Dinner

DELICATE PLATES / STARTER

SOURDOUGH – 55
Truffle butter

MARINATED OLIVES – 70
Green olives, kalamata olives

HOMEMADE HUMMUS – 85
Chickpeas, tahini, olive oil, carrot, red radish

HOMEMADE GUACAMOLE – 85
Mash avocado, tomato, cilantro, served with banana chips, tabasco

BEEF ARANCINI – 85
Arancini, truffle aioli, smoked paprika, scallion

CHICKEN PATE – 150
Classic chicken pate, sourdough, berries jam, strawberry

CHEESE SELECTION – 350
Assorted import cheese Tete de moine,
brie blanco, roquefort, soursop jam, grana padano
jungle honey, grapes, walnut, grisini sourdough

SALMON & PRAWN TARTAR – 155
Cured salmon, prawn, tobiko, herb oil, sweet chili

BEEF TARTAR – 195
Tenderloin Beef, egg yolk cream, sourdough,
truffle mayo, onion, capper

SMOKY GRILLED CALAMARY – 165
Grilled Chipirones (baby calamary), Charred cherry tomato, basil, kalamata olives, anchovy

COMPOSES / SALAD

CLASSIC CAESAR CHICKEN – 120
Baby romain, grilled chicken, quail eggs,
cherry tomato, grana padano, baguette

CLASSIC CAESAR SHRIMP – 140
Baby romain, grilled shrimp, quail eggs,
cherry tomato, grana padano, baguette

GREEK SALAD – 145
Organic tomatoes, feta cheese, cucumber, bell peppers,
cappers, kalamato olive, pickled onion, lemon

GREEN SALAD – 105
Green mix, grilled avocado, zucchini, quinoa,
snow peas, green bean, tzatziki dressing

URBAN SALAD – 165
Shrimp, avocado, quail eggs, kalamata olive,
grilled baby corn, ginger aioli dressing, pickled onions,
green beean, cherry tomato

WATERMELON FETA SALAD – 95
Watermelon, feta cheese, mix herbs, lemongrass dressing

OYSTER OASIS

OYSTER – 30
Local oyster, lemon, red wine caviar

PLEASURABLE / MAIN COURSES
(FROM THE GRILL / FROM THE FIRE)

CHARRED GRILL BROCCOLI (VG) – 115
Charred grill broccoli, mushroom truffle sauce

CHICKEN SOUVLAKI – 165
Marinated chicken skewer, mix herb, pickled onion, lemon

CHARRED GRILL HALF SPRING CHICKEN – 180
Marinated spring chicken, baby corn, spinach, truffle sauce

NORWEGIAN SALMON STEAK – 250
Edamame, spinach, cherry tomato, sweet chili, sesame seed

PAN SEARED BLACK COD FISH – 175
Creamy yellow lentil, sauteed spinach, feta cheese crumble, cherry tomato

GRILLED JUMBO TIGER PRAWN – 210
Grilled prawn, romesco sauce, lemon

OCEAN OCTOPUS – 350
Grilled octopus, smoked mashed potato, grilled asparagus, broccoli, soy cream sauce

FISH OF THE DAY – 80 /100g
Fresh caught whole fish up to 500gr (±200 gr), lemon, honey soy sauce
Served with turmeric rice

WAGYU BEEF BURGER – 155
Brioche bun, wagyu patty burger, cheese, caramelized onion,
egg, lettuce, spicy mayo, tartar sauce, and served with fries

FISH BURGER – 135
Brioche bun, deep fry tempura black cod fish, pickled cucumber,
tar tar sauce, and served with fries

BEEF MEAT BALL – 140
Homemade meat balls, creamy mushroom truffle sauce, baby potato, sourdough, grana padano

CHICKEN COTOLETA (SCHNITZEL) – 110
Deep fry crumb chicken fillet, green salad, tomato salsa (schnitzel),
pickled onions, lemon rucola

GRILLED SEAFOOD PLATTER – 360
Black cod fish, tiger prawn, calamary, baked mussel

SIDE

SIDE MASH POTATO – 50
plufy home made mash potato

SIDE TUMERIC RICE – 40
traditional indonesian yellow rice

SIDE GRILLED ASPARAGUS – 75
Smoky grilled asparagus

SIDE CHAR VEGETABLES – 65
char grilled mix vegetables

CHARRED BABY CARROT – 55
char grilled baby carrot

PASTA

CARBONARA – 160
Homemade pasta, bacon, garlic, shallot, egg yolk, grana padano

PRAWN AGLIO OLIO – 145
Spaghetti, fresh prawn, chilli garlic

BEEF RAGU TAGLIATELLE – 180 ★
Slow cook beef ragu, homemade pasta, grana padano

BLACK TARTUFO PASTA – 140
Spaghetti pasta, truffle sauce, grana padano, truffle oil

12 ORZO TIGER PRAWN – 160
Orzo, prawn, butter, grana padano, chop sweet chilli

ADD BURRATA + 30K

SCALLOP RISOTTO – 190
Scallop, risotto, parmesan, sage leaf

NUSANTARA TASTE BUD

MIE GORENG – 115
Egg noodles, chicken, fried egg, chicken satay, salad, crackers

NASI GORENG SEAFOOD – 135
Seafood, stir fry rice, fried egg, fish satay, salad, crackers

NASI GORENG CHICKEN – 120
Chicken, stir fry rice, fried egg, chicken satay, salad, crackers

CRISPY PORK BELLY – 185
Slow cook crispy pork belly, wakame, apple salad, romesco sauce

DESSERT

COOKIES CREAM DESSERT – 90
Coconut cookies, yogurt, condensed milk cream, mango, caramel

BASQUE CHEESE CAKE – 95
Berries compote, mint, strawberry

12 LAVA TIRAMIZU – 130
Special pistachio tiramisu , lava cream, matcha powder

VANILLA MILLE FEUILLE – 85
Vanilla cream, puff pastry, berries compote, vanilla ice cream, cookies crumble

12 PREMIUM STEAK

200 GR RIB EYE – 450
Truffle sauce, sweet corn, grill veggie,
king oyster mushroom

200 GR OYSTER BLADE MB7 – 640
Honey soy sauce, baby potato, broccoli,
grilled tomato

200 GR PICANHA MB5 – 720
Grilled tomato, tar tar sauce,
king oyster mushroom, potato mille, honey soy sauce

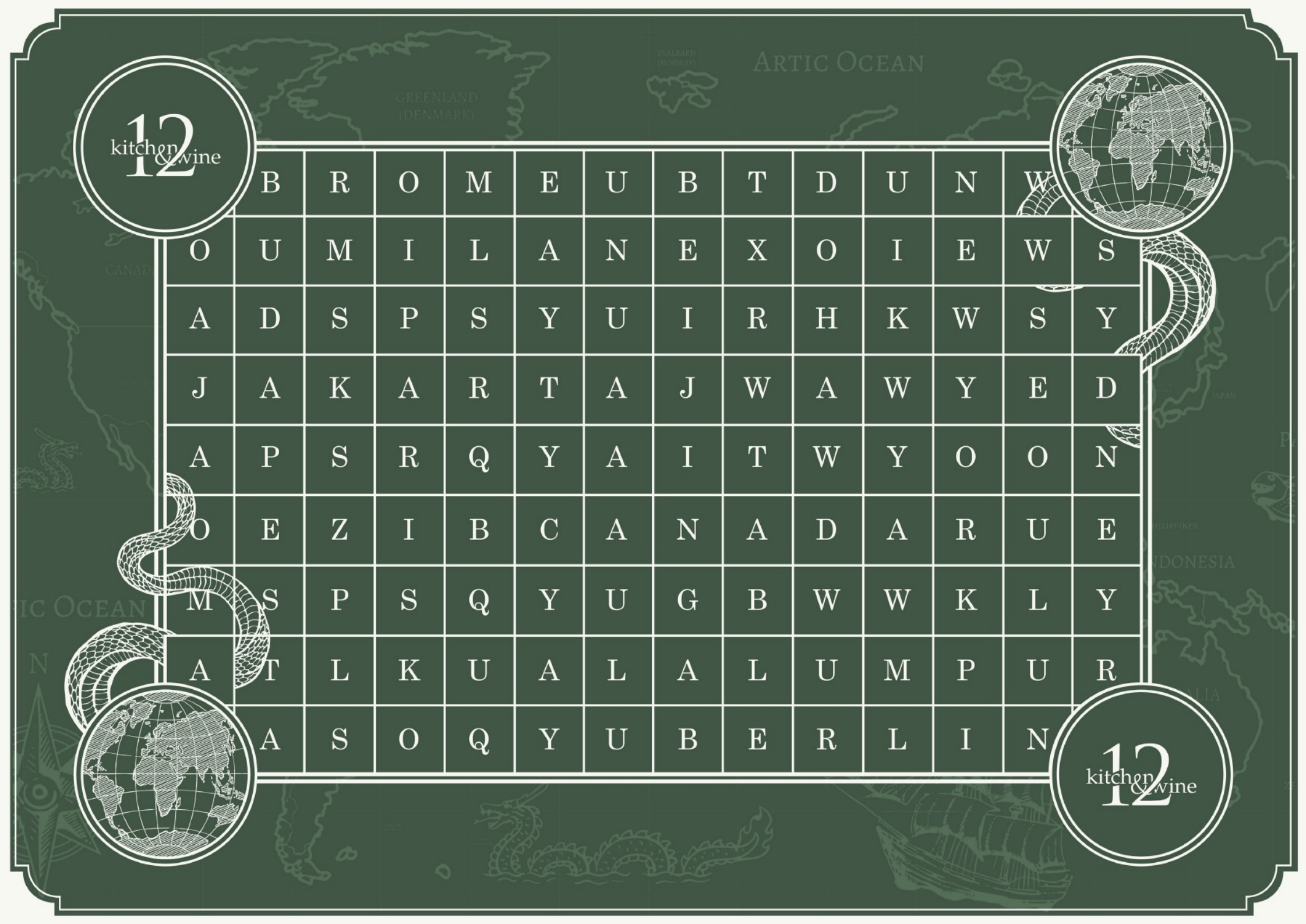
200 GR STRIPLOIN MB9 – 1,200
Romesco sauce, black pepper sauce,
grilled asparagus, baby potato, grilled tomato

ALLERGIES

VG : VEGAN OPTION
V : VEGETARIAN
GF : GLUTEN FREE
DF : DIARY FREE
N : NUT ALLERGIES
SPC : SPICY CONTAIN
SF : SEAFOOD CONTAIN
LCT : LACTOS ALLERGIES

IF YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW
All prices in thousand rupiah Prices exlude 10% TAX & 7% service/vf

INSTAGRAM : @12KITCHENANDWINE


12 kitchen & wine
B R O M E U B T D U N W
O U M I L A N E X O I E W S
A D S P S Y U I R H K W S Y
J A K A R T A J W A W Y E D
A P S R Q Y A I T W Y O O N
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12 kitchen & wine