

Falvörful Ramadhan

Savor authentic Argentine flavors with our exclusive Iftar platter perfect for sharing and celebration

Ramadhan
Platter **1.500K⁺⁺**



Picanha | Bife de Vacío | Lamb Merguez | Lamb Shortloin
Grilled Chicken | Argentinian Sauce | Humus | Flat Bread

*The price is in thousand rupiah and subject to government tax and service charge

SUDESTADA
Ramadhan
HAMPERS

IDR 380K⁺⁺

Dates Jam

A smooth, luscious spread

Dates Pound Cake

Soft, rich, and perfectly sweet



*The price is in thousand rupiah and subject to goverment tax and service charge

S

SUDESTADA

~ GRILL · BAR · CAFE ~

ASADO WEEKEND BRUNCH



Beef Empanadas, Melted Provoleta Cheese,
Jalapeno Cheese Sausage & Egg, Grilled Sweetbread,
Chicken leg, Picanha, Grilled Vegetables,
Yorkshire Pudding, Mini Tres Leches

SATURDAY & SUNDAY, 11.00 AM - 02.00 PM

* All price is in thousand rupiah and subject to government tax & service charge

Fiesta del Cordero

A Lamb Festival

A Special Collaboration between
 Chef Victor Taborda
 and Chef Stefu Santoso

Lamb Skewer

350++

Lamb Skewer in
 Lemongrass served
 with Argentinian
 Sauce



Kofta Tacos

150++

Lamb Kofta, Cole-
 slaw, Onion, Corian-
 der,
 Salsa Verde and



Sudestada Lamb Chop

1,200++

Grilled Lamb Chop and
 Lamb Sausages served
 with Hummus

Supported by



PT. Global Pratama Wijaya

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est. 2019

A L L D A Y M E N U

#SudestadaJakarta

BIENVENIDO A SUDESTADA JAKARTA

Welcome to SUDESTADA JAKARTA, a specialty Argentinian Grill, Bar and Cafe inspired by the vivacious Latin culture.



Bringing vibrant Argentinian charm to Jakarta’s culinary scene, Sudestada’s guests can expect a wholesome and authentic dining experience. Under the helm of our well-seasoned executive chef, Victor Taborda, an Argentine native with his team of experienced cooks, their passion and hope create a new benchmark for Latin culinary offerings, taking them to new heights with contemporary touches that translates from the plate to your palate.

After a taste of our honest cuisine and being immersed in the enchanting neoclassical ambiance, the wines and the culture, you may come as a guest, but you will leave as el amigo.

Buen provecho,

Enjoy Your Meal!

f @sudestadajakarta

Chef Victor is an Argentinian native of Neuquen, a beautiful town on northern Patagonia. Spent his childhood helping out in his father's steakhouse has allowed Victor to absorb the concepts of Argentinian Asado by blood. He shares his profound love for his country and its remarkable cuisine to a wider audience who are constantly hungry for food and authentic experiences, Jakarta and beyond.



Chef Victor Taborda

Argentinian - style PIZZAS

 NAPOLITANA Tomatoes, oregano, green olives	IDR 150
PEPPERONI Beef pepperoni	IDR 160
 MORRONES Y JAMON Red bell peppers and ham	IDR 170
 MOZZARELLA Tomato sauce and olives	IDR 150
SALMON Smoked salmon, capers, black olives	IDR 220
 MIXED MUSHROOMS Cream based and mushrooms	IDR 190
 FUGAZETTA Cream based, oregano and onions	IDR 150
 IBERICO PIZZA Tomato sauce and Iberico ham	IDR 265



Empanadas

 HAM & MOZZARELLA (2pcs)	IDR 55
HAND-CUT BEEF (2pcs)	IDR 55
 SPINACH & RICOTTA (2pcs)	IDR 55
EMPANADAS PLATTER (6pcs)	IDR 140

*our Empanadas are deep fried

 Recommended  Pork  Vegetarian

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Appetizers

S	MATAMBRE Grilled rose meat (thin layer of meat between the ribs and the skin)	IDR 190
S	ROASTED OCTOPUS (PULPO CON PAPAS Y SALCHICHA) Chorizo, potatoes, onion confit and garlic	IDR 250
	SIZZLING PRAWN Garlic, olive oil and chili flakes	IDR 220
P	SCALLOP PORK BELLY Grilled corn, pork sausage and mustard	IDR 350
P	SPANISH BROKEN FRIED EGG (HUEVOS ROTOS) Potato and onion confit Iberico ham and truffle oil	IDR 170
V	MELTED PROVOLETA CHEESE With mixed herbs and toasted bread	IDR 160
	BEEF TONGUE (LENGUA A LA VINAGRETA) Thinly sliced roast beef tongue with mixed greens salad and vinaigrette dressing	IDR 100
	STEAK SALAD Steak, mixed greens, balsamic dressing	IDR 110
V	QUINOA SALAD Quinoa, grilled vegetables, vinaigrette dressing	IDR 100
V	BABY SPINACH & KALE SALAD Feta cheese, mixed nuts, honey mustard dressing	IDR 150
P	SLICED SPANISH IBERICO HAM Served with bread and tomato	IDR 385
P	COLD CUTS PLATTERS With bread and morrones sauce	IDR 170



Matambre



Roasted Octopus

House MADE SAUSAGES

P	CHORIZO ARGENTINO Beef and pork sausage mix with herbs	IDR 100
P	SALCHICHA PARRILLERA Spiral sausages with coarse minced beef and paprika flavor	IDR 100
P	FRESH HERBS & CHEESE Fresh herbs and provolone cheese	IDR 100
P	CHORIZO PLATTER Two assorted sausages of your choice	IDR 190



Small BITES

S	SUDESTADA NACHOS Chili con carne, mashed avocado, cheese sauce	IDR 110
V	SWEET POTATO FRIES Served with Sriracha aioli & lime	IDR 55
	FISH AND CHIPS Served with chipotle mayo tartar	IDR 110

S Recommended **P** Pork **V** Vegetarian

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Sandwiches & WRAPS

S MATAMBRE SANDWICH <i>Grilled rose meat with mozzarella, coleslaw, chimichurri sauce and french fries</i>	IDR 105	S🐷 CHORIPAN <i>Argentinian sausage, provolone cheese, chimichurri and criolla sauce</i>	IDR 95
PESTO CHICKEN WRAP <i>Mixed salad, capsicum, roasted pumpkin and cheddar cheese</i>	IDR 95	🐷 BACON AND PIMIENTO <i>Cheeseburger with red pepper sauce</i>	IDR 120
JALAPENO CHEESEBURGER <i>With Thousand Island dressing</i>	IDR 120	GAUCHO BURGER <i>Double beef patties, with cheddar cheese, egg, tomato, lettuce, and french fries</i>	IDR 120
SMOKED BEEF SANDWICH <i>Smoked brisket, mozzarella, coleslaw and french fries</i>	IDR 105	MUSHROOM CHEESEBURGER <i>With truffle mayo</i>	IDR 120

Pasta & RICE

S SPANISH RICE WITH PRAWN (ARROZ CALDOSO) <i>Spanish savory rice and broth served with grilled prawn and octopus</i>	IDR 225
🍃 SPINACH RAVIOLI (RAVIOLES DE ESPINACAS) <i>Handmade spinach ricotta ravioli with broccoli and tomato</i>	IDR 115
BEEF RAVIOLI (SORRENTINOS DE CARNE) <i>Handmade beef and mushroom ravioli with Argentinian ragu</i>	IDR 120
MUSHROOM BEEF RAVIOLI <i>Handmade beef and mushroom ravioli with truffle cream sauce</i>	IDR 140
FETTUCCINE MATAMBRE AGLIO-OLIO <i>Olive oil, garlic, herbs, served with grilled rose meat</i>	IDR 140
SPICY SQUID PASTA <i>Served with prawns and mixed seafood</i>	IDR 190
SCALLOP RISOTTO <i>Risotto with scallop and truffle</i>	IDR 300



S Recommended 🐷 Pork 🍃 Vegetarian

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House SPECIALITIES



CHULETON

Mb 6/7 - 300/100gr
Mb 8/9 - 350/100gr



PORTERHOUSE

Mb 6/7 - 280/100gr
Mb 8/9 - 320/100gr



T-BONE

Mb 6/7 - 260/100gr
Mb 8/9 - 290/100gr



RIB EYE

290/100gr



STRIPLOIN

260/100gr



PICAÑA

280/100gr



INSIDE SKIRT

250/100gr



BIFE DE VACIO

270/100gr



SPANISH PORK CHOP

200/100gr



SPANISH PORK BELLY

150/100gr



A5 OMI HIME RIBEYE

760/100gr

Japanese MEAT

S Recommended



A5 OMI HIME STRIPLOIN

730/100gr

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Argentinian CLASSIC DISHES

LOMO	<i>Tenderloin (200gr) served with potato gratin and Argentinian sauce</i>	IDR 600
BIFE DE CHORIZO	<i>Striploin (300gr) served with french fries, egg and Argentinian sauce</i>	IDR 700
MILANESA BEEF NAPOLITANA	<i>Served with cheese, tomato sauce, french fries and two fried eggs</i>	IDR 270



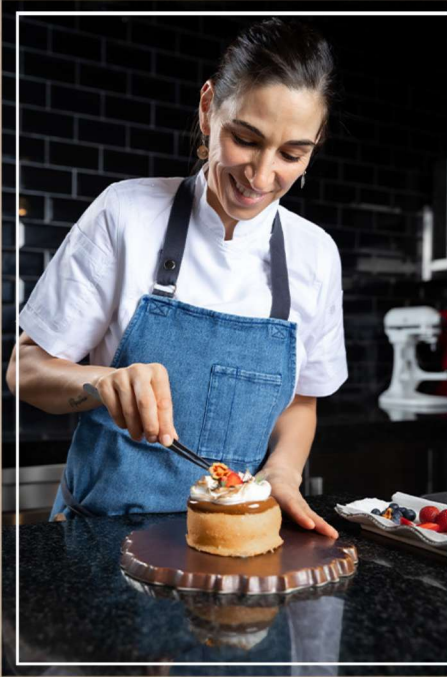
Additional SIDES

Sudestada Potatoes	IDR 50	Thin Cut Fries	IDR 50
Sauteed Mushroom	IDR 50	Mashed Potato	IDR 45
Creamy Spinach	IDR 70	Mashed Sweet Potato	IDR 40
Creamy Mushroom	IDR 60	Garlic Fried Rice	IDR 40
Grilled Vegetables	IDR 50	Potato Salad	IDR 35
Grilled Corn	IDR 35	Ciabatta Bread	IDR 35
Pickled Eggplant	IDR 35		

S Recommended

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Sliced CAKES



CHOCOLATE CAKE	IDR 65
CARROT CAKE	IDR 65
LOTUS CHEESE CAKE	IDR 55
TRES LECHES	IDR 50
TIRAMISU CAKE	IDR 40
WHITE CHEESE CAKE	IDR 40
OREO CHEESE CAKE	IDR 40
DULCE DE LECHE CHEESE CAKE	IDR 40

Desserts

S FLAN DE CARAMELO <i>Caramel flan with dulce de leche</i>	IDR 40
S CHURROS CON DULCE DE LECHE <i>Churros with dulce de leche</i>	IDR 45
CHOCOLATE LAVA CAKE <i>With vanilla ice cream</i>	IDR 65
TIRAMISU	IDR 65



Smoothie BOWLS



Berry's Raindrop

BERRY'S RAINDROP **IDR 90**
Banana, blueberry, blackberry, apple juice, milk, granola, chia seeds and coconut flakes

GREEN SUPER POWER **IDR 90**
Banana, spinach, spirulina, matcha, coconut milk, strawberry, orange, granola, chia seeds and coconut flakes



Green Super Power

S Recommended

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Kids MENU

I DON'T KNOW

Chicken sausage with mashed potato

IDR 65

I'M NOT HUNGRY

Cheese burger with french fries

IDR 65

I DON'T WANT THAT

Angel hair pasta with bolognese sauce

IDR 65

WHATEVER

Fried chicken with french fries

IDR 65



S Recommended

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SINGLE ORIGIN

MALABAR

Acidity : Medium body, medium acidity
Region : West Java
Testing Notes : Fruity lemon

IJEN

Acidity : Medium high body
Region : East Java
Testing Notes : Cocoa, brown sugar sweet

TORAJA

Acidity : Full body
Region : Sulawesi
Testing Notes : Herbal, cinnamon, chocolate aftertaste and bittersweet

ACEH GAYO

Acidity : High acidity, medium body
Region : Sumatra, Aceh
Testing Notes : Tropical fruits, caramel, cocoa

FLORES

Acidity : Medium
Region : East Nusa Tenggara
Testing Notes : Nutty, honey, caramel, cocoa, medium body



BASILICA ICED COFFEE

Espresso, passion syrup, mango, basil and carbonated tea

55 **WHITE COFFEE**

LA FRESA ICED COFFEE

Espresso, strawberry syrup, lemon juice and lemonade

55 **Piccolo** 55

HAZEL IRISH LATTE

Espresso, fresh milk, hazelnut syrup, irish cream syrup and whipped cream

55 **Cortado** 55

RUM RAISIN LATTE

Espresso, fresh milk, nutella, rum raisin and whipped cream

60 **Cappuccino** 55

55 **Café Latte** 55

60 **Flavored Latte** 60

(caramel, hazelnut, vanilla, palm sugar, mocha)

BLACK COFFEE

Espresso 35

Doppio 40

Americano 40

Long Black 45

Decaf Coffee 45

MANUAL BREW

V60 40

Kalita Wave 40

Vietnam Drip 45



Booze FREE

FLY ME TO THE MOON 65
Blue curacao syrup, green apple syrup, lemon juice, apple juice, raspberry jam top up carbonated and orange peels

ISLAND DREAMING 65
Blue curacao syrup, coconut syrup, pineapple juice, coconut water, lychee and pineapple fruit top up carbonated

MAR DEL PLATA 65
Peach syrup, pineapple juice, orange juice, grenadine syrup, lemon juice

TROPICAL COOLER 65
Passion syrup, passion puree, orange juice, coconut water, passion fruit

PLANET STRAWBERRY 65
Strawberry syrup, green apple syrup, strawberry juice, mint syrup, lime juice, lemon juice, top up carbonated

PANTHERA ROSSA 65
Lychee syrup, peach syrup, cherry fruits, fresh milk, cherry water

PLANT BASE

NAMASTE 75
Green apple, pineapple, mint leaf, ginger, celery, cinnamon water and lemon

VITAMIN RECHARGE 75
Orange, pineapple, green apple and ginger

SPINACH HONEY 75
Japanese spinach, pineapple juice, fresh lemon and honey
**fresh juice are available*

WATER

AQUA STILL 750 85

AQUA SPARKLING 750 85

INFUSED STILL WATER 55

INFUSED SPARKLING WATER 55

TEA BY DILMAH

CHAMOMILE 50

ENGLISH BREAKFAST 50

EARL GREY 50

ROSE FRENCH VANILLA 50

GRAND JASMINE 50

TEA

REGULAR ICED TEA 40

REGULAR ICED TEA BY JUG 150

FLAVOURED ICED TEA 50
(lychee, peach, apple, passion, strawberry, lemon grass, lemon)

FLAVORED ICED TEA BY JUG 200

SOFT DRINKS

Sprite 45

Coke 45

Pokka Green Tea 45

Homemade Ginger 45

Tonic Water 45

Soda Water 45

Coke Zero 45

Red Bull 55

Crodo Lemon 55

Crodo Orange 55



SUDESTADA



2019

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COCKTAIL & SPIRIT



GRASBERG MENTHE 180

Mint Refreshing, Toffin, Bittersweet

Rum, Brandy sous vide Coffee Bean, Bitter Orange Sous Vide Strawberry, Cacao White, Menthe Pastile, Caramel Syrup

180 OAXACA OLD

Smokie, Sweet and Sour

Mezcal, Whiskey Rye, Lime Cordial, Agave



A-MOX-CILLIN 170

Medicinal Aroma, Smokie, Sour Herbs

Mezcal sous vide Shiso Leaf, Ginger Bread Syrup, Mesoyi Cordial, Citrus, Angostura Bitter

160 CREMOSA

Creamy, Bittersweet & Create Balance

Coffee Liqueur, Tequila, Gin, Vodka, Vanilla Syrup, Espresso, Cola Cream Reduction



FERNET CON COCA 160

Complex and Bittersweet

Fernet Branca with Coke

170 AGED NEGRONI

Smokie, Bitter, Hints of Orange

Gin, Bitter Orange, Sweet Vermouth (aged 30 days)



ROSE LYCHEETINI 170

Floral, Fruity, Sweet Sour

Gin, Litchi Liqueur, Rose Syrup, Citrus, Floral Foam

210 SANGRIA BLANCA

Aromatic, Sweet, Fruity

Brandy, Litchi Liqueur, Peach Liqueur, Mango Juice, Fresh Fruit, White Wine, Top Up with Carbonated Tea



SANGRIA ROJA 210

Aromatic, Sweet, Fruity

Brandy, Orange Liqueur, Almond Liqueur, Orange Juice, Fresh Fruit, Red Wine, Top Up with Lemonade

160 TANGO TWIST

Floral & Sweet Sour

Gin, Orange Aperitif, Osmanthus Syrup, Citrus



LATINO SOUR 170

Complex and Bittersweet

Bourbon Whiskey, Angostura Bitter, Mesoyi Cordial, Citrus, Tropical Juice, Vegan Foam

250 REY DEL COQUETO

Tropical Fruity, Refreshing & Bubbly Freshness



Tequila, Orange Liqueur, Tropical Juice, Citrus, Gomme, Corona Beer





Highland Malt

		
Glenfiddich 12 Yo	130	1.700
Glenfiddich 18 Yo	280	3.800
Singleton 12 Yo	130	1.800
Singleton 18 Yo	200	4.500
Royal Lognager	160	2.200

Speyside Malt

		
Glenlivet 12 Yo	150	2.000
Glenlivet 18 Yo	320	4.200
Macallan 12 Double Cask	310	4.200
Macallan 18 Double Cask		14.000
Macallan 18 Shery Cask		19.000
Balvenie 12 Yo	280	3.500
Balvenie 14 Yo	350	4.800



Islay Malt

		
Lagavulin 16 Yo	250	3.400



Japanese Whiskey

		
Tenjaku Whisky	110	1.300



Blended Scotch Whiskey

		
Chivas Regal 12 Yo	120	1.600
Chivas Regal 18 Yo	130	2.500
JW Black Label	120	1.500
JW Gold Label	150	2.000
Monkey Shoulder	130	1.500

Irish & Canadian Whiskey

		
John Jameson	120	1.500
Jameson Black Barrel	130	1.700
Canadian Club	120	1.300



American Whiskey

		
Buffalo Trace Bourbon	120	1.500
Bulleit Bourbon	110	1.500
Bulleit Rye	130	1.800
Gentleman Jack	120	1.500
Jim Beam	110	1.200
Makers Mark	120	1.700
Jack Daniel's N ^o .7	110	1.200
Jack Daniel's N ^o .27	150	2.600
Jack Daniel's Apple	120	1.400
Jack Daniel's Honey	120	1.400

Brandy & Cognac

		
Hennessy V.S.O.P	180	2.800
Martell Cordon Bleu	350	5.500
Martell V.S.O.P	150	2.500
St. Remy Napoleon V.S.O.P	120	1.300



Tequila

		
Corazon Blanco	110	1.600
Cazadores Blanco	110	1.600
El Jimador Reposado	120	1.500
Patron Silver	160	2.000
Patron Reposado	180	2.200
Patron Anejo	200	2.400
Jose Cuervo Reposado	110	1.300
Jose Cuervo Traditional	120	1.600
Herradura Plata	140	1.800
Don Ramon punta Reposado	150	2.100
Don Ramon punta Anejo	180	2.400

Vodka

		
Skyy Vodka	110	1.200
Absolute Blue	120	1.500
Belvedere	160	2.000
Ciroc	180	2.300
Grey Goose	150	2.000

Gin

		
Tanqueray	120	1.500
Hendrick's	130	1.800
London N ^o .1	120	1.800
Bombay Shapire	130	1.700
Sakurao Gin Pink	180	3.000
East Indies Archipelago	110	1.200

Rum

		
Nusacana	110	1.200
Kraken Black Spice	130	1.800
Ron Zacapa 23 Yo	200	2.500

Liqueur

		
Bailey's Cream	120	1.500
Jagermeister	120	1.500
Sambuca Vaccari	120	1.500
Kahlua	120	1.500

Beer

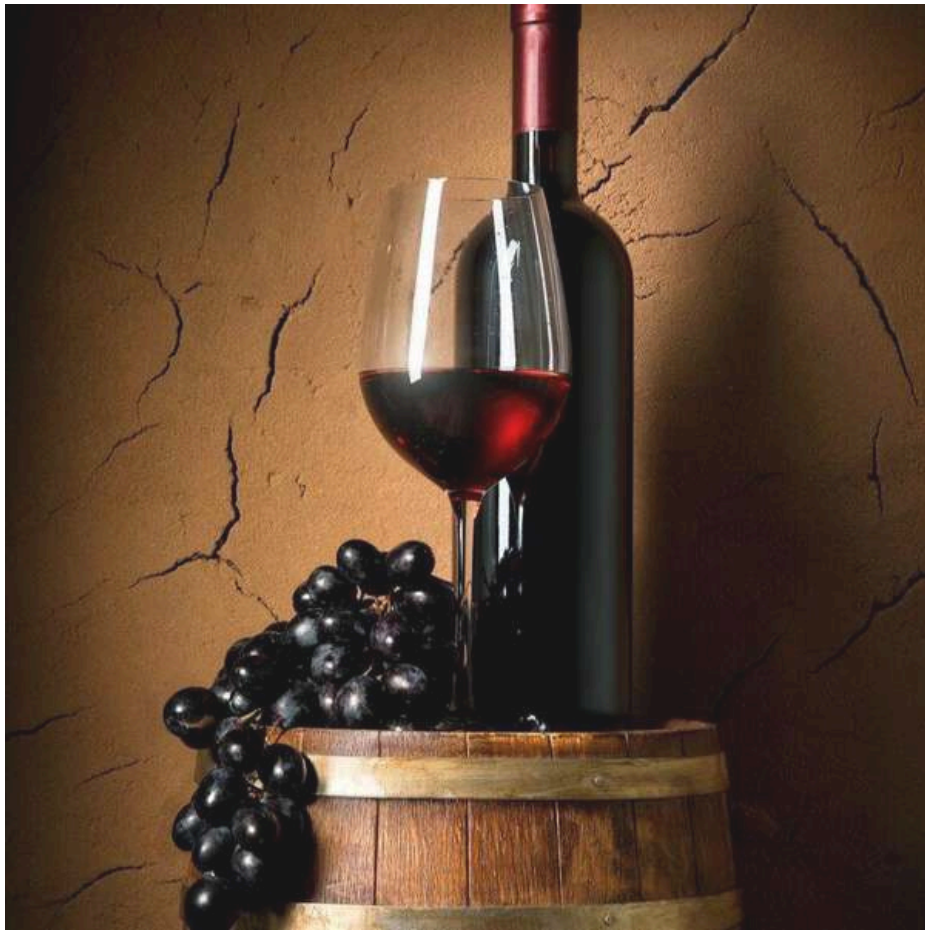
Guinness Import	130
Kura Kura Island Ale	95
Corona	95
Erdinger Weiss	140
Erdinger Dunkel	140
Balihai Draught	60



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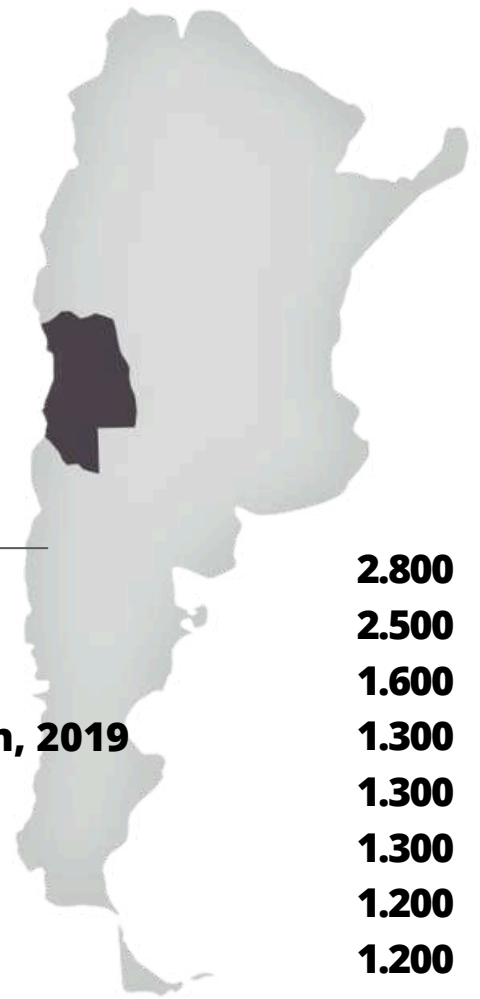


Wine list



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Argentina




RED WINE

MENDOZA

Norton Gernot Langes, 2018	2.800
Catena Zapata Argentino, 2021	2.500
Kaiken Aventura Malbec, 2021	1.600
Susana Balbo Signature Cabernet Sauvignon, 2019	1.300
Rutini Coleccion Malbec, 2022	1.300
Trivento Golden Reserve Malbec, 2021	1.300
Norton Privada Malbec, 2022	1.200
Zuccardi Seri Q Malbec, 2020	1.200
Antigal Uno Platinum Edition Malbec, 2019	1.200
Terrazas Reserva Malbec, 2021	1.200
Trapiche Medalla Malbec, 2019	1.100
 Santa Julia El Burro Malbec, 2024	1.100
Antigal Aduentus Malbec, 2019	1.050
Susana Balbo Ben Marco Cabernet Franc, 2021	950
Santa Julia Del mercado Malbec, 2022	950
Norton Reserva Malbec, 2022	950
Terrazas Alto Del Plata Malbec, 2021	950
Los Intocables Las Moras Malbec, 2021	850
Los Intocables Las Moras Cabernet Sauvignon, 2021	850
Casa Mendoza Grand Reserva Malbec, 2022	850
Bodega Septima Emblema Malbec, 2023	850
Santa Julia Cabernet Sauvignon, 2023	800
Trivento Reserva Cabernet Sauvignon, 2022	800

WHITE WINE

 Santa Julia La Oveja Torrontes, 2024	1.100
Trapiche Medalla Chardonnay, 2018	1.000
Terrazas Alto Del Plata Chardonnay, 2018	950
Trapiche Finca Las Palmas Chardonnay, 2018	800

 Natural Wine

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France



RED WINE

BURGUNDY

Domaine Jaques Prieur Musigny Grand Cru, 2012	19.000
Labruyere Prieur Charmes Chambertin Grand Cru, 2013	10.000
Thibault Liger Belair Clos Vouget, 2014	8.700
Domaine Chanson Nuits St Georges, 2017	2.700

SAINT-ESTEPHE

Chateau Cos D'Estournel, 2014	9.000
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PAUILLAC

Chateau Pichon Loungueville Grand Cru Classe, 2003	13.000
Chateau Pontet Canet Grand Cru Classe, 2018	10.000

SOUTHERN RHONE

Domaine Pegau Chateauneuf Du Pape Cuvee Rouge, 2020	13.000
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France



RED WINE

HAUT-MEDOC

Chateau Cissac Haut-Medoc, 2017	1.400
Chateau Senejac Haut-Medoc, 2020	1.250

SAINT-EMILION

Chateau Haut Plantey Saint-Emilion, 2019	1.780
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COTE'S DE BORDEAUX

Chateau Barreyre Cuvee Tradition, 2018	950
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POMEROL

Jean Pierre Mouiex Pomerol, 2020	2.000
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LALANDE- DE- POMEROL

Domaine Du Grand Ormeau Lalande- de- Pomerol, 2018	1.400
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France

WHITE WINE

ALSACE

Gustave Lorentz Altenberg De Bergheim Pinot Gris, 2011 **1.650**

BURGUNDY

La Chablisienne La Sereine, 2019 **1.600**

CHAMPAGNE

Bollinger La Grande Anne Rose, 2014 **4.420**

Lanson Noble Cuvee Blanc de Blanc, 2000 **4.220**

Lanson Noble Cuvee Brut Millesime, 2000 **3.950**

Veuve Clicquot Ponsardin Yellow **2.600**

Moet & Chandon Brut **2.600**

G.H Mumm Cordon Rouge **2.100**

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Spain



RED WINE

RIOJA

Bodegas Roda Sela Blended, 2021

1.600

Marques de Riscal Proximo, 2018

850

RIBERA DEL DUERO

Tinto Pesquera Reserva, 2019

2.000

Valdubon Reserva Tempranillo, 2018

1.700

Tinto Pesquera Crianza, 2020

1.650

Altos de Tamaron Reserva, 2017

1.050

Valdubon Tempranillo, 2021

950

PRIORAT

Scala Dei Eltribut Priorat D.O.Q 2021

1.500

CATALUNYA

Segura Viudas Mas D'Aranyo, 2015

1.200

WHITE WINE

Segura Viudas Creu De Lavit, 2017

1.100

Solar Viejo Viura Chardonnay, 2017

900

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Italy

RED WINE

ABRUZZO

Fantini Edizione Cinque Autoctoni, Blended	1.700
Tenuta Ulisse Limited Edition 10 Vendemmie, NV	1.600
Tenuta Ulisse Amaranta Montepuciano DOP, 2021	1.100
Tenuta Ulisse Montepulciano DOP, 2022	850

PIEDMONTE

Bruno Giacosa Barbaresco Rabaja DOCG 2019	10.000
Balbi Soprani Nebbiolo D'Alba DOC 2016	1.250
Balbi Soprani Dolchetto D'Alba DOC 2018	1.200

SUPER TUSCAN

Ornellaia Le Serre Nouve 2020	3.650
Ornellaia Le Volte 2021	2.000

TUSCANY

Marchesi de Frescobaldi Brunello Di Montalcino Riserva, 2013	5.500
Marchesi de Frescobaldi Tenuta Perano Riserva, 2020	1.900
Mazzei Fonterutoli Chianti Classico DOCG, 2020	1.400

VENETO

Allegrini Amarone Della Valpolicella DOCG, 2018	3.400
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WHITE WINE

Torresella Pinot Grigio IGT, 2022	800
Tenuta Ulisse Cococciola Terre di Chieti IGP, 2023	800

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Australia



RED WINE

BAROSSA VALLEY

Penfold's Bin 389 Cabernet Shiraz, 2021	2.800
Penfold's Max's Cabernet Sauvignon, 2019	1.250

MCLAREN VALLEY

Mitolo Savitar Shiraz, 2019	2.020
Mitolo Serpico Cabernet Sauvignon, 2019	2.000
Mitolo G.A.M Shiraz, 2019	1.650
Mitolo Jester Shiraz, 2019	1.200

WHITE WINE

Penfold Koonunga Hill Chardonnay, 2023	800
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United
State



RED WINE

CALIFORNIA

Sycamore Vinyard Cabernet Sauvignon, 2016	7.000
Othello Blended, 2013	3.570
La Crema Russian River Valley Pinot Noir, 2019	2.000
Sterling Napa Valley Cabernet Sauvignon, 2017	1.800
Meiomi Cabernet Sauvignon, 2021	950
Meiomi Pinot Noir, 2021	950
Fetzer Valley Oaks Zinfandel, 2019	800

WHITE WINE

La Crema Russian River Valley Chardonnay, 2019	1.500
Robert Mondavi Woodbridge Sauvignon Blanc NV	800
Robert Mondavi Woodbridge Chardonnay, 2018	750

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Chile

RED WINE

Montes Purple Angel Carmenere, 2020	4.500
Tarapaca Gran Reserva Azul Red Blend, 2021	2.300
Tarapaca Gran Reserva Negra Cabernet Sauvignon, 2020	1.600
Gato Negro 9 Lives Cabernet Sauvignon, 2019	800
San Pedro Castillo Molina Gran Reserva Merlot, 2021	800
San Pedro Castillo Molina Gran Reserva Carmenere, 2020	800

WHITE WINE

Castillo Molina Gran Reserva Chardonnay, 2022	800
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New Zealand

RED WINE

Matua Marlborough Pinot Noir, 2022	800
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Germany

WHITE WINE

Selbach Riesling Red Label Qualitätswein, 2019 **900**

Sparkling & Rose

Balbi Soprani Brachetto D'acqui	1.300
Balbi Soprani Moscato D'Asti	900
Cassina Lambrusco Rosso	900
Norton Rosado de Malbec, 2022	800
Santa Julia Sweet Sparkling	800
Miravento Moscato & Lychee	650
Miravento Moscato & Peach	650
Miravento Moscato & Strawberry	650

CAVA

Codorniu Anna Blanc de Blancs	1.000
Segura Viudas Reserva Semi Seco	900
Codorniu Clasico Brut	800

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HOUSE Wine

RED WINE

	BY GLASS	BY DECANTER	BY BOTTLE
Kaiken Ultra Malbec, 2021	230	580	1.250
Montes Alpha Merlot, 2021	225	565	1.100
Alta Vista Cabernet Sauvignon, 2021	175	400	850

WHITE WINE

	BY GLASS	BY DECANTER	BY BOTTLE
Norton Barrel Select Chardonnay, 2022	190	475	850
Deakin Estate Sauvignon Blanc, 2022	185	450	850

PORT WINE

	BY GLASS	BY DECANTER	BY BOTTLE
Graham Fine Tawny	225	650	1.200

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