

12:00 - 22:00

RAHAJENG RAWUH



Some journeys begin on a map,
Jivara's begins in a quiet village.

In Fusion Trails,
Jivara takes the deep roots of Indonesian flavor
and carries them across continents.
Rendang is folded into risotto. Honje flirts with olive oil.
Local ingredients meet global technique,
marrying the warmth of a Balinese kitchen
with the soul of Rome,
the elegance of Paris, the fire of Tokyo.

Every dish is a trail, a path from heritage to innovation
from one culture to another,
then gently back to where it all began.

Because at Jivara, fusion isn't just a concept.
It's memory

reimagined, refined, and plated with intention.
Guests are invited to wander.
To start wherever their appetite leads.
Because here, there are no wrong turns

only trails made with heart.



FIRST GLANCE

Golden Handcut Fries

Crispy, golden-brown fries with a whisper of sea salt

55

Chicken Honje Burrito

Tender chicken fillet wrapped in a warm tortilla with sweet honje relish, crisp lettuce, creamy cocktail mayo

135

Calamari à la Romana

Beer-battered calamari rings, fried to perfection and paired with velvety aioli

135

Island Fish & Chips

Crispy battered white fish served with rustic fries and aioli

145

Caesar Salad Royale

Crisp baby romaine, grilled chicken, pork bacon, cherry tomatoes, croutons, and a rich Caesar dressing

145



BROTH AND SOUL

Mushroom Velouté Cappuccino

A creamy forest mushroom soup with a cappuccino foam, served with cheesy sourdough toast

135

Hearty Oxtail Soup

A rich broth of tender oxtail, potatoes, carrots, and green sambal. Served with rice and crunchy emping

195

East Java Black Beef Soup (Rawon)

Slow-cooked beef brisket with traditional Indonesian herbs, steamed rice, fresh bean sprouts, and prawn crackers

185



HANDHELD AFFAIRS

Classic Cheese Beef Burger

Juicy beef patty with gherkins, crispy onion rings, melted cheese, and cocktail mayo

155

Zorro Chicken Burger

Crispy fried chicken with onion rings, cheese, tangy mayo

135

Seared Smashed Burger

Juicy smashed beef patty with cheese, homemade sauce, and toasted bun, served with seasoned fries

145

Jivara Club Sandwich

A triple-layered favorite stacked with grilled meats, fresh veggies, and house-made spreads

155



NUSANTARA ESSENCE

Nasi Campur Bali

A selection of traditional Balinese dishes:
Steamed rice, babi genyol, sate lilit, ayam betutu, pork crackers,
green chili sambal, and shrimp paste sambal

225

Nasi Rendang Padang

A selection of traditional Minangese dishes:
Steamed rice, beef rendang, serundeng fried chicken, chicken satay,
potato fritters, braised quail eggs, cassava leaves, green chili sambal,
and shrimp paste sambal

190

Nasi Goreng Kari Kambing

Fried rice with lamb, madras curry spices, egg, fresh vegetables, and emping

155

HONJE Fried Rice

Aromatic Balinese fried rice infused with torch ginger,
topped with grilled chicken, sunny-side egg, and crackers

155

Kwetiau Goreng Udang

Fried flat rice noodles with prawn, egg, mixed vegetables
served with shrimp crackers

165



NUSANTARA ESSENCE

Makassar Fire-Grilled Ribs

Fall-off-the-bone beef ribs glazed and grilled, paired with spicy peanut sauce, sambal honje, rice, and emping

265

Iga Bakar Penyet

Grilled beef ribs with steamed rice, served with shrimp paste sambal, young mango sambal, and soy sauce sambal

225

Buntut Goreng Jawa

Crispy fried oxtail marinated in traditional Javanese spices, steamed rice, vegetables, and sambal

165

Beef Black Pepper Stir-Fry

Stir-fried beef with capsicum and onion in a bold black pepper glaze

175

Beef Maranggi Skewers

Juicy marinated beef fillets skewered and grilled, served with rice cakes, sambal honje, and local salad

185

Pork Satay Heritage Skewers

Succulent grilled pork loin and belly skewers, served with rice cakes, sambal honje, and traditional Balinese pickles

185

Tongseng Iga Kambing

Lamb ribs in a savory and mildly sweet spiced coconut broth with cabbage, tomatoes and herbs

185



NUSANTARA ESSENCE

Ayam Timbungan

Chicken, tofu, tempeh, braised quail eggs, and vegetables, cooked in bamboo with traditional Balinese spices, served with steamed rice and shrimp paste sambal

165

Ayam Bakar Taliwang

Grilled chicken glazed with spicy Taliwang sauce, served with steamed rice, fragrant herbs, and sambal

185

Ikan Nyat-Nyat

White snapper braised in Balinese spices, served with steamed rice and sambal matah

175

Angsio Hie

Crispy white snapper fish mix capsicums and onion, coated with sweet and sour sauce

165

Gulai Seafood Batok Kelapa

Seafood curry with green mussel, shrimp, squid, fish, and vegetables, served in a coconut shell with steamed rice, and shrimp paste sambal

190

Gado-Gado

Indonesian salad with rice cake, tofu, tempeh, boiled egg, shrimp crackers, emping and peanut sauce

120

Surabaya Tahu Telur

Crispy tofu and egg with rice cake, bean sprouts, potatoes, peanut sauce and sweet soy sauce, topped with shrimp crackers

90



THE BUTCHER'S CRAFTS

Grilled Chicken Mustard Steak

Marinated chicken grilled to perfection, served over truffle mashed potatoes and tender vegetables, with one choice of : stroganoff sauce, barbeque sauce, black pepper sauce, or mushroom sauce

225

JIVARA Cut

Char-grilled ribeye steak served with mashed potatoes, grilled asparagus, with one choice of : chimicuri sauce, black pepper sauce or mushroom sauce

355

Filetto di Manzo

Premium tenderloin paired with creamy mash, seasonal vegetables, inside chimicuri sauce with one choice of : stroganoff sauce, barbeque sauce, black pepper sauce, or mushroom sauce

385



GRAINS & GLORY

Margherita Pizza

Sun-dried cherry tomatoes, fresh basil pesto, and mozzarella over house-made tomato sauce

135

Tuna Honje Pizza

Ahi tuna and capsicum over sambal honje with tomato base, melted mozzarella on top

175

Quattro Formaggi Pizza

Four-cheese indulgence: mozzarella, parmesan, cheddar, and cream cheese melt into a golden harmony

155

Carnivore Pizza

Beef ragu, pork bacon, chicken sausage, onion, and stretchy mozzarella

185



GRAINS & GLORY

Rendang Pork Risotto

Slow-cooked pork bacon folded into a creamy risotto with rich rendang spices, sautéed mushrooms, and finished with parmesan parmesan

165

Wild Mushroom Risotto

Creamy risotto with mixed forest mushrooms, green peas, and parmesan

145

Rigatoni Sirloin Bumbu Ijo

Grilled beef sirloin with rigatoni in a creamy green chili sauce, mushrooms, and parmesan

185

Rigatoni Black Pepper Beef

Beef sirloin, capsicums, and onion tossed in a bold black pepper sauce with rigatoni

185

Classic Carbonara

Fettuccine with pork bacon, egg yolk, cream, and parmesan

165

Tortellini Rosso

Cheese-filled tortellini in slow-simmered tomato sauce, fresh basil & parmesan

185

Slow-Braised Bolognese

Spaghetti with slow-cooked beef ragu, tomato and parmesan

165

Agllo Olio Piccante

Spaghetti with garlic confit, olive oil, chili flakes, parsley and parmesan

155



FINAL NOTES

Choux au Craquelin Crispy choux pastry with a crunchy craquelin top, filled with creamy vanilla custard, matcha or tiramisu cream	75
Opera Layer Cake Layers of almond sponge, coffee buttercream, and chocolate ganache	85
Classic New York Cheesecake Smooth cream cheese filling over a buttery base	95
Pandan Klepon Cake Soft pandan sponge cake layered with palm sugar filling along with creamy butter cream	85
Kiev Hazelnut Cake Nutty almond and cashew sponge layered with peanut butter cream, and fresh strawberries	135
Banana Fritters Delight Fried banana skewers drizzled with chocolate and cheddar	75
Warm Apple Pie, Cinnamon & Butter Golden pastry wrapped around spiced apples	75
Exotic Fruit Slices A refreshing medley of watermelon, papaya, honeydew, and pineapple	65