

Ijen

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

Ijen

STARTERS

Woodfired Local Edamame (vv) 35
Allium paste, chili flakes, lime

Grilled Bean Salad (v) 45
Local miso mayonnaise, tempe crackers

Chilled Watermelon Salad (vv) 40
Bedugul strawberries, cherry tomato, watermelon rind vinegar

Rujak Mackerel 70
Bedugul tamarillo and gooseberry, semanggi

Squid Otak-otak 80
Spiced peanut sauce and sambal kecap dip

Kerang Bakar 85
Aromatic honey glaze, chives, kemangi

Smoky Garlic Prawn Skewers 120
Paprika, garlic, lime

Grilled Octopus 125
Seeded crumb, chayote, garlic dressing

Check the chalkboard for our daily specials

IJEN SIGNATURES TO SHARE (25 MINS)

Whole Snapper 380/kg
Aromatic stuffing, Jimbaran glaze
For 2-4 people

Fillet in Banana Leaf | 300g 250
Oven roasted, bumbu matah, fish skin cracker

SIDES

Roasted Cauliflower (v) 60
Kluwak tahini, cashew

Barbequed Corn (v) | 1pcs 35
Ijen hot coating, chives

Pickled Tropical Fruits "Asinan" (vv) 40
Bali salak, pineapple, mango, yam

Marble Coin Potatoes (vv) 50
With paprika emulsion

NASI BAKAR

Red Rice Parcel 60
Allium, dried shrimp, chives

White Rice Parcel 60
Squid, shallots, lemongrass, abon

Black Rice Parcel (vv) 55
Kluwak paste, purple beans, sweet potato

SAMBAL 25

Green mango & torch flower

Spicy strawberry

Ijen hot sauce

Matah

Selection of 4 80

SWEETS

Banana (v) 55
Honeycomb ice-cream, palm nectar, Bali chocolate soil, banana flour tuile

Dragon Fruit (vv) 50
Red dragon fruit sorbet, lime

Chocolate (v) 55
Bali chocolate, cocoa crunch, jamu ice-cream

Coconut (v) 60
Meringue, coconut yoghurt and meat, tropical fruits, ginger kombucha sorbet

(v) - Vegetarian (vv) - Vegan

Prices are in thousands of Rupiah and are subject to 8% service charge & 10% government tax