

# FIESTA!

HERE AT FIESTA YOU'LL FIND A VARIETY OF OPTION FROM OUR ECLETIC A LA CARTE MENU.  
EXPERIENCE FLAVOURS FROM AROUND THE WORLD FROM SWEET TO SAVOURY TO SPICY.  
WETHER IT BE BREAKFAST, LUNCH, DINNER OR A TEA TIME SNACK, COME CELEBRATE FOOD WITH US!!

## APPETIZERS

### BASKET OF FRIES

Deep Fried Shoestring Fries with Dipping Sauce

### BASKET OF CALAMARIES

Deep Fried Squid Ring coated in Breadcrumbs served with Dipping Sauce and French Fries

### SPICY BUFFALO WINGS

Six Mid-Joint Wings with Chilli Sauce

### ALOO TIKKI

Mashed Potato Patties mixed with Coriander, Onion and Spices.  
Served with Mint Chutney and Tomato Sauce

## SALADS

### CHEF'S SALAD

Mixed Green, Truffle Egg, Cherry Tomatoes, Avocado, Capsicums tossed in Olive Oil, House Dressing

### GADO GADO

Traditional Indonesian Blanched Mixed Vegetable, Potatoes Fried Bean Curd, Boiled Egg and Crackers served with Rice Cake, Peanut Sauce and Fried Shallot.

### CHICKEN CAESAR SALAD

Romaine Lettuce served with Parmesan Cheese, Crispy Bacon, Croutons, Fried Garlic mixed with Creamy Caesar Dressing and topped with Grilled Chicken.

## SOUP

### SOP EKOR

Javanese Style Rich Spiced Oxtail Soup, Sambal Hijau, Lime, Krupuk

### TOM YUM SOUP

A Spicy Thai Seafood Soup with Thai Herbs and Fish Sauce.

### MUSHROOM SOUP

Buttery Cream Mushroom Soup

## WESTERN

### BEEF BURGER

Your traditional Beef Burger with Onion, Lettuce, Melted Cheese served with French Fries.

### BEEF LASAGNA

Delicious Beef Lasagna.

### GRILLED SALMON

Nicely Grilled Salmon with Melted Butter and Herbs  
Served with Mashed Potato and a Side Salad

### GRILLED CHICKEN CHOP

Served with Mashed Potato, Ratatouille Vegetable, Homemade Barbeque Sauce

### RIB-EYE STEAK

Grilled Rib-Eye Steak served with Mashed Potatoes and Steamed Vegetables.

## ASIAN

### MIE GORENG

Pan-Fried Seafood and Vegetables Noodles.

### NASI UDUK

Indonesian Coconut, Spices Flavoured Rice with Prawn Sambal, Beef Rendang, Ikan Bilis, Fried Egg

### NASI GORENG CAMPUR

Fried Rice with Seafood and Chicken Slice, Chilli Sambal.  
Served with Beef Satay, Fried Chicken, Pickled Vegetables topped with a Fried Egg.

## VEGETARIAN

### FRIED NOODLES

Mixed Vegetables Fried with Yellow Noodle.

### FRIED RICE

Mixed Vegetables fried Rice and Egg.

## JUST FOR KIDS

### FISH FINGERS WITH FRENCH FRIES

### MACARONI & CHEESE

### CHICKEN NUGGETS WITH FRENCH FRIES

### SPAGHETTI BOLOGNESE

# Bon Appetit!

# DRINK LIST

## SOFT DRINKS

COKE .....	Rp 45,000
COKE ZERO .....	Rp 45,000
SPRITE .....	Rp 45,000
POCARI SWEAT .....	Rp 45,000
FANTA STRAWBERRY .....	Rp 45,000
SODA WATER .....	Rp 45,000
TONIC WATER .....	Rp 45,000
GINGER ALE .....	Rp 45,000

**FIESTA!**



## COFFEE, TEA & WATER

COFFEE .....	Rp 45,000
LATTE .....	Rp 45,000
ESPRESSO .....	Rp 45,000
CAPPUCCINO .....	Rp 45,000
HOT CHOCOLATE .....	Rp 50,000

CAMOMILE TEA .....	Rp 45,000
ENGLISH BREAKFAST TEA ...	Rp 45,000
GREEN TEA .....	Rp 45,000
ICE TEA lemon .....	Rp 50,000

AQUA 600ml .....	Rp 45,000
EVIAN 500ml .....	Rp 45,000
EQUIL 330ml .....	Rp 45,000
S.PELLEGRINO 750ml .....	Rp 65,000



## JUICES & SMOOTHIES



**CHILLED JUICES**..... Rp 50,000

Orange, pineapple, apple, cranberry and tomato.

**FRESH JUICES**..... Rp 55,000

Orange, lemon, pineapple, apple, watermelon and honeydew.

**CLASSIC SMOOTHIE** ..... Rp 60,000

Mango, peach, strawberry or banana

# DRINK LIST

## BEER

BINTANG DRAFT.....	Rp 65,000
TIGER DRAFT.....	Rp 65,000
BINTANG JUG.....	Rp 260,000
TIGER JUG.....	Rp 300,000
BINTANG TOWER.....	Rp 600,000
TIGER TOWER.....	Rp 650,000
TIGER CAN.....	Rp 65,000
HEINEKEN CAN.....	Rp 70,000
GUINNESS CAN.....	Rp 70,000
CORONA.....	Rp 70,000

## HOUSE POURS BY PORTION

### SPIRIT

GORDON (Gin).....	Rp 90,000
CAMINO REAL LIGHT (Tequila)	Rp 90,000
RON ROQUEZ LIGHT (Rum) ....	Rp 90,000
JW RED LABEL (Whiskey) .....	Rp 90,000

## LIQUEURS

Rp 90,000



BAILEYS IRISH  
KAHLUA COFFEE  
SOUTHERN COMFORT  
COINTREAU  
MALIBU  
MELON  
DRAMBUIE

## APPERITIFS BY PORTION

Rp 90,000

### VERMOUTH

Martini dry vermouth, Martini bianco  
Martini Rosso Vermouth

## WINES

### HOUSE RED

Mosaic Cabernet  
Merlot ..... Rp 550,000  
Glass ..... Rp 120,000

### HOUSE WHITE

Mosaic Cabernet  
S Sauvignon Blanc ..... Rp 550,000  
Glass ..... Rp 120,000

## PREMIUM BY PORTION

BOMBAY SAPPHIRE (Gin)....	Rp 110,000
ABSOLUT (Vodka).....	Rp 110,000
BACARDI (Rum).....	Rp 110,000
JOSE QUERVO (Tequila).....	Rp 110,000
JW BLACK LABEL (Whiskey).....	Rp 110,000
CHIVAS REGAL 12 YR.....	Rp 110,000
GLENFIDDICH (Single Malt)..	Rp 150,000
GLENLIVET (Single Malt)....	Rp 150,000
HENNESSY VSOP (Cognac)...	Rp 150,000
HENNESSY XO (Cognac).....	Rp 180,000

### BITTER

Campari

### PASTIS & ANISE

Pernod, Ricard

### PIMM'S

Pimm's Nol

### PORT

Taylor special and Tawny port





# LITTLE \* \* \* \* \* INDIA

## JEERA ALOO

RP 120,000

Spicy potato cooked with Indian herbs.  
Served with chapatti, paratha or rice.

## VEGETABLE JALFREZI

RP 120,000

Cauliflower, potato, green peas, bell pepper cooked with Indian herbs.  
Served with chapatti, paratha or rice.

## DHAL

RP 110,000

Yellow dhal cooked with spicy Indian herbs.  
Served with chapatti, paratha or rice.

## DHAL BUKHARA

RP 120,000

Black dhal cooked with spicy Indian herbs.  
Served with chapatti, paratha or rice.

## PANEER LABABDAR

RP 120,000

Cottage Cheese cooked in lababdar gravy.  
Served with chapatti, paratha or rice.

## CHICKEN PARATHA ROLL

RP 150,000

Chicken leg marinated BBQ style  
stuffed in a paratha roll.

## CHICKEN TIKKA MASALA

RP 120,000

Chicken leg marinated tikka masala with  
Indian herbs.

## TANDOORI CHICKEN

RP 120,000

Chicken leg marinated in tandoori masala  
cooked BBQ style.

## ROGAN JOSH

RP 150,000

Lamb cooked in spicy tomato gravy. Served  
with chapatti, paratha or rice.

## VINDALOO

RP 150,000

Lamb & potato cooked in spicy tomato and  
onion gravy topped with cream. Served  
with chapatti, paratha or rice.

## PRAWN MASALA

RP 150,000

Prawn cooked with spicy tomato gravy.  
Served with chapatti, paratha or rice.

## BIRYANI RICE

RP 150,000

Basmati rice cooked with your choice of  
chicken or mutton. Served with mint yogurt.

