



SAMBAL

MODERN *Indonesian* BISTRO

www.sambal.to

DRINKS

ES TEH SOLO

Indonesian iced jasmine tea
(sweet/unsweetened)

\$6.50

JAVA TEA

Sweet iced jasmine tea with basil
seeds and nata de coco

\$8.50

ES MARKISA

Passion fruit juice with a hint of
lemon and simple syrup

\$8.00

ES SIRSAK

Soursop juice with a hint of lemon
and simple syrup

\$8.00

SODA GEMBIRA

Happy Soda - Coco Pandan Syrup,
condensed milk, and club soda

\$9.00

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale

\$4.00

MOCKTAILS

SRIKANDI SUNSET

Pineapple juice, cream of coconut,
grenadine, lime, lychee juice

TROPICAL - CREAMY - LUSH

\$12.00

GOLDEN HOUR

Passionfruit juice, guava juice, lime, pandan
syrup

FRUITY - TANGY - SMOOTH

\$12.00

ES TEH CICI

Jasmine Tea, lychee juice, longan,
simple syrup

FLORAL - DELICATE - REFRESHING

\$12.00

DJAMOE ORANJE

Orange juice, ginger, cream of coconut,
orgeat syrup

DIGESTIVE - TANGY - CLEANSING

\$12.00





INDONESIAN INSPIRED COCKTAILS

SAMBAL MARGARITA

\$16.00

1.5oz Tromba Blanco Tequila, lime, Ferrand Dry Curaçao, agave syrup, sambal

FIERY - TANGY - REFRESHING

BALI SANGRIA

\$20.00

160ml White Wine, Elderflower, lychee juice, coconut water, limoncello, VSOP, Curaçao

COMPLEX - FRUITY - SWEET

KELANAKOLADA

\$16.00

2oz Bacardi Light Rum, cream of coconut, pineapple juice, coco pandan

TROPICAL - CREAMY - SWEET

CLOUDS OVER BANDUNG

\$16.00

1.5oz Tromba Blanco Tequila, Es Teh Manis, agave syrup,

SMOKY - CAFFEINATED - SMOOTH

SIRSAK SOUR

\$16.00

1.5oz Ketel One Vodka, lemon, soursop juice, egg white

SWEET - TART - FRESH

COCO PANDAN DAIQUIRI

\$16.00

2oz Bacardi Light Rum, lime, coco pandan, simple syrup

SWEET - BRIGHT - CITRUSY

SENOPATI

\$14.00

1oz Bearface Triple Oak Whisky, Dolin Sweet Vermouth, Campari, pandan

BOLD - SMOOTH - WARMING

JAMBUJITO

\$14.00

2oz Bacardi Light Rum, lime, guava juice, fresh mint

FRESH - MINTY - QUENCHING

CLASSIC COCKTAILS

DARK 'N' STORMY

\$14.00

1.5oz Goslings Rum, ginger beer, lime

REFRESHING - FIZZY - SHARP

NEGRONI

\$14.00

1oz Bombay Gin, Dolin Sweet Vermouth, Campari

BITTER - HERBAL - COMPLEX

WHISKEY SOUR

\$16.00

2oz Bearface Triple Oak Whisky, lemon, simple syrup, egg white, bitters

TART - SMOOTH - BALANCED

APEROL SPRITZ

\$14.00

2oz Aperol, Prosecco, club soda

BUBBLY - REFRESHING - BITTER

MAI TAI

\$16.00

1oz Appleton Estate Reserve, 1 oz Bacardi Light Rum, Disaronno, Ferrand Dry Curaçao, lime, orgeat syrup

BOLD - NUTTY - FRUITY

ESPRESSO MARTINI

\$16.00

2oz Ketel One Vodka, Tia Maria, Sumatran cold brew, simple syrup

RICH - CAFFEINATED - SOPHISTICATED

BEERS

STELLA BOTTLE

\$10.00

HEINEKEN BOTTLE

\$10.00

CORONA BOTTLE

\$10.00

SAPPORO CAN

\$10.00



STARTERS

SATE AYAM 🍗

Flame-grilled chicken skewers, served with house peanut sauce

\$18.00

TAHU GEJROT 🌿

Crispy golden tofu tossed in sweet & spicy tamarind vinaigrette

\$13.00

BAKSO BAKAR

Charred beef meatballs, caramelized on the grill with sweet & spicy glaze

\$15.00

ISLAND CHIPS & DIP 🌿

Crispy wonton chips with sambal pancit (mix of grapes, pineapple, and chilies)

\$10.00

SAMBAL FLIGHT 🌶️🍗

Sambal terasi, sambal ijo, and sambal kacang served with prawn crackers

\$12.00



Allergy notice: Dishes may contain or come into contact with nuts. Please inform your server of any severe peanut allergies.

STAPLES

NASI GORENG KAMPOENG 🌶️ \$22.00

Wok-fried rice with chicken, sunny side-up, kerupuk, & pickled vegetables

BAKMI AYAM \$20.00

Hand-pulled noodles topped with braised chicken, pangsit goreng, & sambal

PETRUK'S BOWL 🥥 \$21.00

Coconut rice with grilled meatballs, sunny-side up, and house peanut sauce

KETOPRAK 🥬🥜 \$18.00

Indonesian-style salad, peanut sauce, tofu, vermicelli, beansprouts, kerupuk
+Egg \$2

NASI UDUK JAKARTA 🥥 \$26.00

Aromatic coconut rice, ayam goreng, egg ribbons, toasted peanuts, anchovies & sambal terasi

ADD ONS

JASMINE RICE \$3.00

COCONUT RICE (UDUK) \$5.00

KERUPUK \$5.00

SAMBAL \$3.00 (2oz Terasi / Kacang / Ijo)

Allergy notice: Dishes may contain or come into contact with nuts. Please inform your server of any severe peanut allergies.



SIGNATURES

FAMOUS BEEF RENDANG 🍖

\$30.00

Slow-braised AAA angus beef in dried curry, served with jasmine rice, peanut, anchovies, balado egg, kerupuk, & sambal ijo

IGA BAKAR 🍖

\$42.00

Succulent grilled beef ribs (3) glazed in sweet soy with a side of grilled wedge salad

AYAM BAKAR

\$28.00

Charcoal grilled-chicken with a side of grilled wedge salad



Allergy notice: Dishes may contain or come into contact with nuts. Please inform your server of any severe peanut allergies.

DESSERTS

GULA AREN PANNA COTTA

\$9.00

Silky panna cotta, gula aren caramel, toasted coconuts, pandan leaf

ES TELER SUNDAE

\$11.00

Vanilla ice cream, shredded coconut, jackfruit, pandan drizzle

