Dinner

DELICATE PLATES / STARTER

CHARRED GRILL URBAN CORN – 75
Grana Padano, chili butter, sesame

HOMEMADE HUMMUS – 85
Chickpeas, tahini, olive oil, pomegranate

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

TEMPURA ZUCCHINI – 65
Tempura zucchini, tzatziki dip, lemon

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

CHEESE SELECTION – 280
Assorted import cheese Tete de moine,
brie blanco, camembert, roquefort, soursop jam,
jungle honey, grapes, walnut

SALMON & PRAWN TARTAR – 135
Passion fruit dressing, tobiko, cress salad, lime

ORGANIC LOCAL FARM TOMATOES CARPACCIO – 165
Farm tomatoes, anchovy , capers, mix herbs

ADD BURRATA + 30K

BEEF TARTAR – 195
Tenderloin Beef MB3, egg yolk cream, sourdough

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

MARINATED OLIVES – 70
Green olives, kalamata olives

COMPOSES / SALAD

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

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

GREEK SALAD – 130
Organic Heirloom Tomatoes, feta cheese, cucumber, bell peppers

GREEN SALAD – 95
Green mix, grilled avocado, zucchini

URBAN SALAD – 165
Shrimp, avocado, quail eggs, kalamata olive, grilled baby corn

HUNGRY DOG – 130
Smoked pork, potato, pickled mushroom, pickled cucumber,
green beans, green salad

OYSTER OASIS

OYSTER – 20
Local oyster, lemon, red wine caviar

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

CHARRED GRILL BROCCOLI (VG) – 115
Charred grill broccoli, chili, mash avocado honey, soy dressing

CHICKEN SOUVLAKI – 160
Marinated chicken skewer, mix herb, tzatziki, sourdough

CHARRED GRILL HALF SPRING CHICKEN – 180
Marinated spring chicken, baby corn, peas

NORWEGIAN SALMON STEAK – 210
Edamame, kale, cherry tomato, chili, butter beurre blanc

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

GRILLED JUMBO TIGER PRAWN – 210
Grilled prawn, butter beurre blanc, lemon

OCEAN OCTOPUS – 195
Grilled octopus, smoked potato, grilled asparagus, broccoli, yuzu kosho

FISH OF THE DAY – 70 /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, green lettuce served with french fries

BEEF MEAT BALL – 140
Homemade meat balls, creamy tomato sauce, basil, baby potato, sourdough

CHICKEN COTOLETA – 100
Deep fry crumb chicken fillet, green salad, tomato salsa (schnitzel)

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 – 140
Homemade pasta, bacon, parmigiano, garlic

SPAGETTI VONGOLE – 150
spaghetti, fresh caught batik clams, chili, garlic,
parsley, prawn butter

BEEF RAGU TAGLIATELLE – 180
Slow cook beef ragu, homemade pasta, basil, grana parmigiano

BLACK TARTUFO PASTA – 140
Spaghetti pasta, truffle cream, shave black truffle

12 ORZO TIGER PRAWN – 160
Orzo cream, prawn, prawn butter, grana pandana

ADD BURRATA + 30K

MOLUSKAS

Pot of mussel with selection of sauce
Served with french fries and baguette

- **TOM YUM** – 170
- **CARBONARA** – 195
- **TRUFFLE** – 170
- **BLUE CHEESE** – 230

NUSANTARA TASTE BUD

MIE GORENG – 110
Noodles, chicken, fried egg, chicken satay, salad

NASI GORENG SEAFOOD – 130
Seafood, stir fry chicken, fried egg, fish satay, salad

NASI GORENG CHICKEN – 110
Chicken, stir fry rice, fried egg, chicken satay, salad

NASI GORENG VEGIE – 110
Vegetarian nasi goreng

CRISPY PORK BELLY – 180
Slow cook crispy pork belly, wakame, apple salad, romesco sauce

DESSERT

COOKIES CREAM DESSERT – 90
Cookies, yogurt, boiled condensed milk, fresh mango

BASQUE CHEESE CAKE – 95
Caramel, berries compote, mint

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

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

12 PREMIUM STEAK

RIB EYE REVERMONTH – 450
Truffle sauce

300 GR OYSTER BLADE MB7 – 710
Romesco sauce, baby potato

200 GR TENDERLOIN MB3 – 480
Grilled tomatto, tar tar sauce

200 GR STRIPLOIN MB9 – 1,200
Truffle sauce, asparagus

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
O	E	Z	I	B	C	A	N	A	D	A	R	U	E
M	S	P	S	Q	Y	U	G	B	W	W	K	L	Y
A	T	L	K	U	A	L	A	L	U	M	P	U	R
A	S	O	Q	Y	U	B	E	R	L	I	N		

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