

12:00 - 22:00

R A H A J E N G R A W U H



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



HANDELD 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

Jivara Club Sandwich

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

155



NUSANTARA ESSENCE

HONJE Fried Rice

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

155

Pork Satay Heritage Skewers

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

185

Beef Marangi Skewers

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

185

Karebosi Grilled Ribs

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

265

Beef Black Pepper Stir-Fry

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

175

Angsio Hie

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

165



THE BUTCHER'S CRAFTS

Pork Rendang Risotto

Creamy Italian risotto meets rich Indonesian rendang - pork bacon, tender fillet, mushrooms, and spices in harmony

165

Wild Mushroom Risotto

A velvety blend of mixed mushrooms and peas with parmesan

145

Grilled Chicken Mustard Steak

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

225

JIVARA Cut

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

355

Filetto di Manzo

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

385



GRAIN & 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 mozzarela on top

175

Quattro Formaggi Pizza

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

155

Carnivore Pizza

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

185



GRAIN & GLORY

Carbonara Fettucine

Classic creamy carbonara with pork bacon, egg yolk, and aged parmesan

165

Bolognese Spaghetti

Slow-cooked beef ragù in robust tomato and red wine sauce, topped with parmesan

165

Aglio Olio Spaghetti

Garlic confit, chili flakes, and olive oil coat every strand of spaghetti

155

Beef Rigatoni in Green Chili Cream

Grilled sirloin and mushrooms in a luscious green chili cream sauce tossed with rigatoni

185

Black Pepper Rigatoni

Hearty beef with black pepper glaze and capsicum folded through al dente rigatoni

185



FINAL NOTES

Panna Cotta Kolak

Silky vanilla panna cotta meets Indonesian kolak sauce with almond crumble

85

Banana Fritters Delight

Fried banana skewers drizzled with chocolate and cheddar

75

Opera Cake

Layers of almond sponge, coffee buttercream, and chocolate ganache

85

Tiramisu

Classic Italian dessert with mascarpone, coffee, and cocoa

95

New York Cheesecake

Smooth cream cheese filling over a buttery base

95

Warm Apple Pie

Golden pastry wrapped around spiced apples

75

Exotic Fruit Slices

A refreshing medley of watermelon, papaya, honeydew, and pineapple

65