

TRATTORIA PONDOK INDAH

ANTIPASTI / STARTERS

CAPRESE	84.000
Fresh mozzarella with fresh sliced tomato served with basil infused oil	
PARMA CAPRESE (p)	156.000
Parma ham with fresh mozzarella and sliced tomato	
FORMAGGI MISTI CON MIELE E NOCI	142.000
Mixed Italian cheeses with honey and walnuts	
BRUSCHETTE MISTE	52.000
Mix bread: salmon, b. olive, tomato, porcini, tom-mozz, sundried tomato scamorza	
TIEPIDA DI MARE	94.000
Warm squid, clams, prawns, jumbo prawns on celery and carrots, lemon dressing	
TIMBALLO DI SALMONE E AVOCADO	94.000
Diced avocado with marinated salmon in a bed of potatoes	
POLPETTINE DI MANZO FRITTE	84.000
Deep fried meat ball served with crispy potatoes	
PROSCIUTTO E MELONE (P)	114.000
Parma ham and melon	
POLPO CON PATATE	91.000
Warm octopus and potatoes with lemon dressing	
CREPES SALATE	79.000
Gratinate crepes stuffed with spinach and emmenthal cheese	

CARPACCI

CARPACCIO DI TONNO	79.000
Pepper crusted thin sliced tuna in a bed of mix salad with fresh orange	
SALMONE MARINATO	86.000
Marinated salmon in a bed of fresh spinach served with butter bread	
CARPACCIO DI SALMONE CON VERDURE	84.000
Thin sliced salmon with lemon dressing and brunoise of mix pepper and rucola	
CARPACCIO DI MANZO	81.000
Beef carpaccio with rucola and grana cheese	
BRESAOLA RUCOLA E GRANA	135.000
Thin sliced smoked beef with rucola and parmesan cheese	

ZUPPE - SOUP

ZUPPA POMODORO Tomato soup	69.000
ZUPPA FUNGHI Creamy mushroom soup with toasted bread	83.000
VELLUTATA DI ZUCCA Cream of pumpkins soup with toasted bread	71.000
ZUPPA DI PESCE Mix sea food soup in a light tomato sauce	110.000
ZUPPA TOSCANA Mix vegetables soup with red beans, onions, carrots, celery, cabbage	69.000
MINISTRONE Mix vegetables clear soup	71.000

INSALATE - SALADS

INSALATA DI SPINACI Fresh spinach with pinenuts and shaved parmesan	68.000
INSALATA PECORINO E PERE Organic rucola with pears pinenuts, pecorino romano, and honey	72.000
INSALATA CESARE Romana salad, crispy bread, parmesan cheese, caesar dressing, and turkey bacon	73.000
INSALATA DI POLLO Organic salad, chicken, walnuts, pecorino, tomato, black olives and dressing	70.000
INSALATA TONNO Mix salad, fresh sauted tuna, boiled eggs, baby beans, cappers, and red onion	82.000
INSALATA CONTADINA Romana salad, emmenthal, sun dried tomato, eggplant, black olive and bresaola	94.000
INSALATA DI GAMBERI Organic salad, sauted king prawns, sliced avocado, tomato and lemon dressing	99.000
INSALATA DI SALMONE Fresh spinach, sauted salmon, boil potatoes and mustard seeds	81.000
INSALATA MARI & MONTI Mix salad, fresh mushrooms, black olives, artichokes and shrimps	79.000

PASTA FRESCA – HOMEMADE

PAPPARDELLE VERDI AI FUNGHI Spinach pappardelle with mushroom cream sauce	84.000
GNOCCHI VERDI AI QUATTRO FORMAGGI Potato and spinach gnocchi with 4 cheeses sauce	86.000
TAGLIATELLE AI PORCINI Tagliatelle pasta with porcini sauce and truffle oil	111.000

GNOCCHI POMODORO Potato gnocchi pasta with tomato sauce	78.000
CAPPELLACCI DI ZUCCA Pasta stuffed pumpkins in butter & sage sauce with truffle oil	89.000
RAVIOLI RICOTTA E SPINACI Pasta stuffed with spinach and ricotta in butter & sage sauce	85.000
TAGLIOLINI NERI AL SALMONE Black ink tagliolini pasta with salmon creamy sauce	86.000
TAGLIATELLA CARBONARA AL SALMONE Tagliatelle pasta with marinated salmon, asparagus, and eggs	84.000
RAVIOLI DI PATATE ALLA BOLOGNESE Tagliatelle with beef bolognese sauce	84.000
LASAGNA BOLOGNESE Baked pasta with beef bolognese sauce	84.000
TAGLIATELLE D'ALBA Tagliatelle pasta with porotabela mushrooms, gorgonzola, cheese and truffle oil	88.000
RAVIOLI DEL PASTORE Homemade ravioli stuffed lamb leg served with mushrooms and cherry tomatoes	86.000
TAGLIATELLE NERE BARBANERA Black ink tagliatelle with pumpkins, asparagus, king prawns and cherry tomatoes	85.000
TAGLIATELLE MAREMMANE Tagliatelle pasta with cold fish, asparagus, cherry tomatoes and spring onions	86.000

DRY PASTA - PASTA SECCA – RISOTTI

RISOTTO ASPARAGI E SCAMORZA Risotto with asparagus and scamorza cheese	89.000
RISOTTO GAMBERI E PORCINI Risotto with prawns and porcini mushrooms	112.000
PENNE ALL'ARABBIATA Penne pasta with spicy tomato sauce	76.000
SPAGHETTI DELLA COMASINA (P) Spaghetti with tomato sauce, Italian sausage and yolk egg on the top	84.000
FUSILLI PESTO GENOVESE Fusilli pasta with pesto basil sauce	88.000
RIGATONI S. SPIRITO Rigatoni pasta with cherry and tomato sauce topped with smoked ricotta	82.000
LINGUINE ALLO SCOGLIO Linguine with mix sea food in a light spicy tomato sauce	101.000
PENNE AL TONNO Penne with fresh tuna, anchovies, cappers, black olives and tomato cherry	78.000
FUSILLI RUSTICI (P) Fusilli with speck, rucola, mushrooms, sundried tomat, and sliced grana	84.000

LINGUINE CORSARO	93.000
Linguine with octopus, king prawns, tomato cherry and black olive tartar	
PENNE DELL'AVERNA	83.000
Penne pasta with artichokes, portabella mushrooms and grana cheese	
LINGUINE DEL POVERO PESCE	81.000
Linguine pasta with anchovies, black olives, cherry tomatoes and bread crumbs	
SPAGHETTI ALLA PUTTANESCA	82.000
Spaghetti with tomato sauce, black olives, cappers, chili and anchovies	
RIGATONI ALL'AMATRICIANA (P)	82.000
Rigatoni pasta with speck, tomato sauce and pecorino cheese	
SPAGHETTI CARBONARA (P)	84.000
Spaghetti pasta with pork bacon and yolk egg	

SECONDI DI PESCE / FISH MAIN COURSES

RED SNAPPER AL CARTOCCIO	139.000
Oven back in alluminium foil red snapper with potatoes, onion, black olives and cherry tomatoes	
BRANZINO AL FORNO	139.000
Oven backed seabass served with oven potatoes and eggplant grill	
SALMONE ALLA GRIGLIA	144.000
Grilled salmon served with spinach and mix bell pepper	
SALMONE ALLA PIASTRA	142.000
Top fried salmon served with broccoli and steamed carrots	
TONNO AL FORNO	141.000
Baked tuna with roasted potatoes, tomato cherry and reduction balsamic vinagrette	
GAMBERONI GRATINATI	155.000
Gratinated tiger prawns served with steam asparagus and grill zucchini	
MERLUZZO IN PADELLA	138.000
Cold fish with fresh tomato served with potatoes boil and green beans	
SALMONE RIPIENO	147.000
Oven back salmon wrap potato, stuffed porcini mushrooms, served with spring onion sauce	

SECONDI DI CARNE / MEAT MAIN COURSES

PETTO DI POLLO ALLA GRIGLIA	105.000
Grilled chicken breast with grilled vegetable	
POLLO ALLA VALDOSTANA (P)	123.000
Oven baked chicken breast stuffed with speck, emmenthal and spinach	
FILETTO PORCELLINO (P)	129.000
Roasted tenderloin pork served with crispy potatoes and broccoli	
ROSTICCIANA (P) (+ 20 min)	169.000
Grilled pork ribs with rosemary flavoured potatoes	
FILETTO DI MANZO AI PORCINI	209.000

Grilled beef tenderloin with porcini mushroom sauce	
FILETTO DI MANZO AI FUNGHI	178.000
Grilled beef tenderloin in a creamy mushroom sauce	
FILETTO DI MANZO AL VINO ROSSO	181.000
Grilled beef tenderloin sauted with red wine	
TAGLIATA DI MANZO AI FERRI	173.000
Sliced grilled beef tenderloin served with rucola and shaved grana cheese	
SCOTTADITO D'AGNELLO	169.000
Grilled lamb chops with sauted spinach and mash potatoes	
COTOLETTA POLLO	135.000
Deep fried breaded chicken with french fries	
TOMAHAWK STEAK (ORDER 1 DAYS BEFORE)	850.000/ 1KG
Grilled bone in ribeye steak (choose a side dish)	

CONTORNI / SIDE DISH

French Fries	39.000	Sauted Zucchini	39.000
Sauted Spinach	39.000	Mashed Potatoes	39.000
Broccoli	39.000	Sauted Mushrooms	39.000

PIZZE AL TAGLIERE (for two or more people)

Il Fiore	199.000
<i>½ tomato sauce, mozzarella, mix sea food</i>	
<i>½ tomato sauce, mozzarella, basil</i>	
Romantica	199.000
<i>½ mozzarella, onion, oregano</i>	
<i>½ tomato sauce, mozzarella, garlic, chilli</i>	
La Mia	213.000
<i>½ mozzarella, cherry tomatoes, potatoes</i>	
<i>½ tomato sauce, mozzarella, mushrooms, black olives, oregano</i>	
Mediterranea	213.000
<i>½ tomato sauce, mozzarella, anchovies, cappers</i>	
<i>½ tomato sauce, mozzarella, zucchini, shrimps</i>	
Principessa (P)	219.000
<i>½ mozzarella, gorgonzola, mushrooms, parma ham, rucola salad</i>	
<i>½ mozzarella, potatoes, Italian sausages</i>	
Carpiggiana (P)	219.000
<i>½ mozzarella, emmenthal, mix peppers, speck, rucola , cherry tomatoes</i>	
<i>½ tomato sauce, mozzarella, Italian sausages, onion, mix peppers</i>	

HALAL ON REQUEST

PIZZE

SCHIACCIATINA AL ROSMARINO (plain pizza with rosemary)	43.000
MARINARA (tomato and garlic)	57.000
MARGHERITA (tomato, mozzarella and fresh basil)	71.000
DIAVOLA (tomato, mozzarella and chilli)	73.000
4 FORMAGGI (four mixed cheeses,tomato and rocket salad)	88.000
EMMENTHAL SPINACI E GRANA (tomato, mozzarella, emmenthal, grana cheese and fresh spinach)	83.000
CALZONE VEGETARIANO (pocket pizza stuffed with tomato, mozzarella and mix vegetable)	82.000
VEGETARIANA (tomato, mozzarella, mushrooms, eggplant, zucchini and mix pepper)	82.000
ESTROVERSA (tomato, mozzarella, curry chicken, mix pepper, onions and sliced grana)	81.000
RUSTICA (mozzarella, mushrooms, bresaola, chopped tomato, pecorino cheese, fresh spinach and artichokes)	86.000
NAPOLETANA (tomato, mozzarella, anchovies, cappers and origan)	82.000
TONNO CIPOLLA E OLIVE (tomato, mozzarella, tuna, onions and black olives)	85.000
FRUTTI DI MARE (tomato, mozzarella and sea food)	86.000
GAMBERI E ZUCCHINE (tomato, mozzarella, shrimps and zucchini)	86.000
CALZONE DI MARE (pocket pizza filled with tomato, mozzarella and sea food)	87.000
WURSTEL E CIPOLLA (tomato, mozzarella, wurstel and onions)	83.000
ROMPICAPO (tomato, mozzarella, artichoke, zucchini and bresaola)	84.000
4 TEMPI (tomato, mozzarella/ham, mushrooms/fresh tomato, artichokes, b. olives/wurstel)	86.000

PIZZE WITH PORK (HALAL ON REQUEST)

SALSICCIA E CIPOLLA (Italian sausages and onions)	83.000
CAPRICCIOSA (tomato, mozzarella, mushrooms, Italian sausages, cooked ham and mix pepper)	83.000
CALZONE FARCITO (pocket pizza stuffed with mozzarella, cherry tomatoes, mushrooms, ham and Italian sausages)	85.000
CONTADINA (mozzarella, Italian sausages, fresh spinach and zucchini)	84.000
PANCETTA E GRANA (tomato, mozzarella, Italian bacon and grana cheese)	82.000
SCHIACCIATA RIPIENA (double layer pizza filled with mozzarella cooked ham and fresh spinach)	88.000
PIZZA LUSSURIOSA (tomato, mozzarella, porcini mushroom and parma ham)	103.000
FAVORITA PIZZA (tomato, mozzarella, spicy salame, gorgonzola and onion)	93.000
BIANCA AL CRUDO (mozzarella, cherry tomatoes, parma ham and rucola salad)	86.000
PIZZA LEO (mozzarella, gorgonzola, parma ham, mushrooms and rucola salad)	89.000
CARCIOFI E PANCETTA (tomato, mozzarella, Italian bacon and artichokes)	83.000
PROSCIUTTO COTTO E FUNGHI (tomato, mozzarella, cooked ham and mushrooms)	82.000
4 STAGIONI (tomato, mozzarella, wurstel, italian sausages, zucchini and mushrooms)	82.000
SALAME PICCANTE (tomato, mozzarella, salami and chilli)	83.000
PIZZA MAGNIFICA (three kind of pizza in one, calzone, capricciosa and bianca)	92.000
HAWAIIAN PIZZA (tomato, mozzarella, smoked ham and pineapple)	90.000
MANGIAFUOCO (tomato, mozzarella, ham, pork bacon, egg and chili)	86.000

PIADINE (SANDWICH)

CRUDO (Parma ham, rucola, emmenthal, tomato)	75.000
COTTO (ham, fresh caciotta cheese, salad)	64.000
SPECK (speck, emmenthal, tomato, salad)	73.000
SALMONE (salmone marinate, spinach, tomato, onion)	75.000
BRESAOLA (bresaola, black olive, tartar, caciotta cheese, salad)	85.000
MOZZARELLA (mozzarella, tomato, basil)	72.000

TRATTORIA

Cucina italiana

Drink List

SOFT DRINK

AQUA 380 ml	24.000	COCA COLA DIET	28.000
AQUA SPARKLING 380 ml	29.000	FANTA STRAWBERRY	27.000
LURISIA NATURAL 330 ml	36.000	SPRITE	27.000
LURISIA NATURAL 750 ml	58.000	SODA WATER	26.000
ACQUA PANNA 500 ml	43.000	TONIC WATER	26.000
SAN PELLEGRINO 500 ml	43.000	GINGER ALE	27.000
S. PELLEGRINO CHINOTTO	37.000	ICED TEA	24.000
S.PELLEGRINO LIMONATA	37.000	ICED LEMON TEA	24.000
S. PELLEGRINO ARANCIATA	37.000	LEMON SQUASH	25.000
COCA COLA	27.000	ICE MINT TEA	36.000
COCA COLA ZERO	27.000		

FRESH JUICE

LIME	32.000	LEMON	34.000
ORANGE	34.000	CARROT	38.000
MELON	34.000	STRAWBERRY	41.000
PAPAYA	34.000	AVOCADO	41.000
WATERMELON	34.000	MANGO	41.000
PINEAPPLE	34.000	MIX JUICE	38.000
BANANA	34.000		

HEALTHY JUICE

REFRESHING		38.000
Melon, orange, lemon and basil		
SPICY LOVERS		38.000
Apple, pineapple, strawberry and cinnamon		
VITAMIN PLUS		38.000
Carrot, orange, lemon and fresh mint		
DETOX		38.000
Carrot, cucumber and celery		
FIBER		38.000
Mango, papaya, banana and pineapple		
MELON MEDLEY		38.000
Melon, orange and lemon		

COFFEES & TEA

HOT TEA	28.000	CAFFE' MACCHIATO	28.000
English breakfast, Earl grey, Darjeeling, Peppermint, Green tea – Jasmine, Chamomille		DECAFFEINATO	29.000
ESPRESSO	28.000	ITALIAN HOT CIOCCOLATO	33.000
DOUBLE ESPRESSO	40.000	ITALIAN ICED CIOCCOLATO	33.000
		COFFEE CHOCOLATE	33.000
		AMARETTO COFFEE	33.000

BLACK PEPPER COFFEE	34.000	SCECHERATO iced coffee	29.000
AFFOGATO AL CAFFE'	52.000	HAZELNUT LATTE	39.000
BLACK COFFE'	28.000	COFFEE MOCCA	40.000
CAPPUCCINO hot – ice	33.000	TISANA	28.000
FROZEN CAPPUCCINO	33.000	Fresh Ginger, lemon, honey	
CAFFELLATTE hot – ice	29.000		

MOCKTAILS

FRUIT SODA			42.000
Choose flavour: kiwi, mango, blueberry, apple, strawberry, peach, hazelnut with soda			
FRESHNESS WISH			42.000
green tea, orange, mint and honey			
SHIRLEY TEMPLE			42.000
lemon juice, strawberry syrup, ginger ale, and sugar			
MOCHA SLUSH			42.000
coffee syrup, chocolate, and milk			
MILKSHAKE BANANA, STRAWBERRY, CHOCOLATE, VANILLA			42.000
banana, milk, and chocolate			
ISLAND COOLER			42.000
orange, lemon, pineapple, papaya and strawberry			
AVOCADO N CHOCOLATE			42.000
avocado and chocolate sauce			
STRAWBERRY JULIUS			56.000
strawberry, milk, vanilla syrup, vanilla ice cream			
BANANA JULIUS			56.000
banana, milk, amaretto syrup, vanilla ice cream			

APERITIVI / PRE DINNER / APERITIVES

SPRITZ AL VINO BIANCO			111.000
White wine, Aperol or Campari, and soda water			
WHITE SANGRIA			111.000
White Wine, Bacardi rum, fresh fruit, and sugar			
RED SANGRIA			111.000
Red wine, Bacardi rum, fresh fruit, and sugar			
KIR			91.000
White Wine and Cremè de Cassis			
AMERICANO			86.000
Martini Rosso, Campari, and soda water			
NEGRONI			86.000
Gin, Campari, and Martini Rosso			
DAIQUIRI			91.000
Rum, lemon juice, and sugar			

DAIQUIRI FROZEN	81.000
Rum, fresh strawberry or banana, lemon juice, and sugar	
CAIPIROSKA	81.000
Vodka, fresh strawberry or lemon, sugar	
MIDORI COCKTAIL FROZEN	89.000
Midori, Vodka, Pineapple lemon, and sugar	
VODKA OR GIN MARTINI	81.000
Vodka or Gin and Dry Martini	
APPLE MARTINI	89.000
Vodka, Apple schnapps, and Martini Dry	

LONG DRINK / AFTER DINNER

GIN TONIC	77.000
Gin and tonic water	
CUBA LIBRE	81.000
Rum and coca cola	
LONG ISLAND ICED TEA	81.000
Vodka, Gin, Rum, Tequila, lemon juice, and coca cola	
MARGARITA	79.000
Tequila, Triple sec, lemon juice, and sugar	
MOJITO	79.000
Rum, mint leaves, lime, sugar, and soda water	
ESPRESSO MARTINI	99.000
Vodka, Sambuca, espresso, and mocha syrup	

SPIRITS & LIQUORS

Sambuca	82.000	Jhonny walker red label	78.000
Amaretto di Saronno	82.000	Jhonny walker black label	86.000
Grappa Bianca Alexander	90.000	Jack Daniel's	80.000
Grappa Brunello Alexander	128.000	Baileys	80.000
Bacardi Gold	76.000	Macallan 12 y.o.	123.000
Tequila Jose Cuervo	74.000	The Glenlivet	188.000
Gordon's Gin	72.000	Vodka Absolut	69.000
Jegemeister	84.000	Havana Club 3	76.000

BEERS

Small Bintang (Indonesia)	41.000	San Miguel (Philippines)	48.000
Large Bintang (Indonesia)	58.000	Anker Stout (Indonesia)	50.000
Heineken (Holland)	50.000	Royal Dutch (Holland)	67.000
Warsteiner (Germany)	73.000	Corona (Mexico)	60.000

S. Miguel light (Philippines) 45.000

WHITE WINE BY THE GLASS N CARAFE

Plaga White Blend (Bali)	By Glass 72.000 - 1/2 Liter 199.000
Malvasia - Caldora 2012 (Italy)	By glass 82.000 - 1/2 Liter 235.000
Ventisquero – Chardonnay 2013 (Chile)	By glass 89.000 – 1/2 Liter 250.000
Attems – Pinot Grigio 2013 (Italy)	By glass 109.000 - 1/2 Liter 350.000

WHITE WINE

Plaga Chardonnay 2013 (bali)	295.000
Plaga Sauvignon Blanc 2013 (Bali)	295.000
Ventisquero Chardonnay - Riserva 2013 (Chile)	390.000
Malvasia Caldora I.G.T. - Paololeo 2012 (Italy)	395.000
Petit Chenin blank - Ken Forrester 2013 (South Africa)	395.000
Petit Sauvignon Blanc – Ken Forrester 2013 (South Africa)	395.000
Attems Pinot Grigio – Friuli Venezia Giulia 2013 (Italy)	490.000
Pomino Bianco Chardonnay – Frescobaldi 2013 (Italy)	540.000
Fiano Di Avellino – Feudi di San Gregorio 2012 (Italy)	650.000
Roero Arneis D.O.C.G. – 2012 Correggia (Italy)	780.000

SPARKLING AND CHAMPAGNE

Prosecco Millesimato D.O.C. – Ca' di Rajo 2012 (Italy)	495.000
Moet & Chandon Imperial – 2013 (France)	1500.000
Piper Heidsieck Rose' Sauvage Brut 2011 (France)	1.590.000

ROSE' WINE

Plaga Rose' 2013 (Bali) (glass 72.000 – 1\2 liter 199.000)	295.000
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RED WINE BY THE GLASS N CARAFE

Plaga Red Blend (Bali)	By glass 72.000 – 1/2 liter 199.000
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Ventisquero – Cab Sauvignon 2012 (Chile)	By glass 82.000 – 1/2 liter 240.000
Rufus Stone – Shiraz 2008 (Australia)	By glass 89.000- 1/2 liter 250.000

RED WINE

Plaga Cabernet Sauvignon 2013 (Bali)	295.000
Ventisquero Cabernet Sauvignon – Riserva 2012(Chile)	390.000
Remole Cabernet Sauvignon – Frescobaldi 2013 (Italy)	460.000
Rufus Stone Shiraz – Heatcote 2008 (Australia)	490.000
Lambrusco Sweet I.G.T. - Cavicchioli 2011 (Italy)	559.000
Ripasso della Valpolicella - Recchia 2011(Italy)	585.000
Bordeaux Rouge' Legende- Rothshild 2010 (France)	595.000
Rosso di Montalcino D.O.C.- Il Poggione 2012 (Italy)	659.000
Amarone della Valpolicella D.O.C.G. – Recchia 2010 (Italy)	780.000
Taurasi D.O.C.G. – Feudi San Gregorio 2007 (Italy)	880.000
Carmenere – Von Siebenthal 2008 (Chile)	890.000
Korem I.G.T. – Argiolas 2007 (Italy)	895.000
Brunello di Montalcino D.O.C.G. – Il Poggione 2009 (Italy)	1090.000
Barolo Sorano D.O.C.G. – Ascheri 2009/10 (Italy)	1130.000

SWEET WINE

Passione Amabile - tre secoli 2011 (White or Red) (Italy)	420.000
Vinsanto Ricasoli – Castello Brolio 2005 (Italy)	
Vinsanto D.O.C. – Da Vinci 2006 (Italy)	895000