

ANITA'S MENU



Indo Italian slow food

Two dishes. Five tables. That's what we started with. Our initial menu was lean but perfectly curated. Italian intelligent man met Indonesian farmer woman, offerings food with love.

Spread the tale to comrades afar.

OPEN HOURS 12.00 A.M-10.00 P.M

DRINKS

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGY

COFFEE & TEA

ESPRESSO	28K
DOPPIO	40K
CORRETTO (ESPRESSO + GRAPPA)	45K
MACCHIATO	30K
CAPPUCCINO	45K
PICCOLO	40K
LATTE MACCHIATO	48K
FLAT WHITE	48K
AMERICANO	40K
BALI KOPI	38K
ICED LATTE	50K



WEDANG UWUH 50K

Wedang uwuh is a drink with foliage ingredients similar to spices. In Javanese, Wedang means brewed beverage, while uwuh means trash. Wedang uwuh served hot or warm has a sweet and spicy taste with a bright red color and fragrant aroma. The spicy flavor is due to the ginger ingredient, while the red color is due to the presence of Secang. Wedang uwuh is a specialty drink from Yogyakarta and is used as extreme healthy drink.



JAVA TEA	35K
GREEN TEA	40K
HERBAL TEA (TWININGS TEA)	55K
MACHA	50K
MACHA & BROWN RICE	50K
JASMINE TEA	35K
GINGER TEA	40K

WATER & SOFTDRINKS

COKE	30K
COKE ZERO	30K
SPRITE	30K
SODA WATER	30K
TONIC WATER	30K
ACQUA 0.5	15K
REFLECTION SPARKLING 380ml	38K

DRINKS

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SQUASH

LIME SQUASH	40K
ORANGE SQUASH	40K
PASSION FRUIT SQUASH	40K
ANITA'S SQUASH	45K

-Infusion Herbal Tea with pineapple



HEALTHY JUICE 58K

BALI MIX

Watermelon - Papaya - Pineapple - Lime

EXOTIC JUICE

Banana - Passion Fruit - Pineapple - Lime

PURE FRESHNESS

Orange - Watermelon - Mint Leaves - Lime

GREEN DETOX

Cucumber - Spinach - Apple - Ginger - Lime.

BOOST IMMUNITY

pineapple - Ginger - Orange - Turmeric - Lime

HANGOVER

Carrot, Apple, Beetroot, Ginger, Celery, Lime

PURE & SLOW JUICER 58K

(MAKE YOUR OWN JUICE MAX 4 TYPES)

ORANGE LUMAJANG

WATERMELON

CARROT

BEETROOT

MINT

LIME

PINEAPPLE

APPLE

TOMATO

CUCUMBER

GINGER

TURMERIC

LOCAL GRAPE, MANGO (seasonal)



DRINKS

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BEER

KOENIG WEIZEN	68K
PROST LAGER	45K
PROST PILSENER	45K
SINGARAJA	45K
BINTANG RADLER	45K
BINTANG	45K
BINTANG CRYSTAL	50K



COCKTAILS 145K



NEGRONI
CAMPARI, MARTINI DRY, GIN



ARAK MADU BALI
ARAK, HONEY, LIME



CAIPIRINHA
LIME, CANE SUGAR, CACHACA



BLOODY MARY
TOMATO JUICE, LIME, VODKA



HUGO
PROSECCO, ELDERFLOWER



LIMONCELLO SPRITZ
LIMONCELLO, PROSECCO



APEROL SPRITZ
APEROL, PROSECCO



GIN TONIC
GIN, TONIC WATER



CAFFÈ SHAKERATO-CORRETTO
COFFEE + GRAPPA



AMERICANO
CAMPARI, VERMOUTH



GARIBALDI
BITTER CAMPARI, ORANGE JUICE



CAMPARI SELZER
CAMPARI, SODA



POMADA
GIN, LEMONADE



FROZEN APEROL SPRITZ
APEROL, PROSECCO, STRAWBERRY/PEACH



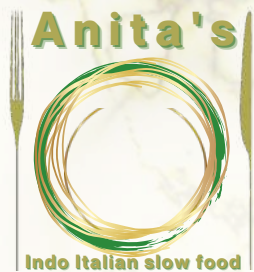
CAMPARI SPRITZ
CAMPARI, PROSECCO



CUBA LIBRE
RUM, COKE



MARGARITA
TEQUILA, TRIPLE SEC



WINE LIST

BUBBLE

Bacio della Luna Pinot Rose 720 K

Pinot Veneto , Gentle and persistent bubbles, delicate rose petal ,strawberry ,cranberry notes

Bacio della Luna Blanc de Blanc 720 K

Chardonnay & Pinot Blanc Veneto

MAN Brut Chenin Blanc 780 K

fresh tropical fruit , Light-yellow has floral notes, peaches, apricots.
Nice sparkle bubbly on the mouth.

WHITE WINE

Argiolas Vermentino Costamolinas 950 K

Producer: Argiolas

Fresh with aromas of citrus, herbs, and a hint of minerality.
Perfect with seafood and light pasta dishes

Argiolas Iselis 1.000 K

Producer: Argiolas

A more complex Vermentino with rich fruit flavors and balanced acidity,
showcasing the terroir of Sardinia.

Donnafugata Chardonnay 1.100 K

Producer: Donnafugata

A well-balanced Chardonnay with tropical fruit flavors, bright acidity, and a smooth finish.

Huber Terassen Veltliner 950 K

Producer: Huber

An Austrian Grüner Veltliner with crisp green apple, citrus, and a touch of white pepper.

Trebbiano d'Abruzzo 1.100 K

Producer: Talamonti

Refreshing ripe apple and peach notes end with a gentle acidity. A rich, full, round and persistent wine.

Pinot Grigio Rubicone 750 K

Producer: Cantine Leonardo da Vinci

Crisp and refreshing with notes of broom and jasmine flowers are detectable to the nose,
over a fresh, herby base, and a touch of citrus.

Verdichio Villa Bianchi 780 K

Producer: Umani Ronchi

Intense and fine, fruity and floral aroma. pleasant structure based on savoury and fresh notes,
in which a finish with a typical hint of almond stands out.

Trebbiano Romagna 720 K

Producer: Cantine Leonardo da Vinci

Taste Duomo di Faenza dominated by yellow peach, broom flowers and fresh wild grass.

Verdeca 650 K

Producer: Fellingine

A white wine from Southern Italy known for its crisp acidity and flavors of green apple and herbs.

Reserva Chardonnay 600 K

Producer: Viña Ventisquero

A Chilean Chardonnay with tropical fruit flavors, balanced oak, and a smooth finish.



WINE LIST

RED WINE

Chianti Classico - Ama 1.200 K

Producer: Castello di Ama

Elegant and well-structured, featuring red cherries, spices and a touch of earthiness typical of the Chianti Classico region.

Reserva Cabernet Sauvignon 600 K

Producer: Ventisquero

Chileans wine rich in red and black fruit which intermingle with notes of black pepper, caramel, tobacco and chocolate.

Reserva Merlot 600 K

Producer: Viña Ventisquero

Chilean Merlot with ripe plum and cherry flavors, soft tannins, and a touch of vanilla from oak aging.

Salice Salentino 785 K

Producer: San Marzano

The classic Salento blend of Negroamaro and Malvasia Nera di Brindisi. A wine with an intense aroma with hints of cherry and plum.

Negroamaro 780 K

Producer: Luccarelli

A full-bodied wine from Puglia with deep red fruit flavors, spices, and a smooth finish.

Ortonese 660 K

Producer: Fantini

An intense red with vibrant fruit flavors and a soft, velvety texture.

Planeta 1614 1.500 K

Producer: Planeta

Named after the family estate, this wine features complex layers of dark fruits, spices, and a touch of oak.

Planeta Plumbago 1.100 K

Producer: Planeta

A single-variety Nero d'Avola with intense plum and blackberry notes, balanced by subtle tannins and acidity.

Chianti Classico - Poggio Badiola 950 K

Producer: Castello di Fonterutoli

A refined Chianti with red fruit, floral aromas, and a hint of spice, making it a versatile food companion.

Primitivo 780 K

Producer: San Marzano

Spicy character with hints of rosemary and vanilla. Full-bodied, balanced, strong.

Rosso di Montepulciano Riserva 750 K

Producer: Boccantino

A youthful and fresh wine with bright red fruit flavors and a hint of earthiness.

Cumaro Riserva 1.200 K

Producer: Umani Ronchi

Intense bouquet from which a beautiful ripe fruitiness of plum, currant and morello cherry. with well-smoothed tannins and a pleasant dry and elegant finish.

FOR THE CHAMPAGNE PLEASE ASK OUR STAFF

ANTIPASTI

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGY

BRUSCHETTA

house sourdough toasted bread serves three slice

- Fresh Roma tomato salsa, confit garlic, origano, basil 🍀 **45k**
- Otoro belly imported tuna slow cooked, dill, burrata relish **60k**
- Lonzino cured pork loin thinly sliced, brie cheese, pickled gherkins **55k**
- Sicilian Caponata, mix veggie slow cooked w/ olive, capper, cashew nut 🍀 **45k**



STARTER

- Chris favourite Terong Balado by Mamma serve with crispy bread **68K**
- Burrata 100gr, marinated Roma tomatoes, basil dressing, crispy bread **125k**
add imported Parma ham (Crudo di Parma) 50gr **65K**
- Cold cuts pork platter 100gr, served w/ house sourdough bread, jam and pickled **165K**
Coppa cured neck, Lonzino cured fillet, Pancetta cured belly, Mortadella
- Lamb minced meat balls pan fried, mint and lime signature pesto **110K**
- Pizzette di polenta, tomato sauce, mozzarella, pan fried salami (homemade pitina) **75K**
- Bacon and Banana pan fried , a sweet and salty twist **85K**



SALAD

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INSALATA DI CHRISTIAN

Mozzarella, tomato fresh, artichokes, basil, mortadella, beetroot pickled, basil oil

145K

TUNA OTORO & CASHEW NUT

Rucola, baby romain / lettuce, dried tomatoes cashew, homemade canned tuna, caesar dressing

88K

INSALATA MISTA 🍀

Mix salad leaf, carrot, red cabbage / paprika tomato & orange / pomelo / green manggo with honey mustard dressing

72K

PASTA

Homemade egg pasta and Durum imported pasta

🍀 **Gluten Free or Vegan Pasta available upon request + 15K**

Linguine durum, moon scallops, garlic and white wine sauce **155K**

Spaghetti homemade, prawns, baby octopus, calamari and cream fish **155K**

Orecchiette rigate homemade, basil "kemangi" signature pesto 🍀 **130K**

Tagliatelle homemade, marinated lamb/pork, fresh tomatoes, white wine **145K**

Bigoli homemade, beef and pork meatballs signature dish **140K**

Spaghetti durum carbonara, house pork guanciale, parmesan and egg **145K**

Lasagne homemade, beef and pork traditional rich ragout **140K**

🍀 **Vegetarian or Vegan sauces available:**

Tomato Basil / Mushrooms & Cream 125K

Anita's homemade Indonesian corner

MIE CELENG **135K**

PULLED PORK, GRAVY, JOGYAKARTA SPICES, CHRISTIAN SIGNATURE

RICE / NOODLE **135K**

FRIED RICE / NOODLE WITH MIX SEAFOOD, EGG AND CHIPS

MIE TERONG BALADO 🍀 **125K**

SPICY EGGPLANT, TOMATO SAUCE AND JAVANESE SPICES



MEAT & FISH

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MEAT



WAGYU BEEF MB5 HANGER STEAK

310K

served w/ *potato, salad, wine sauce*

GRILLED PORK CHOP

265K

cooked in sous vide, served with cabbage salad, potato

WAGYU SAPI RENDANG

265K

slow cooked beef, *javanese spices, rice and salad*



FISH

OTORO IMPORTED TUNA BELLY

285K

grilled steak, watercress citrus tomato salad

BUTTERFISH GRILLED FILLET

210K

"Fregola" smoked pearls pasta tossed with Puttanesca sauce



CHOOSE YOUR EXTRA SIDES

Stracciatella 20K

Burrata 100gr 90K

Mushroom, onion, black olive, cappers, zucchini, tomato fresh, pineapple, egg **15K**

Artichokes, mozzarella, dried tomatoes, rucola, chicken BBQ, parmesan **20K**

Salami chorizo, gorgonzola, cooked ham, tuna, anchovies, bacon **30K**

FRENCH FRIES / POTATO WEDGES 45K

FOCACCIA

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A thin and crunchy flatbread crafted in the best Italian tradition

Rosmarino e Aglio 🍀

55K

Ghiaccio

125K

salted butter and anchovies

Recco 🍀

145K

double dough & mixed cheese



PIZZA

Margherita 🍀

80K

tomato, mozzarella and basil

Marinara 🍀

75K

tomato, garlic and oregano (no mozzarella)

Romana

95K

tomato, mozzarella, anchovies and capers



Prosciutto Cotto 95K

tomato, mozzarella, ham

Prosciutto e Funghi 110K

tomato, mozzarella, ham, mushrooms, parsley

🍀 **Funghi** 90K

tomato, mozzarella, mushrooms

Mortadella e Burata Pesto 185K

bianca, mortadella, burata, pesto di anita's and cashew nut

Zucchini e Tonno 155K

zucchini grill, mozzarella, garlic, basil, homemade canned tuna

Diavola 110K

tomato, mozzarella, spicy pork / beef salami, black olive chopped chili

Pugliese 110K 🍀

tomato, mozzarella, sun-dried tomatoes, onion and olives

Hawaii 110K

tomato, mozzarella, ham, pineapple

PIZZA

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CHEF 185K

tomato, mozzarella, anchovies, garlic, chili, burrata, rucola

Parma 175K

tomato, mozzarella, prosciutto crudo, rucola, parmesan

Capricciosa 125K

tomato, olives, artichokes, mushrooms, ham

✿ **Ricotta 120K**

mozzarella, ricotta, Anita's pesto, cashewnuts, arugula

✿ **Quattro Formaggi 130K**

mozzarella, brie, emmental, gorgonzola, Parmesan, basil

Gorgonzola 125K ✿

mozzarella, sweet and spicy gorgonzola, rucola

Seafood 185K

tomato, mozzarella, prawns, octopus, calamari, fish, basil, fresh tomato

Jawa 135K ✿

tomato, mozzarella, Terong Balado eggplant, spicy tomato, ricotta, parsley

Bali 135K

tomato, mozzarella, Jogyakarta spices pulled pork, sunny side egg

BBQ Chicken 125K

tomato, mozzarella, roasted chicken, barbeque homemade sauce, red onion

DESSERT

Tiramisu' classic Signature **65K**

Crème brûlée **65K**

Exotic fruits salad and gelato scoop **68K**

Affogato, Coffee and Homemade Gelato **65k**



ANITA & CHRIS



Thank you for your coming and for respecting our policy of not bringing food and drinks from outside. Looking forward to welcoming you again. Leave your review if you are satisfied with our dishes, the service and the environment, we will be happy to hear from you.