

BREAKFAST

Menu

Salad & Deli

Egg Dishes

Bakery and Sweets

South American Dishes

Japanese Dishes

Korean Dishes

Indonesian Dishes

Chinese Dishes



DAVA
STEAK & SEAFOOD

Salad & Deli



Grilled Vegetables Salad

Baby romaine, grilled zucchini, asparagus, mushroom, carrot and sweat potatoes chips with thyme dressing



Tomato Bocconcini Salad

Cherry tomato, cheese bocconcini, basil, parsley, orange vinaigrette dressing

Salad & Deli



Acai Berry Yoghurt Smoothie Bowl

Banana, blueberries, almonds, coconut, honey mango granola

Chia Seed Bowl

Vanilla yogurt, strawberry sauce and homemade granola



Salad & Deli



Seasonal Fruit Platter

Assorted mixed fruit with yogurt

Greek Yogurt

Choice of Honey or Berry compote

Salad & Deli



Cereals

Choice of almond milk, full-fat milk, skim milk, soya milk or yogurt.
Homemade Granola | Overnight oats | Coco Pops
Corn Flakes | Special K | Sultana Bran | All Bran

Salad & Deli



Assorted cold-cuts Mustard



Cheese plate Chutney, dates

Egg Dishes



DAVA Signature

Grilled beef tenderloin, fried egg, watercress and chimichurri

Egg Dishes



Choose Your Favorite Egg

Omelet | Poached | Scrambled | Fried | Boiled

Egg Dishes



Egg Benedicts

Croissant bun, poached egg, hollandaise, Choice of:

Smoked salmon | Mashed avocado | Baked ham | Mushrooms | Spinach

Egg Dishes



Chili Scrambled

Goat cheese, scrambled egg, chili oil, bacon, asparagus, and toasted multigrain bread

Egg Dishes



Bacon Egg Muffin

English muffin, grilled bacon, fried egg,
Dava's smoked mayo and cheddar

Egg Dishes



Side Dishes

Chicken sausage | Bacon | Mushrooms
Homemade hashbrown | Roasted tomato | Baked beans |
Mashed avocado |

Bakery and Sweets



Bread basket and Jajan Pasar
Assorted pastries with butter and jam

Bakery and Sweets



Assorted Toasted Bread

Multigrain | White toast | Sourdough | Brown toast

Bakery and Sweets



Avocado Toast

Toasted multigrain, smashed avocado, dukkah, feta cheese, pomegranate and pickled onion



Smoked Salmon Croissant

Croissant, cream cheese, smoked salmon, pickled cucumber, and fried capers

Bakery and Sweets



French Toast

Brioche, cinnamon powder. Choice of:
Peanut butter | Nutella | Maple syrup | Berry compote

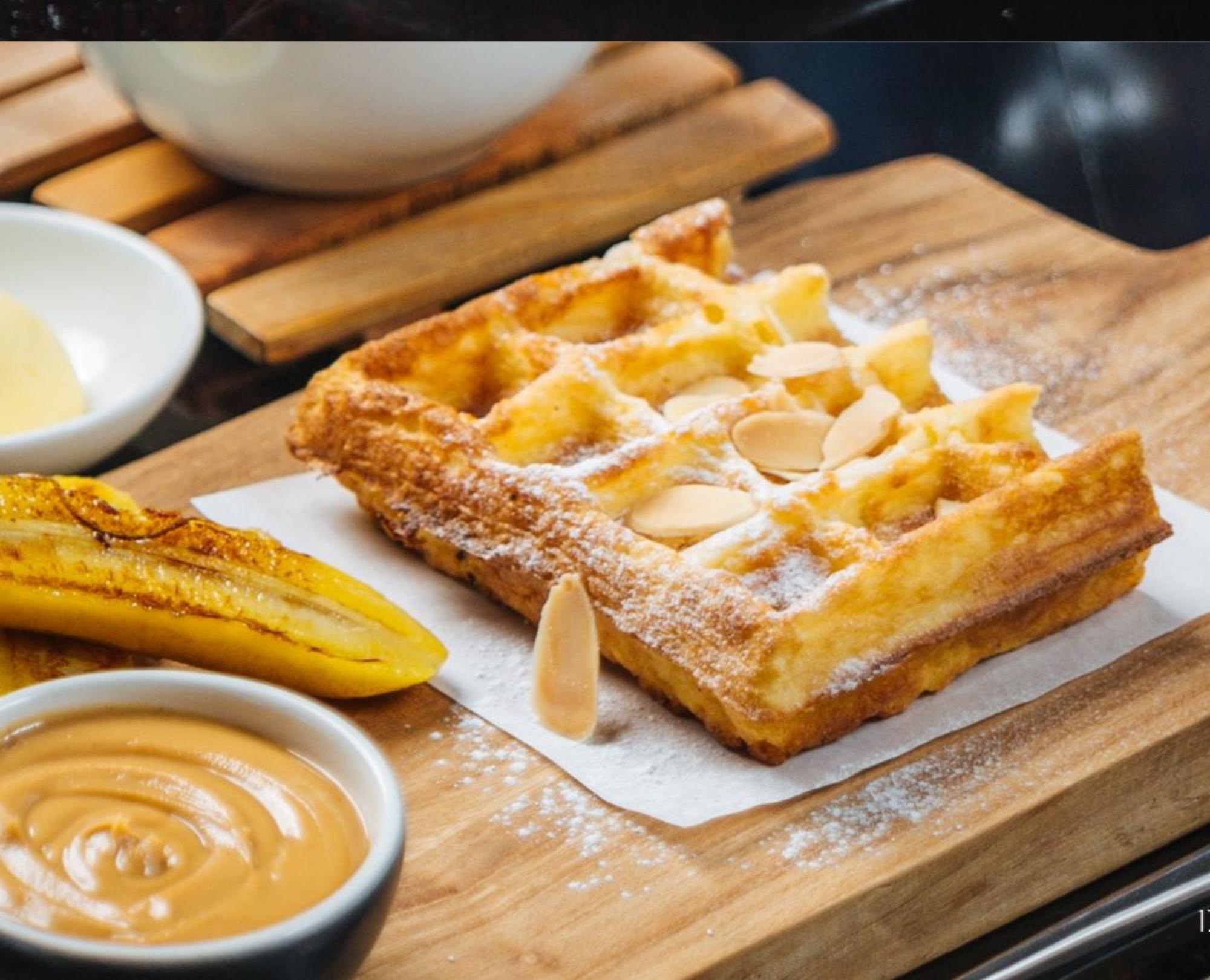
Bakery and Sweets



Pancake or Waffles

Choice of:

Peanut butter | Nutella | Maple syrup | Berry compote
Blueberries and cream | Grilled banana



South American Dishes

Cassava

Marinated cassava with
spicy homemade sauce



Quinoa Salad

Quinoa, passion fruit dressing,
feta cheese, spring onions



South American Dishes



Choripán

Mini baguette, pork chorizo, chimichurri



Crispy Tortilla and Pulled Brisket

Slow-cooked brisket, crispy tortilla,
aji verde sauce

Japanese Dishes



Salmon & Tamagoyaki

Pan seared salmon, Japanese omelet and pickles



Miso Soup

Tofu, wakame, and miso dashi stock

Japanese Dishes



Teriyaki

Pan fried chicken, onion and shoyu mirin glaze



Steamed Rice

Korean Dishes



Kimchi soup

Kimchi stew, spring and pork belly

Korean Dishes



Steamed Rice

Bulgogi Rice Bowl

Korean barbecue beef or pork, sesame seeds

Korean Dishes



Pork Belly

Glazed gochujang pork belly,
steamed rice, fresh greens

Korean Dishes

Dak-kkochi

Tender chicken and scallion skewers, mayonnaise



Indonesian Dishes

Soto Ayam

Indonesian style chicken soup, glass noodles, bean sprouts and turmeric chicken broth



Indonesian Dishes



Nasi Goreng

Indonesian fried rice, chicken satay, fried egg, crackers

Nasi Uduk

Steamed coconut rice, braised cassava leaf, beef rendang, fried shallot

Mie Goreng

Indonesian fried noodle, chicken satay, and fried egg, crackers

Indonesian Dishes

Grilled Chicken Sate

Peanut sauce



Chinese Dishes

Congee

Plain or chicken and salted egg,
served with condiments



Dumplings

Fried homemade chicken
and prawn dumplings

Chinese Dishes

Wonton Noodle Soup

Clear broth, noodles,
homemade pork and
prawn wonton



Prawn Noodles

Stir-fried noodles with prawns



DAVA
STEAK & SEAFOOD

SET MENU

Hamachi Tiradito

Sliced hamachi with glazed sweet potato, onion salsa, and house-made chili sauce

Locro de Papa

Traditional potato soup with cheese and pork bacon

Picanha Madurada en Café

Grilled coffee dry-aged Wagyu rump cap with baby leeks, pork bacon, and smoked BBQ sauce

Flan de Dulce de Leche

Caramel custard with dulce de leche and vanilla ice cream

3-COURSE
EXPERIENCE

865

4-COURSE
EXPERIENCE

965

 Chef's Recommendation  Contains pork  Contains dairy

Prices are quoted in "000' rupiah and subject to a 10% service charge and 11% government tax.

STARTERS



Hamachi Tiradito | 210

Sliced hamachi with glazed sweet potato, onion salsa, and house-made chili sauce

Empanada de Carne | 180

Golden pastry filled with Wagyu beef, bell peppers, and raisins



Beef Tenderloin Anticucho | 225

Grilled beef tenderloin skewer with spicy mayonnaise, potato, corn, and chimichurri

Ceviche de Atún | 195

Red tuna ceviche with lime-coconut sauce, mango, coriander, and roasted pumpkin seeds

Causa Vegetariana | 120

Seasoned potato purée with mushroom, carrots, avocado, mayonnaise, and black garlic purée

Pulpo a la Parrilla | 210

Grilled octopus with fennel salad, rocoto chili mayonnaise, crispy potatoes, and chimichurri

SOUPS

Locro de Papa | 160

Traditional potato soup with cheese and pork bacon

Encebollado | 170

Tuna and cassava soup topped with pickled red onion and cilantro

MAINS

Ají de Gallina | 225

Chicken breast in a creamy Peruvian chili sauce with Cajun potato pavé, pecans, and olives

Panceta de Cerdo | 325

Pork belly with sweet potato purée, purple sweet potato chips, and pineapple pico de gallo

Langostinos a la Brasa | 595

Grilled royal king prawns with house-made chili sauce and sweet corn-pepper relish

Encocado de Pescado | 340

Braised sea bass fillet with jumbo prawn, coconut sauce, peppers, cilantro, and plantain chips

Milanesa de Ternera | 690

Classic Argentine-style breaded veal cutlet with tomato coulis and lemon

Picanha Madurada en Café | 710

Grilled coffee dry-aged Wagyu rump cap with baby leeks, pork bacon, and smoked BBQ sauce

Chef's Recommendation Vegetarian Option Available Vegan Option Available Spicy Gluten free option available
 Contains traces of nuts Contains pork Contains dairy Contains egg Contains seafood High protein

ASADO (GRILL)

Minimum order: 200 grams



Westholme Beef - 2-year grass-fed, 330+ day grain-finished Wagyu

Westholme 1824 Rib Eye MB4/5, 21-day dry-aged	per 100g 495
Westholme Striploin MB4/5, 21-day dry-aged	per 100g 410

Stockyard Beef

Stockyard Gold Black Angus Tenderloin	per 100g 440
Stockyard Wagyu Kiwami MB9 Rib Eye, 21-day dry-aged	per 100g 810

Pinnacle Wagyu Beef - 100% grass-fed full-blood Wagyu

Full-blood Wagyu Short Loin MB8/9+	per 100g 465
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Pork Secreto Ibérico

Tender, marbled cut of acorn-fed Ibérico pork	per 100g 380
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Mix Platter

(serves 2-3 people) | 2,175

A selection of Wagyu flank steak, Wagyu skirt steak, rib fingers, grilled corn, and empanadas, served with French fries and green salad

- All steaks above are served with two kinds of sauces and one side dish
- Himalayan Salt is used for our dry-aging process

SIDE DISHES

Corn Ribs with Cajun Spices 80	
Baby Potatoes with Anticucho Sauce 80	
Green Salad 70	
Grilled Mixed Vegetable Salad 80	
Mashed Potatoes 70	
French Fries 70	
Sautéed Mushrooms 80	

SAUCES

additional sauce 25
Chimichurri
Ají Verde
Grain Mustard Mayonnaise
Smoked BBQ Sauce
Grilled Green Tomato Salsa
Mushroom Cream Sauce
Pepper Sauce

DESSERTS

Sopapilla Cheesecake | 140

Flaky cinnamon cheesecake with caramelized pecans, spiced chocolate sauce, and salted caramel ice cream

Tres Leches | 140

Sponge cake soaked in three milks with cinnamon, berry compote, and coffee ice cream

Suspiro Limeño | 140

Silky manjar blanco custard topped with meringue and cinnamon

Alfajores | 140

Dulce de leche-filled cookies with chocolate sauce

Flan de Dulce de Leche | 140

Caramel custard with dulce de leche and vanilla ice cream

Chef's Recommendation Vegetarian Option Available Vegan Option Available Spicy Gluten free option available
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SOUTH AMERICA- INSPIRED COCKTAILS

Balinese Rooster | 230

Cachaça, rosso vermouth, Limo Aperitivo, white chocolate, chocolate bitters

Pisco Elder Tonic | 230

Pisco, elderflower, lemon, tonic water



Tropical Batida | 230

Cachaça, passion liqueur, lemon, carbonated guava coconut, lychee

Machu Picchu in Bali | 230

Pisco, calamansi, passion syrup, yuzu bitters, veggie foam



Mocha Mole | 230

Cachaça, Tia Maria, white chocolate, espresso, coconut flake

Andean Julep | 230

Pisco, maraschino liqueur, pineapple, mint



Jimbaran Caipirinha | 230

Cachaça, tangerine jam, kaffir lime cordial, ginger beer

Fernet con Coca 2.0 | 230

Fernet-Branca, calamansi, kaffir leaf, Coke



MOCKTAIL

Açaí Fizz | 100

Açaí berry, vanilla syrup, ginger ale

Guanábana Crush | 100

Soursop juice, lemon juice, blood orange syrup

Bahía Tropical | 100

Pineapple, passion fruit, mango

CLASSIC COCKTAILS

Old Fashioned | 220

Bourbon, sugar, aromatic bitters

Caipirinha | 210

Cachaça, lime, sugar

Aperol Spritz | 220

Aperol, soda, prosecco, orange

Gimlet | 200

Dry gin, lemon, sugar

Pisco Sour | 210

Pisco, lemon, sugar, veggie foam

Paloma | 220

Tequila, lemon, grapefruit soda

STILL – SPARKLING

Perrier Sparkling [330 ml] | 80

Equil Natural or Sparkling [380 ml] | 60

Equil Natural or Sparkling [760 ml] | 90

HOT BEVERAGES | 80

Freshly Brewed Coffee or Decaffeinated Coffee, Espresso, Cappuccino, Café Latte

SODAS | 75

Coke, Coke Zero, Sprite,

Tonic/soda water

Fever tree tonic | 85

Fever tree ginger ale | 85

ORGANIC TEA | 75

English Breakfast, Earl Grey,

Peppermint, Chamomile

FRESH JUICES | 95

Red dragon, avocado, orange, pineapple, watermelon, mango
(seasonal)

BEERS

[Stout]	Guinness Smooth- Ireland	125	S
[Lager]	Heineken - the Netherlands	125	D
	Corona - Mexico	150	D
	Bali Hai - Indonesia	125	
[Pilsener]	Bintang - Indonesia	125	U
	Bintang Crystal - Indonesia	125	
[Flavored]	Bintang Radler - Indonesia	125	U
[Crafted]	Kura Kura Ale, Bali - Indonesia	125	U
	Kura Kura Lager, Bali - Indonesia	125	D

SPIRITS & FORTIFIED

[40ml] [including one mixer]

[Gin]	Bombay Sapphire	220	U
	Tanqueray	220	
	Hendrick's	280	
	East Indies	195	
	Three Peaks	185	
[Vodka]	Snow Leopard	330	
	Grey Goose	250	
	Ketel One	220	
	Tito's Handmade Vodka	200	
	Seagram's	185	
[Rum]	Diplomático Exclusiva Reserva	265	
	Brugal 1888	300	
	Brugal Blanco	220	
	Black Tears Cuban Spiced	200	
	Myers's Dark	200	
	Nusa Caña Tropical Island	185	
[Tequila]	Don Julio Reposado	350	
	Don Julio Blanco	330	
	1800 Silver	230	
	Jose Cuervo Gold	195	
[Tennessee]	Jack Daniel's	230	
[American]	Maker's Mark	220	
[Scotch]	Chivas Regal 12 Years	230	
	Johnnie Walker Black Label 12 Years	230	
	Johnnie Walker Red Label	200	
[Single malt]	The Glenlivet 12 Years	300	
	The Glenfiddich 12 Years	300	
[Cognac]	Hennessy V.S.O.P	350	



DAVA
STEAK & SEAFOOD

Kid's Menu

Chicken Milanese

Fried chicken breast, parmesan cheese, lemon, French fries, salad or poached vegetables 90

Mushroom Bitterballen

Creamed sweetcorn, French fries, salad or poached vegetables 90

Prawn Skewer

Parsley and garlic sauce with French fries, salad or poached vegetables 90

Beef Burger

Brioche bun, mayonnaise, lettuce, tomato with French fries, salad or poached vegetables 90

Grilled Fish

Grilled fish served with French fries, salad or poached vegetables 90

Fruit Bowl

Mixed seasonal fruit with orange juice 90

Two scoops of ice cream

Please ask our service team for available flavours

 Vegetarian option available

 Vegetarian

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