

MEAT DINNER MENU

SIN HUESO

Off The Bone

MOLLEJAS

Fried Veal Sweetbread with
Mushroom Gravy
(300K)

Speciality Cuts (min 60 days aging)

Best minimum cut: between 450gr-750gr

Grilling time: 20-25 minutes after cutting

WAGYU FUTARI FULL BLOOD RIB EYE 6/7
(3.500K/kg)

WAGYU FUTARI FULL BLOOD SOLOMILLO 6/7
Sirloin | Reserve Grass-Fed
(3.500K/kg)

WAGYU FUTARI FULL BLOOD TENDERLOIN MB 9+
Reserve Grass-Fed
(4.000K/kg)

WAGYU FUTARI FULL BLOOD SOLOMILLO MB 9+
Sirloin | Reserve Grass-Fed
(4.500K/kg)

WAGYU FUTARI FULL BLOOD RIB EYE MB MB 9+
Reserve Grass-Fed
(4.500K/kg)

All prices are subject to 10% government tax | No service charge

We will happily accept a gratuity if you are satisfied with our service. *Gracias!*

MEAT DINNER MENU

CON HUESO

On The Bone

SPANISH TOMAHAWK/ WAGYU TXULETON MB 6/7

Tasmanian Prime Ribs, Basque Cut

45 Days Aged

(3.500K/kg)

WAGYU TXULETON FUTARI MB 9+

(4.500K/kg)

RUBIA GALLEGA

(4.800K/kg)

Tell us how you'd like it cooked

BLEU

Seared on the outside but completely red thoroughly

RARE

Seared on the outside but still 75% red in the center

MEDIUM RARE

Mostly pink to red in the 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 it is brown thoroughly

All prices are subject to 10% government tax | No service charge

We will happily accept a gratuity if you are satisfied with our service. *Gracias!*

MEAT LUNCH MENU

SIN HUESO

Off The Bone

MOLLEJAS

Fried Veal Sweetbread with Mushroom Gravy
(300K)

SPECIALITY CUTS (min 60 days aging)

Best minimum cut: between 450gr-750gr | Grilling time: 20-25 minutes after cutting

ENTRAÑAS

Hanging Tender is known as “butcher steak” because butcher only keep for themself instead of selling it, it is only 2-3 kg per cows, deep in flavor and aroma, the best min. cut between 250gr – 300gr
(2.500K/kg)

PICANHA

Wagyu Rump Cap, this cut is very popular in Brazil and Portugal, the best min. cut between 250gr – 300gr
(2.500K/kg)

MARUCHA

Oyster Blade is secondary cuts but is one of the most flavorsome cut, best min. cut between 250gr – 300r
(2.500K/kg)

WAGYU FUTARI FULL BLOOD SOLOMILLO 6/7

Sirloin | Reserve Grass-Fed
(3.500K/kg)

WAGYU FUTARI FULL BLOOD RIB EYE 6/7

(3.500K/kg)

WAGYU FLAP FUTARI MB 9+

(3.500K/kg)

WAGYU FUTARI FULL BLOOD TENDERLOIN MB 9+

Reserve Grass-Fed
(4.000K/kg)

MEAT LUNCH MENU

WAGYU FUTARI FULL BLOOD SOLOMILLO MB 9+
Sirloin | Reserve Grass-Fed
(4.500K/kg)

WAGYU FUTARI FULL BLOOD RIB EYE MB MB 9+
Reserve Grass-Fed
(4.500K/kg)

CON HUESO

On The Bone

SPANISH TOMAHAWK/ WAGYU TXULETON MB 6/7
Tasmanian Prime Ribs, Basque Cut. 45 Days Aged
(3.500K/kg)

WAGYU TXULETON FUTARI MB 9+
(4.500K/kg)

RUBIA GALLEGA
(4.800K/kg)

Tell us how you'd like it cooked

BLEU

Seared on the outside but completely red thoroughly

RARE

Seared on the outside but still 75% red in the center

MEDIUM RARE

Mostly pink to red in the center. 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 it is brown thoroughly



GOURMET MENU

If you suffer from a food allergy, please let us know upon placing your order.

TAPAS
Appetizer

PATATAS BRAVAS

Fried Potato with Aioli - 65K

CHAMPIÑONES AL AJILLO

Grilled Oyster Mushroom with Garlic and Parsley - 45K

BERENJENA Y CALABACÍN

Grilled Zucchini and Eggplant with Olive Oil - 45K

PIMIENTO A LA BRASA

Grilled Sweet Italian Paprika - 45K

BABA GANOUSH

Grilled Eggplant with Hummus - 45K

GAMBAS AL PIL PIL

Sautéed Shrimp with Garlic and Dried Pepper - 75K

CALAMARI FRITOS

Fresh Fried Calamari with Aioli - 75K

CROQUETAS DE GAMBAS Y SETAS

Mixed Croquettes with Shrimp - 75K

CROQUETAS WAGYU FUTARI

Mixed Croquettes with wagyu futari beef - 125K

CROQUETAS JAMÓN IBÉRICO

Mixed Croquettes with Jamon Iberico Bellota - 150K

TAPAS VARIADAS

Grilled Oyster Mushroom, Pimiento and Zucchini - 135K

CHIPIRONES

Grilled Baby Squid in Lemon Garlic and Parsley - 175K

CHIPIRONES FRITOS

Fried Baby Squid with Aioli on the side - 175K

ENSALADA

Salad

ENSALADA DE VERANO

Grilled Mozzarella with Various Tomatoes - 110K

ARÁGULA CON PARMIGIANO

Wild Arugula and Shaved Parmesan Cheese - 110K

ENSALADA DE BURRATA

Burrata Cheese, Tomato Beef, Basil and Balsamic - 200K

ENSALADA DE OCTOPUS

Grilled Smoked Octopus, Mesclun, Tomato with Javanegra Special Dressing - 295K

CRAB SALAD

Mesclun, Noordsea Crab served with Dill Dressing - 400K

ENSALADA DE VENTRESCA

Tomatoes, Onion and Spanish Galantian Conserved Tuna - 385K

PASTA

SPAGHETTI CHAMPIGNON WITH WHITE TRUFFLE OIL - 155K

SPAGHETTI ALA BOLOGNESE

Spaghetti in tomato based wagyu ragout - 175K

SPAGHETTI VONGOLE - 135K

TAGLIATELLE

Cooked directly in the Parmigiano Wheel - 175K

TAGLIATELLE SUMMER TRUFFLE - 350K

SPAGHETTI AI RICCI DI MARE - 450K

CAPELLINI CON ERIZOS

Angel Hair with Hokkaido Sea Urchin (Uni) - 450K

VOGAVANTE LINGUINE A LA BUSARA

Canadian Lobster Linguine in Venetian Style - 450K

BLACK INK SEAFOOD PASTA

Black Ink Pasta in Light Garlic Sauce with Baby Scallop and Clams - 450K

VARIADAS DE LA CASA

FOIE GRAS

*Foie Gras with Saffronized Orange Onion Confit, Balsamic, Slices of Tropical Food
with Balsamic and Honey Truffle - 450K*

POLLO ASADO

Andalusian-style Roasted Chicken (1/2) - 225K

CECINA EL CAPRICO EL BUEY

Rubbia Gallega Air Dried Cured Beef 48 Months - 450K

CERDO IBERICO

Iberico Pork (Alta Calidad)

YAKITORI IBÉRICO BELLOTA

Grilled Iberico Pork Cheek
260K/3pcs

IBÉRICO BELLOTA STEAK

Grilled Iberico Pork Cheek
with Plum Gravy and White Truffle Oil - 300K per 100gr

JAMÓN IBÉRICO BELLOTA

Jamon Reserva Juan Pedro Domecq-Cured 48 Months - 550K

CONCHINILLO ASADO SEGOVIANO

Segovian Suckling Pig (1/4) Origin: Montijo, Extremadura - 850K

TABLA IBÉRICO

Jamon Reserva Juan Pedro Domecq-Cured 48 Months,
Chorizo and Salchichon Rosette - 1.450K

COCINA INDONESIA CASERA

Indonesian Soul Food

GIANT UDANG GALAH BAKAR

Grilled Sumatra Free-Ranged River Giant Shrimp with Sambal Bujang Gadis - 250K/pc

NASI GORENG KAMBING

Basmati Fried Rice with New Zealand Lamb Shank and Duck Egg - 300K

SATE IBERICO BELLOTA

Iberico Pork Neck - 400K/10pcs

SATE MARANGGI WAGYU - 150K/50gr

NASI GORENG LIDAH WAGYU

Basmati Fried Rice with Wagyu Ox Tongue - 300K

NASI GORENG SEAFOOD

Basmati Fried Rice with Shrimp, Calamari and Baby Scallop - 300K

NASI GORENG WAGYU

Basmati Fried Rice with Wagyu Brisket - 350K

NASI GORENG KEPITING

Basmati Fried Rice with Crab - 750K

CORDERO

Lamb

ARROZ KABSAH CON CORDERO

*Slow-cooked Lamb Shank with Kabsah Rice
and Green Chili Sambal - 225K*

PESCADO Y MARISCOS

Seafood and Fish

PAELLA MARINERA

*Spanish Rice cooked in Seafood Stock, Shrimp, Calamari and Clams
with Persian Saffron*

(15-20 minutes preparation)

(1/2 Portion 400K | 1 Portion 800K)

BLACK INK PAELLA

Spanish rice cooked in black ink

(15-20 minutes preparation)

(1/2 portion 600k | 1 portion 1.200k)

LOBSTER CEVICHE

Spanish style lobster marinated in citrus and seasoning - 450K

GIANT LOBSTER MUTIARA

Ask the waiter for our sauce or cooking style selection

(Size min. 2kg | 3.000K/kg)

LOBSTER BAMBOO

Ask the waiter for our sauce or cooking style selection

(Size min. 1kg | 1.500K/kg)

PESCADO Y MARISCOS

Seafood and Fish

GALICIAN HAMAGURI CLAMS - 150K

GAMBAS AL AJILLO

Grilled Shrimp with Garlic and Parsley - 190K

OCTOPUS DE PULPO

Grilled Smoked Octopus with Garlic and Salsa Verde - 295K

FISH MAW SOUP

Fish Maw Soup with Crabs and Abalone - 450K

SABOR DE MAR CARABINEROS

*Grilled Spanish Red Prawns with Salsa Verde - 500K/100gr
(Size 100 - 180gr)*

GRILLED GIANT ABALONE WAKAME - 550K

All prices are subject to 10% government tax | No service charge

We will happily accept a gratuity if you are satisfied with our service. *Gracias!*

POSTRES

Sweets

LAPIS LEGIT - 65K

LEMON POUND CAKE

Served with Gelato - 65K

WALNUT CARROT CAKE

Served with Cream Cheese and Pecan - 65K

VARIOUS CHEESE CAKE

Blueberry, Baileys Cheese Cake - 65K

DATES PUDDING - 65K

TIRAMISU - 75K

MATCHA MOLTEN CAKE

Japanese Matcha Molten Cake Served with
Vanilla Ice Cream - 135K

GELATO

Passion Fruit, Ogura, Chocolate Mint,
Vanilla, Dark Chocolate, Hazelnut,
Lemon Sorbet, Durian,
Es Puter - 45K

DRINKS MENU

JAVANEGRA COFFEE

CAFÉ (BLACK) - Hot 35K | Iced 45K

ESPRESSO - 20K

DOUBLE ESPRESSO - 30K

CORTADO - 25K

CAFÉ CON LECHE (LATTE) - Hot 40K | Iced 55K

CAPPUCCINO - Hot 40K | Iced 50K

MACCHIATO - 30K

AFFOGATO - 60K

TEA

ICED TEA - 35K

ICED LEMON TEA - 45K

ICED LYCHEE TEA - 55K

TWG

Ask For Our Selection of Flavours - 55K

OTHER DRINKS

EQUIL 760ml

Natural 55K | Sparkling 65K

SOFT DRINKS

Coca Cola, Diet Coke, Soda - 55K

FRESH ORANGE JUICE - 95K

BELGIAN CHOCOLATE

Hot 65K | Iced 70K

BEER

KIRIN ICHIBAN - Bottle 105K

DUVEL GOLDEN ALE Belgium - Bottle 173.5K

MAREDSOUS ABBAYE Abdij Belgium - Bottle 173.5K

ERDINGER DUNKEL Germany - Bottle 223K

ERDINGER WEISSBIER FINE YEAST Germany - Bottle 223K

www.javanegr gourmet.com

📱 @javanegr gourmet | +62 813-1861-3638