

Breakfast Brunch Lunch

08 AM – 16 PM

AUTHENTIC GREEK

KAYANAS – 95
Traditional Greek scrambled eggs with tomato, feta, sourdough

FOURTALIA – 110
Greek pan-baked omelet with potatoes, onion, Bacon, tzatziki, tomato, greens

BIG GREEK BREAKFAST – 160
2 soft boiled eggs, hummus, tzatziki, feta cheese, small greek salad, sourdough

UOVO RUSTICO – 120
3 sunny egg, baby potato, roasted paprika, onion, mushroom, bacon, spinach, sourdough

YOGURT ALLA FRAGOLA – 55
Homemade Greek yogurt, mashed strawberry.

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

BREAKFAST CONSTRUCTORS

ASSEMBLE YOUR OWN BREAKFAST BOWL

3 EGGS YOUR STYLE
(SUNNY SIDE UP / SCRAMBLE / OMELETTE) – 65

WITH SLICE OF SOURDOUGH

CARBS

STEAM RICE – 20
YELLOW RICE – 30
GREEN BUCKWHEAT (100GR) – 35
SOURDOUGH BREAD (100GR) – 15
QUINOA (50GR) – 20
BAGUETTE 2SL (50GR) –10
BABY POTATO (50GR) –10
BANANA CHIPS (50GR) –10
MASH POTATO (150GR) –50
SUN FLOWER SEED (10GR) –10

PROTEIN

GRILL CHICKEN SLICE (70GR) – 45
ROAST BEEF (50GR) – 30
BACON (50GR) – 35
CHICKEN SAUSAGE (2 PCS) – 40
BEEF SAUSAGE (2 PCS) – 45
CURED SALMON (50GR) – 65
GRILL PRAWN (50GR) – 55

VEGETABLE & GREEN

SAUTÉ SPINACH (30GR) – 25
CHERRY TOMATO (50GR) – 15
AVOCADO SLICE/MASH (50GR) – 20
BROCCOLY (50GR) – 15
MIX SALAD (30GR) – 15
FRESH CUCUMBER (50GR) – 15
GRILL ASPARAGUS (50GR) – 35
OYSTER MUSHROOM (50GR) – 15

FRUITS

MANGO (50GR) – 20
WATERMELON (50GR) – 15
PAPAYA (50GR) – 10
PINEAPPLE (50GR) – 15
STRAWBERRY (50GR) – 50

DRESSING

BERRY COMPOTE (40GR) – 40
SWEET CHILLY (40GR) – 15
SPICY MAYO (40GR) – 15
TARTAR SAUCE (40GR) – 20
TOMATO KETCHUP (40GR) – 10
HUMMUS (40GR) – 30
TZATZIKI (40GR) – 30
OLIVE OIL (30GR) – 35
MAYO (40GR) – 10

CHEESE & DAIRY

SOUR CREAM (40GR) – 30
BURRATA (40GR) – 30
FETA CHEESE (50GR) – 50
GRANA PADANO (PARMESAN) (10GR) – 15
DILL CREAM CHEESE (40GR) – 20
CHEDDAR CHEESE 2SL – 25
YOGURT (50GR) – 20
COTTAGE CHEESE (50GR) – 40

BREAKFAST CLASSIC

AVO TOAST – 105 ★
Sourdough, mash avocado, cherry tomato, feta cheese, poach egg, salad, watercress

ADD POACHED EGG +15 ADD CURED SALMON (50GR) +65

CLASSIC CHICKEN SANDWICH – 105
Baguette, grilled chicken, avocado, tomato, caesar sauce, romaine, Grana Padano

SALMON CROISSANT – 145
Croissant, cured salmon, avocado, sunny side up, cream cheese dill, watercress

BEEF CROISSANT – 130
Croissant, roasted beef, tomato, caesar sauce, rucola, sun dried tomato, pickled gherkin, cappers, scrambled egg

WHITE OMELETTE TRUFFLE BURRATA – 145
Eggs, burrata, truffle paste, slice cucumber

OATMEAL SOURSOP PORRIDGE – 65
Oatmeal, soursop jam, berries compote, coconut flake, granola, banana

ALTERNATIVE MILK +30

SHAKSHUKA – 130
Marinara sauce, 3 sunny side up, red bell peppers, herbs, sourdough, feta, caramelized onion

ATLANTIC SALMON – 140 ★
Cured salmon, edamame, mash avocado, dill cream, scramble egg, watercress, cottage cheese, sourdough

MEDITERRANEAN BREAKFAST – 115
Boiled egg, quinoa, avocado, feta cheese, sour dough, pickled onion, mix seed, edamame, watercress, hummus

BIG BOSS BREAKFAST – 170
3 eggs sunny side up, chicken and beef sausage, baby potatoes, baked beans, bacon, baguette, grill tomato

ZUCCHINI FRITTERS – 95
Poach egg, tomato cherry, avocado, watercress salad, cream cheese dill, coriander

PANCAKES – 85
Homemade pancakes, strawberry, condense milk cream

SYRNIKI CLASSIC – 110 ★
Cottage cheese pancake, strawberries, mint, served with caramel or sour cream

SYRNIKI COCONUT – 110
Cottage cheese pancake, strawberries, mint, coconut flake, served with caramel or sour cream

COCONUT RICE PORRIDGE – 85
Rice, coconut milk, homemade berry jam, granola, coconut flake

COTTAGE CHEESE BOWL – 130
Cottage cheese, sour cream, honey, strawberry

GREEN BUCKWHEAT CREAMY TRUFFLE SAUCE – 115
Buckwheat, mushroom, poach egg, Grana Padano, onion

DAYTIME PLATES

OYSTER LOCAL AND FRESH – 30 ★

CLASSIC CAESAR SALAD SHRIMP – 140
Baby romaine, grilled shrimp, quail eggs, cherry tomatoes, grana padano, baguette

GREEN SALAD – 105
Mix green, grill avocado, tzatziki, quinoa, broccoli, green bean

GAZPACHO – 115
Cold tomato soup, cherry tomato, gherkin cucumber, baguette

ADD BURRATA +30K

SOTO AYAM/CHICKEN SOUP – 75
Chicken broth, boil egg, chicken, glass noodle, bean sprout, sambal ulek

MIE GORENG CHICKEN – 115
Noodles, chicken, fried egg, chicken satay, salad, crackers

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

CHICKEN COTOLETA (SCHNITZEL) – 110
Deep fry crumb chicken fillet, lemon, tomato salsa, shallot, pickled onion, rucola

PASTA CARBONARA – 140
Homemade pasta, bacon, Grana Padano, garlic, shallot, egg yolk

12 ORZO TIGER PRAWN – 180
Orzo, tiger prawn, grano padano, sweet chilli

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

BEEF BURGERS – 155
Brioche bun, 180gr wagyu patty burger, cheese, caramelized onion, tartar sauce, spicy mayo, pickled gherkin, french fries

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

FRENCH FRIES – 45
Spicy mayo, Grana Padano



SCAN TO SEE
OUR MENU



SCAN TO ACCESS
LOYALTY PROGRAM

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

INSTAGRAM : @12KITCHENANDWINE