

Nusa BODEGA

TAPAS

Marinated Olives (VG) 40K

- Green olives marinated in rosemary, garlic, peppercorns & lemon rind
- Black olives marinated in thyme, chilli, garlic, peppercorns & orange rind

Pan Con Tomate (3pcs) (VG) 55K

Crusty bread topped with vine ripened tomato pulp, garlic, and drizzled with olive oil

Grilled Mushrooms (VG) 55K

Button mushrooms grilled in a lemon, white wine & parsley sauce, served with crusty bread

Grilled Artichokes (V) 70K

Artichoke hearts grilled in a lemon, butter, white wine & parsley sauce, with toasted almonds, served with crusty bread

Tosta de Boquerones (3pcs) (V) 80K

Crusty bread topped with whipped cultured butter, white anchovy and fresh thyme sprigs

Pintxos (3pcs) 85K

Marinated artichoke, chorizo salami, marinated olives, sun dried tomato, manchego cheese

Chicken Pintxos (3pcs) 95K

Marinated chicken skewer, grilled to perfection served with chimichurri sauce

Spanish Meatballs 100K

Wagyu beef meatballs, in a rich red wine tomato sauce, served with crusty bread

Cheeseboard (Serves 2) 210K

Manchego, Cabrales Blue and Spanish Brie cheeses, with dried figs, bee pollen honey, marinated olives, served with breadsticks, crusty bread

Charcuteria (Serves 2) 255K

Platter of Serrano ham, chorizo salami & smoked prosciutto, served with sun dried tomatoes, marinated olives, breadsticks, crusty bread & crackers

Cheese & Charcuteria (Serves 2) 270K

A combination of our Cheeseboard & Charcuteria

V - Vegetarian / VG - Vegan

All prices are in Rupiah thousand's and are subject to 10% government tax & 5% service charge

Nusa BODEGA

PAELLA

(SPANISH RICE)

Mushroom, Artichoke & Red Pepper Paella (VG) 127K
In a rich saffron vegetable broth, served with crusty bread

Prawn, Pea & Lemon Paella (V) 127K
Grilled prawns In a white wine, saffron and parsley golden broth, with
caramelised lemons & garden peas, served with crusty bread

Chorizo & Chicken Paella 136K
In a rich tomato, saffron & paprika sauce with red peppers, red onion, and
olives, served with crusty bread

CATALAN COCA

(SPANISH PIZZA)

Charred Herbs & Marinated Anchovies (V) 115K
Crispy baked flatbread with garlic & thyme butter, buffalo mozzarella,
marinated white anchovies, caramelised lemon, topped with shaved
parmesan and charred rosemary & thyme sprigs

Mushroom & Thyme (V) 115K
Grilled mushrooms with buffalo mozzarella, caramelised onions, on a
garlic & olive oil rubbed flatbread base, topped with shaved parmesan
and fresh thyme sprigs

Meatball & Mozzarella 135K
Crispy baked flatbread, with rich tomato red wine sauce, our famous
wagyu beef meatballs, buffalo mozzarella, topped with fresh rocket
leaves

Chorizo, Serrano & Manchego 135K
Crispy baked flatbread, with rich red wine tomato sauce, chorizo
sausage, serrano ham, sliced red onion, manchego cheese, topped with
chopped parsley & chilli flakes

V - Vegetarian / VG - Vegan

All prices are in Rupiah thousand's and are subject to 10% government tax & 5% service charge

Nusa B O D E G A

WHITE WINE

Beronia - Viura, Rioja SP Glass 115K Bottle 475K

Brimming with colourful fruits; a medley of pineapple, citrus and ripe pear with a slight fennel touch. Juicy peach and exotic fruits are balanced with crisp dry acidity, resulting in a long, fresh finish.

Corte Giara - Soave, Verona IT Glass 115K Bottle 475K

This classic Veronese white wine is striking for its fresh and inviting breadth of aromas, sketched out with wild flowers and white peaches, and vibrant, vegetal notes. Fresh and simple with a supple body, dry and smoothly rounded on the palate.

Protos - Verdejo, Rioja SP Bottle 690K

A fresh, complex, elegant wine with very intense aromas of fresh grapefruit and melon flavors. Fruity with good acidity.

ROSÉ WINE

Freixenet - Rosado, Catalonia SP Glass 135K Bottle 550K

Elegant aroma of strawberries, fresh fruit and orange blossom. Tasty palate, fruity character of summer fruits like cherries and citrus. The finish is pleasant and refreshing.

RED WINE

Beronia - Tempranillo, Rioja SP Glass 170K Bottle 665K

a fruity red wine with a complex nose of red fruit, herbaceous notes and spicy touches. On the palate it is balanced, sweet and bulky. It has good acidity and a long finish.

Protos Roble - Tempranillo, Rioja SP Bottle 725K

Good concentration on the nose, with ripe red berries and a touch of oaky notes. Rich and velvety with ripe tannins and a lingering finish.

Antigal Uno - Malbec, Mendoza AR Bottle 825K

Delicious plum, strawberry, and blackberry flavors with enticing hints of violets, vanilla, and milk chocolate. Brightened by carefully protected natural acidity, this violet-red wine has a silky texture and provides an agreeably persistent finish.

SPARKLING

Batasiolo Prosecco - Trieste, IT Glass 140K Bottle 560K

slightly bubbly, fruity, a touch sweetness with aromas and tastes of citrus, apples and honey.

Nusa B O D E G A

APERITIVO

Negroni	135K
Campari, Gordon's Gin, Sweet Vermouth	
Campari Spritz	135K
Campari, prosecco, soda	
Manhattan	135K
Ballentines, Sweet Vermouth, Angostura Bitters	
Tom Collins	135K
Gordon's Gin, lemon juice, simple syrup, soda	
Dry Martini	135K
Vermouth, vodka, olives	
Sweet Martini	135K
Sweet Vermouth, vodka, olive brine, maraschino cherry	
Cuba Libre	135K
Nusa Cana Rum, lime juice, coke	
Caiprioska	135K
Nusa Cana Rum, lime juice, coke	

APERTIVIO ESPECIALE

The Matador Martini	150K
Vodka, charcoal powder, Chambord	
Señorita Margarita	150K
Chambord, Tequila, soda, lime, Triple Sec	
Noche de Amor	150K
Brandy, cointreau, passionfruit puree, lime juice, simple syrup, cinnamon	

SANGRIA

Happy Ole Roso	Bottle 550K
Made with red wine from the Tempranillo grape, with added fresh fruit including apple, peach, pear, strawberry, oranges and lemon juice, with a hint of brown sugar and cinnamon	

Happy Ole Blanco	Bottle 550K
Deliciously refreshing blend of white wines of Macabeo and Muscatel, fresh lemon juice, peach syrup, the natural aroma of watermelon, and inverted sugar syrup	

CERVEZAS

Black Sand Brewery	
Pilsener	65K
Summer Pale Ale	80K
Small Hazy	85K
IPA	95K
Kolsch	65K

Nusa B O D E G A

APERITIVO

Negroni	135K
Campari, Gordon's Gin, Sweet Vermouth	
Campari Spritz	135K
Campari, prosecco, soda	
Manhattan	135K
Ballentines, Sweet Vermouth, Angostura Bitters	
Tom Collins	135K
Gordon's Gin, lemon juice, simple syrup, soda	
Dry Martini	135K
Vermouth, vodka, olives	
Sweet Martini	135K
Sweet Vermouth, vodka, olive brine, maraschino cherry	
Cuba Libre	135K
Nusa Cana Rum, lime juice, coke	
Caiprioska	135K
Nusa Cana Rum, lime juice, coke	

LA BEBIDA ESPECIAL

The Matador Martini	135K
Vodka, charcoal powder, Chambord, edible glitter, rose garnish	
Negroni	135K
Campari, Gordon's Gin, Sweet Vermouth	
Negroni	135K
Campari, Gordon's Gin, Sweet Vermouth	

SANGRIA

Happy Ole Roso	Bottle 550K
Made with red wine from the Tempranillo grape, with added fresh fruit including apple, peach, pear, strawberry, oranges and lemon juice, with a hint of brown sugar and cinnamon	
Happy Ole Blanco	Bottle 550K
Deliciously refreshing blend of white wines of Macabeo and Muscatel, fresh lemon juice, peach syrup, the natural aroma of watermelon, and inverted sugar syrup	

CERVEZAS

Black Sand Brewery	
Pilsener	65K
Summer Pale Ale	80K
Small Hazy	85K
IPA	95K
Kolsch	65K

CIGARRO

La Galera Connecticut - Mini's (Box of 20) Cigarillo	595K
La Galera Imperial Jade	300K