SATE MARANGGI

140K

Indonesian-style wagyu beef satay (3 pcs)



4. NASI GORENG KAMBING

325K

Javanegra signature lamb fried rice with New Zealand lamb shank (for 2-3 persons)



3. NASI GORENG AYAM

235K

Chicken fried rice (for 2-3 persons)



5. NASI GORENG BABI

295K

Crispy pork belly (160gr) served with Balinese fried rice with diced pork meat (for 2-3 persons)



6. SOP BUNTUT WAGYU

270K

Indonesia wagyu oxtail soup slowly braised in Javanegra special herbs and spices

8. SE'I ASAP

250K

Slow cooked smoked beef brisket served with sambal matah & steam rice

10. BUNTUT BAKAR

270K

Grilled wagyu oxtail served with rice, sambal matah bali, sambal dabu - dabu kecap

7. MIE CELOR UDANG

185K

Yellow noodle with prawn, scallop & shrimp in Indonesian creamy soup

9. BEBEK GORENG BASE BASE

155K

Fried marinated duck served with white rice & sambal matah

11. DUCK DIG DUG

155K

Fried marinated teriyaki duck with green chilli sambal served with rice

If you suffer from any food allergies, please let us know upon placing your order



12



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14



15



16



17

12. **SAMSURING (SAM SAM SURGA GARING)** 175K
Crispy pork belly (160gr) served with balinese sambal matah or sambal lontteh

14. **EMPING MELINJO** 45K
High quality Sumatera melinjo crackers

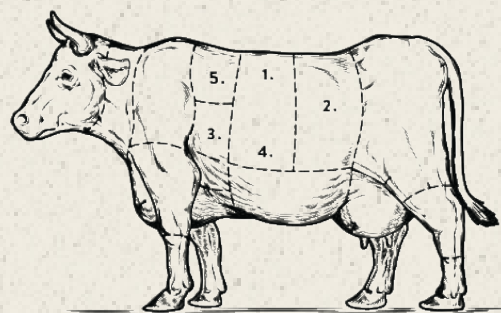
16. **SATE LILIT TUNA** 55K
Balinese tuna satay (5 pcs)

13. **SUKANG BAKAR RICA - RICA** 145K
Grilled jacket fish served with Manadonese spicy

15. **SATE BABI BUMBU PEDAS** 85K
Spicy pork satay (5pcs)

17. **NASI CAMPUR AYAM BALI** 65K
Rice with shredded chicken, chicken satay, Balinese salad, fried tempeh, boiled egg & fresh raw sambal





THE BUTCHER'S GUIDE

1. Tenderloin
2. Sirloin
3. Ribeye
4. T-Bone/Porterhouse
5. Tri-tip/Chuletón

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 (not recommended)

Thoroughly cooked with a slight hint of pink inside

WELL DONE (not recommended)

Completely cooked until brown thoroughly

CHOOSE A STEAK SAUCE

1. Salt, Pepper & Reserved Olive Oil
2. Andalusian Chimichurri
3. Allioli a la Catalana
4. Crema de la Casa (Blackpepper)
5. Crema de Champinones
6. Pico de Gallo

SIN HUESO /

Grilling time 20 - 25



1. SOLOMILLO 275K
Grilled sirloin steak (250gr) home aging 30 days



2. FLAP STEAK 380K
Home aging wagyu flap marble 8+ (250gr)

BEEF STEAK

minutes after cutting



3. BIFE ANCHO

345K

Ribeye steak (250gr) home aging 30 days



4. OYSTER BLADE

425K

Home aging wagyu oyster blade marble 6/7
(250gr)





CON HUESO/C

Best min. cut betw



1. WAGYU TXULETON

1.500K/500gr

Argentinian Prime Ribs Basque Cut, 45 Day Aged

If you suffer from any food allergies,
please let us know upon placing your order

ON THE BONE

between 750gr - 1.5kg



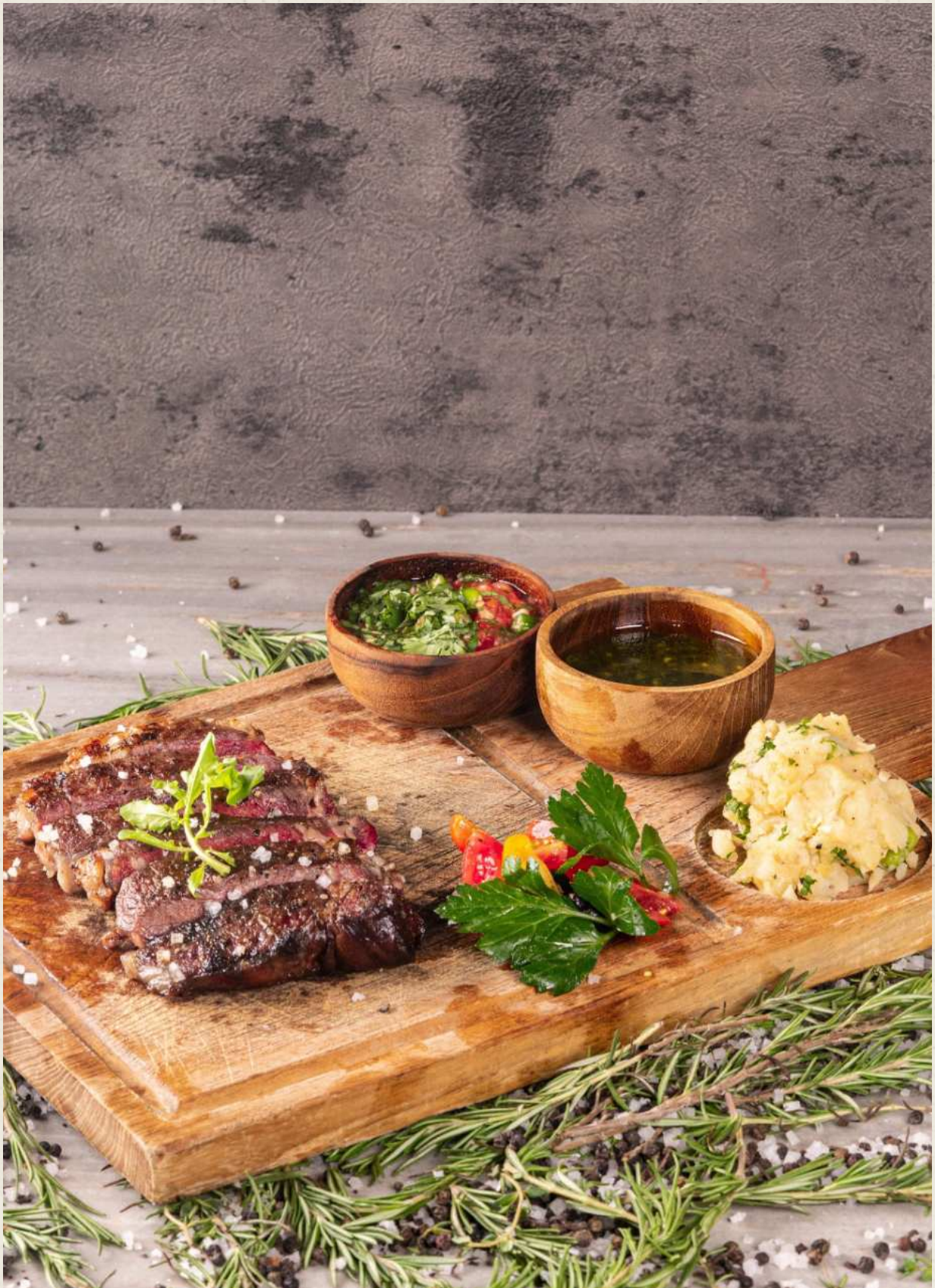
1. T-BONE

1.750 K/500gr

Argentinian Prime Porterhouse Cut, 45 Day Aged

RESERVA/SPECIALTY CUTS

Best min. cut between 450gr - 750gr



1. WAGYU LOMO 9+
Wagyu futari tenderloin marble 9+

450K/100gr

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please let us know upon placing your order



2. WAGYU SOLOMILLO 6/7 350K / 100gr
Tasmania wagyu sirloin marble 6/7



3. WAGYU SOLOMILLO 9+ 420K / 100gr
Tasmania wagyu sirloin marble 9+

DESSERT



1. CHOCOLATE LAVA CAKE **115K**
Melted chocolate lava cake with vanilla ice cream

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- 2. COFFEE CREMA CATALANA** **45K**
 Catalan style egg coffee pudding
- 3. CHOCOLATE MUD** **55K**
 Chocolate cake
- 4. APPLE CRUMBLE** **75K**
 Served with vanilla ice cream
- 5. SRIKAYA TOAST** **65K**
 Crunchy brioche with srikaya jam
- 6. ICE CREAM** **30K/Scoop**
 Chocolate/vanilla/strawberry



About Chef Andrea Peresthu & J/N

Andrea Peresthu's life is a voyage of culinary exploration. Before starting his culinary business, **Andrea Peresthu** worked as the Regional Planner and Academic at the Delft University of Technology in the Netherlands. Having traveled across Europe for 15 years, he acquired an appreciation for its gastronomic culture and immersed himself in learning about it. Eventually, he decided to embark on a culinary path, following his lifelong passion for cooking.

In 2011, with **Reni Alhadad** as his partner, they established **Javanegra Rainforest Coffee** Specialty before expanding into a family of restaurants. Three years later, his admiration for Spanish cuisine along with his passions for cooking, wine and hospitality led him and **Reni** to open their first private dining space in Jakarta called **Javanegra Gourmet Atelier**, also known as **J/N**. He introduced Spanish delicacies to Indonesian restaurant patrons, focusing on comfort gourmet food made with premium quality ingredients imported freshly from Spain. Specialties include Rubia Gallega, Spanish Carabineros, and Jamón Ibérico Bellota from Extremadura.

The **J/N Family** has expanded into a group of restaurants in Jakarta and Bali. Following the model of **Javanegra Gourmet Atelier**, **Andrea** and **Reni** launched **Daun Muda Soulfood**, **Barrels Steakhouse**, **Puerta 26**, **Warung Bakmi Mpek Tjoen**, **Planta** by **Andrea Peresthu**, **El Profesor**, **Salud** and **Sekar Jagad** by **Javanegra**, as well as **Kitchen by Javanegra** which includes **Sofia Gunawarman**, **El Jardin Bali**, and **El Padrino**.

In addition to restaurants, the **J/N Family** has also expanded its offerings by fulfilling event catering needs outside of its restaurants through **Javanegra Catering**, which has become an exclusive partner for **Balai Kartini**

Javanegra Family



Kitchen by Javanegra

