

Ijen

The first Indonesian restaurant to follow a zero-waste philosophy, Ijen proudly serves fresh line-caught seafood in a spacious environment built from recycled materials. The daily selection of market fish is complemented by a range of local plant dishes designed for sharing.

Ijen

STARTERS

Woodfired Local Edamame (vv)
Allium paste, chili flakes,
lime

Rujak Mackerel
Smoked mackerel, Bedugul
tamarillo & gooseberry,
semanggi leaves

Chilled Watermelon Salad (vv)
Bedugul strawberries, cherry
tomato, watermelon rind vinegar

Grilled Bean Salad (v)
Local miso mayonnaise,
tempe crackers

Squid Otak-otak
Spiced peanut sauce and
sambal kecap dip

Barbequed Corn (v) | 1pcs
Ijen hot coating, chives

Smoky Garlic Prawn Skewers
Paprika, garlic, lime

Kerang Bakar
Aromatic honey glaze,
chives, kemangi

Grilled Octopus
Chayote, garlic dressing,
kemangi

IJEN SIGNATURES TO SHARE (25 MINS)

Whole Red Snapper /kg
Aromatic stuffing,
Jimbaran glaze

Fillet in Banana Leaf
Oven roasted, bumbu matah,
fish skin cracker

Check the chalkboard for our
daily specials

SIDES

Woodfired Cauliflower (v)
Kluwak tahini, cashew
Chargrilled Kaylan (v)
Crispy allium, lime & honey
dressing

Pickled Tropical Fruits
"Asinan" (vv)
Bali salak, pineapple,
mango, yam

Marble Coin Potatoes (vv)
With paprika emulsion

NASI BAKAR

Red Rice Parcel
Red rice, allium, dried shrimp,
chives

White Rice Parcel
Squid, shallots, lemongrass,
ambon

Black Rice Parcel (vv)
Kluwak paste, purple beans,
sweet potato

SAMBAL

Green mango & torch flower

Spicy strawberry

Ijen hot sauce

Matah

SWEETS

Banana (v)
Honeycomb ice-cream, palm
nectar, Bali chocolate soil,
banana flour tuile

Dragon Fruit (vv)
Red dragon fruit sorbet, lime

Chocolate (v)
Bali chocolate, cocoa crunch,
jamu sorbet

Coconut (v)
Meringue, coconut yoghurt and
meat, tropical fruits, ginger
kombucha sorbet

(v) - vegetarian

(vv) - vegan