



MONDAY MEAT UP

THE AFTER OFFICE ALL YOU CAN EAT

Homemade Cold Cuts

Bife de Vacio

Smoked Brisket

Grilled Chicken

Beef Sausage

Fettuccine Matambre

French Fries

449⁺⁺

Contact us at +62 811 9126 556 or +6221 392 8944
Jl. Irian no. 18, Gondangdia, Menteng, Jakarta Pusat



SUDESTADA
~ GRILL · BAR · CAFE ~

WINEDERFUL *June*

Santa Julia Del Mercado Malbec 2024	950 750
Santa Julia Reserva Malbec 2024	900 700
Santa Julia Tintilo Malbec Bonarda 2022	850 700
Tarapaca Gran Reserva Cabernet Sauvignon 2021	950 800
Tarapaca Gran Reserva Pinot Noir 2022	950 800
Tarapaca Gran Reserva Carmenere 2022	950 800
Tarapaca Varietal Syrah 2021	800 650
Tarapaca Varietal Merlot 2021	800 650
Navaro Correas San Telmo Malbec 2025	700 600
Navaro Correas Coleccion Privada Malbec 2024	850 650
Cune Reserva Rioja 2019	1.000 875
Alta Vista Estate Premium Malbec 2020	1.000 750
Trivento Amado Sur Blended 2019	950 750
Destino Malbec 2022	800 650
San Felipe Malbec 2024	700 600

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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 speciality 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 plate.

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,

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** IDR 170
Tomatoes, oregano, green olives
- PEPPERONI** IDR 180
Beef pepperoni
-  **MORRONES Y JAMON** IDR 180
Red bell peppers and ham
-  **MOZZARELLA** IDR 170
Tomato sauce and olives
- SALMON** IDR 230
Smoked salmon, capers, black olives
-  **MIXED MUSHROOMS** IDR 190
Cream based and mushrooms
-  **BURRATA CHEESE** IDR 190
Tomato based, mozzarella and burrata cheese
-  **FUGAZETTA** IDR 170
Cream based, oregano and onions
-  **IBERICO** IDR 280
Tomatoes sauce and spanish iberico ham.



Empanadas

-  **HAM & MOZZARELLA** (2pcs) IDR 60
- HAND-CUT BEEF** (2pcs) IDR 60
-  **SPINACH & RICOTTA** (2pcs) IDR 60
- EMPANADAS PLATTER** (6pcs) IDR 160

* our Empanadas are deep fried

 Recommended  Pork  Vegetarian

*All Prices are in thousand rupiah and subject to government tax & services charge.

Appetizer

S MATAMBRE Grilled rose meat (thin layer of meat between the ribs and the skin)	IDR 230
S ROASTED OCTOPUS (PULPO CON PAPAS Y SALCHICHA) Chorizo, potatoes, onion confit and garlic	IDR 270
SIZZLING PRAWN Garlic, olive oil and chili flakes	IDR 230
SCALLOP PORK BELLY Grilled corn, pork sausage and mustard	IDR 350
SPANISH BROKEN FRIED EGG (HUEVOS ROTOS) Potato and onion confit Iberico ham and truffle oil	IDR 190
MELTED PROVOLETA CHEESE With mixed herbs and toasted bread	IDR 170
BEEF TONGUE (LENGUA A LA VINAGRETA) Thinly sliced roast beef tongue with mixed greens salad and vinaigrette dressing	IDR 140
STEAK SALAD Steak, mixed greens, balsamic dressing	IDR 140
QUINOA SALAD Quinoa, grilled vegetables, vinaigrette dressing	IDR 130
BABY SPINACH & KALE SALAD Feta cheese, mixed nuts, honey mustard dressing	IDR 160
ENSALADA BURRATA Burrata cheese, cherry tomatoes, roasted bell peppers, basil, and a signature dressing	IDR 160
SLICED SPANISH IBERICO HAM Served with bread and tomato	IDR 395
COLD CUTS PLATTERS With bread and morrones sauce	IDR 180



Matambre



Roasted Octopus

House MADE SAUSAGES

CHORIZO ARGENTINO Beef and pork sausage mix with herbs	IDR 110
SALCHICHA PARRILLERA Spiral sausages with coarse minced beef and paprika flavor	IDR 110
FRESH HERBS & CHEESE Fresh herbs and provolone cheese	IDR 120
CHORIZO PLATTER Two assorted sausages of your choice	IDR 210



Small BITES

S KOFTA TACOS Lamb kofta, coleslaw, onion, coriander, salsa verde and corn tortila	IDR 150
S SUDESTADA NACHOS Chili con carne, mashed avocado, cheese sauce	IDR 130
SWEET POTATO FRIES Served with Sriracha aioli & lime	IDR 60
FISH & CHIPS Served with chipotle mayo tartar	IDR 130

Burgers & Sandwiches

S	GAUCHO BURGER <i>Double beef patties, with cheddar cheese, egg, tomato, lettuce, and french fries</i>	IDR 140	S	CHORIPAN <i>Argentinian sausage, provolone cheese, chimichurri and criolla sauce</i>	IDR 115
S	MUSHROOM CHEESEBURGER <i>With truffle mayo</i>	IDR 140		SMOKED BEEF SANDWICH <i>Smoked brisket, mozzarella, coleslaw and french fries</i>	IDR 125
	JALAPENO CHEESEBURGER <i>With Thousand Island dressing</i>	IDR 130		MATAMBRE SANDWICH <i>Grilled rose meat with mozzarella, coleslaw, chimichurri sauce and french fries</i>	IDR 125
S	BACON AND PIMIENTO BURGER <i>Cheeseburger with red pepper sauce</i>	IDR 130		PESTO CHICKEN WRAP <i>Mixed salad, capsicum, roasted pumpkin and cheddar cheese</i>	IDR 115

Pasta & RICE

S	SPANISH RICE WITH PRAWN (ARROZ CALDOSO) <i>Spanish savory and broth served with grilled prawn and octopus</i>	IDR 230
V	SPINACH RAVIOLI (RAVIOLES DE ESPINACAS) <i>Handmade spinach ricotta ravioli with broccoli and tomato</i>	IDR 150
	BEEF RAVIOLI (SORRENTINOS DE CARNE) <i>Handmade beef and mushroom ravioli with Argentinian ragu</i>	IDR 150
	MUSHROOM BEEF RAVIOLI <i>Handmade beef and mushroom ravioli with truffle cream sauce</i>	IDR 150
	FETTUCCHINE MATAMBRE AGLIO-OLIO <i>Olive oil, garlic, herbs, served with grilled rose meat</i>	IDR 160
	SPICY SQUID PASTA <i>Served with prawns and mixed seafood</i>	IDR 190
	SCALLOP RISOTTO <i>Risotto with scallop and truffle</i>	IDR 300



House Specialities



CHULETON

Mb 6/7 - 340/100gr
Mb 8/9 - 380/100gr



PORTERHOUSE

Mb 6/7 - 320/100gr
Mb 8/9 - 350/100gr



T-BONE

Mb 6/7 - 300/100gr
Mb 8/9 - 320/100gr



RIB EYE

340/100gr



STRIPLOIN

290/100gr



PICANA

330/100gr



INSIDE SKIRT

290/100gr



BIFE DE VACIO

310/100gr



SPANISH PORK CHOP

260/100gr



SPANISH PORK BELLY

240/100gr



A5 OMI HIME RIBEYE

780/100gr

Japanese MEAT



A5 OMI HIME STRIPLOIN

750/100gr

*Our steak served already slicing include argentinian sauce

*All Prices are in thousand rupiah and subject to government tax & services charge.

Argentinian CLASSIC DISHES

LOMO <i>Tenderloin (200gr) served with potato gratin and Argentinian sauce</i>	IDR 650
BIFE DE CHORIZO <i>Striploin (250gr) 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 300



Additional SIDES

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

S Recommended

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Sliced CAKES



CHOCOLATE CAKE	IDR 65
CARROT CAKE	IDR 65
TRES LECHE	IDR 50
TIRAMISU CAKE	IDR 40
WHITE CHOCOLATE CHEESECAKE WITH MIX BERRIES	IDR 40
OREO CHEESE CAKE	IDR 40
DULCE DE LECHE CHEESE CAKE	IDR 40
BASQUE CHEESE CAKE	IDR 50
BLUEBERRY CHEESE CAKE	IDR 60

Dessert

S FLAN DE CARAMELO <i>Caramel flan with dulce de leche</i>	IDR 50
S CHURROS CON DULCE DE LECHE <i>Churros with dulce de leche</i>	IDR 55
CHOCOLATE LAVA CAKE <i>With vanilla ice cream</i>	IDR 65
TIRAMISU <i>Mascarpone with espresso, and cocoa.</i>	IDR 65
AMARETTO TIRAMISU <i>Creamy tiramisu with Amaretto liqueur</i>	IDR 90



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 70

I'M NOT HUNGRY

cheese burger with french fries

IDR 70

I DON'T WANT THAT

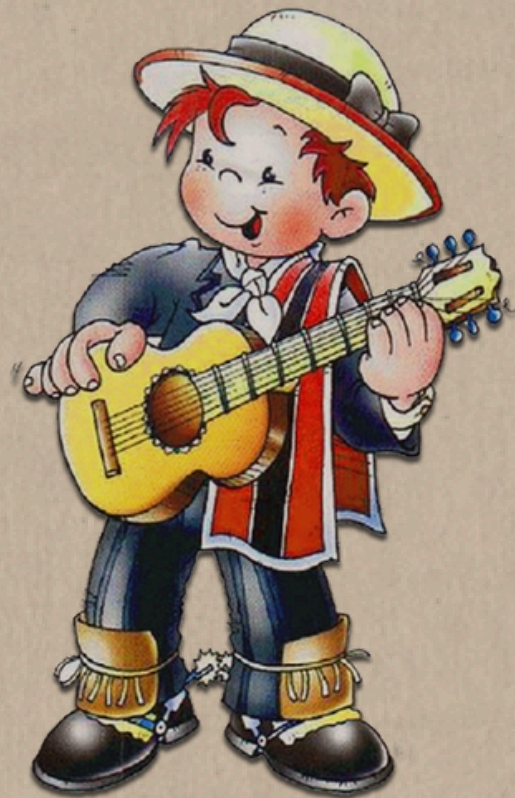
Angel hair pasta with bolognese sauce

IDR 70

WHATEVER

Fried chicken with french fries

IDR 70



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

60

Cortado

55

RUM RAISIN LATTE

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

60

Cappuccino

55

Cafe Latte

55

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



FLY ME TO THE MOON

Blue curacao syrup, green apple syrup, lemon juice, apple juice, raspberry jam top up carbonated and orange peels

ISLAND DREAMING

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

MAR DEL PLATA

Peach syrup, pineapple juice, orange juice, grenadine syrup, lemon juice

TROPICAL COOLER

Passion syrup, passion puree, orange juice, coconut water, passion fruit

PLANET STRAWBERRY

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

PANTHERA ROSSA

Lychee syrup, peach syrup, cherry fruits, fresh milk, cherry water

PLANT BASE

NAMASTE

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

VITAMIN RECHARGE

Orange, pineapple, green apple and ginger

SPINACH HONEY

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

WATER

FERRARELLE STILL 750 95

FERRARELLE SPARKLING 750 95

INFUSED STILL WATER 55

INFUSED SPARKLING WATER 55

65

TEA BY DILMAH

65

CHAMOMILE 50

ENGLISH BREAKFAST 50

EARL GREY 50

ROSE FRENCH VANILLA 50

GRAND JASMINE 50

65

65

TEA

65

REGULAR ICE TEA 40

REGULAR ICE TEA BY JUG 150

FLAVOURED ICED TEA 50

(lychee, peach, apple, passion, strawberry, lemon grass, lemon)

FLAVOURED ICED TEA BY JUG 200

75

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

