

Small dishes

Tempting tastes from around the archipelago, spanning cuisines from Sabang to Merauke. Share 2-3 dishes per couple to experience a range of traditional ingredients and flavors.

Tempe Bacem (Jogyakarta, Central Java) 59k

Tempe braised with palm sugar, kecap manis, chilies, lemongrass, salam and kaffir lime leaves

Oseng Jantung Pisang (Manado, North Sulawesi) 69k

Stir-fried banana blossom served with sliced garlic, shallots, chilies and leeks

Rumpu Rampe (Mauwere, Nusa Tenggara Timur) 79k

Stir-fried young papaya, papaya leaves, cassava leaves, banana blossom, sweet corn, rebon (salted shrimps), shallots, garlic and chilies

Gohu (Pulau Maluku) 99k

Raw fish marinated with lime juice, shallots, chillies and kemangi leaves

Cakalang Woku (Manado, North Sulawesi) 99k

Smoked mackerel braised with shallots, garlic, turmeric, chillies, leek and turmeric leaves

Pepes Cumi Cabe Ijo (Purworejo, Central Java) 99k

Squid marinated with green chillies, garlic and kaffir lime leaves, wrapped and barbecued in banana leaves

Opor Bakar (Kudus, Central Java) 99k

Free-range chicken braised with cumin, pepper, onion flower, cloves, shallots, garlic, tomato, coconut milk and pandan leaves, finished on our wood fired grill

Kare Kambing (Padang, West Sumatra) 129k

Goat braised with shallots, garlic, chillies, turmeric, kemiri, curry leaves, cinnamon and cardamon

Big dishes

Journey through Indonesia's regional cuisines, enjoying the unique spice combinations of each. Share several plates along with rice, vegetables and sambal for an authentic Indonesian dining experience.

Jukut Kelor Mesanten (Munggu, Bali) 89k

Moringa leaves, base genep and bongkot cooked and served in a young coconut

Pesmol Mujair (Cianjur, West Java) 169k

Fried ikan mujair (tilapia) braised with tamarind, chilies, candle nuts and served with pickles

Yuyu Mekules (Serangan, Bali) 229k

Deep-fried soft shell crab with chilies, shallots, garlic, aromatic ginger, turmeric, lemongrass, kaffir lime leaves and coconut milk

Udang Bakar Kecombrang (all over West Java) 249k

Grilled king prawns served with shallots, garlic, chilies, tomatoes, kecombrang, kemangi and coconut oil

Se'i Babi (Kupang, Nusa Tenggara Timur) 189k

Pork roasted over kosambi wood fire, smoked with kosambi leaves served with fermented sambal luat

Ayam Kuning (all over Kalimantan) 159k

Half free-range chicken braised with turmeric, shallots, garlic, chilies, aromatic ginger, ginger, lemongrass and salam leaves

Semur Daging (all over Central Java) 169k

Beef brisket braised with kecap manis, shallots, garlic, chilies, lemongrass, star anise, cinnamon, nutmeg, coriander and candle nut

Bebek Tanah (Payangan, Central Bali) 249k

Whole Balinese sawah duck slow-cooked in clay with bumbu rajang and cassava leaves

Rice dishes

Naturally grown Pandan Wangi rice from Banyuwangi, West Java

Nasi Putih 25k

Steamed white rice

Nasi Liwet (Solo, Central Java) 35k

Steamed white rice with pandan leaves, lemongrass, salam leaves and coconut oil

Nasi Beras Merah 35k

Steamed heritage brown rice from Jatiluwih, Tabanan

Vegetable Dishes

Tumis Paku (Pati, Central Java) 69k

Stir-fried fern tips, oyster mushrooms, shallots, garlic and chilies

Sayur Lodeh (all over Central Java) 69k

Sweet corn, melinjo leaves, eggplant, labu siam, galangal, garlic and chilies cooked and served in coconut milk

Pecel Madiun (Malang, East Java) 69k

Blanched kangkung, amaranth, bean sprouts, genjer and long beans served with a sauce made from kencur, chilies, garlic, shallots and palm sugar, served with peyek kacang

Sambal

Sambal Goreng (all over Bali) 19k

Fried shallots, chilies and garlic in coconut oil and sea salt

Sambal Beberuk (all over Lombok) 19k

Chilies, shallots, garlic, terasi, long beans, eggplant and tomato

Sambal Bajak (Jogyakarta, Central Java) 19k

Chilies, tomatoes, coconut sugar, tamarind and terasi (shrimp paste)

Sambal Ganja (Pulau Weh, North Sumatra) 19k

Chilies, lemongrass, shrimp, shallots, garlic, belimbing wuluh and kaffir lime leaves

Sambal Rias (Samosir, North Sumatra) 19k

Kecombrang, chilies, shallots, garlic, tomato and candle nut

Selection of Sambal 89k

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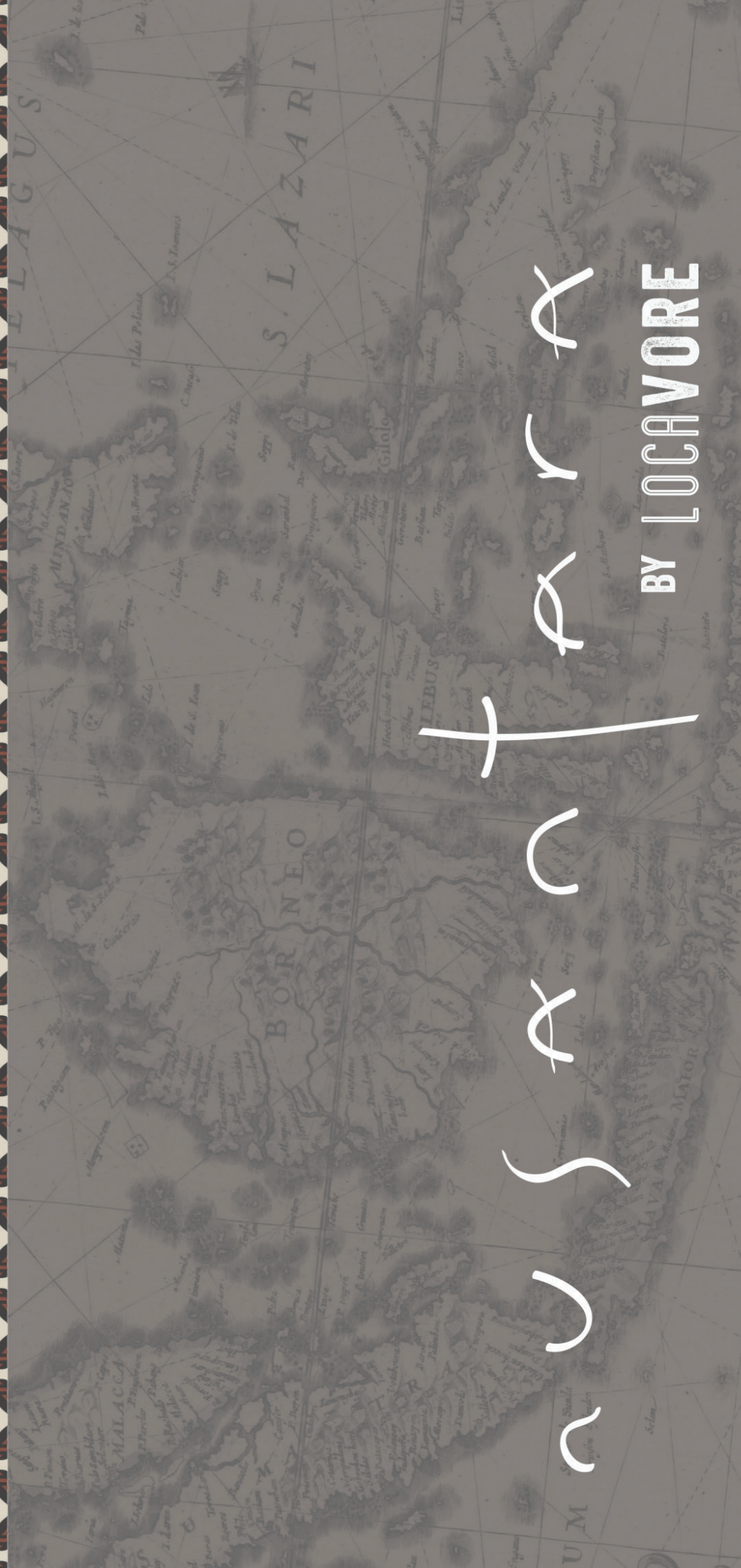
Welcome to Restaurant Nusantara!

Nusantara is Indonesian for 'archipelago' -- the thousands of diverse and remarkable islands that make up the country of Indonesia. We are an authentic Indonesian restaurant, offering a unique version of our country's rich culinary heritage. Our menu focuses on traditional, original flavors from across the Indonesian archipelago to present a fresh look at this nation's regional cuisines.

In keeping with our philosophy, our kitchen uses only fresh, seasonal Indonesian ingredients.

Selamat makan!

Wayan Tiari and Putu Dodik



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